

Calamansi Juice

A refreshing Filipino citrus drink made from calamansi — a small tropical fruit bursting with bright, sweet-tart flavor. Lightly sweetened and incredibly refreshing.

\$5



Chicken BBQ Kabob

Tender chicken marinated in a sweet and savory Filipino barbecue sauce, skewered and grilled to smoky perfection. Juicy, flavorful, and slightly caramelized, this crowd favorite delivers the bold taste Filipino street food is famous for.



\$15

Chick-Silog

Juicy marinated chicken grilled until perfectly charred and served with garlic fried rice and a sunny-side egg. A flavorful Filipino comfort plate that's hearty, savory, and satisfying from the first bite to the last.

\$15





Cinn-Chips

Light and crispy tortilla chips fried golden and tossed in warm cinnamon sugar. Sweet, crunchy, and irresistibly snackable—perfect for sharing or enjoying as a sweet finish to your meal.

\$7

Long-Silog

Savory-sweet Filipino longganisa sausage grilled to juicy perfection, served with aromatic garlic fried rice and a sunny-side egg. A classic Filipino comfort plate bursting with garlicky, slightly sweet flavor.

\$15



Pancit

A classic Filipino noodle dish tossed with tender vegetables, savory seasonings, and your choice of protein. Light, flavorful, and comforting, this dish is a staple at Filipino celebrations and perfect for satisfying any appetite.

\$15



Pork BBQ Kabob

Tender pork marinated in a sweet and savory Filipino barbecue glaze, skewered and grilled until beautifully caramelized and smoky. A beloved street food classic that's juicy, flavorful, and incredibly satisfying.

\$15



Signature Pork Ribs

Slow-cooked until tender and finished with Ma's special sweet and savory glaze that caramelizes beautifully on the grill. These fall-off-the-bone ribs are rich, flavorful, and a customer favorite you won't find anywhere else.

\$18



Tap-Silog

Tender slices of marinated beef tapa, pan-seared for rich flavor and served with garlic fried rice and a sunny-side egg. Bold, savory, and deeply satisfying—this iconic Filipino breakfast favorite is enjoyed any time of day.

\$15



Tocilog

Sweet, garlicky cured pork (tocino) grilled until lightly caramelized and served with fragrant garlic fried rice and a sunny-side egg. A beloved Filipino comfort meal that perfectly balances savory, sweet, and satisfying flavors.

\$13





Lumpia

Crispy golden spring rolls filled with seasoned vegetables and savory meat, rolled thin and fried to a perfect crunch. Served hot and delicious, these beloved Filipino bites are irresistible—especially when dipped in our sweet chili sauce or garlic-vinegar sauce.

\$10

Turon

A beloved Filipino dessert made with sweet ripe bananas wrapped in a delicate pastry and fried until golden and caramelized. Crispy on the outside and warm and gooey inside, finished with a touch of cinnamon sugar for the perfect sweet treat.

\$8

