Happy times

**Two of the same cocktail**

**Below for £12 - 4-7pm daily**

**100 Hoxton 9**

Kwai Feh Lychee, lemongrass, ginger, chilli, lemon, fizz

**Aperol Gin Cooler 9**

Aperol, Rives Gin, cucumber, mint, lemon, pomegranate molasse, sichuan

**Cherry Coke Old Fashioned 9**

Four Roses Bourbon, cherry coke reduction, Averna, Maraschino

**Yuzu Collins 9**

Jinro, yuzu, lemon, tonic

**Santiago Negroni 9**

Campari, Rives Gin, Cocchi Americano, grapefruit

**Raspberry Mule 9**

Vodka, honey, raspberry, lime, ginger

Happy slushies

**Aperol Spritz Slush 9**

Aperol, grapefruit sherbet, lemon and a side of prosecco

**Lychee Kalamansipation 9**

Happiness and good times

Signature

**Papa Don Preach 12**

Don Papa 7yr, Cocchi Americano, Curacao, bitters

**Sherry Divine 9**

Amontillado sherry, orgeat, lemon, ginger, chili

**Pink Floyd 9**

Kaffir lime-leaf infused gin, crème de peche, raspberry, apple, cranberry

**Hoxton Queen Martini 11**

Hoxton Gin, Merlet Peach Liqueur, pineapple, lemon, passion fruit, vanilla, prosecco

**Portentous 9**

Cognac, curacao, port wine, blueberry yuzu preserve

**Espresso Martini 10**

Coffee & Cherry Heering, Frangelico, vodka, vanilla, espresso

**Spiced Old Fashioned 10**

Secret recipe from time Immemorial

Beer

**Budwar Krausened (2/3 pint) 4.0%      £4**

Unfiltered clean Czech beauty.

**Zen Pale Ale** British **4.5%** **£5.5**

Vegan, organic, gluten free with a green tea infusion. Ey op lad get it down you.

**Red Horse** Philippines **7.0%           £6.5**

With a kick like Black Beauty. Sweetness from the malt and a smooth bitter finish.

**1936 Biere** Switzerland **4.7% £4.5**

As clean and fresh as the air in the Alps.

**Unity Lager** London **4.5% £5**

Hint of sweetness and zest from Kiwi hops.

**Toasted Bread Lager** UK **5.0% £5.5**

Made using recycled bread. There is more than plenty for the brewery so stop wasting good dough.

**Alhambra Reserva** Spain **6.4%** **£6**

A luxuriant richness for this heavyweight.

**Queen of Diamonds** IPA **5.0%** **£5.5**

Slow and continuous addition of hops for a mature taste.

**Einstock Toasted Porter** **6.0% £6.0**

Icelandic roasty rich porter with chocolate & toffee tones to soothe an aching heart

**Espiga** Blonde, Spain **4.5%** **£5.5**

Gluten free summery goodness

**Brooklyn** IPAUSA **6.9%          £6.0**

Piney burst of aroma mellowed out with a full bitter finish

**Pacifico** Lager Mexico **4.5%          £5.5**

An estupuendo upgrade on Corona

**Erdinger** Alkoholfrei, German **0%** **£4.0**

Isotonic alcohol-free wheat beer favoured by marathon runners

Mocktails

**Ginger Fizzle** ginger, orange, lime, mint, ginger ale **5**

**Gorgeous** Raspberries, passionfruit, cranberry, lime, apple **5**

**Kalamansi Homemade Lemonade**

Lemon, water, mint **4**

Fresh Juices

Beetroot, apple **4**

Carrot, apple, ginger **4**

Fresh Orange or Grapefruit **4**

Matcha, avo, pineapple smoothie **5**

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Bottomless Brunch

Bottomless prosecco, aperol spritz & slushies for 100 minutes only £25 and £32 with any brunch dish. Served Saturday & Sunday from 11am.

Boodle Fight

Feasting Filipino-style on the evenings of the 12th & 13th of June. Get your hands grubby and tuck onto everything your tummy could desire all served on giant banana leaves. Just £28 a head for this belly buster with a Don Papa fiery rum cocktail.

Lunch Boxes

A delicious range of great meals eat-in, take away or delivery Monday-Friday lunchtimes.

**Party Times**

For larger groups you book your own booth, long table or private room and share stories, jokes and food from our delicious party menus from £22 a head for 8 dishes and up.

***A la carte Tuesday-Saturday from 5pm and Sunday from 4pm***

**PULUTAN - Graze**

**Candied Caramelised Dilis Fish** (gf) **3**

**Spiced Candied Nuts** (vegan/gf/n) **4**

**Pork Sisig** braisedpork, fried egg, lemon, chicharron **7**

**Pork Lumpia Spring Rolls** baby gem, atchara, kalamansi patis **7**

**Ukoy Fritter** butternut, carrot, sweet potato, lemongrass chilli dip (v/gf) **7**

**Kinilaw - Raw**

**Oysters** avocado, ginger, lime, vinegar, jalapeno patis (gf) **6**

**King Prawn** green papaya, achiote oil, chilli fish sauce, pickled cucumber (gf) **7**

**Kilawin** chilled sea bream, mango, jalapeno, red pepper, coconut (gf) **7**

**Hand-Dived Scallop** cucumber, radish, lime, fermented roe (gf) **8**

**HARDIN – Garden**

**Burrata** freshpomelo, kalamansi syrup, togarashi, sourdough (v)(gf) **9**

**Sweet Potato** celery, raisins, chilli dijon dressing (v/gf)(vegan) **7**

**Burnt Eggplant** coconut, hazelnut, tomato, apple, beetroot (*vegan/gf/n*) **7**

**Tofu Dinuguan** jackfruit, black bean, shiitake (v)(vegan/gf) **8**

**Ginataan Coconut Pumpkin Curry** butternut, green papaya, beans, moringa (vegan/gf) **8**

**DAGAT – Sea**

**Daing Mackerel** burnt butter, bottarga, ginger, water spinach, tomato (gf) **10**

**Grilled Gurnard** wrapped in banana leaf, pineapple coconut sambal, lime (gf) **11**

**Soft Shell Crab** honey garlic aliga sauce  **13**

**Seafood Coconut Ginataan** tiger prawns, squid, pumpkin, green papaya, beans (gf) **12**

**SAKAHAN – Farm**

**Oxtail Kare Kare Croquettes** peanut shrimp sauce, eggplant, pak choy **9**

**Crispy Pork Belly** humba, jalapeno red onion salsa, green peppercorn **9**

**Chicken Relleno** raisin carrot stuffing, reno liver sauce **9**

**ULAM - Sides**

**Steamed Rice** sweet potato rice seasoning, spring onion (vegan/gf) **3**

**Longanisa Fried Rice** peppers,chilli sambal, fried egg  **7**

**Pinakbet** tiger prawn, crispy pork, shrimp paste, asian veg (gf) **8**

**Laing Taro** **Leaves** coconut milk, taro crisp (vegan/gf) **5**

**MINATAMIS - Dessert**

**Biko Sticky Rice Pudding** chocolate brownie ice cream (v) 7

**Mango Float** chilli ginger syrup, mango ice cream (v) **6**

**Maja Blanca** corn coconut custard, berries *(v)*  **7**

**Halo Halo** coconut, buko ice cream, jellies, leche (v/gf) **8**

**Buko homemade ice-creams** - *Two scoops for £6*

**Pop Star** lychee ice cream, sumac popping candy, crystallised ginger (gf/v)

**Pandanmania** coconut and banana ice cream, cashew coconut pandan praline (gf/vegan)

**Pina Coladascope** rum and pineapple ice cream, matcha dusted honeycomb crumb (gf/v)

**Red Bean Butterscotch Bomb** red bean (aduki) ice cream, miso butterscotch sauce, ginger anzac biscuit (v)

**Stardust** smoked blackberry and star anise sorbet, raspberry & cinnamon dust  (gf/vegan)

**Maraschino Melt** cherry & chocolate ice cream, boozed plum (gf/v)

A discretionary 12.5% service charge will be added to your bill

If you have any allergies please inform a member of staff – where underlined a dish can be made to that dietary preference