

Starters

- 👉 ST1 KKK** **\$6.95**
Crispy Water Spinach Puffs Topped with Tomato Mango Salsa
- 👉 ST2 Fresh Lumpiang Hinirang** **\$6.95**
Bamboo Shoots, Carrots and French Beans Stuffed in Crepe Served with Lumpia Sauce
- ST3 Fried Lumpiang Hinirang** **\$6.95**
Bean Sprouts, Carrots, French Beans & Minced Pork in Fried Spring Rolls Served with Vinegar
- 👉 ST4 Lumpiang Shanghai** **\$6.95**
Pork Mixture Wrapped in Spring Roll Pastry Served with Sweet Chili Sauce
- ST5 Tokwa't Baboy** **\$6.95**
Deep-fried Tofu and Pork Served with Vinegar Soy Sauce
- ST6 Okoy** **\$7.95**
Crispy Shrimp Fritters Served with Seasoned Vinegar
- ST7 Calamares** **\$9.95**
Fried Squid Rings Served with Garlic Mayonnaise
- 👉 ST8 Kilawin** **\$11.95**
Filipino Style Sashimi Marinated in Calamansi and Chili
- 👉 ST9 Supremo** **\$11.95**
Cured Beef (Tapa) with Salted Egg and Tomato Salsa

ST1 KKK



KKK

Crispy Swamp Spinach Puff

This dish is named after the army of Andres Bonifacio, the founder of the Philippine Revolution. The swamp spinach is cooked with silken tofu, deep fried in molo wrapper and set off with Philippine mango and tomato salsa.

ST2 Fresh Lumpiang Hinirang



ST8 Kilawin



Kilawin

Filipino Style Sashimi

Kilawin means to 'cook' in vinegar. It is basically fish steeped in vinegar, in which it naturally 'cooks'. Many different types of fish can be used for this dish such as Tuna, Tanigue or Bangus. In the Philippines, it is a staple in many restaurants and bars and best washed down with a bottle of San Miguel Beer.

Lumpiang Hinirang

Fresh or Fried Lumpia

Lumpia is a popular food all over the Philippines. The original Lumpia recipe was introduced by Chinese immigrants in Manila. Lumpia has many variations because it has different fillings and wrappings. A must-have in every family gathering.

ST9 Supremo



Soup

- | | | |
|------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------|----------------|
| SP1 | Pancit Molo ~ Serves 1 Person
<i>Pork and Shrimp Dumpling Soup Sprinkled with Toasted Garlic and Spring Onion</i> | \$6.95 |
| SP2 | Picadillo ~ Serves 1 person
<i>Ground Beef and Vegetable Stew</i> | \$6.95 |
| SP3 | Almondigas with Misua ~ Serves 1 person
<i>Meatballs Soup Served with Meesua</i> | \$6.95 |
|  SP4 | Chicken Tinola ~ Serves 2 to 4 persons
<i>Chicken Soup with Green Papaya and Ginger</i> | \$13.95 |
|  SP5 | Chicken Binakol ~ Serves 2 to 4 persons
<i>Chicken Soup with Coconut Slices and Malunggay Leaves</i> | \$13.95 |
| SP6 | Sinampalukang Manok ~ Serves 2 to 4 persons
<i>Chicken in Sour Broth with Kangkong</i> | \$13.95 |
| SP7 | Sinigang na Baboy ~ Serves 2 to 4 persons
<i>Pork Belly in Tamarind Soup</i> | \$13.95 |
| SP8 | Nilagang Baboy ~ Serves 2 to 4 persons
<i>Pork Stew Served with French Bean, Potato & Cabbage</i> | \$13.95 |
|  SP9 | Sinigang na Corned Beef ~ Serves 2 to 4 persons
<i>Corned Beef in Tamarind Soup with Long Beans and Kangkong</i> | \$15.95 |
|  SP10 | Nilagang Baka ~ Serves 2 to 4 persons
<i>Beef Stew Served with Corn, Potato and Bokchoy</i> | \$15.95 |
|  SP11 | Sinigang na Hipon ~ Serves 2 to 4 persons
<i>Shrimps in Tamarind Soup with Long Beans and Kangkong</i> | \$16.95 |
|  SP12 | Sinigang na Bangus Belly
~ Serves 2 to 4 persons
<i>Milkfish Belly in Tamarind Soup with Long Beans and Kangkong</i> | \$24.95 |

SP1 Pancit Molo



Pancit Molo **Pork Dumpling Soup**

An adaptation of Wonton soup, it is a specialty of the town of Molo in Iloilo. A 'noodle-less' pancit dish from Molo district with Chinese influence in its wonton like molo balls made with ground pork, chicken and shrimps wrapped in molo wrapper served in chicken broth.

SP10 Nilagang Baka



Nilagang Baka **Beef Stew Soup**

Nilaga means boiled. Baka means beef. Nilaganga Baka or Boiled Beef, is slowly cooked to perfection. A good stock is produced by slowly cooking the beef with the correct spices.

Salad

SD2 Ensaladang Talong



- SD1** Itlog na Maalat **\$6.95**
Salted Egg with Tomatoes and Onions on Banana Leaf
- SD2** Ensaladang Talong **\$6.95**
Grilled Eggplant with Bell Peppers, Onions & Tomatoes Served with Anchovy Sauce
- SD3** Pilipinas kong Mahal (Seasonal) **\$8.95**
Green Mangoes in Tomato and Onion with Shrimp Paste

Vegetable

- VG1** Bayan Ko **\$7.95**
Eggplant Omelette with Minced Pork
- VG2** Oh My Gulay! **\$7.95**
Classic Pinakbet Topped with Deep Fried Pork Belly
- VG3** Ginataang Kalabasa **\$7.95**
Pumpkin, Kangkong and String Beans Simmered in Coconut Cream with Pork
- VG4** Bicol Express **\$7.95**
Chili Fingers Simmered in Coconut Cream with Pork
- VG5** Ampalaya Guisado **\$7.95**
Sautéed Bitter Gourd with your Choice of Topping (Chicken, Pork or Shrimp)
- VG6** Chopsuey **\$7.95**
Sautéed Mix Vegetable with your Choice of Topping (Chicken, Pork or Shrimp)
- VG7** La Liga Filipina **\$7.95**
Sautéed Eggplant with Chilis and Minced Pork
- VG8** Dinengdeng **\$6.95**
Sautéed Squashed Eggplant, Bittergourd & Long Beans with Pork in Anchovy Sauce
- VG9** Adobo / Stir-Fried Kangkong **\$6.95**
Sour-stewed Kangkong / Stir-Fried Kangkong
- VG10** Guisadong Togue **\$6.95**
Sautéed Bean Sprouts in Oyster Sauce with Green and Red Bell Pepper

VG1 Bayan Ko



VG2 Oh My Gulay!

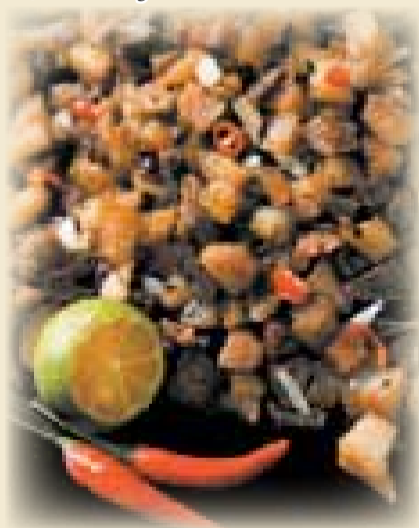


Bayan Ko
Eggplant Torta with Minced Pork
 A nationalistic sounding dish, Bayan Ko means 'Land of my Birth' or 'My Country' in Tagalog. Combining the two favorite ingredients of the Philippines, this dish is simply divine.

Pinoy Sizzling & Grilled Favourites

	PS1 Pork Sisig <i>Spicy Pork Served on a Sizzling Plate</i>	\$9.95
	PS2 Tuna Sisig <i>Spicy Tuna Served on a Sizzling Plate</i>	\$12.95
	PS3 Liempo <i>Grilled Pork Belly Served with Pickled Relish</i>	\$9.95
	PS4 Pork Barbecue <i>Grilled Skewered Pork Served with Chili Vinegar</i>	\$9.95
	PS5 Chicken Inasal <i>Grilled Half Chicken Marinated in Annatto Oil -15 minutes cooking time</i>	\$12.95
	PS6 Squid <i>Grilled Squid Stuffed with Onions & Tomatoes</i>	\$12.95
	PS7 Gambas <i>Sauteed Shrimps in Spicy Sauce Served on a Sizzling Plate</i>	\$14.95
	PS8 Tokwang Tondo <i>Diced Tofu with Soy-Vinegar Sauce Served with Mayonnaise on a Sizzling Plate</i>	\$7.95
	PS9 Balintawak <i>Chicken Gizzard and Liver Sprinkled with Chili and Toasted Garlic</i>	\$8.95
	PS10 Bopis <i>Sauteed Minced Beef Lungs and Heart with Annatto Oil</i>	\$10.95
	PS11 Lakambelly <i>Fried Milk Fish Belly Topped with Onion & Tomato with Special Sauce</i>	\$20.95
	PS12 Inihaw na Bangus <i>Grilled Milk Fish with Tomato & Onion Stuffing</i>	\$26.95

PS1 Pork Sisig



PS7 Gambas



Gambas
Shrimps In Spicy Sauce

One of the most common 'tapas' of Spain. Fresh shrimps sautéed in hot olive oil with lots of garlic and special chili sauce. A great starter!

PS8 Tokwang Tondo



PS6 Squid



Main Course ~ Meat Dishes

-  **MC1 Hala Pata!** **\$26.95**
Crispy Pork Knuckles Served with Boni Sauce
-  **MC2 Beef Kaldereta** **\$24.95**
Stewed Beef in Tomato Sauce Served with Carrots & Potatoes
~ 1 day advance request is required for order of Lamb / Kambing Kaldereta
-  **MC3 Bistek Tagalog** **\$24.95**
Pinoy Style Beef Steak Served with Onion Rings and Fried Potatoes
- MC4 Beef Salpicao** **\$24.95**
Stir Fried Garlic Beef Tenderloin with Fried Potato
- MC5 Beef Pochero** **\$19.95**
Stewed Beef in Tomato Sauce with Saba Served in a bed of Cabbage Topped with French Beans
- MC6 Callos** **\$12.95**
Ox-Tripe Braised in Tomato Sauce with Red & Green Bell Peppers
-  **MC7 Bagnet Kare-Kare** **\$16.95**
Deep Fried Pork Belly Topped with Thick Peanut Sauce Served with Bokchoy, Long Beans and Eggplant with Shrimp Paste
-  **MC8 Bagnet with KBL** **\$14.95**
Deep Fried Pork Belly Served with Tomato and Onions in Shrimp Paste Drizzled with Olive Oil
-  **MC9 Binagoongan Baboy** **\$14.95**
Pork Belly Stewed in Coconut Milk, Bell Peppers and Shrimp Paste
-  **MC10 Sarimanok** **Whole \$19.95**
Bonifacio's Version of Fried Chicken **Half \$12.95**
-  **MC11 Katipuneros** **\$11.95**
Our version of Chicken and Pork Adobo with Chicken Liver Served in a bed of Kangkong
- MC12 Pininyahang Manok** **\$11.95**
Chicken Stewed in Coconut Cream with Pineapple Chunks, Carrots & Potatoes

MC1 Hala Pata!



MC10 Sarimanok



MC8 Bagnet with KBL Sauce



MC11 Katipuneros



Bagnet Deep Fried Pork Belly

The Bagnet originated in Ilocos Norte and is locally known as chicharon or deep-fried pork meat. The Bagnet takes a longer process to prepare. The secret to the mouth-watering Bagnet is in its crispy skin. The crispier it is, the harder to resist.

Katipuneros Bonifacio's version of Chicken and Pork Adobo

This elite group signed the pact of brotherhood in Bonifacio's rebellion by using their own blood. This dish is meant to honor those brave men to whom Philippines owes its independence to.

Main Course ~ Seafood Dishes

-  **MC13 Seafood Kare-Kare** **\$24.95**
Mixed Seafood on Thick Peanut Sauce Served with Bokchoy, Long Beans and Eggplant with Shrimp Paste
-  **MC14 Pugad Laing** **\$18.95**
Braised Taro Leaves in Coconut Cream Topped with Pan-fried Prawns
- MC15 Anak Bayan** **\$14.95**
Stir-fried Prawns in Butter, Garlic and Ginger
-  **MC16 Himagsikan** **\$24.95**
Grilled Platter of Prawns, New Zealand Mussels, Squid and Tuna with Eggplant & Bell Peppers
-  **MC17 Adobong Hipon sa Gata** **\$14.95**
Shrimps Simmered in Coconut Cream with Vinegar
-  **MC18 Daing na Bangus** **\$26.95**
Deep Fried Marinated Milk Fish Served with Mango Tomato Salsa
- MC19 Ginataang Tanigue** **\$17.95**
Spanish Mackerel Simmered in Coconut Cream with Green Chili
-  **MC20 Paella Bonifacio** **\$49.95**
Our Version of Paella Rice Cooked in Tomato Sauce with Chicken and Mixed Seafood - 45 minutes cooking time, pre-order is required

MC12 Pugad Laing



Pugad Laing
Braised Taro Leaves with Pork Served with Grilled Tiger Prawns

This dish's name is taken from the word Pugad Lawin. History records that Pugad Lawin (a place in Manila, Caloocan) is the place where Bonifacio met secretly with his men and tore up their cedula (identity paper) as a gesture of their defiance to Spanish rule.

MC14 Himagsikan



Himagsikan
Mixed Grilled Seafood With Java Rice
 Himagsikan meaning 'revolution'. Bonifacio believed it would take no less than an armed revolution to free the Philippines from Spanish rule. Unlike Rizal and other people in the reform movement, Bonifacio believed that the Philippines should be totally separated from Spain.

Choice of Rice



		Per Serving	Platter (Good for 5 to 6 pax)
RC1	Steamed	\$0.95	\$4.95
RC2	Garlic	\$1.15	\$5.75
RC3	Adobo	\$1.15	\$5.75
RC4	Bagoong	\$1.25	\$6.25
RC5	Java	\$1.25	\$6.25

Pasta / Noodle



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|------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|---------------------|
|  | BP1 Boni Spaghetti | \$7.95 |
| | <i>Spaghetti Pasta Tossed in Tomato Sauce with Minced Pork</i> | |
| | BP2 Spanish Sardines | \$9.95 |
| | <i>Linguini Pasta Tossed with Sautéed Sardines and Mixed Peppers</i> | |
|  | BP3 Pork Sisig Linguini | \$9.95 |
| | <i>Linguini Pasta Tossed in Pork Sisig</i> | |
|  | BP4 Tuna Sisig Linguini | \$12.95 |
| | <i>Linguini Pasta Tossed in Tuna Sisig</i> | |
|  | BP5 Seafood Pasta | \$18.95 |
| | <i>Assorted Seafood (Squid, Mussels & Prawns) in Pomodoro Sauce</i> | |
| | BP6 Pancit Canton / Bihon | \$9.95 |
| | <i>Stir-fried Noodles or Glass Noodles with Fresh Baguio Vegetables Served with Your Choice of Toppings - Pork, Chicken or Shrimp</i> | |
| | | <i>(good for 2)</i> |
| | | \$12.95 |
| | | <i>(good for 4)</i> |
| | BP7 Crispy Pancit Canton | \$9.95 |
| | <i>Deep Fried Noodles Topped with Baguio Beans, Carrots, Cabbage Served with Your Choice of Toppings - Pork, Chicken or Shrimp</i> | |
| | | <i>(good for 2)</i> |
| | | \$12.95 |
| | | <i>(good for 4)</i> |

Breakfast All Day

- | | | |
|------------------------------------------------------------------------------------|---------------------------|---------------|
| BF1 | Beef Tapa | \$8.95 |
| | <i>Cured Beef</i> | |
|  | BF2 Longganisa | \$8.95 |
| | <i>Cured Pork Sausage</i> | |
|  | BF3 Tocino | \$8.95 |
| | <i>Cured Pork</i> | |
| BF4 | Corned Beef | \$8.95 |
| | <i>Cured Ground Beef</i> | |
| BF5 | Inihaw Liempo | \$8.95 |
| | <i>Fried Pork Belly</i> | |

* Each Set is Served with Egg & Garlic Fried Rice.

BF2 Longganisa



BF3 Tocino



Desserts

- DS1** **Leche Flan** **\$4.95**
Baked Custard with Caramel Sauce
- DS2** **Ube Halaya** **\$4.95**
Purple Yam Topped with Coconut Milk Sauce
- DS3** **Saba or Mais con Yelo** **\$4.95**
Sweetened Banana or Corn Kernels with Milk Sorbet
- DS4** **Banana Turon** **\$5.95**
Fried Banana Rolls Topped with Caramel Sauce and Sesame Seed **with ice-cream \$6.95**
- DS5** **Buko Pandan** **\$6.95**
Fresh Coconut String and Pandan-Flavored Nata with Cream
- DS6** **Boni Halo-Halo** **\$6.95**
Sweetened Banana, Macapuno String, Beans, Nata, Leche Flan, Ube Halaya with Milk Sorbet Topped with Ice-cream
- DS7** **Mango Crepe** **\$7.95**
Ripe Philippine Mango wrapped in Crepe Topped with Vanilla Ice-cream & Choco Syrup
- DS8** **Sansrival** **\$6.95**
Layers of Meringue and Buttercream
- DS9** **Palitaw** **\$7.95**
Freshly Steamed Rice Patties Covered with Sweet Grated Coconut, Sesame Seeds and Sugar Topped with Cheese
- DS10** **Mango Jubilee** **\$7.95**
Caramelized Mango Balls in Rhum with Vanilla Ice-Cream
- DS11** **Tsokoleit** **Single \$6.95**
Rich Chocolate Cake with Honeycomb Crunch **Whole \$65.00**
- 1 day advance order is required for whole cake
- DS12** **Mango Cheesecake** **Slice \$6.95**
Cheese Base Pudding **Whole \$65.00**
- 1 day advance order is required for whole cake
- DS13** **Ice Cream (2 Scoops)** **\$4.95**
*Sorbetes with flavor of your choice:
 Vanilla, Strawberry & Double Chocolate Chip*
- DS14** **Fruit Platter** **\$8.95**
Fresh Cantalope, Watermelon, Pineapple & Papaya

DS6 Boni Halo-Halo



Try our version of the popular Pinoy dessert.

DS4 Banana Turon



Mouth-watering and irresistible.

DS5 Buko Pandan



An All Time Favourite.

DS11 Tsokoleit (Whole)





DS12 Mango Cheesecake (Whole)





Beverage




Hot Beverage

-  **BV1** Kapeng Barako \$4.95
- BV2** Freshly Brewed Coffee \$3.95
- BV3** Freshly Brewed Cappucino \$3.95
- BV4** Freshly Brewed Café Latte \$3.95
- BV5** Freshly Brewed Tea \$3.95
-  **BV6** Hot Lemongrass Tea \$3.95
- BV7** Hot Calamansi Juice \$3.95

Cold Beverage

- BV8** Iced Coffee \$3.95
- BV9** Iced Mocha Coffee \$3.95
-  **BV10** Iced Lemongrass Tea \$3.95
- BV11** Iced Calamansi Juice \$3.95
- BV12** Iced Pandan Juice \$3.95
- BV13** Fresh Buko Juice \$4.95
-  **BV14** Sago't Gulaman \$4.95


Fresh Fruit Shake

- BV15** Fresh Banana Shake \$4.95
- BV16** Fresh Papaya Shake \$4.95
- BV17** Fresh Cantalope Shake \$4.95
- BV18** Fresh Watermelon Shake \$4.95
-  **BV19** Fresh Buko Shake \$5.95
- BV20** Fresh Avocado Shake \$5.95
- BV21** Fresh Honey Pineapple Shake \$5.95
-  **BV22** Fresh Guyabano/Soursop Shake \$5.95
-  **BV23** Fresh Philippine Mango Shake (Green/Yellow) \$5.95

Bottled / Canned Drinks

- BV24** Coke \$2.95
- BV25** Coke Light \$2.95
- BV26** Coke Zero \$2.95
- BV27** Sprite \$2.95
- BV28** Lemon Tea \$2.95
- BV29** Peach Tea \$2.95
- BV30** Soya Bean Drink \$2.95
- BV31** Vittel Natural Mineral Water \$2.95
- BV32** Perrier Sparkling Mineral Water \$3.95

San Miguel Products

-  **BB1** San Miguel Beer ~ Bucket of 5 \$36.00
- BB2** Light \$8.95
- BB3** Pale Pilsen \$8.95

San Miguel Beer is the Top of Mind Choice in the Philippines.



BV23 Fresh Green Mango Shake



As they are named - Fresh!

BV23 Fresh Yellow Mango Shake



BV14 Sago't Gulaman



Sago, pearls and jelly - a tall, cool beverage-dessert.

Cocktail

CC1	Boni Special Cocktail <i>Rum Orange Juice & Grenadine</i>	\$8.95
CC2	Boni Screw Driver <i>Vodka mixed with Orange Juice Garnished with Slice of Lemon.</i>	\$8.95
CC3	Kiss of An Angel <i>Kahlúa with Cream</i>	\$8.95
CC4	Kamikaze <i>Vodka, Triple Sec and Lemon Juice</i>	\$8.95
CC5	Long Island Tea <i>Gin, Vodka, Tequila, Rum & Lemon Juice</i>	\$8.95
CC6	Gin Tonic <i>Gin & Tonic Water</i>	\$8.95
CC7	Cuba Libre <i>Rum & Cola</i>	\$8.95
CC8	Tequila Sunrise <i>Tequila & Lemon</i>	\$8.95

Wine

Rose Wine

WW1	Bellingham Rosé Sec 2009 <i>Brilliant clear pink wine with an orange tinge. A burst of crushed strawberries on the palate with touches of spice. Delicately sweet with a refreshing crisp finish and a fruity after taste. Enjoy well chilled as an aperitif, with spicy seared tuna, sushi as well as grilled chicken salads.</i>	\$39.00
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White Wine

WW2	Moscato D'asti 2009 <i>Fine and delicately aromatic, fruity, floral and fragrant. The taste is semi-sweet wines in a frisante style that are best enjoyed well chilled, on its own or with dessert. It also carries a healthy dose of natural acidity that balances the sweetness of the wine.</i>	\$39.00
WW3	Terra Australis Chardonnay 2006 <i>Peachy, full of ripe fruit flavour & may be joined with or without food. It drinks particularly well with Seafood or Fruit-based dishes.</i>	\$39.00
WW4	Bianco Leggero Sauvignon Blanc 2007 <i>This white wine from the Maule Valley of Chile displays fresh floral aromas and slight fruity tinge. In the palate, tropical fruit or light ripe pear and gooseberry glides smoothly with a medium overtone of melons. Excellent for a hot summer day.</i>	\$39.00

Wine

Red Wine

- WR1** Terra Australis Cabernet 2006 \$39.00
This fruity and full Cabernet drinks well with lighter meat style dishes such as turkey or pork. As an alternative, enjoy it served chilled on a hot day.
- WR2** Terra Australis Shiraz 2006 \$39.00
Enjoy this full-bodied, dark plum flavoured Shiraz with darker meats, such as beef, lamb or duck.
- WR3** Culemborg Pinotage 2008 \$39.00
A light and smooth red wine, medium and full-bodied with intense fruit tannins, brimming with soft red berry and spice flavours and aromas typical of this unique South African variety. Delicious with all meat and pasta dishes.
- WR4** La Joya Reserve Merlot 2007 \$39.00
This medium bodied 100% Merlot has flavors and aromas of cherries, raspberries, and strawberries with hints of vanilla and clove. Pairs well with pork, chicken, salmon or scallops.
- WR5** Kanonkop Kadette 2008 \$48.00
This tasty Cape blend from South Africa's premier Pinotage producer combines the estate's signature grape (45%) with the Bordeaux varietals Cabernet Sauvignon (25%), Merlot (15%), and Cabernet Franc (9%). Full-bodied and supple, it displays ripe, juicy flavors of dark berry, coffee, banana, and plum interlaced with pleasant herbal and spice notes. Its distinctive smoky, tarry character makes it a perfect match for grilled meats, barbecued ribs, chili and hearty pasta dishes.
- WR6** Barón de Oña Reserva 2005 \$56.00
Cherry red in colour, bright with reddish tones on the edge of the glass. Very intense bouquet, with hints of wild red berries, raspberries, gooseberries and blackberries against a background of spices, liquorice, cinnamon and mint chocolate. Well structured to the palate, with rotund tannins. Long after-taste reminiscent of spicy and balsamic noble woods, which will lead to a long and elegant bouquet after some time in the bottle. Ideal with roast and grilled meat and spicy stews. Recommended with all kinds of cheese, cold cuts and pâtés.

Pica Pica

Pair with your favourite drink...

-  **PP1** Cheese Platter \$12.95
Assorted Beemster Premium Gourmet Dutch Cheese

PP1 Cheese Platter



...and many other pinoy favourites in our menu.