



Descanso

Filipino Dinner Menu

MAINS

LECHON CEBU

17

Roasted Pork Belly stuffed lemongrass, spring onion and aromatic spices serve with lechon sauce or Sukang Pinakurat

DINUGUAN

14

Pork simmered and stewed in pork blood, chili, vinegar and lemongrass

SINIGANG NA BABOY

18

Pork and Vegetables in clear tamarind sour soup

KARE-KARE

20

Beef Osso Bucco stewed in peanut sauce, served with vegetables and a side of shrimp paste

HUMBA

15

Pork Hock braised in soy, vinegar, black beans, sweet pineapple juice, with bay leaves, black beans and dried banana blossoms

BRAISED BEEF

15

Tender chunks of slow cooked beef in soy sauce, star anise, bay leaves and carrots.

ADD ONS

STEAM RICE

3 / 6

GARLIC FRIED RICE

4 / 8

PICKLED PAPAYA

4

Green Papaya, Carrots, Onion, Bell Pepper pickled in vinegar and sugar

DESSERTS

TURON W/ ICE CREAM

8.5

Deep fried sliced bananas with slice of jackfruit rolled in a spring roll wrapper. Drizzled with caramel syrup and ice cream on the side

HALO-HALO

12

Crushed ice w/ banana in syrup, sliced jackfruit, sweet white beans, nata de coco, sweet kaong, sweet red beans, leche flan, ube halaya, macapuno strings. Served w/ ube ice cream and pinipig crunch. Evaporated milk on side.

UBE ICE CREAM

7

2 scoops of housemade ube ice cream topped with macapuno strings

