



Pica-Pica dishes

Adobo croquettes

Pulled Lamb shoulder, bayleaf potatoes, vietnamese mint creme fraiche dip **2.50**

Queso de bola

Smoked Edam cheese, Carpaccio of Wagyu, pickled carrot, chipotle mayo **2.50**

Longganisa

Grilled Wagyu beef mince in peanut sauce and pickled radish slaw served in Tortilla **4.5**

Sisig

Spiced tender chicken hearts, Pork chicharron, lettuce, spring onion, water chestnut salsa **14**

Taco + Siopao = TacoPao

Sticky pulled pork, "Nanam" buns, pork chicharron, homemade pickles, peanuts **14**

Asado de Carajay

Beef tongue in black beer and mushroom gravy, pulled venison shank, chestnuts. **14**

Octo Express

Octopus in lemongrass and chilli with pork cheek bagoong caramel in Coconut chilli curry. **14.5**

Mains

Kaldereta

Crispy beef cheeks in smoky pepper and mushroom sauce, liver parfait and lettuce **25**

Yellow belly flounder

Asian style Crab fat and Kaffir Lime fried rice in flounder **26**

Dinuguan

Crispy pork belly, Pork shoulder in black pudding sauce served with pickled Bokchoy, seeded mustard and green chilli chutney **25**

Salmon sa Bayabas

Crispy skinned salmon in tamarind caramel served with guava sauce and tomato eggplant confit **26**

Inasal beef

Chargrilled Wagyu bavette marinated in Lemongrass and Annato served with Jus, butternut puree, pandan crème fraiche and Atchara (Green paw paw pickle) **26**

Roast chicken Sinigang

Half chicken roast in tamarind spice rub served w/ grilled salsa and watercress "patis" puree **24**

Sides

Migas

*Roasted brusselsprouts in sherry
gastrique with Spanish chorizo and
croutons* **11**

Adobo green beans

*Green beans in soy truffle
mushroom sauce and crispy onions*
11

Mais Ensalada

*Warm Sweetcorn salad with Feta,
peppers, and coriander in "Patis
butter"* **11**

Rice

Nanam's special rice **2.50**