

KASA & KIN[®]

BY *Romulo*

CONTEMPORARY FILIPINO FLAVOURS

STARTER BBQ PLATTERS

Grilled skewers served as a platter to share

MEAT
BBQ pork belly, lemongrass chicken inasal, chorizo de Cebu [2 sticks of each]

SEAFOOD
Spiced salmon fillet, baby squid, chilli king prawn [2 sticks of each] (GF)

VEGETABLE
Padrón Peppers, smoked aubergine, okra [3 sticks of each] (V, VG)

HOT BROTHS

Delicious fragrant stocks, served with fresh vegetables & herbs

SALMON SINIGANG
Tamarind flavoured broth, spinach, daikon & moringa leaves (GF)

BEEF BULALO
Beef bone broth, bone marrow, carrot, spring onion, & sweetcorn (GF)

JACKFRUIT & GREEN VEGETABLE UTAN
Vegetable broth with spring onions & fresh herbs (GF, V, VG)

CHILLED FRESH RICE PAPER SPRING ROLLS

Crisp lettuce, shredded vegetables, coriander, chilli, ginger, soy & beansprouts

CHILLI CHICKEN
Grilled chicken & chilli with coriander & lemongrass pesto

SPICED SHRIMP
Succulent pink shrimp with shrimp paste bagoong mayo'

JACK' & AVO'
Ripe avocado & shredded jackfruit with green mango & jalapeno jam (V, VG)

KILAW BOWLS (CEVICHE)

Dressed with citrus & light soy dressing, avocado, micro leaf salad, coriander & lemongrass pesto

SALMON FILLET
Fresh salmon fillet, cured with calamansi juice & coriander (GF)

BEEF FILLET
Coated with soy, na plam, ginger chilli & cane sugar

COMPRESSED WATERMELON & TOFU
Lightly dressed in pink grapefruit citrus & soy (V, VG)

PINOY GRILL

The best Filipino BBQ you'll find outside of Manila

BBQ PORK BELLY
Pork belly glazed in honey, tomato & pineapple (GF)

LEMONGRASS CHICKEN INASAL
Chicken marinated in annatto oil, ginger, chilli & lemongrass

HOMEMADE CHORIZO DE CEBU
Sweet-cured pork sausage, anisette & paprika

SPICED SALMON FILLET
Salmon fillet with mango & chilli spice (GF)

BABY SQUID
Brushed with ginger, garlic & annatto oil seasoning (GF)

FIVE SPICE DUCK
'Chinoy' inspired duck breast with oriental spices

CHILLI KING PRAWN
Peeled king prawns marinated in ginger & chilli

OCTOPUS
Brushed with smoked oil, chilli & garlic, laid on a bed of spiced chorizo (GF)

ROASTED CAULIFLOWER
Annatto glaze, squash puree, crispy taro root, and crushed adobo flavoured (V, VG) sweetcorn korniks

SMOKED AUBERGINE
Layered with citrus, garlic & soy (V, VG)

PORTOBELLO MUSHROOMS
Topped with coconut & coriander raita (V, VG)

FILI CHEESE STEAK SANDWICH
Marinated wagyu rib eye tapa, in a grilled pandesal bun, topped with cheese & onion, served with spiced garlic fries

KASA DOUBLE CHORI BURGER
Two 100% beef patties flame grilled in a pandesal bun, topped annatto lemongrass aioli, truffled mascarpone cheese, caramelised onion, tomato and lettuce served with spiced garlic fries

£19.50

£21.00

£18.00

£7.75

£8.50

£7.25

£6.75

£7.50

£6.00

£7.75

£8.75

£6.50

£12.50

£12.50

£12.50

£14.00

£14.00

£15.00

£15.00

£18.00

£11.50

£7.50

£7.50

£16.50

£18.75

"THE NEW KASA KLASSICS"

Traditional flavours of the Philippines, in a contemporary style

BEEF KARE KARE £12.75
Slow braised beef, cooked in peanut sauce, annatto & sauteed shrimp paste, roast bone marrow, with aubergine, green beans & pak choy. (GF)

CRISPY PORK BELLY "LECHON KAWALI" £13.00
Belly pork marinated in soy, garlic, bay leaves & peppercorns fried until crispy.

VEGETABLE ADOBO £12.50
Tantalizing fresh vegetable mix of butternut squash, carrots, okra, baby aubergine, pak choy, padron peppers, chilli, spring onions, green beans cooked in soy sauce, garlic & cane vinegar. (V, VG)

RACK OF KING PRAWNS £45.00
A twelve piece [1kg] rack of king prawns lightly grilled over flames, served with our own garlic & parsley sauce. [For two persons]

TRENCHMORE FARMS ENGLISH WAGYU CÔTE DE BOEUF £60.00
Bone in ribeye cut marinated in calamansi, garlic, cane sugar & black pepper [For two persons]

SIDES, VEGETABLES & PICKLES

To accompany your meal:

JASMINE STEAMED RICE (GF, V, VG) £3.50

GARLIC FRIED RICE (GF, V, VG) £3.75

STIR FRIED VEGETABLE & RICE NOODLES (V, VG) £4.00

STIR FRIED GREENS, PAK CHOY (V, VG) £4.50

PINOY GREEN PAPAYA SALAD (GF, V, VG) £4.50

ATCHARA PICKLED CABBAGE & GREEN PAPAYA (GF, V, VG) £3.25

KASA PICKLED CUCUMBER & APPLE ATCHARA (GF, V, VG) £3.25

DIPS & SAUCES

Add your own dip or sauce:

BAHAY BBQ £2.50
Our own "House BBQ dip, with tangy tamarind paste (GF, VG)

CORIANDER & LEMONGRASS PESTO £2.25
Fresh coriander & lemongrass infused Pesto (GF, VG)

SPICED BAGOONG MAYO £2.50
Mayonnaise with fermented shrimp paste (GF)

GREEN MANGO & JALAPENO CHUTNEY £2.75
Green mango, ginger & jalapenos (GF, VG)

CALAMANSI AIOLI £2.50
Filipino citrus lime, garlic, soy & mayonnaise (GF)

SALT FLAKE SEASONING SELECTION

A full selection above our salt selections £1.25

TRUFFLE, LEMONGRASS, GINGER & GARLIC, SMOKED CHILLI PEPPER

DESSERTS

TSUNAMI CHEESECAKE

Our delicious cheesecakes served with "a wave" of toppings All £6.75

UBE, GUAVA, MANGO, DULCE DE LECHE, COCONUT, CHOCOLATE

TURONS

Deep Fried Fruit Spring Rolls All £6.00

BANANA & TOFFEE
Banana & toffee with toasted sesame

APPLE & CINNAMON
Caramelised apple, spiced with cinnamon

ISKRAMBOL

Filipino street food slushy treat for the warm tropical island days prepared with variety of ingredients including powdered milk, marshmallows, chocolate syrup and many others. All £6.50

BANANA BAD BOY
Pink banana granite, powdered milk, chocolate callets, mini marshmallows, puffed rice, chocolate syrup

PURPLE PASSION
Purple yam granite, purple yam jam, chocolate callets, mini marshmallows, puffed rice, chocolate syrup

Please inform your server of any allergies before placing your order as not all ingredients may be listed, and we cannot guarantee the total absence of allergens in our dishes, detailed allergen information is available upon request.

An optional service charge of 12.5% will be added to your bill.

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Selling Price
per Bottle inc VAT

Selling Price
per Glass inc VAT

SPARKLING & CHAMPAGNE

Glass - 125ml

Toca Cava, Metodo Tradicional Brut, Penedes, Spain NV	£35.00	£7.50
Prosecco Frizzante Col Fondo DOC, Organic, Tenuta Civranetta, Fidora, Veneto, Italy NV	£40.00	£8.50
Prosecco Rose Brut Nature, Organic, Tenuta Civranetta, Fidora, Veneto, Italy 2019	£45.00	£10.00
NV Cuvée D, Aged 5 Years, Devaux, Champagne, France	£65.00	£12.00

WHITE

Glass - 175ml

2019 Tapisserie Blanc IGP Pays d'Oc, Domaine Lamy, Languedoc, France	£25.00	£6.00
2020 Trebbiano d'Abruzzo, Gran Sasso, Italy	£30.00	£7.50
Black Cottage Sauvignon Blanc, Earth Series, Marlborough, New Zealand 2020	£35.00	£8.00
Pinot Blanc, Jean-Marie Haag, Alsace, France 2017	£40.00	
2020 Marlborough Classic Riesling, Framingham, New Zealand	£50.00	
2020 Eden Valley Chardonnay, Peter Lehmann Hill & Valley, South Australia	£55.00	£12.00
2019 Pouilly-Fuissé 'Clos Marie', Domaine La Soufrandise, Burgundy, France	£65.00	

ROSE

Glass - 175ml

Messwein Rose, Niederösterreich QbA, Weingut Stift Goettweig, Austria 2020	£42.00	£9.00
La Rosee Pineau d'Aunis, Domaine Jean-Francois Merieau, Touraine, Loire Valley, France 2020	£47.00	
2020 Pinot Grigio Ramato, Specogna, Friuli-Venezia Giulia, Italy	£45.00	

RED

Glass - 175ml

2020 Organic Monastrell, Familia Castaño, Murcia, Spain	£25.00	£6.00
Primitivo 'Grifone', Puglia, Italy 2020	£30.00	£7.50
Aresti Carmenere Cabina, Curico, Chile 2019	£35.00	£8.00
Goimajor Cannonau, Cantina Trexenta, Sardinia, Italy 2019	£40.00	
2016 McLaren Vale Grenache/Shiraz/Touriga, S.C. Pannell, South Australia	£55.00	£13.00
2019 Bourgogne Pinot Noir 'Les Ursulines', Jean-Claude Boisset, Burgundy, France	£60.00	
Barbaresco, Organic, Massimo Rivetti, Piedmont, Italy 2017	£85.00	

SWEET

Château Simon, Sauternes, Bordeaux, France, Half Bottle 2015	£25.00	£6.00
2020 Brachetto d'Acqui, Contero, Piemonte, Italy	£45.00	
2018 'Mylitta' Tokaji Noble Late Harvest, Dobogó, Hungary	£55.00	