

UBE KNAFEH MATILDA CAKE **£12.50**

A rich, playful twist on a classic dessert with layers of moist ube chocolate sponge, creamy ube ganache, silky frosting, a dark chocolate-ube drip with gold accents and a crunchy pistachio knafeh surprise inside



UBE TASTING PLATE **£11.50**

Six bite-sized treats celebrating ube — ube turon, brownie, polvoron, macaron and chocolate bonbon offering a fun mix of textures and bold ube flavours, finished with a taste of the original Kasa soft serve ice cream for a nostalgic and creamy contrast



UBE KNAFEH SUNDAE **£10.75**

Velvety ube ice cream with chocolate sauce, crispy knafeh, pistachio brittle and halva floss — a bold twist on a Knickerbocker Glory with a Filipino-Middle Eastern flair

UBE TSUNAMI CHEESECAKE **£10.25**

Kasa signature instagrammable purple yam cheesecake served with white chocolate pearls

UBE BROWNIE SUNDAE **£9.75**

Ube brownie served with ube ice cream noodles topped with ube syrup and white pearl chocolates



UBE TURON (V) **£9.50**

Deep fried purple yam and jackfruit (langka) spring roll served with ube syrup

UBE ROCKY ROAD SUNDAE **£9.75**

Velvety ube ice cream with mini marshmallows, crunchy Oreo bits rich chocolate pearls, roasted cashew nuts, and a drizzle of chocolate sauce



UBE ICE CREAM **£7.50**

Vibrant purple treat with a sweet earthy flavour reminiscent of vanilla and yam that has a light and airy creamy texture

Extra Toppings: **£0.50**

- Macapuno
- Jackfruit
- Marshmallow
- Chocolate syrup
- Ube syrup
- Dark chocolate
- Pistachio
- Brownie bits

HALO HALO (GF)

£11.50

A joyful mix of tropical flavours—sweet banana, jackfruit, leche flan flavoured jellies, macapuno, and ube halaya topped with crunchy pinipig—this island-inspired treat is perfect for sharing with someone you love



MOLTEN ENSAYMADA

£10.50

A viral spin on a Filipino favourite—ensaymada served on a hot plate topped with creamy tres leches ice cream, melty cheese and a drizzle over the top— it's indulgent Instagrammable and made to melt hearts



MAIS CON YELO

£9.50

A playful twist on the Filipino classic—shaved ice soaked in milk, layered with sweet corn kernels, creamy maja blanca and rich leche flan bites, served with tres leches ice cream, caramel sauce, caramel popcorn



MAJA BLANCA (V GF)

£9.00

A coconut pudding made from coconut milk with sweet corn kernels offering a delicate flavour and smooth texture

BANANA & JACKFRUIT TURON (V)

£9.50

Deep fried banana and yellow jackfruit (langka) spring roll with toffee sauce

CLASSIC SANS RIVAL (GF)

£10.50

Unrivalled Filipino dessert with buttercream roasted cashews and chewy sweet meringue

MANGO TSUNAMI CHEESECAKE

£10.00

Mango cheesecakes served with with chocolate pearls

TRES LECHES ICE CREAM

£7.50

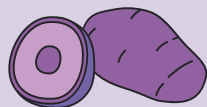
Silky and indulgent, with three milks vanilla, and a swirl of buttery toffee — a refined take on a classic favourite



Extra Toppings:

£0.50

- Macapuno
- Jackfruit
- Marshmallow
- Chocolate syrup
- Ube syrup
- Dark chocolate
- Pistachio
- Brownie bits



UBE LATTE

£4.75

Served with heated coconut milk

UBE HOT CHOCOLATE

£6.50

Topped with whipped cream and wafer

UBE AFFOGATO

£5.50

With ube ice cream and a shredded coconut rim

PLEASE INFORM US 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.

WE USE GLUTEN-FREE SOY SAUCE IN OUR COOKING TO REDUCE WHEAT-BASED ALLERGENS AND MAKE OUR DISHES MORE ACCESSIBLE TO GUESTS WITH GLUTEN SENSITIVITIES.

AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

ALLERGENS: GF - GLUTEN FREE | VG - VEGAN | V - VEGETARIAN