

KASA AND KIN

CONTEMPORARY FILIPINO FLAVOURS BY *Romy*

KASA = HOME

A Place of Family History, Heritage and Memories

KIN = FAMILY

Relations and Friendship

UNITED BY

Memorable Contemporary Filipino Flavours



STARTER

MIXED GRILLED SKEWERS PLATE

Personal 1 dip £16.00 | Sharing 3 dips £32.00
Personal (4 skewers) or Sharing (8 skewers) (GF)
A grill experience served with your choice of house-made dipping sauce

- Skewer Options:**
- BBQ Pork Belly
 - Lemongrass Chicken Inasal
 - Beef Rib Eye Tapa
 - Spiced Salmon Fillet
 - Baby Squid
 - Chilli King Prawn
 - Mushroom Isaw

WAGYU BEEF LUMPIA £10.50
 Crispy wagyu beef lumpia served with our signature adobo sweet soy sauce

FRESH VEGETABLE SPRING ROLL £9.75
Lumpiang Sariwa (V) (VG and GF option available)
 A soft crêpe wrap filled with romaine lettuce, bean sprouts sweet potato, bamboo shoots and carrots, topped with a roasted peanut dipping sauce, garlic and soy dressing

SEAFOOD POKE BOWL (GF) £12.50
 Savour the vibrant freshness of prawn and baby squid garlic rice, brightened by calamansi and a tropical mango salsa, all enhanced by a subtle richness of coconut milk

KASA FIESTA TACO TRIO £10.50
 A Mexi-Pino inspired trio featuring chicken, pork and jackfruit tacos, served with fresh mango salsa and atchara offering the perfect blend of savoury, tangy and sweet

PORK BELLY SINIGANG (GF) £9.50
 Tangy Filipino tamarind sour broth with tender Dingley Dell Farms pork belly, daikon radish and fresh vegetables

NOODLE KORNER

PANCIT GUISADO
Filipino-style wok-fried noodles

Fiesta £15.00
 Mixed noodles with vegetables, mushroom, tofu pork belly, chicken, chorizo Macau and shirmp

Kasa Original (GF option available) £12.50
 Your choice of rice or egg noodles with mixed vegetables, chicken and shirmp

Vegetable (V VG GF) £11.00
 Rice noodles with mixed vegetables

SIDES

RICE

- JASMINE RICE (V VG GF)** £5.00
- GARLIC FRIED RICE (V VG GF)** £5.00
- SHRIMP PASTE (BAGOONG) FRIED RICE (GF)** £7.00

VEGETABLES and ATCHARA

- PAKBET (GF)** £10.00
 A savoury mix of vegetables cooked with shrimp paste (bagoong), offering a rich traditional flavour
- SPICED BABY AUBERGINE (GF)** £9.50
 Tender baby aubergines in a garlic and chilli sauce delivering a bold, spicy kick
- OKRA ADOBO (V VG GF)** £9.50
 Okra toast with adobo vinegar-soy glaze
- LAING (V VG GF)** £9.50
 A rich and flavourful dish made with slow-cooked taro leaves, known for their earthy flavour, in creamy coconut milk infused with ginger, garlic and chilli
- KASA SLAW (V GF)** £4.50
 Shredded cabbage, carrots and onions tossed in a zesty calamansi dressing
- SPICED FRIES or GARLIC FRIES (V VG GF)** £4.75
 Crispy fries tossed in Kasa's house seasoning or infused with garlic for a flavour-packed bite every time
- ATCHARA (V VG GF)** £4.50
 Tangy pickled cabbage and green papaya

Choice of any 3 dips £3.25

DIPS

KASA GRILL HOUSE SAUCE
 Lemongrass and ginger flavoured mayo with annatto oil infusion

BAHAY BBQ SAUCE (V VG GF)
 A street food traditional sweet and sticky BBQ glaze

GREEN MANGO & JALAPEÑO CHUTNEY (V VG GF)
 Tangy green mango chutney with a jalapeño bite for added zest

HONEY CILANTRO (V VG GF)
 Sweet, fresh and a jab of spiciness!

OYSTER & CHILLI (GF)
 Flavourful and savoury with a hint of garlic, sweetness and a touch of heat

THE KASA GRILL

Filipino street food-style BBQ, flame-grilled and inspired by the bustling flavours of the Philippines, served with Kasa slaw in a tangy calamansi dressing and your choice of Kasa signature sauce

RIB EYE STEAK TAPA (GF) £27.50
 Juicy British beef rib eye steak in a traditional soy calamansi, garlic, cane sugar and black pepper marinade grilled to perfection

BBQ PORK BELLY (V GF) £18.50
 Tender pork belly glazed with our homemade BBQ sauce and grilled to perfection with a smokey caramelized flavour

LEMONGRASS CHICKEN INASAL (GF option available) £18.00
 Visayan-style chicken thighs marinated in lemongrass, calamansi garlic and annatto oil, chargrilled for a vibrant finish

OYSTER MUSHROOM (V GF) £17.50
 Six oyster mushroom skewers, served with our house prepared honey cilantro sauce, bahay BBQ sauce and soy-vinegar dip

BABY SQUID (GF) £18.50
 Tender baby squid brushed with our Kasa seasoning blend and annatto oil, then flame-grilled for a bold, smokey finish

CHILLI KING PRAWN (GF) £19.00
 Succulent king prawns marinated in a fiery blend of ginger and chilli, delivering a spicy kick in every bite

SISIG

A sizzling dish from Pampanga, the culinary heart of the Philippines, sisig is a flavourful mix of chopped meat onions, and spices—

Choice of:

- Dingley Dell Farms Pork Belly (GF option available)** £18.50
- Beef Ribeye Steak Beef Pares (GF)** £27.50
- Lemongrass Chicken Inasal (GF option available)** £18.00
- Mushroom (V GF)** £17.50

KASA KLASSICS

A bold, creative twist on Filipino classics—served Kasa and Kin style, full of flavour

BEEF KARE KARE (GF) £27.50
 A festive Filipino favourite of slow-braised short rib brisket, oxtail and bone marrow in rich annatto-peanut sauce served with aubergine, pak choi, green beans and shrimp paste (bagoong) *Extra bagoong available on request*

DINGLEY DELL FARMS CRISPY PORK HOCK (Boneless Crispy Pata) (GF) £24.50
 Crispy-fried pork hock, made from ethically sourced, outdoor-raised pork from a family-run farm in Suffolk, served with our house-made honey cilantro sauce, oyster chilli sauce and a classic soy-vinegar dip

CONFIT DUCK ADOBO (GF) £26.50
 A contemporary take on Northern Luzon's classic Adobong Pato—tender confit-style duck leg and grilled duck breast served with Kasa's rich adobo sauce of vinegar, soy, garlic and bay leaf for deep, comforting flavours

LAMB SHANK KALDERETA (GF) £28.00
 Succulent braised lamb shank in a rich tomato-pepper sauce with peas, carrots and aubergine and a creamy sweet potato mash

COCONUT BRAISED COD (Ginataan Cod) (GF) £28.50
 Pan-seared cod simmered in a velvety coconut milk sauce infused with garlic, onion, chilli, and ginger, served with tender stem broccoli and taro leaves (laing) for a vibrant creamy delight that bursts with flavour

KASA VEGAN BICOL EXPRESS (V VG GF) £18.50
 A plant-based take on Bicol Express with mushrooms crispy tofu and jackfruit (langka) in spicy coconut cream infused with garlic, onion and ginger

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