

QUICK LUNCH
Mon – Fri 12^{PM} – 3^{PM}

À LA CARTE MENU
Mon – Fri 5^{PM} – 10:30^{PM}
Sat & Sun 12^{PM} – 10:30^{PM}
(Kitchen closes at 9:45^{PM})



Romulo Café & Restaurant
343 Kensington High Street
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Instagram: @romulocafelondon

PLATITOS

We suggest ordering 2 to 3 platitos per person and then sharing it for a flavour fiesta!

Sizzling Chicken Inasal Sisig	8.50
Jack Brand diced chicken thighs marinated in annatto, ginger, green chili, garlic, and lemongrass	
Crispy Squid (Pritong Pusit)	8.00
Julienne sliced strips of deep fried squid served with a chili honey and garlic glaze topped with spring onions	
Kensington Fried Chicken	8.00
Crispy marinated Norfolk chicken served with our very own adobo mayonnaise and Filipino catsup sauce	
Char Grilled Stuffed Squid (Rellenong Pusit) GF	9.50
Squid stuffed with tomato, cheese and onion flavoured with garlic and annatto oil served on a bed of squid ink rice	
Chilli King Prawns (Sugpo sa Aligue) GF	11.50
Sauteed in coconut milk and lobster coulis served with Chinese cabbage and topped with green chillies	
Confit Duck Leg Bao Bun (Patotim)	9.50
Tender Creedy Carver duck, served with home made bao bun, plum sauce, jicama and cucumber	
Fresh Vegetable Spring Roll (Lumpiang Sariwa) N,V, (VE option available)	7.50
Fresh spring roll style crêpe filled with palm hearts, bean sprouts, potatoes, carrots and turnips topped with roasted peanuts in a peanut sauce	
Dingley Dell Pork Sisig	7.75
Seared free range pork with picked apples and caramelised shallots topped with fried egg	
Dingley Dell Pork Belly Adobo (Adobong Baboy)	8.75
Slow cooked in soy sauce, garlic and cane vinegar, served with a trio of potatoes	
Honey Glazed Chilli Beef Platito (Beef Tadyang)	9.00
Braised grass fed British rib of beef slow cooked and seasoned with honey chilli glaze served with our home made jicama slaw	
Kalamansi Cured Tuna Ceviche (Kilawin) GF	11.50
Filipino style ceviche with native lime, ginger, chilli, red onion and beetroot	
Smoked Fish (Tinapa) Spring Roll	8.00
Shredded smoked fish with red eggs and tomatoes in a spring roll wrapper served with pinakurat (spiced) vinegar	

PLATOS

Family sized sharing plates. Good for two or even just you.

Dingley Dell Crispy Pork Hock (Crispy Pata) GF	PLATO 16.75 PLATITO 8.75
All time Romulo Café favourite boneless crispy pork hock served with tomato shrimp sauce and kalamansi seasoned soy sauce	
Chicken and Pork Adobo "Romulo Style"	16.50
A Filipino classic, braised tender pieces of Norfolk chicken and Dingley Dell pork belly in a bed of sweet potato mash with a side of adobo jus	
Milkfish (Bangus) al Ajillo GF	16.50
Popular seafood dish with traditional butter, parsley and garlic jus	
Braised Grass Fed British Rib of Beef (Crispy Beef Tadyang)	18.50
Slow cooked and seasoned with honey chilli glaze served with our home made jicama slaw	
Scottish Salmon Tamarind "Sinigang" Stew GF (V,VE option available)	18.75
Salmon fillet with morning glory, okra, daikon and aubergine in a savoury tart tamarind flavoured stew	
Tito Greg's Beef & Oxtail Kare-Kare GF,N (V option available)	18.50
A Filipino festive favourite prepared with British top brisket and oxtail with aubergine, bok choy and green beans stewed in annatto and peanut sauce served with sautéed shrimp paste on the side	
Lola Virginia's Stuffed Roast Chicken Relleno GF	HALF 16.50 QUARTER 8.75
Red Tractor certified Norfolk chicken stuffed with minced pork, peas, raisins, chorizo and paprika	

QUICK LUNCH

Monday – Friday 12^{PM} to 3^{PM}
2 courses: 12.95 / 3 courses: 15.75

TO START

Ilocos Style Miki Noodle Soup	
Water noodles in a rich pork based soup flavoured with annatto seeds	
Fresh Vegetable Spring Roll V,N	
Fresh vegetables rolled in a light crepe with peanut sauce and star anise glaze	
Lettuce and Tomato Salad V,GF	
Light salad of tomatoes, onion, lettuce and egg dressed in sugar cane vinaigrette	

FOR MAINS

Bangus al Ajillo GF	9.00
Fillet of milkfish scented with garlic, parsley and calamansi lime (choice of rice or sweet potato fries)	
Grilled Pork Belly Barbecue	8.50
Grilled marinated sliced pork belly glazed with Romulo barbecue sauce (choice of rice or sweet potato fries)	
Chicken Inasal al Horno	8.50
Oven Roasted Leg of cornfed chicken marinated in garlic and lemongrass (choice of rice or sweet potato fries)	
Pancit Guisado Ayuno V,VE (also available GF)	
Wok-fried rice noodles sautéed in soy with seasonal vegetables and fried tofu	8.00
Bistek and Cheese sandwich	8.00
Thinly sliced beef rib steak in soy and red onions, 'Queso de Bola' sandwich served with sweet potato fries	

FOR TREATS

Sliced Ube Cheesecake V	
Classic New York style baked cheesecake flavoured with purple yam with coconut ice cream	
Mango Float with Ice Cream V	
Fresh mango slices layered with fresh cream and graham biscuits	

IN A RUSH?

Brew and Mignardise	3.95
Barako Coffee, Tea or Infusion served with a bite sized prix fixe dessert of your choice	

VEGETABLE ENTREES

Grilled Aubergine Sautéed Adobo Style V,VE	7.50
Sliced aubergine cooked in soy sauce, vinegar	
Northern Philippine Vegetable Medley (Bagnet Pakbet) GF	7.75
A typical blend of aubergine, bitter melon, okra and pumpkin flavoured with salted shrimp paste and crispy pork belly chicharones	
Flan of Taro Leaves (Laing) GF,V,VE	8.00
A very popular dish from the Bicol region of the Philippines featuring the leaves of the taro (gabi) root sautéed in coconut milk and spices	
Young Jackfruit and Coconut Stew (Ginataang Langka) GF,V,VE	8.50
Tropical jackfruit flesh, chilli, ginger stewed in coconut cream and drizzled with annatto oil	
Skillet Seared Mushroom and Tofu Mix V,VE	7.00
Skillet seared mushroom and tofu served with our special sauce	

NOODLES AND RICE

Chicken and Shrimp wok-fried rice noodles "Pansit Guisado" (V,VE options available)	13.00
Thin rice noodles, stir fried with prawns, chicken, assorted vegetables	
Steamed Seafood rice noodles "Pansit Palabok" GF	14.00
Steamed rice noodles with annatto, prawns and minced pork sauce, topped with smoked fish, pork chicharones, crispy squid, Chinese cabbage, boiled egg, mixed seafood and garlic chips	
Pandan Rice GF,V,VE	SHARE 4.00 REG 2.00
Pandan infused boiled rice	
Traditional Garlic Fried Rice GF	SHARE 4.00 REG 2.00
Refried rice with a hint of garlic and the taste of home	
Shrimp Paste "Bagoong" Fried Rice GF	4.50
Shrimp paste fried rice with eggs, mangoes and tomatoes	

DESSERTS

Ube Cheesecake V	7.50
Purple yam cheesecake topped with sweet young coconut	
Filipino Banana Split V,N	7.50
Ube, mango and coconut ice cream nestled in broiled plantains and crushed pineapple then topped with whipped cream, nut and native chocolate sauce	
Halo Halo GF,V	8.50
A merry mix up of flavours and textures from the exotic islands – ube (purple yam) ice cream, banana puree, jackfruit, leche flan, pandan jelly, milk granitee and coconut	
Sans Rival GF,N,V	8.00
Unrivalled modern Filipino dessert made with dulce de leche buttercream, cashews, chewy and sweet meringue	
Banana Turon V	6.50
Banana fritters served warm with a side of our toffee sauce	
Mango Float V	7.50
Layers of graham crackers and whipped cream topped with fresh mangoes served with mango ice cream	
Selection of Ice Cream (3 scoops) V	5.50
Choice of Ube (purple yam), Coconut, Mango, Langka (jackfruit), ChocNut, Vanilla	

COCKTAILS

Ube Martini	8.50
Boracay Dreams	10.50
Mango Mojito	8.50
Calamansi Mojito	8.50
BEER	
Red Horse	5.5

SPARKLING WINE

Prosecco Frizzante "Adalina" Veneto, Italy 7.95

WHITE WINE

Outnumbered Sauvignon Blanc 8.50
Pinot Grigio Veneto 7.00
Perola Do Lima Vinho Verde 6.95

RED WINE

Lorosco Carmenere 7.00
Primitivo, Massera Borgo dei Trulli 8.50
Valcheta Malbec 7.25

TEA & COFFEE

Americano 2.50
Espresso 1.50^{SGL}/2.50^{DBL}
Capuccino 2.75
Coconut Ube Latte 3.00
Jasmin Dragon Pearl Tea 3.00
Peppermint & Cream Tea 3.00
Salabat Tea 3.00
Mint Tea 3.00
Turmeric Chai 3.00

SOFT DRINKS

Jug Calamansi Juice 6.50
Coca-Cola 2.75
Still/ Sparkling Water 2.50
Mango Juice 2.75

GF Gluten Free **V** Vegetarian **VE** Vegan **N** Contains Nuts

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. A discretionary optional service charge of 12.5% will be added to your bill. A discretionary donation of 50p will be added to your bill for the benefit of our charity partner, Wonder Foundation.