

TURO TURO

FILIPINO BBQ & GRILL

A LA CARTE MENU

A discretionary 12.5% service charge applies. All tips go directly to our team.

SMALL PLATES

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| SINIGANG 4.50 | ★ ARROZ CALDO ARANCINI 5.50 | BAWANG EDAMAME (ve) 5.50 |
| Sour Tamarind soup | Breaded chicken and ginger rice balls | Garlic edamame beans |
| CRISPY WHITE BAIT 6.00 | BAKA BAO ea. 5.70 | VEGETABLE LUMPIA (ve) 6.00 |
| Tossed in chilli spices with spiced vinegar | Crispy oxtail, Bagoong mustard mayo, gherkins | Potato, Carrot and Green beans |
| SALT & PEPPER SQUID 8.50 | SALT & PEPPER WINGS 7.50 | ★ CHARRED TALONG (ve) 7.50 |
| Served with spiced vinegar | Classic salt & pepper seasoning | Aubergine with soy garlic glaze. Award-winning |
| SALMON KINILAW 11.50 | ★ GINGER BAGOONG WINGS 🔥 8.00 | |
| Filipino-style ceviche marinated in citrus vinegar | Tossed in our top-secret ginger and fermented shrimp glaze | |

MAINS & GRILL

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| ★ BONELESS CHICKEN INASAL 12.00 | ★ SIZZLING PORK SISIG 12.50 |
| Our signature marinated and chargrilled chicken with pickled carrot atchara. | Thrice-cooked pig's head hash served on a sizzling skillet with egg |
| Choose: Original or Signature Spiced 🔥 | |
| BEEF SALPICAO 15.20 | ★ PORK LIEMPO Approx 320g 19.70 |
| Stir-fried beef tossed in soy sauce with garlic and bell peppers | 24-hour marinated pork belly grilled and glazed with a Filipino-style BBQ Sauce. Served with pickled atchara |
| DIPPING SAUCES ea. 1.50 | BBQ SKEWERS 2 Per Ptn |
| TURO TURO SAUCE | PORK BBQ 7.70 |
| SOY GARLIC GLAZE | CHICKEN BBQ 7.70 |
| BAGOONG CHILI | |
| BAGOONG MAYO | |

PANCIT

Filipino style stir fried noodles using flour noodles known as "Canton"

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| PANCIT CANTON (ve) 10.50 |
| (ve) Tofu +2.00 |
| Chicken +3.00 |
| Beef +3.50 |
| Prawns +3.50 |

GINATAAN

Hearty, warming Filipino dishes cooked in coconut milk, ginger and spice - also known as "gi-na-taan"

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| KALABASA (ve) 13.50 |
| CHICKEN BICOL EXPRESS 🔥 13.90 |
| PRAWN GINATAAN 14.50 |

SALAD

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| PAPAYA ATCHARA SALAD 9.50 |
| Shredded green papaya and mango salad with a spicy, tangy bagoong dressing. |

Legend

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| ★ | 🔥 | 🔥🔥 | (ve) |
| Signature | Mild | Medium | Vegan |

RICE

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| JASMINE RICE 3.50 |
| GARLIC RICE 4.50 |
| BAGOONG FRIED RICE 6.00 |

SIDES

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| FRIED PLANTAIN (ve) 4.00 |
| ATCHARA SLAW 🔥 4.00 |
| KAMOTE FRIES 5.50 |
| STIR FRIED BOKCHOY (ve) 6.00 |

CHEF SPECIALS

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| ★ CRISPY BEEF KARE KARE 18.50 |
| Pulled oxtail croquette with peanut sauce, <i>bagoong</i> (fermented shrimp paste), aubergine, green beans and bok choy |

BLACK BOARD SPECIALS

Check out our black board or ask your server!

DESSERT

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| HALO HALO 8.50 |
| Mixed Filipino sweets, jellies, red beans and tapioca with crushed ice, ube jam, evaporated milk topped with ice cream |
| ICE CREAM & SORBET per scoop 3.00 |
| Ube Clotted Cream Banana & Tahini Raspberry & Lychee Sorbet |
| TURON 7.00 |
| Fried plantain spring roll with banana and tahini ice cream and brown sugar syrup |