

DINNER MENU

STARTERS

FRESH OYSTERS with lemon and house vinegar 12

KWEK KWEK *Philippine Street Food* | 6pcs 8

Annatto battered quail eggs with brown spiced sauce

EMPANADA | 3pcs 8

Baked pastry with minced chicken, peas, carrots, potato served with spicy aioli

LUMPIA *Filipino Spring Rolls* | 3pcs (long) 8

Seasoned minced pork, carrots and spices served with pickled papaya and banana ketchup

TOKWA'T BABOY 9

Tofu, crispy pork belly, onion and sweet soy sauce

LECHON WINGS 1lb | *spicy* 14

Marinated chicken wings with spicy sweet lechon sauce

LIEMPO | *bite size* 9

Marinated grilled pork belly + spicy vinegar

SISIG | *spicy* 15

Sizzling platter with pork, chicken, onion, garlic and chili topped with egg ****tofu vegetarian**

SALAD

FILIPINO PEANUT SLAW 11

Blend of cabbages, napa, red pepper, carrots cilantro, wonton with creamy peanut dressing

GOOD GREEN KALE 11

Kale, spring mix, tomato, apples with adobo lime vinaigrette garnished with cashews

ADD: choice of protein BBQ pork or chicken 4, shrimp skewer 5

NOODLES + VEGETABLES

CHINOY NOODLES (*Canton + Bihon*) good for 2 16

Stir fried noodles with cabbage, carrots, mushroom, beans, green onion, chicharon topped with chicken BBQ ****tofu for vegetarian**

CHOP SUEY *Vegetable Stir-Fry* 14

Mix vegetables, quail eggs and special house sauce

DESSERT

HALO-HALO *Pampanga Inspired* 8

Ice shaved with coconut strips, caramelized plantain, leche flan with ube (*purple yam*) ice cream

TURON 7

Caramelized banana plantain with jackfruit spring rolls served with jackfruit ice cream

MAJA BLANCA 7

Sweet corn and coconut panna cotta topped with cheese

The iSLAS is NOT a nut-free environment.

Kindly let us know of any dietary restrictions in your party.

Auto Gratuity of 18% for group of 8 and more.

BOODLE FEAST \$39/person

CHEF'S CHOICE SERVED ON BANANA LEAVES

Minimum of 8 persons / 48hours notice

BOODELI 'TWO' \$49/person

TASTING MENU SERVED ON BANANA LEAVES

MINIMUM of 2 persons / Maximum of 6 persons

WHOLE FISH SNAPPER, CHICKEN BBQ, BAGNET *crispy pork belly*, BEEF RIBS, OYSTERS, EMPANADA, LUMPIA, PINEAPPLE PEANUT SLAW SALAD, RICE, DESSERT

NON-ALCOHOLIC BEVERAGE upgrade to cocktails 8, wine 5, beer 4

iSLAS BBQ

PORK BBQ ** 15

Skewered pork marinated in soy sauce, garlic and spices served with skewered pineapple and vegetables

CHICKEN BBQ ** 15

Skewered chicken thigh marinated in lemongrass and annatto served with skewered pineapple and vegetables

INASAL of *Bacolod* | *Grilled Chicken Legs* ** 17

Chicken legs marinated in calamansi, chili, lemongrass, lime, ginger and annatto oil

KALBI *Grilled Beef Ribs* ** 19.95

Sizzling beef ribs marinated in garlic, soy sauce, sesame, green onion with seared green beans and spicy aioli

STEW

ADOBO *Philippine National Dish* 16

Chicken marinated in soy sauce, garlic, coconut vinegar, bay leaves, peppercorn and coconut milk served with rice topped with a sunnyside egg + pickled papaya

KARE KARE *Bagnet of Ilocos* ** 18

Fried to perfection pork belly bagnet + peanut sauce with eggplant, green beans, bok choy served with shrimp paste

SEAFOOD EXPRESS of *Bicol* | *Spicy* ** 18

Shrimp, squid, mussels, scallops, onion, pineapple, green and red peppers + coconut sauce

ESCABECHE *Snapper* ** 19.95

Deep fried whole fish snapper with sweet chili sauce served with saba banana, ginger, onions and peppers

SOUP

BULALO of *Batangas* | *Beef Shank Soup* good for 2 19.95

4hrs slow boiled beef shank with corn, bok choy, green beans and fried garlic served with fish sauce and chili

SINIGANG na Salmon of *Manila* **

Tamarind Soup with Salmon Fillet 19.95

Savoury sour salmon fish based soup, tomato shallots, bokchoy, eggplant chili pepper + pan seared salmon

****served with REFILLABLE RICE**

ADD ON: Steam Rice 2, Garlic Fried Rice 4

BBQ pork or chicken 4, Tofu 4

iSLAS means iSLANDS, our dishes are inspired by the specialties from different islands of the Philippines.