APPETIZERS

TAPAS / ENTREE

NEW **Chicken Wings Sampler** 23
3 ways: Avenida Spiced, Garlic Wings and Salt & Pepper Wings.

NEW **Lumpia Medley** 26
3 ways: Lumpia Shanghai, cheeseburger spring rolls and smoked fish lumpia.

Lumpia (Spring Rolls) 18/27
Ground pork and carrots, with a side of in-house sweet and sour sauce.

Lumpia Togue (Veggie Spring Rolls) 11/19
Assorted vegetables, with a side of sweet & savory Thai chili fish sauce (Vegan option: soy-vinegar dip).

Garlic Chicken Wings 14/23
One of our all time favorites! Served with a side of ranch.

Gambas al Ajillo 24
Shrimp sauteed in olive oil and garlic. Complimentary baguette available upon request.

Mushroom al Ajillo 21
Button mushrooms sauteed in olive oil and garlic; topped with serrano. Complimentary baguette available upon request.

Treviche 27
Ceviche medley (fish, squid, shrimp) 3 ways: ginger, vinegar, tomato, coconut sauces. Crispy wonton chips.

Sugba Kilaw (Tuna Ceviche Twist) 25/38
Filipino style tuna ceviche with fresh red onion, ginger, and serrano peppers. Topped with grilled pork belly.

Calamares 16/25
Battered squid rings, crispy chard greens with a side of house tartar sauce and lemon.

Beef Salpicao 34
Beef tenderloin cubes with fresh button mushrooms sautéed in olive oil, garlic and serrano. Complimentary baguette available upon request.

Dinakdakan 15/25
Grilled Pork Belly in a creamy ginger-lemon dressing with onions and serrano peppers over fresh lettuce.

Sisig Taco 9
Our famous pork sisig in soft taco shell with aioli.

Tokwa't Lechon Kawali (Tofu and Pork Belly) 19/31
Crispy tofu, crispy pork belly with fresh onions. Served with a side of soy-vinegar sauce.

Tokwa't Tokwa (Crispy Tofu) 17/28
Crispy tofu, fresh red onion slices; side of soy-vinegar sauce.

Mango Salad 12/17
Diced fresh mango, onion, tomato, and crispy chicharon, served with shrimp paste on the side.

Best Seller Gluten-Free Vegan Contains Nuts

HOUSE SPECIALTIES

	TAPAS / ENTREE
Crispy Tadyang (Beef Short Ribs) Crispy on the outside, tender and juicy inside, topped with fried garlic, served with a side of our soy-vinegar sauce.	51
Beef Shank Kaldereta (Beef Stew) Simmered tender beef shank in tomato sauce, potato, bell pepper, shredded cheese.	29/43
Beef Kare Kare Traditional peanut stew, oxtail, beef cubes, string beans, bok choy. Served with side of shrimp paste.	29/43
★ **Avenida Beef Tapa** Beef sirloin marinated in garlic, vinegar, spices. An elevated Filipino Classic.	38
Lechon Kawali (Crispy Pork Belly) Crispy pork belly seasoned with garlic and spices. Served with side of vinegar and lechon sauce.	21/33
★ **Crispy Pata** Pork knuckle, crispy on the outside, tender and juicy on the inside. Served with a side of our soy-vinegar sauce.	49
Pork Sisig Seasoned pork, chopped and sauteed with spices. Served on a sizzling plate (add egg + $2).	17/32
Chicken Adobo Slow-cooked chicken in adobo sauce: soy sauce, vinegar, peppercorn, fried garlic and scallion. Served with a boiled egg.	29
Avenida Fried Chicken Half chicken with house-made breading. Served with French fries and side of ketchup.	29
Bangus Sisig Seasoned milkfish, chopped and sauteed with ginger and spices. Served on sizzling plate (add egg + $2).	20/32
Adobong Pusit (Adobo-style Baby Squid) Sautéed tender baby squid in adobo sauce and squid ink with fried garlic and scallions.	21/35

Best Seller ★ Gluten-Free Vegan Contains Nuts

FROM THE GRILL

	TAPAS / ENTREE
NEW **Chicken Skewers Trio** Chicken thighs grilled 3 ways: garlic & pepper, sweet barbecue, citrus soy.	29
Chicken Inasal Grilled half chicken in citrus-soy marinade (Cook time: 25-30 mins)	30
Chicken Skewers Chicken breast grilled to perfection in our house marinade with bell peppers, mushrooms and onions.	17/27
★ **Inihaw na Pusit (Grilled Calamari)** Tender grilled jumbo squid in soy based marinade and spices, topped with bell pepper and onion relish.	23/36
Salmon Inasal Char-grilled salmon fillet in sweet Asian inspired marinade, side of mashed cauliflower and sautéed spinach.	18/31
★ **Grilled Beef Short Ribs** Tender thick cut short ribs, topped with garlic. Served with a side of our soy-vinegar sauce.	51
Pork Barbecue Skewers Tender pork barbecue glazed with our house-made barbecue sauce.	19/30
Liempo (Grilled Pork Belly) Tender pork belly in garlic-soy marinade.	19/31

Best Seller ★ Gluten-Free Vegan Contains Nuts

SOUPS

ENTREE

NEW **Beef Shank Sinigang** 38
Tender Beef Shank in tamarind-beef based broth, onions, tomato, string beans, okra, eggplant, serrano and spinach.

Sinigang vegetables and broth 13
Broth only 8.5

Beef Shank Bulalo 38
Tender Beef Shank in light beef broth with cabbage, green beans and bok choy.

Vegetables and Broth 13
Broth only 8.5

Pork Belly Sinigang 31
Tender Pork Belly in tamarind-beef based broth, onion, tomato, string beans, okra, eggplant, serrano and spinach.

Molo Soup (Dumpling soup) 26.50
Pork and shrimp dumplings in chicken broth with shredded chicken.

VEGGIES

(Add chicken or tofu for $5)

TAPAS / ENTREE

Chop Suey 14/21
Stir-fried vegetable medley, light sauce, sesame oil (add chicken + $5).

Tortang Talong 19
Grilled eggplant omelette, side of ketchup.

Spinach Ala Pobre 17
Sauteed spinach, fried garlic.

Pinakbet 17/26.50
Stir-fried string beans, eggplant, okra, squash, amplaya (bittermelon), pork, shrimp, shrimp paste and chicharon.

Sizzling Spinach 17
Sauteed spinach, red onion, garlic and Avenida's sweet and savory sauce. Served on a sizzling plate.

Best Seller Gluten-Free Vegan Contains Nuts

Our very own
FILIPINO LECHON

A famous delicacy popularized in the Philippines particularly in Cebu. Lechon is loved for its crisp, golden skin and tender, flavorful meat. Slow-roasted with aromatic herbs and spices, every bite captures the rich, savory taste of this beloved Filipino classic.

NEW **Roasted Filipino Lechon (sliced)**
(Roasted Suckling Pig)
($17.50 per 100g; minimum of 200g)
(Availability: Dinner Friday to Sunday. Limited servings)

NEW **Roasted Filipino Lechon (whole)**
(Roasted Suckling Pig)
Please order 1 day in advance.
(Subject to availability)

From our
SPANISH HERITAGE

Spain's colonization of the Philippines for over 300 years left a lasting influence on the Filipino cuisine. Spanish dishes and culinary traditions were well embraced by Filipinos and over generations, became part of our culinary heritage.

NEW **Pata ala Callos** 33
Avenida style "callos" pork knuckle and
Chorizo de Bilbao in aromatic tomato sauce.
Complimentary baguette bread available upon request.

NEW **Rabo de Toro** 40
Traditional Spanish stew; braised oxtail in red wine reduction and herbs. Served with potatoes.

NEW **Avenida Seafood Paella** 43
Spanish rice cooked in our in-house seafood broth with shrimp, clams, squid, and Spanish herbs.
(Serving time: 30-45 mins).

NEW **Squid Ink Seafood Paella** 47
Popular Spanish Rice cooked in squid ink, in-house seafood broth and herbs. Topped with shrimp, clams, squid and our special garlic alioli.
Serving time: 30-45 mins).

NEW **Iberian Chicken (limited quantity)** 29
Spanish-style slow-cooked half chicken in olive oil, garlic and herbs.

Best Seller Gluten-Free Vegan Contains Nuts

NOODLES

TAPAS / ENTREE

Pancit Bihon 18/29
Stir-fried thin noodles, Chinese sausage, pork, shrimp, squid balls, carrots, cabbage, celery, garlic and scallion.
Add crispy tofu or chicken (+ $5).

Vegetarian Pancit Bihon upon request 13/21

Pancit Palabok 18/29
Thin noodles in pork and shrimp based sauce. Topped with baby shrimp, chicharon, hard-boiled egg, garlic, and scallion.

Pancit Canton 18/29
Stir-fried chow mein noodles with Chinese sausage, squid balls, pork, shrimp, carrot, cabbage, celery, scallion, sesame oil and garlic. Add crispy tofu or chicken (+ $5).

Vegetarian Pancit Canton upon request 13/21

RICE

Adobo Rice 13/19
Sauteed in adobo sauce, bits of pork, fried garlic, scallion.

Crab Fried Rice 14/23
Fried rice with real crab meat, egg and green peas.

Plain Rice / Garlic Rice 3.75
Steamed/ Filipino-style garlic rice, served by the cup.

DESSERTS

NEW **Sans Rival** 11
Crisp thin layers of wafer covered with French butter cream with chopped cashew nuts.

Ube Cheese Panna Cotta	12
Turon (Banana Lumpia)	10
Leche Flan	11
Ice Cream	8
Coconut Cream Pie	13
Calamansi Pie	13

Milky Ice

Halo Halo Milky Ice	15
Ube Leche Flan Milky Ice	15
Strawberry Milky Ice	15
Buko Pandan Milky Ice	15
Mais Con Hielo Milky Ice	15

Best Seller Gluten-Free Vegan Contains Nuts