

LOCKDOWN TAKEAWAYS

available Tuesday-Friday 12-4pm collection & delivery

LUNCH SPECIAL

Your Choice of a JARR Kombucha, Fresh Cold Pressed Juice or Vedette Extra Blond Beer with every lunchbox/ KinilawPoke Bowl ordered

DRAFT BEER 350ML £3.50

40FT Disco Pils 4.8% 100% lager malt pale ale, a light session beer
40FT Dalston Sunrise Hazy Pale Ale 4.4% Fruit forward flavour with little to no bitterness

BREAKFAST ROLLS

1 topping £5 - 2 toppings £6 - 3 toppings £7 (Add Chips for £2)
 Egg - Halloumi fingers - Avocado - Bacon - Sausage - Aubergine

PULUTAN-GRAZE

Pork Lumpia Spring Rolls baby gem, atchara, kalamansi patis 7
 Crumbed Halloumi Fingers banana ketchup (v) 6
 Ukoy Fritter butternut, carrot, sweet potato, lemongrass chilli (v/gf) 6

KINILAW-CEVICHE like sashimi but packed with flavour!

Kalamansi & palm vinegar is used to flash cure your fish.
 Prawn Kinilaw pineapple, pomegranate, chilli, red onion, ginger, radish (gf) 8
 Salmon Kilawin mango, chilli, red pepper, coconut (gf) 8

KINILAW POKE BOWLS

served w/ rice, edamame, radish, avocado, daikon, sesame, sriracha mayo, nori
 Prawn Poke 8
 Eggplant Teriyaki Poke 7
 Sweet Potato Katsu Poke 7
 Salmon Poke 8
 Tuna 9

LUNCH BOXES available from midday-all day. Always served with steamed rice

Ginataan Coconut Pumpkin Curry pumpkin, beans, eggplant, pak choi (vegan/gf) 7
 Slow Roasted Lechon Pork Belly sweet chilli, soy 8
 Oxtail Kare Kare Croquettes peanut shrimp sauce, eggplant 8
 Prawn Ginataan Coconut Pumpkin Curry butternut, green papaya, beans, eggplant, rice (gf) 8
 Chicken Adobo potatoes, french beans, soy, chilli sambal, steamed rice 7.5

DESSERT

Maja Blanca 6

TAKEAWAY READY TO DRINK COCKTAILS £7

100 Hoxton Kwai Feh Lychee, lemongrass, ginger, chilli, lemon, fizz
Salted Negroni Rives Gin, Campari, Cocchi Americano, pinch of sea salt
Fine Force Butterfly pea flower infused Gin, lemon, elderflower, orgeat
Hibiscus Margarita Tequila, lime, jalapeno, pinch of salt, hibiscus syrup
Passionfruit Rebel Gin, Kamm & Sons, passionfruit, lime
Coconut Ore Old Fashioned Don Papa Tvr Rum, Oreo shrub, espresso salt & chocolate bitters
Cherry Coke Old Fashioned Four Roses Bourbon, cherry coke reduction, Averna, Maraschino
Boozy Slushies Ask your server what flavours we have available
Fall Spiced Old Fashioned vanilla, cloves, star anise, cinnamon bourbon, maple syrup, angostura, orange

SOFTS

Morning Glory cold pressed apple, apple, ginger 3.50
Green Machine spinach, kiwi, apple 3.50
JARR Kombucha 3.50
Coke 2
Diet Coke/Coke 2.50

BOTTLES/CANS £4

Pacifico Clara 4.5% / Queen of Diamonds IPA 5% / 1936 Biere 4.7% / Orchard Gold Cider 4.9% / Zen Pale Ale 4.5% / Toast Lager 5.0% / Red Horse 6.9% / Alhambra 6% / Rekordeling Strawberry&Lime 4% / Erdinger Alcohol Free 0.5% (£4) / Brooklyn Special Effects Alcohol Free (£3) Free Star Alcohol Free (£3)



RAPSA@HOME is just that... Rapsa food prepared for you to enjoy at home. We package food in oven proof containers with heating & plating instructions...an easy way to guarantee piping hot food and a happy Household!

We kick things off with a take on our famous Boodle Fight.. the centre piece of Lechon Pork Belly Roast and other Rapsa favourite dishes for meat eaters, veggies & vegans alike!

available for collection or delivery Tuesday-Friday 12-4pm. Pre-order inside or through our website on rapsa.co.uk/rapsahome

SLOW ROASTED LECHON PORK BELLY ROAST slow roasted with ginger, lemongrass, garlic for 3 hours. Cut to your chosen size & served with a bottle of Mang Tomas sauce, atchara pickleseasoned vinegar. Perfect for a family roast!

1kg £25
 2kg £45
 3kg £60
 4Kg £70

RAPSA FAVOURITES

Oxtail Kare Kare peanut shrimp sauce, pak choi(n) 7
 Ginataan Coconut Pumpkin Curry pumpkin, beans, eggplant, pak choi (vegan/gf) 7
 Chilli & Garlic Tiger Prawns butter 8
 Tilapia Rolled in Banana Leaf pineapple salsa 8
 Steamed rice 3

PULUTAN

Crumbed Halloumi Fingers banana ketchup (v) 6
 Ukoy Fritters butternut, carrot, sweet potato, lemongrass chilli dip (vegan/gf) 6
 Pork Lumpia Spring Rolls baby gem, atchara, kalamansi patis 6

MAKE-YOUR-OWN-KINILAW-KITS (GF)

like sashimi but packed with flavour! Kalamansi & palm vinegar is used to flash cure your fish.
 Prawn & Pineapple pomegranate, chilli, red onion, ginger, radish 8
 Salmon Kilawin mango, chilli, red pepper, coconut 8

CHEF FRANCIS ORIGINAL SAUCES

Banana Ketchup by Chef Francis 190g 4

BOODLE FIGHT PACKAGES serves 2-3 people

can be made hot on request. Served in oven proof containers with heating instructions for you to heat up and enjoy at home. Served with a Boodle board and banana leaf.

MEAT&FISH BOODLE £50

2 cocktails or beers of your choice complimentary

This weekend's menu

Lechon Pork Belly
 Oxtail Kare Kare
 Tiger Prawns
 Lumpia Spring Rolls
 Burnt Eggplant Salad
 Salmon Kilawin
 Steamed Rice X2

FISH&VEG BOODLE £48

2 cocktails or beers of your choice complimentary

This weekend's menu

Tilapia
 Tiger Prawn
 Ginataan Coconut Curry
 Burnt Eggplant Salad
 Ukoy Fritters
 Salmon Kilawin
 Steamed Rice
 Roast Potato Salad

VEGAN BOODLE £45

2 cocktails or beers of your choice complimentary

This weekend's menu

Ginataan Coconut & Pumpkin Curry
 Tofu Dinuguan
 Sweet Potato Kaldereta
 Burnt Eggplant Salad
 Roast Potato Salad
 Ukoy Fritters
 Steamed Rice
 Stir Fry Asian Veg