

TURO TURO

FILIPINO BARBECUE & GRILL



Allergen Information is available upon request. Please speak to a member of staff.

SMALL PLATES

Salt & Pepper Squid With lime and chilli say vinegar	8.95
Charred Aubergine With soy garlic glaze	5.25
Chicken Skewers Choose BBQ Glaze OR Spiced	6.00
Salt & Pepper Wings Classic salt & pepper seasoning	7.50
Buffalo Wings && Hot sauce & melted butter	7.50
Ginger & Bagoong Wings & Tossed in our top-secret ginger and fermented shrimp glaze	7.50

SANDWICHES

Filipino inspired sandwiches. Your protein of choice in a toasted baguette topped with cucumber, pickled carrot atchara, coriander served with mixed salad

10.50
10.95
9.95

BURGERS

served with fries

Beef Burger	13.95
60z beef patty, brioche bun, grilled	
cheese, gherkins, lettuce, tomato served with carrot atchara slaw.	
willi callet atchara slaw.	

Fried Chicken Burger
Fried chicken breast topped with a ginger & fermented shrimp glaze, brioche bun with grilled cheese, lettuce, mustard mayo, red cabbage slaw



Legend
(V) (VG) & &&
Vegan Vegetarian Mild Heat Hat!

12.95

A discretionary 12.5% service charge is added to your bill, 100% of which goes directly to the staff

Signature

RICE BOWLS

Our signature steamed jasmine rice bowls with a protein of your choice served with pickled carrot atchara, tomato and pineapple salsa, topped with spring onions and crispy onions

saisa, ropped with spring enions and enspy enions			
Spiced Chicken Inasal & Grilled marinated chicken thighs with our own 'Turo Turo' chilli sauce	12.50		
4 Hour Braised Pork Tocino Pineapple soy glazed pork belly	13.10		
Beef Longganisa (v) Sweet and spiced skinless beef sausage with yoghurt and chili vinegar	12.95		
Charred Aubergine Charred aubergines with soy garlic glaze	10.95		
Half-Half Choose any 2 of the above for the best of both and a jam packed rice bowl!	13.70		
Add Fried Egg + 1.50			

COCONUT BRAISED

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

Chicken Bicol Express 🔥	13.10
Chicken with a spicy coconut sauce seasoned with "bagoong" fermented shrimp paste, bell peppers and chil	i
Prawn Ginataan & Prowns with turmeric spiced occonut sauce with sweet potato, green beans and roasted cherry tomatoes	13.95
Cauliflower Gata (v) Roasted cauliflower with turmeric spiced coconut sauce with sweet potato and green beans	11.50
Add Steamed Jasmine Rice + 1.50	

DESSERT

8.00

Royal Bibingka Good for 2 persons
Sweet glutinous rice cake with melted cheddar cheese

SIDES

Steamed Jasmine Rice	3.00	Regular Fries	4.50
Aubergine & Tomato Salad	6.00	Cheesy Fries	5.50
Adobo Green Beans	5.50		