



ESQUINIA

SINGAPORE

By Kenya



FOOD MENU

29 Cuppage Road, Cuppage Terrace, Singapore 229456

Flavors from the

Heart of the Philippines

Our culinary team combines traditional Filipino recipes with innovative Western techniques, resulting in dishes that are both authentic and creatively unique. Each bite is a journey through familiar flavors with delightful surprises.

We take pride in sourcing the freshest, highest quality ingredients, locally whenever possible. From succulent meats to vibrant produce, every dish is crafted with care and attention to detail.

Satisfy

Your Cravings

Experience the vibrant flavors of the Philippines at **Esquinita**, where every dish is a celebration of rich tradition and bold taste. Join us for a culinary journey that will leave you craving for more!

CELEBRATE WITH US

 +65 6980 7040

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SMALL PLATES

CHILI DYNAMITE

Made with finger chili peppers and chicken meat filling, they're crispy, crunchy, slightly spicy, and the ultimate beer match! Served with Thai sweet chili sauce

\$14.00



WAGYU SALPICAO

Tender chunks of Australian wagyu cooked to perfection with a delicious blend of garlic, mix seasonings that is smothered in olive oil

\$20.00

PRAWN GAMBAS

Popularized by the spaniards and well adopted by the filipinos, butterflied prawns sauteed in garlic and extra virgin olive oil

\$16.00



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CRISPY ADOBO WINGS

House Marinated Crispy Chicken Wing IN "Adobo" Spices, deep fried until crisp

\$14.00



KANG KONG CHIPS (WATER SPINACH CHIPS)

Crunchy and delectable healthy snack option made from real kangkong leaves, this snack is a perfect combination of health and taste

\$12.00



CHEF'S RECOMMENDATION



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STREET FOODS

HANGOVER PRAWNS

Fresh baby shrimps with the head and shell intact, that is mixed in batter and deep fried until crispy

\$14.00



GRILLED TENGA (BBQ PORK EARS)

BBQ Pork Ears stewed in a la adobo and then grilled to golden perfection. Soft and chewy with a sweet and savory flavor, delicious as a snack or appetizer.

\$12.00




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CALAMARES FRITOS (SQUID FRITTERS)

Filipino version of the Mediterranean breaded fried squid dish, Calamari. Served with Aioli

\$15.00



CHICHARONG BULAKLAK

Deep fried ruffled fat, an appetizer that cracks and melts in your mouth

\$16.00



CHEF'S RECOMMENDATION



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STREET FOODS

LUMPIANG GULAY (VEGETARIAN SPRING ROLL)

Our classic vegetables spring rolls is what Nanays do best in the kitchen. WARNING: It's addictive!

\$10.00



PORK BBQ SKEWERS

Tender pieces of flavorful pork glazed with sweet and savory sauce. Fresh off the grill!

\$14.00



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CHAR GRILLED ISAW

Pork intestines- boiled with aromatics and slow grilled to perfection

\$12.00



LUMPIANG SHANGHAI (SPRING ROLL)

Filipino deep fried appetizer consisting of minced pork, carrots, chopped onions and garlic in spring roll wrapper.

\$12.00



CHEF'S RECOMMENDATION



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TO SHARE

IGADO (PORK & LIVER STEW)

Popular Ilocano dish made from pork tenderloin and pig's innards such as liver, kidney, and heart

\$16.00



BICOL EXPRESS (FILIPINO SPICY PORK STEW)

The mild sweetness of coconut milk brings a sense of delight to the sharp notes of chili pepper and bagoong in the classic Bicol Express recipe

\$16.00



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CLASSIC SISIG

Finely chopped pork dish of Filipino origin, this recipe uses pork belly and pork face to get its authenticity from way back home

\$18.00



BANGUS SISIG

Made with flaked fish, citrus juices and peppers. It's a delicious medley of tangy, savory and spicy flavors sure to hit the spot

\$20.00



CHEF'S RECOMMENDATION



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TO SHARE

CRISPY PATA

Filipino style pork knuckle.
Crunchy on the outside and
moist on the inside.

\$38.00

GOURMET RELLENONG BANGUS

Milk fish stuffed with a mixture of
fish, meat, bellpeppers, green peas,
raisins and potatoes

\$25.00

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CHICKEN INASAL (ROASTED CHICKEN)

Grilled chicken dish and one of the well
known Ilonggo dishes. This is done by
marinating chicken pieces in a unique
blend of spices and grilling them until done.

\$20.00

FRIED TILAPIA (FRESHWATER SNAPPER)

Fried Tilapia accompanied
with grilled eggplant,
salted egg and fresh
tomatoes and onions

\$26.00



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TO SHARE

SINUGLAW SA MANGA

A dish composed of grilled pork belly and fish ceviche with a hint of ripe mango

\$18.00

LECHON KAWALI

Crisp deep fried pork belly with atsara (fermented papaya salad)

\$18.00

SEAFOOD KARE KARE

Peanut stew marrying the flavors of the sea and Filipino garden vegetables

\$32.00



ESQUINITAS KINUNOT

Moringa leaves (malungay) in spicy coconut milk and spices cooked with pork and grilled tuna flakes

\$15.00

CHOPSUEY CON LECHON

Stir fried vegetables with chicken, liver, prawns and crackling pork

\$16.00



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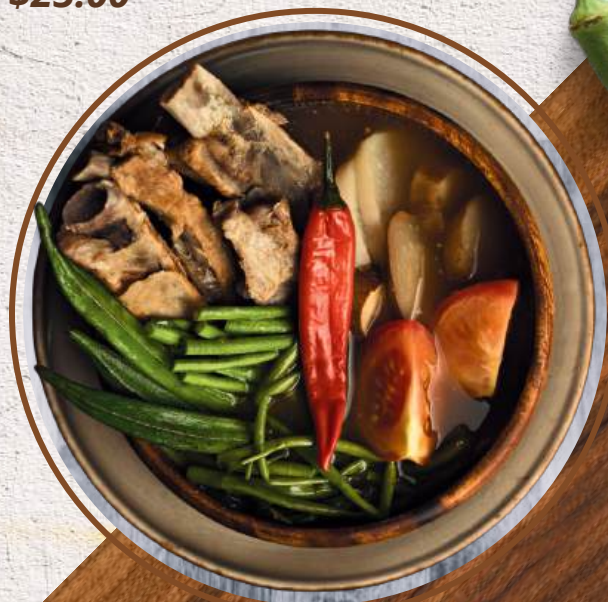
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SOUPS

CLASSIC PORK SINIGANG

A Filipino tamarind-based pork soup that is known for its sour and savory taste

\$25.00



KANSI (SINIGANG NA BULALO)

This Ilonggo sour soup with beef shanks and green jackfruit is filling and delicious

\$34.00



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SINIGANG NA HIPON (PRAWN IN TAMARIND SOUP BASE)

Simple comfort meal that's bursting with flavors! This classic Filipino soup is packed with tender shrimp, fresh vegetables, and a tangy tamarind broth that's sure to warm your heart and soul

\$26.00



BULALO

Made with tender beef shanks, veggies, and a flavorful broth, this classic Filipino bone marrow soup is a must try

\$29.00



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OUR PANCITS AND RICE

PANCIT BIHON

stir fried vermicelli

\$16.00

PANCIT CANTON

stir fried egg noodle

\$16.00



PANCIT PALABOK

rice noodle dish with rich pork and shrimp sauce, similar to ragu

\$20.00

BINAGOONGAN RICE

\$14.00

SISIG RICE

\$14.00

GARLIC RICE

\$3.50

JASMINE RICE

\$2.50



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DESSERTS

HOME MADE SANS RIVAL

\$16.00

HOME MADE TURONES

banana fritters

\$15.00

SORBETES (ICE CREAM)

\$8.00



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