1 October to 30 November 2026

# Tennerfest™

**£20**
**2 courses**

**£27.50**
**3 courses**

## Additional Information

Open for Lunch & Dinner. Bookings recommended.

Please inform a member of the Lasa Team if you have any allergies.

[VE] **Vegan**
[GF] **Gluten-free**

## STARTERS

**Beef BBQ** [GF]
Tender Beef Slices Marinated In A Sweet, Savoury & Tangy Soy-Garlic Sauce

**Chicken BBQ, Wakame and Cucumber Salad** [GF]
Grilled Marinated Chicken Skewers, Seaweed & Cucumber Salad

**Adobo Pork Glazed Pork Ribs** [GF]
Glazed Slow Cooked Pork Ribs, Grilled Pineapple

**Prawn Spring Roll**
Sweet & Sour Dipping Sauce

**Steamed Pork and Prawn Dumplings**
Chilli & Garlic Oil

**Adobo Mushrooms** [VE][GF]
Slow-Glazed Mushrooms in Classic Adobo Flavours, finished with Chilli Oil, Spring Onion & Crispy Onions

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## MAINS

**Pork Sisig** [GF]
A Filipino Classic of Sizzling Pork, Chopped and Crisped, Seasoned with Calamansi, Onions, Red Chillies, Topped With A Fried Egg, Served With Jasmine Rice

**Beef Kare-Kare** [GF]
Slow Braised Blade of Beef In A Rich Peanut Sauce, Pak Choi & Aubergine, Served With Jasmine Rice

**Sea Bream Escabeche** [GF]
Fried, Crispy Half Sea Bream, Topped with a Sweet & Sour Escabeche Sauce, Served with Jasmine Rice

**Sizzling Tofu** [VE][GF]
Crispy, Fried Tofu, Served in a lightly Spiced Sauce, Calamansi, Mixed Veggies

**Lechon Paksiw** [GF]
Rich Roasted Pork Stew, With a Sweet & savoury Liver Sauce, Served With Jasmine Rice

**Beef Tapa** [GF]
Pan Fried Thinly Sliced Beef (Cured In A Marinade Of Soy Sauce, Garlic & Calamansi), Served with Fried Rice

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## DESSERTS

**Leche Flan** [GF]
Silky Caramel Custard, Vanilla Sweetness

**Cassava Cake** [GF]
The Filipino Comforting Classic! A must try ! Baked Cassava & Coconut

**Biko** [VE][GF]
A Beloved Sweet Sticky Rice Cake