

Balay Cena Una

Menu

Appetizers

Fresh Lumpiang Ubod

In Australia, any dish with "ubod" is considered a millionaire's dish simply because an entire coconut tree is felled just to get to the heart of the palm. It is almost sinful then to create a dish that is not worth its name. Cena Una Fresh Lumpiang Ubod makes you feel like a millionaire!

Shrimp Cocktail

Mushroom Al Ajillo

Spain's favorite tapa, this was introduced to Filipinos early on and was quickly adopted with the use of champignons. Served with lots of garlic. Take a sprig of parsley, though, to sweeten your breath.

Pork, Shrimp & Vegetable Spring Rolls

Lumpiang Tinapa

Stuffing is smoked fish (tinapa) flakes blended to smooth consistency and piped into individual lumpia (crepe) wrappers; deep-fried until golden brown. Dip each in our own Cena Una sauce to complete the marriage of flavors

Chicken Lollipops

Buffalo Wings

The Buffalo Wings Dish was first invented and first served in a restaurant in Buffalo, New York, thus the name. The secret ingredients remain secret to this day, but our version is very close to the original.

Chicken Tender Honey Mustard

Chicken breast is marinated in honey mustard mayonnaise long enough to make it juicy inside but crispy outside after frying.

Gambas Al Ajillo with Foccaccia Bread

A Spanish and South American favorite

Ratatouille

Inspired a movie of the same name. This appetizer is eaten with French bread or on bruschetta. Our secret is our Herbes de Provence and the extra virgin olive oil in it. Ask the chefs to concoct something with this vegetarian dish.

Breaded Shrimps with Honey Mustard Herb Sauce and Shrimp Kroeck

Bruschetta

Cheesy Cheese Sticks

Breaded Shimps in coconut

Fish Cakes

Salads

Heart of Palm & Apple Salad

The ubod is paired with apple for a mix of crunchiness. This is even recommended to be taken towards the end of the meal just to cleanse the palate and segue to enjoy the dessert.

House Chef's Salad

All available in-season greens, tomatoes, cucumber, ham, cheese, and other ingredients that the Chefs deliciously create for an appetizing healthy opener.

Caesar's Salad

Wild Fern Salad

Pako is available year-round and our Chefs are able to create a variety of dishes with it, and they have concocted a dressing that brings out the best in pako when made into a salad.

Cucumber Salad

Apple Coleslaw with walnuts

Waldorf Salad

Soup

French Onion Soup with Cheese Croutons

Cioppino

An Italian-inspired fish stew invented in the San Francisco Bay Area, USA

Soupe Potiron

Very smooth, almost velvety in texture, pumpkin soup is a good source of vitamins for improving eyesight. Also ideal for vegans. With hints of cinnamon and lemongrass.

Minestrone

A specialty of Genoa, Italy. There's a competing vegetable soup from Milan with added meat. Ours is tailored for the health-conscious, adding, as in Genoa, short noodles, and always finishing with a spoonful or two of Genoa's emblematic sauce—pesto!

Puree of Vegetables with Fine Herbs

This is good even for babies. For seniors, too. And vegans. No cream, just the plain taste of vegetables blended for that smooth texture.

Chicken & Asparagus Soup

Cream of Mushroom Soup

Spicy Shrimps and Vegetable Noodle Soup

Consomme

Cream of Corn Soup

Entrees

Tom Yam Goong

A taste of Thai that uses an exotic Bicol ingredient: kalpe. Rediscover the taste of our local spices in a dish that Thai royalty truly indulges in. A must-try.

Medallion of Gindanra Fillets

Chicken/Pork Adobo in Rosemary

Exclusive from Cena Una, this is a take-off from France's famous Coq au Vin. Our version has additional secret ingredients that make it taste more like a local dish.

Chicken Cordon Bleu

Cena Una Marinated Boneless Chicken

Marinated in lemon juice overnight with our own spices, and then grilled for that juicy taste. The sauce is a reduction of the marinade with wine, and fresh garden herbs are also added.

Grilled Pork Chop with Caramelized Onions and Apples

Apples are always pork's happy partner. Adding long-simmered sliced onions brings out an aroma and taste that tickle one's appetite. When abundantly in season, pinkish makopa or water apples are thrown in for color and an added unique layer of taste.

Pork Cordon Bleu

Soft and tender cut of pork. It oozes with melted cheese and the aroma of smoked ham and herbs.

Pork Medallion in Pepper Sauce

Taken from the tenderest part of pork, the medallion is served with sauce out of grilled capsicum for a sweet peppery flavor.

Pork Wiener Schnitzel

The hallmark of this dish, which is named after Wien (Vienna) the capital of Austria, is its light puffy breadcrumbs coating a thin, tender pork cutlet. Served with lemon wedges, capers, and chopped Italian parsley.

Beef Pepper Steak

Generously sprinkled with coarsely ground black pepper, sauteed in butter, and served with a sauce made from pan drippings, stock wine and cream flavored with brandy. In French, it's called Steak au Poivre.

Beef Tenderloin Steak

Wagyu Cut Steak

This is a menu special: a cut of imported tenderloin cooked as you desire, sauced with assorted wild mushroom juice and served with vegetables, potatoes, a glass of our red wine, and followed by dessert.

Basa Fillet, Cream of Dory

Fillet of Lapu Lapu in Cena Una Gourmet Sauce

This is one of our own specialties that is highly recommended. Our Chef's recent creation, the sauce marries the flavor of fish and prawns for a long interplay of tastes.

Baked Salmon crusted with nuts and herbs

Fish & Chips with Tartar Sauce and Coleslaw

Poisson en Pappilote

Fish cooked in its own juice and other flavorings in a sealed parchment paper for a clean herbal taste. The aroma is simply marvelous. So take a quick whiff as soon as the parcel is ripped open.

Fish Fillet Goujonnette with Tartar Sauce

A dish that hails from France. Boneless, cut into fingers, then rolled into bread crumbs and other ingredients to make it as delicious as possible.

Butterflied King Prawns in Tilmok Sauce

Another exclusive of Balay Cena Una, the prawns are marinated with herbs from our garden, baked to perfection, and sauced with coconut milk flavored with saffron. Hints of Bicol's almost forgotten tilmok dish. Served over pasta!

Penne Pasta Arabiatta

Pasta Bolognese

Italy's favorite dish from Bologna. The secret for authentic cooking is the long simmer in milk of ground beef and lean pork combined. Notice the soft, cotton-like texture of the sauce. Pasta is al dente and, if preferred, freshly made from our kitchen.

Pasta Puttanesca

Prepared and first introduced by ladies of the night in the ports of Genoa in Italy. Our version comes close to the real thing by using, as required, anchovies, capers, olives, and extra virgin olive oil. We stick to authenticity.

Pasta Carbonara

In white creamy sauce and with crispy bacon bits, this is to be eaten while still very hot. The cheese topping is simply irresistible!

Pasta Cena Una

A must-try for locals and tourists alike! This Pinangat Pasta is lemony and nutty, with layers of flavors, including that of anchovies and smoked fish.

Pasta Cena Una Especial

We've raised the ante! The sauce is not the usual, but a perfect marriage of coconut milk and saffron, thus the brilliant golden color that gives it is appetizing look. We throw in shrimps to complete the dish.

Pasta Penne Arrabiata

Dessert

Tiramisu in a Glass

Cena Una Chocolate Cake

Our signature dessert prepared by our award-winning Pastry Chef.

Chocolate Pecan Cheesecake

Crème Brulee

Forget your diet.

Mango Crepe with Mango Sauce and Nuts

Crème Caramel

Leche flan served with malvarosa.

Mt. Mayon's Choco Punch Boulder

English Cheesecake with Blueberry Sauce

Seasonal Fresh Fruit Platter

Golden Bread and Butter Pudding with Vanilla Sauce

Fruit Tartlets
Opera Cake

Chocolate Mousse in a Glass

Warm Cinnamon Apple Crumble

Homemade Ube Halaya with Langka Sauce

Brazo de Mercedes

Side Dishes

Pandan Rice

Garlic Fried Rice

Special Fried Rice

Mixed Vegetables

Bicol Express

This one is really hot!

Beverage

Coca-cola Products

Tea (herbal, pandan, tanglad)

Iced Tea

Lemonade (dalandan, calamansi)

Juice (pineapple, mango, orange)

Fruit Shake (mango, watermelon)

Bottled Water

Rice Coffee

Brewed Coffee

San Mig Light

San Miguel Pale Pilsen

Vermouth on the Rocks

Wine

Please ask assistance/suggestion from the Chefs for a perfect match to your meal.

Snacks

Chicken & Pork Lomi

CenaUna Chocolate Chips

We always have a fresh supply of baked items.

Donut

Very special because named after the owner. A must-try with native tsokolate.

Muffins

Another must-try. With tea, of course.

Grilled Ham & Cheese Sandwich with Potato Wedges

Cheeseburger

Not your usual fare. It is what a hamburger should be. Try it.

Chicken Burger

Pancit Bihon

Bruschetta

Small bites to tickle your appetite.

Foccacia Sandwich

Filled with sauteed assorted vegetables, ham, and quickmelt cheese.

Grilled Ratatouille and Cheese Sandwich

Hamburger

Tuna Melt

Pancit Sotanghon

Take Home Orders

Cena Una also takes pride in offering dishes for take home orders. We are just a phone call away, and we will cook your favorite dishes as you wish. Here are some of the items that our Chefs can prepare: lasagna, pizza, paella, and pasta dishes that are not in our regular menu. Better yet, you can name it and you'll have it!

Take-out foods are properly prepared by our Chefs and kitchen staff according to established sanitary and holding practices to prevent contamination and spoilage. Bringing them out and exposing them to the temperature danger zone may eventually lead to bacterial growth. We therefore request that customers sign a waiver releasing Balay Cena Una from any responsibility for ailments that may occur if the food is not consumed immediately after take-out. Thank you.