

FILIPINO-ASIAN RESTAURANT



www.balersunderland.co.uk

Food Allergies: Please speak to a member of our team before ordering if you have any food allergies or intolerances. We cannot guarantee the absence of allergens due to shared kitchen facilities.

STARTERS & SMALL PLATES

Key:
V - vegetarian/vegan option available
GF - gluten free option available

Sinigang GF 8.95

Traditional Filipino soup, with tamarind-based broth with seasonal vegetables, served with your choice of **pork or prawns**

Lumpiang Shanghai 5.95

Crispy Filipino pork spring rolls with sweet chilli sauce

Lumpiang Togue V 5.95

Filipino spring rolls with bean sprouts and a mix of vegetables served with homemade spiced vinegar

Fried Chicken Wings 7.95

Fried marinated chicken wings glazed with sauce of your choice:

Adobo GF
Honey Calamansi GF
Balér-style Sweet Chilli GF

BBQ Skewers

Chargrilled skewers marinated in a sweet and savoury Filipino-style barbecue sauce, finished over an open flame

Pork Skewers GF 7.95
Prawn Skewers GF 8.95
Mushroom Skewers GF V 6.95

Honey Calamansi Prawns GF 8.95

Lightly battered prawns deep fried and finished with honey calamansi glaze

Street-style Fried Calamares GF 7.95

Squid lightly coated with seasoned batter served with homemade spiced vinegar

Mixed Salad with Grilled Liempo GF 8.95

Mixed salad with sesame-soy dressing topped with chopped grilled liempo (pork belly)



MAINS

Food tastes a lot better when shared. Our mains come in portions meant for sharing. All mains do not come with sides.



FILIPINO CLASSICS

Sinigang GF 14.95/16.95

Comforting tamarind broth with seasonal vegetables, served with your choice **between prawns or pork**

Bulalo GF 14.95

Tender, slow-simmered beef in a rich, savoury beef broth, served with fresh vegetables for a comforting Filipino classic.

Beef Shin Kaldereta GF 14.95

Slow-braised beef shin in a rich, tomato and pepper sauce with potatoes and vegetables.

Lechon Kawali Kare-Kare GF 15.95

Crispy pork belly served over a rich, creamy Filipino peanut-based stew with tender vegetables, accompanied by traditional shrimp paste (bagoong) for a savoury finish.

Stuffed Lechon Kawali Belly GF 21.95

Filipino-style rolled pork belly stuffed with aromatic herbs, garlic and lemongrass, roasted then fried until tender and juicy with perfectly crisp, golden crackling.

Ginataang Gulay with Prawns GF 16.95

Tender squash, green beans, and prawns simmered in a rich, creamy coconut milk and shrimp paste sauce.

Adobong Gulay Sizzler V GF 12.95

A sizzling medley of fresh vegetables tossed in a rich Filipino adobo sauce, infused with soy sauce, vinegar, garlic and aromatic spices for a bold, savoury and tangy finish.

Guisadong Gulay V GF 12.95

Fresh mixed vegetables simply sautéed with garlic, onions and savoury Filipino herbs and spices, bringing out their natural flavours

Balér's Baked Stuffed Seabass GF

Whole seabass stuffed with a savoury medley of aromatics and minced pork, roasted until tender and finished with our seasoned soy sauce.

Market Price

Catch of the Day in Filipino Sweet & Sour Sauce GF

Fresh catch of the day, cooked to perfection and served in a vibrant Filipino-style sweet and sour sauce with bell peppers, onions and pineapple for a delicious balance of tangy and savoury flavours.

Market Price









From our grill

Chicken Inasal GF 13.95

Chargrilled chicken thighs and legs marinated in soy sauce, calamansi, garlic and lemongrass basted with annatto oil for a smoky, citrusy finish

Grilled Liempo GF 13.95

Tender, marinated pork belly grilled with smoky, charred edges and a rich, savoury-sweet Filipino-style glaze

King Prawn Halabos GF 16.95

Succulent jumbo prawns grilled and finished with garlic butter and savoury soy sauce, finished with toasted, crispy garlic

Ribeye Steak Salpicao GF 17.95

Marinated 8oz ribeye steak grilled and finished on open flame. Served with Balér style salpicao sauce (garlic, soy, and butter)

Sides

Jasmine Rice GF V
2.95

Garlic Fried Rice GF V
3.95

Plain Fries GF V
2.95

Salt & Pepper Garlic Fries GF V
3.95

Stir Fried Noodles GF V
3.95



RICE AND NOODLE DISHES

Pork Sisig Rice GF 13.95

Pork belly tossed with onions, chillies and calamansi in a rich, savoury sisig sauce. Served sizzling with steamed rice.

Tofu Sisig Rice GF V 12.95

Fried tofu tossed with onions, chillies and calamansi in a rich, savoury sisig sauce. Served sizzling with steamed rice.

Adobo Rice GF V 13.95

A Filipino classic featuring your **choice of tender chicken legs or mushrooms, tofu and beans,** simmered in a rich, savoury soy-vinegar adobo sauce. Served with steamed rice.

Pinakbet with Crispy Pork Rice GF 15.95

A traditional Filipino medley of vegetables sautéed in a rich, savoury shrimp paste sauce, topped with crispy pork belly and served with steamed rice.

Balér's Fried Rice GF V 13.95

Fragrant wok-fried rice tossed with prawns, fresh vegetables, egg and savoury seasonings for a deliciously satisfying Filipino-inspired classic. (Vegetarian option available).

Balér's Palabok GF 15.95

Crispy rice noodles in our rich, savoury prawn garlic sauce, topped with prawns, squid, crispy pork rinds, and boiled egg.

Beef Steak Mami GF 15.95

Grilled ribeye steak and noodles in a rich, slow-simmered beef bone broth, served with soft-boiled egg, bean sprouts, lettuce and spring onions. (Gluten-free option available)

Chicken Sotanghon GF 13.95

A comforting Filipino noodle soup featuring tender shredded chicken, delicate glass noodles and vegetables in a rich, aromatic chicken broth.

Pancit GF V 13.95

Stir-fried noodles with choice of **prawns or chicken**, mixed vegetables tossed in a savoury, citrus soy sauce. (Vegan option and gluten-free option available)

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