

NOODLE MENU

- **GUISADO** : BIHON, MIKI, CANTON or SOTANGHON
- **PALABOK** • **SWEET SPAGHETTI**



MIKI BIHON



PALABOK

DESSERT MENU

* **CARIOCA**

Caramelized rice flour balls. (3 balls / stick)

TURON

Banana and Jackfruit fritters.

* **KALAMAY HIRIN**

Rice Flour in Coconut Milk sauce.

ESPASOL

Rice Flour with Coconut Milk, tossed in toasted Flour.

CASSAVA CAKE

Baked grated Cassava with Macapuno toppings.

BIBINGKA MALAGKIT

Sweet Rice with Coconut Jam.

BICO

Sticky Rice with Jackfruit.

LECHE FLAN

Egg and Vanilla Custard.

SAPIN SAPIN

Rice flour with toasted Coconut Milk topping.

* **BUCHI**

Caramelized rice flour balls with red beans.

BANANA-Q

Caramelized sweet Plantains.

* **GINATA'ANG BILO-BILO**

Concoction of Tapioca Pearl, Jack Fruit, Plantain, Sweet Potato, Rice Flour Balls cooked in Coconut Milk.

GINATA'ANG MUNGGO

Green Mung Beans and Sweet Sticky Rice cooked in Coconut Milk

UBE con YEMA

Purple Yam with Coconut Milk and Sweet toppings and Cheese.

UBE HALAYA

Sweetened Purple Yam.

MAJA MAIS

Canned Sweet Corn and Coconut Milk with Toasted Coconut Toppings.

MINATAMIS NA SAGING

Sweet Plantain with Yellow Jackfruit.

All pricing are subject to change



621 W Carson Street Carson CA 90745
(310) 834-6289 • (310) 533-0907
www.titacelias.com



REAL FILIPINO HOME COOKING SINCE 1990

BEEF MENU

1/2 S M L

* **MORCON**

(call for current pricing)

Rollled marinated Beed flank sheet with Red Bell Pepper, Carrots, Sausage, Pork Fat pan roasted with Spices, Onions, Tomatoes.

* **MECHADO**

Beef chunks stewed in Spices, Tomato Sauce, Pineapple Juice, Red Bell Peppers and Potatoes.

KARE-KARE

Beef Cheek meat and Tripe cooked in Peanut Butter Sauce with Mixed Vegetables.

BISTEK TAGALOG

Marinated thin sliced Angus Beef cooked in Soy Sauce and Onions

BEEF CALDERETA

Beef chunks stewed in Tomato Sauce, Spices, Onions, Cheese, Coconut Milk, Chili.

POCHERO

Beef chunks stewed in Pork and Beans, mixed with vegetables, plantain and sweet potatoes.

PAN FRY BEEF BBQ RIBS

Meaty Ribs fried in special Sweet and Spicy Sauce.

BEEF with MUSHROOM (small tray minimum)

Tender Beef slices stewed with Onions, Butter, Spices and Button Mushrooms.

PEPPER STEAK

Tender thin sliced Beef sautéed with Onions, Red and Green Pepper.



BEEF KARE-KARE

CHICKEN MENU

1/2 S M L

* **ARROZ VALENCIANA**

(small tray minimum)

Chicken pieces sautéed on sticky Rice, Tomatoes, Spices, Sausage and Red Bell Peppers.

CHICKEN ADOBO

Wok Fried Chicken pieces with Spices, Palm Vinegar, Soy Sauce.

CHICKEN ADOBO with GATA

Wok Fried Chicken pieces with Spices, Palm Vinegar, Coco Milk.

POCHERO

Chicken pieces stewed in Pork and Beans, mixed with Vegetables, fried Plantain and Sweet Potatoes.

AFRITADA (APRITADA)

Chicken pieces stewed in Tomato Sauce, Sausage, Spices, Carrots, Potatoes and Peas.

CHICKEN PASTEL

Chicken pieces cooked in Celery, Carrots, Cheese, Milk, Potatoes and Spices.

FRIED CHICKEN

Whole Chicken or Leg Quarters marinated in Soy Sauce, Lemon and Spices, deep fried until crispy and tender.

PAN FRY CHICKEN

Chicken pieces fried in special Sweet and Spicy Sauce.

PINATISAN

Chicken pieces simmered in Fish Sauce, Spices, Ginger and Spinach.

CHICKEN BARBEQUE (SKEWERS)

Chicken Chunks grilled with Sweet and Spicy Sauce.



CHICKEN PASTEL

* TITA CELIA'S SPECIALTY

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Open daily from 7am - 7pm

REAL FILIPINO HOME COOKING SINCE 1990

PORK MENU

1/2 S M L

* EMBUTIDO

Ground Pork baked with ground Vegetables and Spices.

* LECHON KAWALI

Pork Belly slow cooked in Spices, and then deep fried until crispy.

ADOBO

Wok fried Pork Chunks with Spices, Palm Vinegar, Soy Sauce.

BINAGOONGAN

Wok fried Pork Chunks simmered in Spices and Salted Shrimps with Eggplant and Chili slices.

SISIG

Wok roasted mix Pork meat sautéed with Onions, Chili and Spices.

DINUGUAN

Diced Pork, pork stomach stewed in Pork Blood, Vinegar, Chili and Spices.

BOPIS

Chopped Pork Liver and Meat cooked in Spicy Sauce with Daikon and Chili slices.

PORK HUMBA

Ribs cooked until tender, sliced fried Plantain and Spices.

PAN FRY PORK BBQ RIBS

Meaty Ribs fried in special Sweet and Spicy Sauce.

APRITADA

Pork Chunks stewed in Tomato Sauce, Spices, Carrots, Potatoes and Peas.

POCHERO

Pork Chunks stewed in Pork and Beans, mixed with Vegetables, Fried Plantain and Sweet Potatoes.

PORK BARBEQUE (SKEWERS)

Pork Chunks grilled with Sweet and Spicy Sauce.

LUMPIA / EGG ROLLS

Ground Pork with Vegetable and Spices, deep fried until crispy.

WHOLE ROASTED PIG

Stuffed with Spices, Lemon Grass, Onions.

(Please call for pricing and availability)



BEEF OR PORK GINILING

BARBEQUE SKEWERS



LUMPIA / EGG ROLLS



* TITA CELIA'S SPECIALTY

SEAFOOD MENU

1/2 S M L

* SEAFOOD PAELLA

Crabs, Shrimps, Mussels sautéed on Rice, Tomatoes, Red Bell Peppers.
(small tray minimum)

* SEAFOOD KARE-KARE

Crab, Shrimps, Mussels sautéed in peanut butter sauce with mix Vegetables.
(small tray minimum)

ADOBONG PUSIT

Sautéed squid with Onions and Jalapeño.

GINATA'ANG ISDA (white or salmon)

Fish fillet simmered in Coconut Milk, Salted Shrimp with Chili and Vegetables.

SARSIADONG ISDA

Fish Fillet sautéed in Onions, Eggs and Red Bell Peppers.

SWEET and SOUR FISH

Deep Fried Fish Fillet chunks in Pineapple sauce, Ginger, Onions, Carrots, and Red and Green Bell Peppers.

SHRIMPS with QUAIL EGGS

Creamy Egg white sauce with Peas, Carrots, Shrimps and Quail Eggs.

GINATA'ANG SEAFOOD (Please call for pricing)

Crab, Shrimps, Mussels simmered in Coconut Milk with Vegetables and Spices.

ESCABECHE - PINOY STYLE (Please call for pricing and availability)

Deep Fried Whole Fish (4-5lbs) in Sweet and Sour sauce with Ginger, Onions, Carrots and Red and Green Bell Peppers.



ADOBONG PUSIT

All pricing are subject to change

VEGETABLE MENU

1/2 S M L

ADOBONG SITAW

Chinese Green Beans with Pork slices simmered in Spices, Vinegar and Soy Sauce.

CHOPSUEY

Fresh Vegetables, Chicken strips and Shrimp in Oyster Sauce.

LAING

Thin slices of Fresh Taro Leaves, simmered in Coconut Milk, Salted Shrimps, Pork bits, Chili and Spices.

PINAKBET

Mixed Asian Greens, sautéed in Pork slices, Shrimps, Spices and Tomatoes.

GINISANG UPO

Sautéed Upo and ground Beef.

GINATAANG GULAY

Squash, Eggplant and Chinese Green Beans simmered in Coconut Milk, Salted Shrimps, Pork bits, Chili and Spices.

GINATAANG LANKA

Young Green Jackfruits simmered in Coconut Milk, Salted Shrimp, Pork bits, Chili and Spices.

GINISANG AMPALAYA

Bitter Melon sautéed in Pork slices, Shrimps, Onions, Tomatoes, Egg, Garlic and Tomatoes.

Catering tray sizes :

1/2 tray : 12.5" wide x 10" high x 1.5" deep • (serves 5-10)
Small tray : 12.5" wide x 10" high x 2.5" deep • (serves 10-20)
Medium tray : 21" wide x 12.5" high x 2" deep • (serves 30-40)
Large tray : 21" wide x 12.5" high x 3" deep • (serves 40-70)