

NOODLE MENU

- **GUISADO : BIHON, MIKI, CANTON or MIXED** \$20 (1/2) • \$30 (S) \$50 (M) • \$70 (L)
- **SOTANGHON** \$35 (S) • \$55 (M) • \$75 (L)
- **PALABOK** \$40 (S) • \$60 (M) • \$80 (L)
- **SWEET SPAGHETTI**



DESSERT MENU

* CARIOCA \$1.50/stick Caramelized rice flour balls. (3 balls / stick)	* BUCHI \$1.50/pc Caramelized rice flour balls with red beans.
TURON \$0.75/pc Banana and Jackfruit fritters.	BANANA-Q \$1.75/stick Caramelized sweet Plantains.
* KALAMAY HIRIN \$30 (1/2) \$60 (Full) Rice Flour in Coconut Milk sauce.	* GINATA'ANG BILO-BILO \$25 (1/2) \$50 (Full) Tropical Fruits in Coconut Milk.
ESPASOL \$30 (1/2) \$60 (Full) Rice Flour with Coconut Milk, tossed in toasted Flour.	GINATA'ANG MONGGO \$25 (1/2) \$50 (Full) Red Beans and Rice Pudding.
BICO \$25 (1/2) \$50 (Full) Sticky Rice with Jackfruit.	BIBINGKA MALAGKIT \$25 (1/2) \$50 (Full) Sweet Rice with Coconut Jam.
KALAMAY UBE \$25 (1/2) • \$50 (Full) Rice Flour with Coconut Milk.	BIBINGKA UBE \$60 (Full) Purple Yam with Pinipig and Sweet Custard toppings.
CASSAVA CAKE \$25 (1/2) • \$50 (Full) Baked grated Cassava with Macapuno toppings.	HALAYA \$60 (Full) Sweetened Purple Yam.
LECHE FLAN (Pls call for pricing and availability) Egg and Vanilla Custard.	MAJA MAIS \$25 (1/2) \$50 (Full) Corn and Coconut Milk with Toasted Coconut Toppings.
BIBINGKA PINIPIG Sweet Rice with Pinipig topped with sweet Custard.	PICHI PICHI (Pls call for pricing and availability) Sticky Rice tossed in fresh shredded Coconut.
PALITAW Rice cake tossed in Sugar and Sesame Seeds.	SAPIN SAPIN Rice flour with toasted Coconut Milk topping.

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
\$35 \$65 \$85 \$105

* MORCON (\$20 per pound • 5 pound minimum)

Roller marinated Beef 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.

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.

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.

KARE-KARE

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

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.

CHICKEN MENU

1/2 S M L
\$30 \$40 \$60 \$80

* ARROZ VALENCIANA

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

* CHICKEN RELLENO

Baked whole Chicken Skin stuffed with Pork Meat Loaf, hard boiled Eggs.

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 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) (2.50 / stick)

Chicken Chunks grilled with Sweet and Spicy Sauce.

All pricing are subject to change

* TITA CELIA'S SPECIALTY





621 W Carson Street Carson CA 90745
(310) 834-6289 • (310) 533-0907

www.titacelias.com

Open daily from 7am - 9pm

REAL FILIPINO HOME COOKING SINCE 1990

PORK MENU

1/2 S M L
\$30 \$50 \$70 \$90

* EMBUTIDO

\$15 / roll (approx. 1.25 - 1.5 pounds each)

Ground Pork baked with ground Vegetables and Spices.

* LECHON KAWALI

(\$15 per pound)

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

ADOBO \$35 (1/2) • \$65 (S) • \$85 (M) • \$105 (L)

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

BINAGOONGAN \$35 (1/2) • \$65 (S) • \$85 (M) • \$105 (L)

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

SISIG \$35 (1/2) • \$65 (S) • \$85 (M) • \$105 (L)

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

DINUGUAN

Diced Pork, hog maw stewed in Vinegar 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) (2.50 / stick)

Pork Chunks grilled with Sweet and Spicy Sauce.

LUMPIA / EGG ROLLS (\$20 / 50pcs or \$40 / 100pcs)

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
\$35 \$65 \$85 \$105

* SEAFOOD PAELLA

Crabs, Shrimps, Mussels sautéed on sticky Rice, Tomatoes, Red Bell Peppers.
(call for pricing)

* SEAFOOD KARE-KARE

Crab, Shrimps, Mussels sautéed in peanut butter sauce with mix Vegetables.
(call for pricing)

ADOBONG PUSIT

Sautéed squid with Onions and Jalapeño.
(call for pricing)

SARSIADONG ISDA

Fish Fillet sautéed in Onions and Peppers.

GINATA'ANG ISDA (white or salmon)

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

GINATA

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

SWEET and SOUR FISH

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

SHRIMPS with QUAIL EGGS

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

ESCABECHE - PINOY STYLE (whole fish also available)

Deep Fried Fillet White Fish chunks in Sweet and Sour sauce with Ginger Onions, Red and Green Bell Peppers.

VEGETABLE MENU

1/2 S M L
\$30 \$40 \$60 \$80

ADOBONG SITAW

Chinese Green Beans simmered in Spices, Palm Vinegar and Soy Sauce.

CHOPSUEY

Fresh Vegetables, diced Chicken 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)

All pricing are subject to change