

## NOODLE MENU

- **GUISADO : BIHON, MIKI, CANTON or SOTANGHON**  
\$22 (1/2) • \$35 (S) • \$55 (M) • \$85 (L)
- **PALABOK • SWEET SPAGHETTI** \$40 (S) • \$65 (M) • \$95 (L)



## DESSERT MENU

* <b>CARIOCA</b> \$1.80/stick Caramelized rice flour balls. (3 balls / stick)	* <b>BUCHI</b> \$1.75/pc Caramelized rice flour balls with red beans.
<b>TURON</b> \$0.80/pc Banana and Jackfruit fritters.	<b>BANANA-Q</b> \$1.75/stick Caramelized sweet Plantains.
* <b>KALAMAY HIRIN</b> \$35 (1/2) \$70 (Full) Rice Flour in Coconut Milk sauce.	* <b>GINATA'ANG BILO-BILO</b> \$35 (1/2) \$70 (Full) Concoction of Tapioca Pearl, Jack Fruit, Plantain, Sweet Potato, Rice Flour Balls cooked in Coconut Milk.
<b>ESPASOL</b> \$70 (Full) Rice Flour with Coconut Milk, tossed in toasted Flour.	<b>GINATA'ANG MUNGGO</b> \$35 (1/2) \$70 (Full) Green Mung Beans and Sweet Sticky Rice cooked in Coconut Milk
<b>CASSAVA CAKE</b> \$35 (1/2) • \$70 (Full) Baked grated Cassava with Macapuno toppings.	<b>UBE con YEMA</b> \$35 (1/2) \$70 (Full) Purple Yam with Coconut Milk and Sweet toppings and Cheese.
<b>BIBINGKA MALAGKIT</b> \$35 (1/2) \$70 (Full) Sweet Rice with Coconut Jam.	<b>UBE HALAYA</b> \$70 (Full) Sweetened Purple Yam.
<b>BICO</b> \$35 (1/2) \$70 (Full) Sticky Rice with Jackfruit.	<b>MAJA MAIS</b> \$35 (1/2) \$70 (Full) Canned Sweet Corn and Coconut Milk with Toasted Coconut Toppings.
<b>LECHE FLAN</b> (\$50 - 1 size only) Egg and Vanilla Custard.	<b>MINATAMIS NA SAGING</b> \$35 (1/2) \$70 (Full) Sweet Plantain with Yellow Jackfruit.
<b>SAPIN SAPIN</b> \$70 (Full) Rice flour with toasted Coconut Milk topping.	

All pricing are subject to change



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REAL FILIPINO HOME COOKING SINCE 1990

## BEEF MENU

1/2 S M L  
\$35 \$65 \$95 \$135

- \* **MORCON** (\$20 per pound • 5 pound minimum)  
Rolled 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** (small tray minimum)  
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**  
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  
\$35 \$45 \$65 \$95

- \* **ARROZ VALENCIANA**  
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 cooked.

- 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.

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\* TITA CELIA'S SPECIALTY





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## REAL FILIPINO HOME COOKING SINCE 1990

### PORK MENU

	1/2	S	M	L
	\$35	\$65	\$95	\$135

#### \* 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

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) (2.50 / stick)

Pork Chunks grilled with Sweet and Spicy Sauce.

#### LUMPIA / EGG ROLLS (\$20 = 50pcs • \$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	\$95	\$135

#### \* 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.

### VEGETABLE MENU

	1/2	S	M	L
	\$30	\$45	\$65	\$95

#### 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)

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ADOBONG PUSIT