



## PAMPAGANA (APPETIZERS)

<b>FRESH LUMPIA ROLL</b> pandan crepe wrapper, purple yam, sweet potatoes, and carrots with house-made lumpia sauce	\$17
<b>FRIED CALAMARI</b> crispy squid rings with house-made vinegar dipping sauce	\$17
<b>TOKWA-BABOY</b> crispy pork belly and tofu with house-made vinegar dipping sauce	\$16
<b>OKAY NA OKOY</b> sweet potato and carrot fritters served with house-made vinegar dipping sauce (add shrimps - \$3)	\$15
<b>PIG EARS CHIPS</b> crispy pig ears with house-made vinegar dipping sauce	\$14
<b>SPRING ROLLS (10 pcs)</b> hand-rolled crispy spring rolls with ground pork and veggies with sweet chili dipping sauce	\$14
<b>PORK BBQ (2 pcs)</b> grilled pork skewers	\$14
<b>VEGETABLE SPRING ROLL (1 pc)</b> hand-rolled deep fried spring roll filled with veggies served with house-made vinegar dipping sauce	\$6

## PABORITO (FAVORITES)

### BAKA (BEEF)

<b>CRISPY TADYANG</b> crispy deep-fried short ribs with house-made special sauce	\$28
<b>KALDERETA</b> hearty beef stew in tomato-based sauce with potatoes and veggies	\$24
<b>KARE-KARE</b> beef, tripe (optional), and veggies in thick savory peanut-based sauce	\$24

### MANOK (CHICKEN)

<b>KULINARYA FRIED CHICKEN (KFC)</b> crispy chicken leg quarters marinated in calamansi and fish sauce	\$24
<b>ADOBO</b> chicken leg quarters simmered in cane vinegar, soy sauce, and garlic	\$20
<b>MANOK SA GATA</b> chicken in coconut curry milk, pineapple juice, and veggies	\$20

### PANCIT (NOODLES)

<b>CANTON</b> stir-fried egg noodles with chicken, shrimp, and veggies (canton and bihon mix upon request)	\$18
<b>BIHON</b> stir-fried rice noodles with chicken, shrimp, and veggies (canton and bihon mix upon request)	\$18

### SABAW (SOUP)

<b>PORK SINIGANG</b> tamarind sour soup with pork and veggies	\$20
<b>SINAMPALUKANG MANOK</b> tamarind sour soup with chicken and veggies	\$20

## ALL-DAY BREAKFAST

<b>TAPSILOG</b> (tapa + sinangag + itlog) cured beef	\$20
<b>LONGSILOG</b> (longganisa + sinangag + itlog) sweet skinless pork sausage	\$18
<b>BANGSILOG</b> (bangus + sinangag + itlog) boneless fried bangus (milkfish)	\$17
<b>Served with sinangag (garlic rice), 2 eggs, and achara (house-made papaya relish)</b>	

## ONE PLATE MEALS

<b>FIESTA RICE</b> garlic rice with crunchy pork belly, egg, mango slices, and veggies	\$24
<b>RICE COMBINATION MEAL</b> choose one: chicken adobo   lechon kawali   pork belly kare-kare   manok sa gata   vegan ginataang kalabasa   tofu sa gata   vegan kare-kare	\$18

### BABOY (PORK)

<b>CRISPY PATA</b> twice-cooked pork leg served with house-made vinegar dipping sauce	\$24
<b>CRISPY BINAGOONGAN</b> crispy pork belly with shrimp paste, eggplant, green beans, and coconut milk	\$22
<b>SIZZLING SISIG</b> crispy minced pork ear with chili and onions served on a sizzling platter	\$21
<b>LECHON KAWALI</b> fried pork belly with lechon sauce	\$20

### GALING SA DAGAT (SEAFOOD)

<b>BANGUS</b> <ul style="list-style-type: none"><li><b>SISIG</b> - flaked milkfish with chili and onions served on a sizzling plate</li><li><b>GRILLED</b> - tamarind-flavored boneless milkfish topped with veggies</li><li><b>FRIED</b> - boneless milkfish served with mango salsa</li></ul>	\$22 \$21 \$20
<b>INIHAW SA PUSIT</b> grilled squid stuffed with chopped tomatoes, onions, and green onions	\$21

### GULAY (VEGETABLES)

<b>VEGETABLE KARE-KARE</b> veggies in thick savory peanut-based sauce	\$20
<b>TALONG ENSALADA</b> eggplant salad with mangoes, tomatoes, onions, cucumbers, and calamansi-shrimp paste dressing	\$19
<b>GINATAANG KALABASA</b> kabocha squash, green beans, and eggplant cooked in coconut milk and shrimp paste (add shrimps - \$3)	\$18
<b>PINAKBET</b> green beans, squash, eggplant, and okra cooked in shrimp paste (add shrimps - \$3)	\$18
<b>TORTANG TALONG</b> eggplant omelette	\$16

# VEGAN SPECIALTIES

## PAMPAGANA (APPETIZERS)

**SIZZLING TOFU SISIG** \$17  
deep fried tofu with chili and onions served on a sizzling platter

**FRESH LUMPIA** \$15  
purple yam, sweet potatoes, and carrots on a bed of lettuce with house-made lumpia sauce

**OKAY NA OKOY** \$15  
sweet potato and carrot fritters

**VEGETABLE SPRING ROLL (1 pc)** \$6  
hand-rolled deep fried spring roll filled with veggies served with house-made vinegar dipping sauce

## GULAY (VEGETABLES)

**TOFU SA GATA** \$20  
tofu, yellow curry, coconut milk, pineapple juice, and veggies

**KARE-KARE** \$20  
veggies in thick savory peanut-based sauce

**TALONG ENSALADA** \$19  
eggplant salad with mangoes, tomatoes, onions, cucumbers, and calamansi dressing

**GINATAANG KALABASA** \$18  
kabocha squash, green beans, and eggplants cooked in coconut milk

**PINAKBET** \$18  
green beans, squash, eggplants, and okra

## PANCIT (NOODLES)

**PANCIT BIHON** \$18  
stir-fried rice noodles with veggies and tofu

## SABAW (SOUP)

**VEGAN SINIGANG** \$17  
tamarind sour soup with taro and asian veggies

# PANGHIMAGAS (DESSERTS)

**HALO-HALO** \$10 | \$14  
shaved ice with green jelly, sweet beans, tapioca pearls, coconut jelly topped with ube ice cream, purple yam, and pinipig

**UBE BROWNIE** \$9  
purple yam brownie

**CASSAVA CAKE** \$7  
grated cassava and coconut milk

**LECHE FLAN** \$6  
custard dessert with a layer of clear caramel sauce

# HANDMADE TINA-PIES

3 pies for \$10

## SAVORY

**CHICKEN ADOBO** \$4  
**PORK GINILING** \$4

## SWEET

**BUKO (COCONUT)** \$4

## INUMIN (DRINKS)

**SAGO AT GULAMAN** \$7  
tapioca pearls, green jelly, and pandan sugar syrup

**COFFEE** \$3  
regular | decaf

**CANNED FRUIT JUICES** \$3  
mango | calamansi | pineapple

**SARSI ROOT BEER** \$3

**MIRINDA ORANGE** \$3

**HOT TEA** \$2.50  
green | roasted rice

**SOFTDRINKS** \$2.50  
coke | diet coke | coke zero | canada dry

**C2 ICED TEA** \$2.50  
lemon | apple

## SIDES

**GARLIC FRIED RICE** \$5 | \$7  
small | large

**STEAMED JASMINE RICE** \$4 | \$6  
small | large

**PLANTAIN BANANAS (2 pcs)** \$3

**EGG** \$2

**ACHARA** \$1  
green papaya relish

**SHRIMP PASTE** \$1