



PAMPAGANA (APPETIZERS)

- FRESH LUMPIA LETTUCE WRAP (V)** \$16
Purple yam, sweet potato, and carrots, with soy garlic dipping sauce
• Add pandan crepe +\$2
- PORK BBQ** \$16
Pork skewers, banana ketchup bbq glaze
- TOKWA-BABOY** \$16
Crispy pork belly, fried tofu, soy vinegar dip
- OKAY NA OKOY (V)** \$15
Sweet potato and carrot fritter, soy vinegar dip
• Add shrimp +\$3
- SPRING ROLLS** \$14
Hand-rolled ground pork and vegetables, with sweet chili dip
- VEGETABLE SPRING ROLL (V)** \$6
Hand-rolled shredded purple yam, sweet potato, and carrots, with soy vinegar dip

PARA SA MESA

- PORK SINIGANG** \$22
Tamarind sour soup, pork side ribs, vegetables
- PANCIT BIHON (VO)** \$20
Rice noodles, chicken, shrimp, vegetables
- GINATAANG KALABASA (VO)** \$20
Squash, green beans, eggplant, fermented shrimp coconut sauce
• Add shrimp +\$3
- BINAGOONGAN** \$22
Crispy fried pork belly, shrimp paste, serrano peppers, coconut milk, and vinegar
- TORTANG TALONG** \$16
Grilled and smashed eggplant omelette
- PORK SISIG** \$22
Pork ear/belly, chili, onions, sizzling platter
- TOFU SISIG (V)** \$17
Fried tofu, thai chili, onions, sizzling platter
- BANGUS SISIG** \$22
Milkfish, thai chili, onions, sizzling platter
- FRIED BANGUS** \$22
Deep fried milkfish, mango tomato salsa

PABORITO

- KALDERETA** \$25
Tomato beef stew, Northern Gold AAA+ brisket, russet potatoes, bell peppers
- KARE-KARE** \$25
Slow braised Northern Gold AAA+ brisket, bokchoy, eggplant, rich peanut sauce
• Add honeycomb tripe +\$2
- CRISPY PATA** \$24
Fried bone-in pork hock, soy vinegar dip
- LECHON KAWALI** \$21
Crispy fried pork belly, sweetened liver sauce
- INIHAW NA PUSIT** \$21
Stuffed grilled squid, dressed tomatoes, onions
- ADOBO** \$20
Slow braised chicken legs, soy and cane vinegar reduction, peppercorn, bay leaves

SIDES

- GARLIC FRIED RICE** \$5 | \$7
Small | Large
- STEAMED JASMINE RICE (V)** \$4 | \$6
Small | Large
- FRIED EGG** \$2
- ACHARA (V)** \$1
Pickled green papaya
- SHRIMP PASTE** \$1

PANGHIMAGAS (DESSERTS)

- HALO-HALO** \$10
Shaved ice with green jelly, sweet beans, tapioca pearls, coconut jelly topped with ube ice cream, purple yam, and pinipig
- LECHE FLAN** \$7
Sweet custard with a layer of caramel sauce
- CASSAVA CAKE** \$5
Grated cassava, coconut milk, and condensed milk

(V) Vegan
(VO) Vegan Option Available

