

OKO

MALAMIG (COLD)

KINILAW \$22

Hamachi , Habanero coconut vin,
Smoked salmon roe, red onion

TUNA TIRADITO \$25

Heirloom tomatoes, infused tomato water,
serrano chile, Plums , Green oil

TALABA SARIWA (6PCS) \$12

Fresh oyster , coconut vinegar mignonette

TUHOG (SKEWERS) INIHAW (2PCS)

BABOY (M) \$11

Pork neck skewers, Pinakuret ,
Tamarind sauce , anatto oil

MANOK (M) \$12

Chicken skewers , Pinakuret,
Tamarind Sauce, anatto oil

PARA SA MESA (FOR THE TABLE)

CHICKEN SKIN CHICHARON \$10

Crispy Chicken skin, Housemade spiced vinegar

MALAGNIT NA BIGAS \$15

Crispy sticky Rice Service , Bang bang sauce,
Pinoy babaganoush, Palapa

LOLA BENITA'S LUMPIA \$14

My grandmoms Lumpia, Sweet and Sour sauce

SINIGANG NA PAK-PAK \$12

Chicken wings, burnt calamansi (Philippine lime),
caramelized tamarind fish sauce, sinigang powder

TADYANG \$22

The Funk-rubbed pork ribs,
XO shrimp paste, atchara

PINAKBET (VEG) \$16

Braised Acorn squash, eggplant, okra ,
carrot puree, vegan bagoong

LECHON \$18

Crispy skin pork belly, Lettuce , herbs,
crispy garlic, pinakuret, tamarind ,
atcharra

ILOCOS EMPANADAS (2 PCS) \$12

Beef Picadillo, potato , carrots , mango
pineapple chimichurri

PINOY MEZZE \$17

Roti, mango pico, Sarsang talong (marinated
eggplant), atcharra

PANCIT CHAMI \$19

Stir fried Miki noodles, cabbage, carrots,
mushrooms, in a velvety soy sauce based sauce

CEASAR SALAD \$16

Romaine salad , bagoong dressing , radish ,
fresno chili, herbs , gremolata

SALO-SALO (EAT TOGETHER)

BUONG ISDA \$46

(WHOLE FISH)

Roasted Whole Fish, Tomato & Thai Chili
Escabeche, Serrano

OXTAIL KARE-KARE \$32

9-hour braised Oxtail, "Kare-Kare" sauce
(Peanut butter, annatto seed, beef stock) bok
choy,egg plant, Garlic Rice , bone marrow,
Bagoong sauce

BABOY HUMBA \$30

Braised Pork belly and Jowl, swiss chard,
bruleed pineapple, six minute egg, Garlic rice

MOODY FARMS 1/2 NATIVE CHICKEN \$34

Grilled Bbq Chicken Ilo ilo city style , atchara,
Tamarind Sauce, Cilantro chutney

BISTEC \$38

Wagyu bavette, caramalized onion, radish,
oxtail bone marrow jus

ULAM (SIDES)

KANIN (RICE) \$4

GARLIC RICE \$4

ROTI \$5

DESSERT

HALO-HALO \$15

A childhood classic means "mix mix",
Shredded ice , macapuno, mixed fruit ,
fruity pebbles, flan , ube ice cream

FLAN \$12

Caramel Flan, 6 month Machego cheese

CALAMANSI CREAM PIE \$14

Graham Cracker crust, Calamansi filling,
toasted meringue

PIAYA ICE CREAM SANDWICH \$10

Piaya Cookie, Merry Monarch Cheese
Icecream