

## KINILAW AT KILAWIN

### TUNA KINILAW | 4.00

seared ahi tuna, burnt onion jam, calamansi, chives, scallions, thai chilies, fried shallots (df, gf)

### BEEF KILAWIN | 4.50

beef tartare, soy, calamansi, pickled red onions, chives, fried shallots (df, s)

### SHRIMP ESCABECHE COCKTAIL

sweet and sour poached shrimp (df, gf)

## FRIED THINGS

### LUMPIANG GULAY | 3.75

cabbages, carrots, onions, house seasoning, soy sauce, sweet chili sauce (veg, df, s)

### LUMPIANG SHANGHAI | 4.00

pork shrimp, water chestnuts, carrots, onions sawsawan (+. df, s)

### PINAKBET ARANCINI | 4.25

fried rice balls with okra, eggplant, green beans, vegan bagoong, kabocha squash puree and pickled bitter melon (df, s, v)

### SINIGANG FRIED CHICKEN BITES | 4.00

tamarind dusted fried chicken thighs with a mango dipping sauce (df, gf)

## TOASTS & TARTS

### MUSHROOM ADOBO TOAST | 4.00

shiitake and coconut cream tartlet (df, s)

### GUISADO TART | 3.75

tomato, onion, garlic and egg tart (df, s)

### TINAPA AND TOMATO TOAST | 4.25

smoked mackerel, cream cheese, tomatoes



## SKEWERS

### CHICKEN INASAL | 4.00

grilled lemongrass and annatto chicken (df, gf, s)

### PINOY BBQ | 4.25

banana ketchup grilled pork (df, gf, s)

### BEEF SALPICAO | 4.50

grilled worcestershire and tamari beef (df, s)

## SLIDERS

### FRIED SPAM | 4.50

Chicken longganisa, magic mayo, american cheese, onions, pickled zucchini, scallions

### PORK ADOBO | 4.25

braised pork adobo, fried garlic, cilantro (df)

+ = shellfish, S = soy, N = nuts, V = vegetarian, VE = vegan, GF = gluten free, DF = dairy free, C = chef on-site required

ALL MENU ITEMS ARE SERVED ROOM TEMPERATURE UNLESS OTHERWISE NOTED

\*The Public Health Department requests we note that this particular menu item contains raw or undercooked components and that the consumption of raw or undercooked potentially hazardous foods may result in foodborne illness



## **MGA PLATOS** PLATTERS

SMALL SERVES 10 - 12  
LARGE SERVES 20 - 24

**FRESH FRUIT** | small - 55.00 - large - 115.00  
assortment of fresh fruit with melons, berries and grapes

**PINOY CHARCUTERIE** | small - 80.00 large - 155.00  
chicken longanisa, lumpia meatballs, chicharron, lumpia, sweet n sour sauce, pickles and sky flakes

**CHEESE AND PAN DE SAL** | small - 70.00 large - 145.00 (v)  
assorted cheeses, seasonal jam, whipped butter, grapes, roasted peanuts, pan de sal and sky flakes

**CRUDITÉ** | small - 60.00 large - 115.00  
assorted vegetables, roasted eggplant & tahini, sky flakes



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