LOS ANGELES

KUYA LORD

FILIPINO FOOD DONE MY WAY

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MENU

KUYA'S ALA CARTE SPECIALS

PANCIT CHAMI. sweet & spicy egg wheat noodles, fish cake, cabbage, carrots, soy. $18

PANCIT HABHAB. Stir-fried baked wheat noodles, sayote, smoked pickled mushroom, bokchoi, spanish onion. $18

LOMI BATANGAS. Thick egg noodles topped with chicharon, kikiam, pork meatballs, pork liver, eggs $18

BEEF MAMI. Filipino beef soup noodles, beef brisket, soft-boiled egg $18

BATANGAS GOTO. *(Beef Soup).* Beef shank, tripe, tendons, saffron, annatto, side of garlic chili oil $18

INIHAW NA SUGPO SA ALIGUE. Grilled New Caledonia blue prawns with housemade garlic crab sauce. $32

INIHAW NA MANOK. Almond wood grilled chicken. Half $18 | Whole $28

PAMILYA BOWLS

LUCENACHON/Filipino Porchetta. **Slow roasted pork belly, java rice, tomato-cucumber salad, atchara (pickled papaya).** *$21*

CHICKEN RICE BOWL. **Almond wood grilled chicken. java rice, tomato-cucumber salad, atchara (pickled papaya).** *$21*

TOFU & MUSHROOM. **grilled mushroom and tofu, java rice, tomato-cucumber salad, atchara (pickled papaya).** *$18*

LUCENACHON/Filipino Porchetta

Slow roasted rolled pork belly (pre-order 5 days in advance)

Half Belly (serves 5-8) $100 | Whole Belly (serves 10-15) $200

Slice of LucenaChon $20

EXTRAS

Java garlic rice. Japanese medium grain rice, garlic, annatto $9.00/pint

Housemade ATCHARA. Pickled green papaya, garlic, red bell pepper (8 oz jar) $12.00

Housemade Spiced VINEGAR. Assorted vinegar, Kuya's special spices (5oz bottle) $8.00

Housemade Garlic Chili Oil. Fried garlic, chili, Asian spices (4 oz jar) $10

DRINKS

Bottled Water $6
Sparkling Water $6
Kombucha. $6

Bottle Mexican Coke. $6
Royal Orange Soda. $6
Sprite. $6