



ENSALADANG TALONG at KAMATIS. Grilled eggplant puree, heirloom tomatoes, toasted pan de sal, burrata cheese, red onion, mint, date calamansi vinaigrette

TOFU & MUSHROOM. grilled king oyster mushroom and tofu, kaffir lime green goddess, pickled red fresno, fried garlic, sesame seeds

LAING. Taro leaves braised in coconut milk, bonito flakes, pickled Thai chili

CHOPSUEY. Cauliflower, broccoli, bell pepper, young corn, carrots, snap peas, tofu

LUCENACHON. Slow-roasted rolled pork belly

LECHON KAWALI. Twice-cooked pork belly

BLUE PRAWNS. New Caledonia blue prawns in garlic crab sauce

HIRAMASA COLLAR. Almond wood-grilled Hiramasa collar, toyomansi, chili-garlic oil

LITSON MANOK. Almond wood-grilled chicken, garlic chili oil **Half | Whole**

CHICHARON BULAKLAK. Fried pork ruffle fat, housemade spiced vinegar

GOTO LORD (Beef Soup) Beef shank, tripe, tendons, bone marrow

PORK MAMI (Filipino Ramen) Slow braised Duroc pork belly, Miki noodles (fresh egg wheat noodles), pork broth, soft-boiled egg, fresh cabbage, fried garlic, green onion, housemade garlic-chili oil.

RICE BOWLS

TOFU MUSHROOM RICE BOWL. grilled king oyster mushroom and tofu, java rice, kaffir lime green goddess, pickled red fresno, fried garlic, sesame seeds.

GRILLED CHICKEN RICE BOWL. grilled quarter chicken, java rice, tomato cucumber salad, pickled green papaya, garlic chili oil.

SWEET or SAVORY LONGSILOG. grilled sweet or savory pork sausage java rice, tomato cucumber salad, pickled green papaya, egg, vinegar.

LUCENACHON RICE BOWL. Slow-roasted rolled pork belly, java rice, tomato cucumber salad, pickled green papaya

2x COOKED PORK BELLY RICE BOWL. Twice-cooked Duroc pork belly, java rice, tomato cucumber salad, pickled green papaya

BEEF TAPSILOG or TOCILOG. grilled prime beef short ribs Tapa (savory) or Tocino (sweet), egg, vinegar.

NOODLES

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

PANCIT HABHAB. thin egg wheat noodle, chayote, garlic, carrots, bokchoi, smoked shiitake mushroom, white onion, soy.

PANCIT SOTANGHON. vermicelli noodle, chicken, celery, cabbage, carrots, snowpeas, green beans, shiitake mushroom, fishsauce.

Add toppings:

Lechon Kawali (fried pork belly)

Blue Prawns (2 pieces)

Both Pork & Prawns

KUYA TRAYS

each tray comes with garlic
java rice, sautéed mixed
vegetables (serves 2)

PICK ONE

LUCENACHON. Slow roasted rolled pork belly, pickled green papaya

LECHON KAWALI. Twice cooked pork belly, pickled green papaya

LITSON MANOK. Almond wood-grilled half chicken, pickled green papaya

PRAWNS. Grilled New Caledonia blue prawns in garlic crab sauce, pickled green papaya

HIRAMASA COLLAR. Almond wood-grilled yellowtail fish collar, pickled vegetables, soymansi, garlic chili oil

LONG TAPSILOG. Grilled **sweet** or **savory** pork sausage + grilled prime beef short ribs **Tapa (savory)** or **Tocino (sweet)** + 2 golden fertile eggs

EXTRAS

Java garlic rice Japanese rice, garlic, annatto oil

White rice Japanese rice, garlic

Pork Sausage (Sweet or Savory)

Prime beef short ribs (Tapa or Tocino)

Extra Egg. Golden fertile brown egg

Cucumber Tomato Salad. Cucumber, tomato, onions, soft herbs

CONDIMENTS

Housemade Achara Pickled green papaya, garlic, red bell pepper

Housemade Spiced Vinegar Vinegar with Kuya's special spices

Housemade Garlic Chili Oil. Fried garlic, chili, Asian spices

DESSERTS

CALAMANSI PIE Filipino key lime pie, pandan whipped cream

BIBINGKA MAMON Filipino rice flour cake, salted egg, cheese, panutsa butter

DRINKS

Honey Calamansi Juice

Bottle Mexican Coke

Sprite

Mountain Valley Sparkling/Spring Water

Sanzo Flavored Sparkling Water (Calamansi, Mango, Lychee)

Black Coffee

Green Tea

WE ALSO DO CATERING FOR ALL TYPES OF EVENTS.
CATERING MENU AVAILABLE UPON REQUEST.