



**SWEET GEM SALAD.** gem lettuce, ricotta salata, dill, chives, tarragon, kaffir lime green goddess, pan de sal bread crumbs **NF**

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

**LAING.** Taro leaves braised in coconut milk, bonito flakes, pickled Thai chili **NF, GF, DF**

**CHICHARON BULAKLAK.** Fried pork ruffle fat **NF, GF, DF**

**LUCENACHON.** Slow-roasted rolled Duroc pork belly **NF, GF, DF**

**2x COOKED PORK.** Twice-cooked Duroc pork belly **NF, GF, DF**

**BLUE PRAWNS.** New Caledonia blue prawns [shell-on] in garlic crab sauce **NF, GF**

**HIRAMASA COLLAR.** Almond wood-grilled Hiramasa collars, pickled veggies, dipping sauces: toyomansi, chili-garlic oil **NF, DF**

**GRILLED CHICKEN.** Almond wood-grilled chicken **NF, GF**

**PORK LONGGANISA (Sweet or Savory)** Housemade pork sausage + vinegar **NF, GF, DF**

**PRIME BEEF SHORT RIBS (Tapa/Savory **NF, DF** or Tocino/Sweet **NF, DF, GF**)** Grilled prime beef short ribs + vinegar

**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 **NF, DF**

# RICE BOWLS

Served with java garlic rice, tomato cucumber salad, pickled green papaya, housemade sauces

**SWEET** or **SAVORY / LUCBAN LONGSILOG** grilled sweet or savory housemade pork sausage, egg **NF, GF, DF**

**BEEF TAPSILOG** **NF, DF** or **TOCILOG** **NF, DF, GF** grilled prime beef short ribs Tapa (savory) or Tocino (sweet), egg

**TOFU MUSHROOM RICE BOWL.** grilled king oyster mushroom and tofu, kaffir lime green goddess, pickled red fresno, fried garlic, sesame seeds (no pickled green papaya, no salad) **NF, GF**

**GRILLED CHICKEN RICE BOWL.** grilled quarter chicken **NF, GF**

**LUCENACHON RICE BOWL.** Slow-roasted rolled pork belly **NF, GF, DF**

**LECHON KAWALI RICE BOWL.** Twice-cooked pork belly, java garlic rice, tomato cucumber salad, pickled green papaya, vinegar. **NF, GF, DF**

# 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. Depends on availability

**PANCIT SOTANGHON.** vermicelli noodle, chicken, celery, cabbage, carrots, snowpeas, green beans, shiitake mushroom, fishsauce. (Vegan upon request)

**Add toppings:**

**Lechon Kawali (fried pork belly)**

**Blue Prawns (2 pieces)**

**Both Pork & Prawns**

# KUYA TRAYS

each tray comes with 2 cups  
java garlic rice, pint of Chami  
noodles, pickled green papaya  
(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

**LONG TAPSILOG.** Grilled **sweet** or **savory** pork sausage + grilled prime beef short ribs **Tapa (savory)** or **Tocino (sweet)** + 2 sunny side-up eggs

## EXTRAS

**Java garlic rice** Japanese rice, garlic, annatto oil

**White rice** Japanese rice, garlic

**Extra Egg.** Cage-free 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  
*depends on availability*

## DRINKS

**Honey Calamansi Juice**

**Bottle Mexican Coke**

**Sprite**

**Mountain Valley Sparkling/Spring Water**

**Sanzo Flavored Sparkling Water (Calamansi, Mango, Lychee)**

**Black Coffee**

**Green Tea**

If you have a food allergy, please inform a member of staff or ask for more information.

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