



## LUNCH AND DINNER

### SMALL PLATES PERFECT FOR SHARING!

#### GARLIC PEANUTS

**CHICHARON** crispy pork rind cracklings

**CLASSIC LUMPIA** minced pork, crunchy napa cabbage, carrots 4p \*

**VEGGIE LUMPIA** minced tofu, carrots, sweet potatoes, sweet peas, bean sprouts 2p, *veg*

### CARIN DE RIA FAVORITES

**PANCIT** pan-tossed bean thread glass noodles, fresh seasonal vegetables \*  
*veg, gf* add chicken or shrimp

**PANCIT CANTON** pan-tossed egg noodles, fresh seasonal vegetables  
*veg, gf* add chicken or shrimp

**SAUTEED GREEN BEANS** *veg, gf*

**SEARED TOFU AND BEAN SPROUTS** *veg, gf*

**CHICKEN TINOLA SOUP** lemongrass, ginger, chayote, greens

**PORK RIB SOUP** savory clear broth, cabbage, green beans, potatoes

**GAMBAS** shrimp with garlic and cream

**SALPICAO** tender beef tips with garlic

#### SIZZLING SALMON SISIG

**LECHON KAWALI** twice-cooked crispy pork belly

*veg-vegetarian gf-may be altered gluten-free upon request \* best-sellers and well-loved by first-time guests*

**GRILLED SPECIALTIES** HAND-CARVED, OFF-THE-GRILL, ENJOY WITH STEAMED WHITE JASMINE OR BROWN RICE AND ONE SEASONAL SIDE SALAD

*bistek* **CARINDERIA STEAK**

8 oz. new york steak grilled to your liking, served with pan sauce, caramelized onions

*inihaw na isda* **GRILLED SALMON**

wild salmon fillet, tangy and slightly sweet adobo glaze

*inasal* **CHICKEN BBQ**

all natural chicken, lemongrass and ginger marinade, homemade banana ketchup glaze

*sinugba na baboy* **GRILLED PORK**

our plain jane pork belly bbq finished with salt, served with tomato relish

*inusok* **PORK SKEWERS \***

pork cutlets, garlic and citrus marinade, grilled in traditional street-style faire

**BRAISES AND STEWS** SLOW-COOKED, HEARTY, ENJOY WITH STEAMED WHITE JASMINE OR BROWN RICE AND ONE SEASONAL SIDE SALAD

*caldereta* **BRAISED BEEF STEW**

pearl onions, tomatoes, carrots, potatoes

*pipian* **CHICKEN IN PEANUT SAUCE**

crunchy peanuts, garlic-infused annatto oil, scallions

*adobo na baboy* **PORK ADOBO \***

garlic, soy sauce, cider vinegar

*ginataan* **VEGETABLE COCONUT STEW**

carrots, zucchini, broccoli, sweet potatoes, grilled corn, ginger, light coconut milk *veg, gf*

*adobo sa tanglad* **SPICY CHICKEN ADOBO**

lemongrass-infused soy sauce, garlic, red chili

**SEASONAL SIDE SALADS** COOL, CRISP AND FRESH, PERFECT WITH GRILLED SPECIALTIES , BRAISES AND STEWS

cucumber and tomato  
jicama and mango

charred corn  
fire-roasted eggplant and tomato

**ASK US** ABOUT DISHES  
THAT MAY BE ENJOYED  
FAMILY-STYLE (A LA  
CARTE)

Select entrees served with rice, one seasonal side salad

*caldereta, pipian, pork adobo, spicy chicken adobo, chicken bbq  
or pork skewers*

**WEEKDAY LUNCH  
SPECIAL** 11am-2pm

*veg-vegetarian gf-may be altered gluten-free upon request \* best-  
sellers and well-loved by first-time guests*



## BEVERAGES

### BEER ON TAP

Kona

Sculpin IPA  
Ballast Point

Stella Artois

OUR SELECTION OF LOCAL,  
CRAFT BEERS CHANGES  
DAILY, BE SURE TO ASK YOUR  
SERVER ABOUT OUR  
**ROTATING BEER ON TAP. WE  
ALSO SERVE BEER TO SHARE.**

### BEER BOTTLES

San Miguel

Pale Pilsen

San Mig Light

Cerveza Negra

Red Horse

Ruination Stone

Corona/Corona  
Light

Bud/Bud Light

### WINE

House white / red

### NON-BOOZY

Café Virtuoso Coffee

Café Virtuoso Tea

Kid's Drink

Fountain Soda

Roasted Coconut  
Juice

Gulaman Cooler

## SWEETS

*the bucket list*

### LECHE FLAN \*

traditional simple flan with dark shiny caramel sauce  
and creamy custard

### BANANA TURON \*

crispy, sweet ripe plantain roll finished with gooey caramel  
add ice cream + 1.50

### MANGO FLOAT

our tropical take on the classic ice box cake

### BIBINGKA

sweet rice flour cake with cream cheese *gf*

### EGG TART

silky egg yolk custard in pastry shell

### UBE CUPCAKE

purple yam cupcake with coconut buttercream

*cool treats*

**SORBETES SCOOP** ube / mango / chocolate&peanut

**SORBETES TRIO** ask server

### HALO HALO \*

sundae-milkshake-slusly hybrid with sweet plantains,  
puffed rice, flan

*gf-may be altered gluten-free upon request*

*\* best-sellers and well-loved by first-time guests*

## ASK US ABOUT OUR CATERING MENU

Looking for a fun, delicious and affordable catering option?  
We are that option! Corporate events and much-more-  
delicious-than-usual office lunches, we do it all.

**JOIN US** FOR HAPPY HOUR, MONDAYS-FRIDAYS, 3pm-6pm

**COME AND TRY** FILIPINO BRUNCH, SATURDAYS-SUNDAYS

two-egg breakfasts featuring savory meats  
freshly-baked *pan de sal* (Filipino breakfast rolls)  
locally-roasted, organic coffee and teas



## HAPPY HOUR Monday-Friday, dine-in only

### **SMALL PLATES** PERFECT FOR SHARING!

#### **GARLIC PEANUTS**

**CHICHARON** crispy pork rind cracklings

#### **PORK SKEWER**

#### **CHICKEN SKEWER**

**SEARED TOFU AND BEAN SPROUTS** *veg, gf*

**GAMBAS** shrimp with garlic and cream

**SALPICAO** tender beef tips with garlic

#### **SIZZLING SALMON SISIG**

**LECHON KAWALI** twice-cooked crispy pork belly

#### **LECHON KAWALI SISIG**

**PULUTAN GRILL PLATTER** 8OZ CHICKEN INASAL, 2 PORK SKEWERS, 8OZ GRILLED PORK

### **BEVERAGES**

#### **BEER ON TAP**

Stone IPA

Stella Artois

San Miguel

Pale Pilsen

San Mig Light

Cerveza Negra

Red Horse

Corona/Corona  
Light

Bud/Bud Light

#### **WINE**

House white / red



## **BRUNCH** Saturday - Sunday

**TWO-EGG BREAKFAST** eggs, your style, breakfast meat of choice, garlic fried rice

**MILKFISH BELLY** seasoned bangus belly

**PORK TOCINO** home-cured, sweet, tender pork

**BEEF TAPA** home-cured, seared New York strip steak

**PORK LONGANISA** garlicky, spicy, tangy skinless sausage

## **BREADS**

**PAN DE SAL** Filipino-style breakfast rolls with sea salt

three rolls served with butter

**ADD** pork longanisa / corned beef hash / two eggs

**BIBINGKA** sweet rice flour cake with cream cheese

**SIOPAO** savory steamed pork-filled buns

## **BEVERAGES**

**CAFÉ VIRTUOSO** certified organic caf / mountain-water-processed decaf

**CAFÉ VIRTUOSO** certified organic green sencha / black tea

**KID'S DRINK**