

MAIN ENTRÉE "ILOCANO DELICACY"

DINENGDENG WITH FRIED TILAPIA (SOUP)

Dinengdeng, which is also called "Abraw" or "Inabraw", is a "bagoong" based soup dish made primarily of vegetables, where bagoong is a sauce produced from the fermentation of fish or other types of seafood. This dish is indigenous to the Ilocos region.



BURIDIBOD WITH FRIED TILAPIA (SOUP)

It's cooked more like a dinengdeng but in addition sweet potato. And it's truly a unique Ilokano specialty of concocting what's sweet and sweetish and pulpy to go with a variety of leafy green veggies, or with some vegetable blossoms and fruits.



PORK IGADO

This dish reflects the influence of the Spanish cuisine as the name "Igado" was derived from the Spanish term "higado" which means "liver". strips of liver and pork tenderloin are marinated and then simmered in a soy sauce-vinegar mixture and the sweetness of red bell peppers.



PINAKBET WITH LECHON KAWALI

Pinakbet is one of Ilocanos favorites when it comes to vegetable dishes. It's a mixture of stir-fried local vegetables simmered in a rich flavor of pork, shrimp paste (bagoong alamang) topped with pork lechon.



DINAKDAKAN

Dinakdakan is an Ilocano dish that is made of grilled and boiled pig parts—it works as a delicious and tasty appetizer, too! It's the Ilocano version of Pampanga Region's pork sisig. This



DINARDARAAN

Dinuguan in Tagalog, sometimes they call it "Chocolate meat", is a Filipino savory stew of pork and papaya fruit meat simmered in a rich, spicy dark vinaigrette gravy of pig blood, garlic with chili peppers

