

MAIN ENTRÉE "STEW"

BEEF KALDERETA

Beef and tripe stew complimented with a thick savory peanut sauce, simmered to tender for hours. Leafy vegetables and eggplants are stir-fried separately and served as a side, along with the shrimp paste dipping sauce to add a salty "umami" flavor.



MENUDO

Choice of Pork or Chicken)

Menudo sounds like Spanish but it is, unequivocally, a classic Filipino dish in the long tradition of Philippine cuisine. It's a thick tomato sauce-based stew made with carrots, potatoes, bell peppers, raisins.



HUMBA (VISAYAN ADOBO)

Adobo of the Visayan (Central Philippines), is a sweet and tangy pork dish that is a staple in every town fiesta in that region. Traditional Pork Humba cooked with a soy- vinegar based sauce flavored with star anise, laurel and sweetness of plantain banana



BICOL EXPRESS***

Choice of Pork or Chicken)

Bicol Express is a spicy coconut milk based stew, which was popularized in the district of Malate, Manila but made in traditional Bicolano style. Cooked with coconut milk, shrimp paste, and hot chili pepper (siling labuyo).



POCHERO

Choice of Pork, Chicken or Beef)

Pochero is known as a peasant's stew, and the recipe harkens back to the years of Spanish rule that forever changed the history of the Philippines. In its original form, pochero used saba bananas instead of plantains, but the end flavor is very similar. One of the coolest features of this dish is that it's a dish



PININYAHANG MANOK

Pininyahang manok, commonly anglicized as pineapple chicken, is a Filipino dish consisting of chicken braised in a milk based sauce with pineapples, carrots, potatoes, and bell peppers

