

MAIN ENTRÉE "GRILL"

CRISPY PATA

*Crispy Pata is made whole pork leg boiled until tender and then deep-fried until golden and crisp. Served with pickled green papaya (**atchara**) and a soy sauce—vinegar based dipping sauce. Crispy Pata is another of the sinful ways **Filipinos** love their pork.*



PORK BARBEQUE ON A STICK

Filipino Pork Barbecue made of pork slices marinated in a sweet BBQ sauce and skewered in bamboo sticks. Sweet, salty, and slightly spicy, these Filipino style kebabs are seriously addicting!



INIHAW NA LIEMPO

*Inihaw na liempo, which literally means "grilled pork belly", is another delicious way **Filipinos** enjoy their pork wherein thick-cut pork belly rashers are marinated overnight for best flavor and then grilled to perfection over hot coals.*



INASAL NA MANOK

Made famous in Negros Southern Region. Grilled Chicken Marinated in a special sauce. Served with pickled green papaya (atchara) and Soy-Vinegar Sauce



HALABOS NA HIPON

A steamed and fried shrimps recipe embodied with aromatic spices. Usually this dish is enjoyed it with green mango salad and tomato salad and it is usually consumed using your hands. It is also a delicious appetizer and great when dipped in hot and spicy vinegar.



PORK BISTEK

Bistek Tagalog (specialty of Tagalog Region) is a Filipino version of a Pork steak. It is comprised of thinly sliced pork chop marinated and fried in soy sauce and calamansi juice and garnished with caramelized onion rings.

