



# Sari-Sari

CULINARIA RESTAURANT WEEKS  
JANUARY 16-28, 2023

## Brunch \$25

**SERVED ALL DAY**

### **PINOY BREAKFAST**

Served with garlic fried rice, an egg,  
and your choice of 2 protein options:

TOCINO [sweet pork bacon]

TAPA [cured beef]

LONGANISA [sweet sausage]

BANGUS [milkfish]

### **BIBINGKA**

Baked rice cake made with coconut milk

## Lunch \$20

**MONDAY-FRIDAY 11A-3P**

### **TATLO COMBO PLATE**

Served with pancit, rice, lumpia and  
your choice of 3 protein options:

CHICKEN ADOBO

PORK ADOBO

LECHON KAWALI

GRILLED PORK BELLY

DINUGUAN

### **UBE FLAN CAKE**

Ube cake with a layer of leche flan on top

## Dinner \$35

### **SIOPAO**

One hot & fluffy steamed bun with chicken  
or pork asado

### **BABY BANGUS**

Whole, boneless milkfish, marinated & fried

### **SINIGANG BABOY**

A tangy broth of tamarind, tomato,  
bok choy, long bean, & okra

### **LECHE FLAN**

A rich and creamy dense caramel flan

## Dinner \$45

### **HAND ROLLED LUMPIA**

6 crispy rolls filled with pork, carrots & onion

### **SISIG**

Pork belly seasoned with citrus, onion &  
chili peppers. Topped with an egg

### **SARI-SARI EXPRESS**

Our version of Bicol Express.  
Shrimp, mussels, lechon, long bean, squash,  
okra, in spicy coconut milk

### **HALO HALO**

A layered dessert consisting of sweet  
beans, jellies, shaved ice, sweetened  
milk & ube ice cream