

Sari-Sari

CULINARIA RESTAURANT WEEKS
AUGUST 13-27, 2022

Breakfast \$15

PINOY BREAKFAST

Served with garlic fried rice, an egg,
and your choice of 1 protein option:

TOCINO [sweet pork bacon]

TAPA [cured beef]

LONGANISA [sweet sausage]

BANGUS [milkfish]

BIBINGKA

Baked rice cake made with coconut milk

Lunch \$20

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 BROWNIE

OR

UBE CRINKLE COOKIE

Dinner \$35

PORK BBQ STICKS (2)

Marinated pork & grilled on an open flame

LECHON KAWALI

Half a pound of our deep fried pork belly,
served with lechon sauce

PINAKBET

A colorful dish, made up of deep fried pork
belly, long beans, eggplant, okra, bitter
melon & squash sautéed in soy sauce

TURON

Deep fried banana lumpia served with
a scoop of vanilla ice cream

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

KARE-KARE

Oxtail in a rich and creamy peanut stew,
with eggplant, long bean & banana blossom.
Served with salted shrimp paste, bagoong

HALO HALO

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