

CULINARIA RESTAURANT WEEKS JANUARY 18-FEBRUARY 1, 2025

Lunch

MONDAY-FRIDAY 11A-3P

TATLO COMBO PLATE

Served with pancit, lumpia & steamed rice

Your choice of 3 proteins:

CHICKEN ADOBO

Chicken stewed in vinegar, soy & bay leaf

PORK ADOBO

Pork stewed in vinegar, soy & bay leaf

LECHON KAWALI

Crispy Pork Belly

GRILLED PORK BELLY

[Llempo]

DINUGUAN

Pork cooked in a rich, dark, velvet stew

UBE CRINKLE COOKIE

Purple sweet potato cookie with crackled powdered sugar Ninner \$35

HAND ROLLED LUMPIA

3 crispy rolls filled with pork, carrots & onion Served with Sweet Chili Sauce

PANCIT BIHON

Thin white bihon rice noodles stirfried with carrots, cabbage & Long beans

CHICKEN ADOBO

Sweet, tangy, garlicky chicken or pork, stewed in vinegar, soy sauce, bay leaf, pepper & onion

HALO-HALO

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