

Sari-Sari

CULINARIA RESTAURANT WEEKS
JANUARY 18 - FEBRUARY 1, 2024

Lunch

\$20

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

Pork cooked in a rich, dark, velvet stew

GRILLED PORK BELLY

[Llempo]

DINUGUAN

Crispy Pork Belly

UBE CRINKLE COOKIE

Purple sweet potato cookie
with crackled powdered sugar

Dinner

\$35

HAND ROLLED LUMPIA

3 crispy rolls filled with pork,
carrots & onion

Served with Sweet Chili Sauce

PANCIT BIHON

Thin white bihon rice noodles stir-
fried 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