

# Sari-Sari

CULINARIA RESTAURANT WEEKS  
AUGUST 10-24, 2024

## Lunch

\$20

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

### SIOPAO

One hot & fluffy steamed bun  
with chicken or pork asado

### 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

## 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