

# MALIIT *Appetisers*



<b>Kinilaw sa Gata</b> <small>NF, DF, GF</small>	23
Market Fish, Coconut Cream, Vinegar, Soy Sauce, Chive Oil, Aromatics	
<b>Pandesal</b> <small>Vegan, NF, DF, Contains Gluten</small>	12
Brown Sugar Filipino Bread Rolls, Truffle Mushroom Spread	
<b>Adobo Chips</b> <small>Vegan, NF, DF, GF</small>	12
Shoestring Fries tossed in our Adobo Seasoning Powder with Adobo Aioli	
<b>Lumpia</b> <small>Vegan Option, NF, DF, Contains Gluten</small>	16
Deep Fried Pork or Vegetable Spring Rolls, Housemade Banana Ketchup	
<b>Inihaw (Grilled)</b> <small>NF, DF, GF</small>	
Chicken / Pork Tocino / Ribeye Beef Tapas Skewer	5 / 8 / 9
Adobo Chicken	10

# MALAKI *Mains*

<b>Sisig</b> <small>Vegan Option, NF, DF, GF</small>	28
Sizzling Pork Shoulder and Belly, Chicharron, 60 Degree Egg Vegan Option – Fried Tofu, Vegan Mayo, Aromatics, Fried Shallots	
<b>Crispy Pata</b> <small>NF, DF, GF</small>	29
Crispy Pork Hock, Toyomansi (Soy Sauce with Calamansi), Sawsawan (Spiced Vinegar), Atsara (Pickled Papaya)	
<b>Tiyula Itum</b> <small>NF, DF, GF</small>	29
Braised Beef Short Rib, Burnt Coconut Soup with Lemongrass, Turmeric, Garlic, Onion	
<b>Afritada</b> <small>Vegan Option, NF, DF, GF</small>	29
Slow Cooked Maryland Chicken (or Jackfruit for Vegan Option) in Tomato Sauce, Red Peppers, Peas, Potatoes, Carrots	
<b>Pancit</b> <small>Vegan, NF, DF, GF</small>	27
Filipino-Style Fried Vermicelli Noodles with Vegetables	

# ALMUSAL *Brunch* til 3.30pm



<b>Silogs</b> <small>NF, DF, GF</small>	
Served with Garlic Fried Rice, Fried Egg, Atsara (Pickled Papaya), Sawsawan (Spiced Vinegar) and Housemade Banana Ketchup	
Chicken	26
Pork Tocino	27
Ribeye Beef Tapas	29
<b>Tortang Talong</b> <small>Vegetarian, NF, DF, GF Option</small>	26
Fluffy Eggplant Omelet, Pandesal, Banana Ketchup, Atsara	
<b>Arroz Caldo</b> <small>Vegetarian, Vegan Option, NF, DF, GF</small>	25
Congee aka Rice Porridge, 60 Degree Egg, Chives, Fried Garlic Oil	

# PARES *Sides*

All sides are Vegan, NF, DF, GF unless stated

<b>Pandesal</b> <small>Contains Gluten</small>	6
Steamed Rice / Garlic Fried Rice	6 / 7
Adobo Fried Tofu	8
Adobo Green Beans	9
Ginataang Sitaw at Kalabasa <small>Vegan Option</small>	12
(Green Beans and Squash in Coconut Cream, Fried Anchovies)	

# DULCE *Desserts*

<b>Taho</b> <small>Vegan, NF, DF, GF</small>	13
Housemade Silken Tofu, Coconut & Palm Sugar Caramel, Boba Pearls	
<b>Biko</b> <small>Vegan, NF, DF, GF</small>	15
Sticky Brown Sugar Rice Pudding, Coconut Caramel, Toasted Coconut, Ube Ice Cream	
<b>Turon</b> <small>Vegan, NF, DF, Contains Gluten</small>	15
Banana & Jackfruit Spring Roll, Coconut Caramel, Ube Ice Cream	

Please inform us of any allergies or dietaries. We cannot guarantee completely allergy-free meals, due to potential trace allergens in the working environment and supplied ingredients. 10% surcharge on weekends. 15% surcharge on public holidays. Credit card transactions incur a 1.5% surcharge.