

SARI-SARI

SUPPER CLUB

SHARABLES

LUMPIA Hand rolled spring rolls, filled with ground pork, carrots & onion, wrapped in wheat paper, served with sweet chili sauce for dipping [8pc].....\$10

PORK BELLY NIGIRI Seared pork belly with adobo glaze on a bed of sushi rice on a bed of sushi rice [3pc].....\$10

BBQ SKEWERS Marinated **Pork or Shrimp** skewers grilled on an open flame [2pc].....\$9

WOW BAO 2 Ways! Seared **Pork belly** or **Eggplant** seared with adobo glaze, pickled papaya slaw, on a fluffy bao bun [2pc].....\$10

LETTUCE WRAP GF Crispy pork belly served with fresh bib lettuce, Thai basil, cilantro, house hoisin & chili paste for dipping.....\$12

SISIG FLAT BREAD Diced pork belly sautéed with lime, Serrano chili, red onion, drizzled with calamansi ranch on naan bread.....\$14

HAPPY HOUR

WEEKDAYS 3PM-5PM

1/2 OFF APPETIZERS & \$2 OFF SAKE, SOJU, BEER & WINE

SPECIALTIES

PINOY PANCIT Bihon rice noodles, stir fried with carrots, onion, green beans, & napa cabbage [Can request GF].....\$15
+add chicken or pork....+\$3 or shrimp.... +\$6

ADOBO Chicken or Pork braised with vinegar, soy sauce, garlic, onion & bay leaf. Served with steamed rice & adobo egg.....\$17

PRIDE RICE Chinese sausage, green beans, carrots, green onion.....\$15

CRISPY PORK BELLY [LECHON KAWALI] GF, Crispy pork belly, lechon sarsa, pickled papaya slaw [atsara] & steamed rice.....\$22

SHORT RIB [KALDERETA] GF Beef short rib, tomato base, heirloom carrots, golden potatoes, served with steamed rice....\$24

RED SNAPPER [ESCABECHE] Whole fried Red Snapper, shredded carrots, bell pepper, tomato, served with steamed rice.....\$28

MUSSELS de MANILA GF Fresh P.E.I. Mussels, in creamy coconut milk, ginger, annatto, bacon lardons & house fries.....\$24

PASTABELLA Scratch made tagliatelle pasta, spicy coconut cream sauce with fresh P.E.I mussels, shrimp & cured bacon lardons....\$20

GARLIC SHRIMP GF Half a pound of whole peel & eat shrimp, garlic, butter, oyster sauce. Served with steamed rice.....\$24

RIBEYE [BISTEK] 12oz steak, caramelized red onions, calamansi-soy sauce, fried shallots, & steamed rice.....\$36

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LUNCH

MONDAY-FRIDAY 11AM-3PM

ADOBO BOWL

Chicken or Pork braised with vinegar, soy sauce, garlic, onion & bay leaf, over steamed rice

\$14

PORK BELLY [SISIG] BOWL GF

Crispy pork belly, red onion, citrus, serrano chili, spicy mayo, steamed rice

+add egg \$2.5

\$15

CURRY KATSU BOWL

Panko chicken breast, spicy coconut curry, sesame seeds, over steamed rice

[has peanuts] +add egg \$2.5

\$14

GARLIC SHRIMP BOWL GF

Whole peel & eat shrimp, garlic, butter, oyster sauce, over steamed rice

\$15

K.F.C SANDO

Katsu Fried Chicken, pickled red onion, arugula, gochujang aioli, & house fries

+add egg \$2.5

\$13

FILI-B-STEAK SANDO

Marinated beef, caramelized onion, bell pepper, provolone, & house fries

\$15

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BRUNCH

SATURDAY-SUNDAY 11AM-3PM

SARI-SARI BREAKFAST GF

Your choice of cured pork tocino, longanisa sausage or steak tapa served with garlic fried rice & fried egg

\$15

EGGS BENEDICT [TITO BENNY]

Pork belly, poached egg, brown butter calamansi hollandaise, atop an English muffin, served with house fries

\$16

SIGNATURE OMELETTE GF

Eggplant, spinach, tomato, onion, swiss, calamansi vinaigrette, served with spring mix

\$15

UBE SWIRL FRENCH TOAST

Ube brioche, ube ganache, maple syrup, powdered sugar & fresh strawberries

\$16

CHICKEN & PANDAN WAFFLES

Fried chicken, pandan waffle, coconut white chocolate ganache, maple syrup, powdered sugar & fresh flowers

\$18

DULCE DE LECHE PANCAKES

Fluffy pancakes with dulce de leche, macadamia nut, strawberries & coconut white chocolate ganache

\$14