



## Appetizers

- **Crisp Tofu Sisig** (*Vegan, Dairy-free, Gluten-free*)  
A modern take on sisig featuring crispy tofu, radish, and a hint of chili on a wild rice cracker.
- **Mushroom Adobo Bruschetta** (*Vegan, Dairy-free, Gluten-free option*)  
Mushroom adobo on sourdough with pickled pepper, cashew cheese, and cornick. Served at room temperature.
- **Chicken Adobo Tart** (*Gluten-free option*)  
Savory tart filled with chipotle cream cheese, topped with Pala chicken adobo flakes and pickled papaya.
- **Pork Sisig Tacos** (*Gluten-free*)  
Grilled pork liempo mixed with red onions, calamansi, and spices, served in soft corn tacos.

## Mains

- **Barramundi Sinigang** (*Gluten-free, Dairy-free*)  
Pan-fried crispy skin Australian barramundi with tamarind tahini, pickled okra, radish, and a drizzle of kangkong oil.
- **Pork Ribs Tocino** (*Gluten-free*)  
Filipino sweet-cured and slow-cooked pork ribs.
- **Flame Roasted Chicken** (*Gluten-free*)  
Rich, savory chicken with a spicy marinade, garlic, and citrus. Served with spiced vinegar for a true Filipino street cuisine experience.
- **Laing Pasta** (*Dairy-free*)  
Al dente linguine tossed in a creamy coconut milk sauce with taro leaves, chili, ginger, garlic, and garnished with pork belly chips, black olives, and parmesan.
- **Pakbet** (*Gluten-free, Dairy-free*)  
Smashed pumpkin, seasonal greens, crispy eggplant, and a turmeric coconut sauce infused with bagoong.
- **Ube Waffle Bites**  
Fluffy ube waffles topped with Pala fried chicken, smashed avocado, chili maple syrup, and grated cheddar.



## Vegetarian Options

- **Papaya Salad** (*Vegan*)  
Shredded green papaya, cherry tomatoes, red onion, mint, and coriander in a tangy calamansi dressing.
- **Pickled Cucumber with Onion and Tomato** (*Vegan, Gluten-free*)  
A zesty mix of cucumber, onion, and tomato in a tangy vinegar blend—perfect for a refreshing, palate-cleansing bite.

## Sides

- **Garlic Java Rice** (*Gluten-free*)  
Fragrant rice served with crispy garlic.
- **Chicken Adobo Wings** (*Gluten-free option*)  
Crispy chicken wings marinated in a tangy adobo blend of soy, vinegar, garlic, and spices.
- **Lumpia Shanghai (Vegetable or Meat)**  
*Vegetable:* Crispy spring rolls filled with seasoned vegetables.  
*Meat:* Savory spring rolls stuffed with chicken chorizo and beef in a crunchy shell.

## Desserts

- **Cream Cheese Flan** (*Gluten-free*)  
A twist on classic leche flan, blended with cream cheese and topped with caramel syrup.
- **Brazo de Mercedes** (*Gluten-free*)  
A frozen twist on the classic, featuring layers of meringue and custard with peanut polvoron.
- **Pala Float**  
Ube whipped condensed milk layered with seasonal fruit.
- **Ube Yema Chiffon Cake**  
Fluffy ube chiffon with creamy yema filling, chantilly cream, fresh strawberries, and sweetened coconut flakes.

## Kids' Options

- **Chicken Tenders**
- **Mini Adobo Chicken Sliders**