

# purple yam

## STARTERS

- \$ 9 • Lumpia Shanghai (*deep fried spring rolls with pork, mushrooms, carrots, jicama*) & sweet-sour pineapple sauce
- \$ 9 • Daily dumplings
- \$ 10 • Fresh Lumpia (*Napa cabbage, leeks, beansprouts, snowpeas & mushrooms in a rice crepe*) with peanut and tamarind sauces
- \$ 11 • Ukoy, (*vegetable & shrimp fritter*)
- \$ 11 • Cua pao, (*pulled pork in steamed bun, 3 pcs*)
- \$ 13 • Grilled eggplant kulawo ( *burnt coconut cream & green mango salad*)
- \$ 14 • Pa jun (*Korean scallion & shrimp pancake*)

## MAIN COURSES

- \$ 17 • Mussels in Thai curry and coconut milk sauce
- \$ 18 • Tocino (*sugar-achuete cured pork*) with garlic fried rice & eggs
- \$ 22 • Beef tapa (*air-dried beef*), garlic fried rice & eggs
- \$ 18 • Chicken Thigh Sugba (*BBQ, marinated in lemongrass, garlic, kalamansi & achuete oil*)
- \$ 19 • Chicken adobo (*braised in vinegar, garlic, soy sauce*)
- \$ 25 • Barbecued Pork Spareribs (*braised in pineapple juice, garlic, ginger & soy sauce, finished on the grill*)
- \$ 22 • Sisig (*pig cheeks, ears and snout in lime & chilies*)
- \$ 30 • Oxtail kare kare with bagoong (*braised in peanut sauce & veggies. Served with fermented shrimp paste*)
- \$ 26 • Lechon kawali (*deep fried pork belly*) with pickled papaya
- \$ 19 • Goat curry, fresh rice pancakes & mango chutney
- \$ 19 • Bibimbap with edamame, burdock, beansprouts, spinach, king oyster mushroom, lotus root and black rice,  
Add \$ 2 • *with egg*
- \$ 28 • Branzino (*filleted or whole, grilled and served with citrus-butter sauce*)

## NOODLES

- \$ 17 • Pancit bihon (*Philippine rice noodles with chicken, pork & veggies*)
- \$ 18 • Jap Chae (*sweet potato noodles with shitake & Asian greens*); \$ 21 • *with Tocino*, \$ 23 • *with Beef*

## SIDES , KIMCHI , FRIED RICE

- \$ 15 • Vegetables in Green Curry
- \$ 7 • homemade kimchi (*Napa cabbage & daikon*)
- \$ 5 sml / \$ 7 large • Garlic fried rice
- \$ 6 sml / \$ 9 large • Kimchi fried rice
- \$ 6 sml / \$ 9 large • Bagoong fried rice (*Philippine fermented shrimp paste*)

## DESSERTS

- \$ 9 • Leche flan (*custard in caramel sauce*)
- \$ 10 • Halo halo (*Philippine iced dessert with sweet beans, palm seed, cocogel, agar agar, coconut sport, jackfruit topped with flan and purple yam ice cream*)
- \$ 11 • Buko pie (*young coconut*) with macapuno ice cream
- \$ 10 • Champorado (*sweet rice in chocolate & cream*) topped with coffee ice cream
- \$ 10 • Kalamansi tart with blueberries & guava sorbet
- \$ 10 • Banana in pandan crepe with Banana butterscotch chocolate chip ice cream
- \$ 10 • Ube tikoy with champoy ice cream
- \$ 10 • Mango tart with mango ice cream

## HOMEMADE ICE CREAMS AND SORBETS

- \$ 6 / scoop • purple yam, champoy, jackfruit, mango, coffee, macapuno (*coconut sport*), or vanilla bean
- \$ 6 / scoop • Guava, coconut, mango or passionfruit sorbet