

HIRAYA

PASTRIES

Housemade Daily Selections

see pastry case for availability

BRUNCH PLATES

Hiraya Granola Bowl	10
candied walnuts. fresh fruits. yogurt.	
Ricotta Calamansi Toast	12
housemade ricotta. milk bread. seasonal jam.	
Bibingka French Toast	16
salted egg custard. milk bread. gruyère.	
Filipino Breakfast	
heirloom garlic fried rice, farm egg, & atsara	
Tocino	24
sweet porkbelly marinated in pineapple. dark soy. annatto & garlic.	
Tapa	25
L.A. cut soy-garlic marinated short ribs	
Longganisa	23
Hiraya housemade sweet and garlicky sausage	
Mushroom (veg, gf)	18
fried maitake & enoki mushrooms	
Sandwiches & Burgers	
no substitutions on buns	
Egg & Cheese (veg) on laminated bun	12
add smoked brisket +6	
Chori Burger	20
double pork chorizo patties & atsara. ube bao bun. served with kamote fries. add fried egg +2	
OG CheezBurger	20
double smashed dry-aged beef patties. caramelized onions. cheddar cheese. sesame bun. served with french fries. add fried egg +2	
Weekend Specials	
friday, saturday & sunday only	
Lobster French Toast	22
maine lobster. milk bread. calamansi béarnaise.	
Corned Beef Sisig	21
filipino style corned beef. fried egg. pandesal	
Hot Cake Brûlée	17
ube. macerated berries.	

Almusal & Tanghalian: Breakfast & Lunch



BEVERAGES

Coffee

Espresso	4
Cold Brew	6

Lattes (iced or hot) **6**

oat, almond, soy +0.75

Ube purple yam

Pandan screwpine leaves with vanilla-like flavor

Makulay yellow cake & brown butter

Turon caramelized banana & brown sugar

Champorado chocolate & condensed milk

Matcha green tea

Beverage Specials **6**

add boba pearls +0.75

Calamansi Iced Tea

Ube Horchata

Hibi-Yuzu Ginger Brew

Blueberry Lavender Espresso Tonic

Hot Teas **3.5**

Bughaw (lemongrass, pandan, mint)

Pandan

Lemon Ginger

Tropical Summer

Beverage **5**

Mexican Coke

Diet Coke

Sprite

Calamansi Soda

Dalandan Soda

A 22% service charge is added to every check for our team both in the kitchen & the dining room. This goes to help pay & supplement base wages, health insurance & employee benefits. Tipping is not expected, but you are welcome to do so if you wish.



Executive Chef Julie Cortes • **Pastry Chef** Pichet Ong
Sous Chef Franklin Martinez • **Cafe Manager** Ma. Bless Barrios
General Manager & Beverage Director Chris Walker
Chef/Owner Paolo Dungca