

# HIRAYA

## Hapunan: Dinner



### HIRAYA SALO SALO MENU

per person—**55**

add on any extra dishes per person—**15**

We invite you share a meal with your loved ones, as sharing is an important part of our culture. A minimum of two people is required.

Main Plates include heirloom garlic rice.

#### To Start: Pick One

*Cabbage Cesar Salad (vg available)*

*Wild Mushroom Sisig (vg available)*

*Fried Chicken Inasal*

#### Main Plates: Pick Two

*Adobong Pusit Paella*

*Crawfish Pancit Canton*

*Bangsamoro Chicken*

*Cauliflower Kare-Kare (vg,gf,n)*

#### Dessert: Pick One

*Calamansi Pound Cake*

*Flandan Cake*

\* 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.\*

**Proprietors** Paolo Dungca, Jeremy & Juan Canlas  
**Executive Chef** Julie Cortes • **Pastry Chef** Pichet Ong  
**Sous Chef** Franklin Martinez • **Cafe Manager** Ma.Bless Barrios  
**General Manager & Beverage Director** Chris Walker

## A LA CARTE

\*no substitutions

### Pampagana: To Start

*Cabbage Cesar Salad (vg available)* **18**  
grilled napa cabbage. boquerones. parmigiano reggiano.

*Wild Mushroom Sisig (vg available)* **19**  
trumpet & oyster mushrooms. fried egg. fresno chillies. scallion.

*Fried Chicken Inasal* **20**  
chicken marinated in lemongrass & annatto. spicy-soy dipping sauce.

*Filipino Street BBQ* **21**  
pork belly. banana ketchup glaze. sawsawan.

### Ulam: Main Plates

*Adobong Pusit Paella* **28**  
fried calamari. bomba rice. squid ink. aoli.

*Crawfish Pancit Canton (vg available)* **30**  
egg noodle. fava beans. sweet soy.

*Rhubarb & Miso Sinigang* **34**  
king salmon. daikon radish. baby purple broccollette.

*Porkchop "Not Dinuguan"* **36**  
heritage pork. shishito peppers. burnt coconut.

*Pares and Frites* **50**  
Roseda farms ribeye. french fries. star anise.

*Cauliflower Kare-Kare (vg,gf,n)* **26**  
tri-color cauliflower. eggplant. peanuts. crab fat XO.

*Bangsamoro Chicken* **38**  
half amish chicken marinated in lemongrass. turmeric. burnt coconut.

### At Iba Pa: Sides **7**

heirloom garlic rice  
grilled asparagus (vg available)  
stir-fried greens (vegan)

### Panghimagas: Dessert

*Affogato* **8**  
Sun & Stars espresso. Dolcezza ice cream.

*Flandan Cake* **10**  
pandan custard. moro blood orange. caramel

*Milo Crepe Cake* **14**  
milo chocolate crepe. malted chocolate diplomat. milk jelly.