

appetizers



Shanghai Lumpia	<i>Mock meat spring rolls with sweet sauce</i>	12 pc 12
Vegetable Lumpia	<i>Vegetable spring rolls with vinegar-soy sauce</i>	6 pc 12
“Crab” Cakes	<i>Panko-breaded artichoke with dill-tartar</i>	4 pc 15
Trio Sampler	<i>Six Shanghai, four vegetable lumpia, two crabcakes</i>	20

breakfast



Available all day

silog { tsI - lōg } n.

*Traditional Filipino breakfast
Each silog includes*

sinangag & **itlog***
garlic fried rice *fried egg*

** tofu scramble available upon request*

Baconsilog 15
A 100% plant-based classic

Tocilog 15
Mock pork in a sweet citrus marinade

Corned Beef Silog 15
Smokey and savoury mock beef hash with potatoes
gluten-free

Tofu Scramble 15
Served à la carte with kale and tomato
gluten-free



filipino



Served à la carte

Lechon Kawali 18
Fried mock pork belly marinated in vinegar and herbs

Caldereta 18
A Filipino-style pot roast of mock beef and vegetables slow-stewed in hearty tomato sauce

Sisig 15
Tofu and mushrooms marinated in herbs and vinegar, served on a sizzling iron plate

Palabok 15
Rice stick noodles topped with “shrimp” gravy and mock chicharron
gluten-free

Pancit 12
Vegetables stir-fried with noodles
*bihon rice stick **
canton “egg”
miki bihon . . . both

** gluten-free available upon request*

Monggo 12
A nourishing bowl of vegetables simmered in a fragrant mung bean stew
Serves 2-4 | gluten-free | soy-free

Sinigang 12
Eggplant, green beans, and radish simmered in an invigorating sour tamarind broth
Serves 2-4 | gluten-free | soy-free

bistro



Avocado Toast 12
Served on our slice of the day with microgreens and pickled watermelon radish

Succulent Ribs 15
Smokey and saucy jackfruit ribs with your choice of two sides
soy-free

Mac & Cheez 12
Homestyle oven-baked macaroni with breadcrumb topping
soy-free

Seasonal Soup . . . cup 6 | bowl 10

sandwiches



Philly Cheesesteak 15
Homemade seitain grilled with onions and peppers, topped with vegan smoked gouda

B.L.T. 15
Classic mock bacon with lettuce, tomato, and vegan mayonnaise

Tuna melt 12
Chickpea-based mock tuna on an artisan slice topped with vegan cheddar
soy-free

organic salad bowls

All salad bowls are made with fresh, local, and 100% organic ingredients

Arugala Salad *Chickpea, rainbow cherry tomatoes, pistachios, currants, cucumbers, and homemade croutons*
soy-free

Quinoa Salad *Roasted squash, golden raisins, slivered almonds, and pickled red onions on a bed of mixed greens*
gluten-free | soy-free

Roasted Beets *Oven-roasted beets and pistachios atop spinach*
gluten-free | soy-free

All salads come with your choice of dressing

Red Wine Vinaigrette | Pesto Vinaigrette | Lemon-Tahini

15

sides

White Brown Rice	3
Garlic Rice	4
French Fries	5
Macaroni Salad	5
Mashed Potatoes	6
House Salad	6

dessert

Halo-Halo	10
Leche Flan	8
Peach Mango Pie	8
Panna Cotta	10

drinks

San Pellegrino	5
Orangina	5
Mexican Coca-cola	5