

RESTAURANT WEEK DINNER

\$60 per person; does not include tax or gratuity

A Filipino American Family-Style Dinner

Chef Diana Manalang

TO START

Served Family-Style

Kinilaw (GF)

Coconut milk, citrus, tuna, ginger, red chile, shaved red onion

Pinakbet Salad (GF, Vegan)

Roasted squash purée, pickled bitter melon, winter citrus

Sinigang (GF)

Tamarind broth, plantain, green chiles, tomato, bitter greens, fish sauce

MAIN COURSE

All mains are served family-style and include garlic rice for the table

Afritada (GF)

Charred chicken thighs, roasted tomatoes, pickled carrots, cilantro oil

Kare Kare (GF)

Slow-cooked brisket, savory peanut curry, shrimp paste, green beans

Lechon Kawali (GF)

Crispy pork belly, spicy pickled papaya, savory dipping sauce

Tofu Sisig (GF, Vegan)

Tofu, mushrooms, chiles, onions, ginger

SWEETS

Ube Crème Brûlée (GF)

Ginataang Bilo-Bilo (GF, Vegan)

Pandan Coconut Panna Cotta (GF)

Menu is served family-style and as designed.

Items are subject to seasonal availability.

(GF = Gluten-Free)

Allergen Notice:

While many dishes are naturally gluten-free, our kitchen is not allergen-free.

We are unable to modify dishes to accommodate allergies or dietary restrictions.

Dates for dinner:

Thursday, Jan 22 - Friday, Jan 23 - Saturday, Jan 24 - Sunday, Jan 25

Thursday, Jan 29 - Friday, Jan 30 - Saturday, Jan 31 - Sunday, Feb 1

Thursday, Feb 5 - Friday, Feb 6 - Saturday, Feb 7 - Sunday, Feb 8

Thursday, Feb 12

Reservations are required

Three (3) seatings per night:

5pm

6:45pm

8:30pm

To book, please visit

<https://www.eventbrite.com/e/nyc-restaurant-week-2026-dinner-at-the-cafe-tickets-1977861086753?aff=oddtcreator>

LUNCH & BRUNCH

Lunch/Brunch available all days of restaurant week from Jan 20 to Feb 12 : 11am to 3pm
\$30 per person; does not include tax and gratuity

Filipino American Menu

Chef Diana Manalang

TO START

Choose one

Kinilaw (GF)

Coconut milk, citrus, tuna, ginger, red chile, shaved red onion

Pinakbet Salad (GF, Vegan)

Roasted squash purée, pickled bitter melon, winter citrus

Sinigang (Soup) (GF)

Tamarind broth, plantain, green chiles, tomato, bitter greens, fish sauce

MAIN COURSE

Choose one

Ube Waffle Sandwich

Ube waffle with your choice of **chicken adobo** or **pork adobo**

Longsilog (GF)

Housemade longganisa, garlic rice, two eggs, tomato–onion salad

Pancit (GF; Vegan Available)

Rice noodles, seasonal vegetables // Choice of **tofu**, **chicken**, or **pork**

SWEETS

Choose one

Ube Cake (Vegan)

Pandan Cake

Mocha Cookie with Cream (GF)

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