

LITTLE CHEF LITTLE CAFE

RESTAURANT WEEK DINNER MENU - \$60 per person.

Select nights listed on our website.

A Filipino American Family-Style Dinner

Chef Diana Manalang

TO START

Served Family-Style

Palabok Deviled Egg (GF)

annato, calamansi, scallion, crushed chicharrones

Green Mango & Tomato Salad (GF, Vegan)

Green mango, heirloom tomatoes, cucumber, herbs, calamansi vinaigrette

Corn & Coconut Soup (GF, Vegan)

Sweet summer corn, coconut milk, lemongrass, chile oil

Lumpia Shanghai Tostada (GF)

ground beef, water chestnut, onion, carrots, ginger, seasoning, crispy tostada, sweet chili cream

MAIN COURSE

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

Chicken Inasal (GF)

Grilled achiote-marinated chicken, calamansi butter

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 Ginataan (GF, Vegan)

Crispy tofu, sweet potato, kale, ginger, garlic, coconut milk

SWEETS

Peach & Mango Float

Fresh peaches, ripe mango, graham crackers, whipped cream

Ube Crumble Cake

Ube cake, brown sugar crumble, vanilla glaze

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.

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RESTAURANT WEEK LUNCH MENU - \$30 per person.

Served July 20 to Aug 16

Course 1 -

Choice of:

- kale calamansi caesar
- tomato cucumber salad
- chicken tinola soup

Course 2 -

Choice of:

- chicken adobo rice bowl
- pork adobo rice bowl
- beef kaldareta rice bowl
- sweet potato and kale veggie ginataan

Course 3 -

Choice of:

- crumble cake
- bread pudding
- brookie