

PHILIPPINE FOOD SPECIALTIES

Adobo –

Chicken Adobo – Chicken simmered in a savory sauce with onions and garlic until it almost falls off the bone. Served over a bed of white rice.

Pork Adobo – Bite-sized pieces of pork simmered in a savory sauce with onions and garlic until fork tender. Served over a bed of white rice.

Karne Asada – A dish made with marinated beef that has been gently simmered until tender, then topped with pan-roasted potatoes and onions. Served with white rice.

Linaga – Soup made with pork or beef, cabbage, potatoes, and carrots in a rich broth. Served with white rice or a dinner roll.

Lumpia – Small deep-fried egg roll filled with a combination of ground pork & ground beef, along with finely diced water chestnuts, onions, garlic, and seasonings.

Mechado – A dish made with beef that has been gently simmered in a tomato-based sauce with potatoes, onions, and garlic until fork-tender. Served with white rice and a dinner roll.

Menudo – Stew made with pork that has been gently simmered with potatoes and other vegetables until tender. Served with white rice.

Menudo w/Liver – Stew made with pork that has been gently simmered with potatoes and other vegetables until tender, and flavored with pieces of pork liver. Served with white rice.

Pancit

Pancit (or Pancit Bihon) – Very thin rice noodles stir-fried with chicken, cabbage, carrots, green beans, onions, and garlic. Served with white rice or a dinner roll.

Pancit Canton – Thin yellow noodles stir-fried with chicken, cabbage, carrots, green beans, onions, and garlic. Served with white rice or a dinner roll.

Pancit Lug-Lug – Thin rice noodles mixed with a light shrimp-flavored sauce; topped with shrimp and pork; then garnished with smoked fish flakes, fried pork rinds, and hard-boiled egg (all upon request). Served with a dinner roll.

Sinigang – Soup made with pork or beef and green vegetables in a broth flavored with tamarind. Served with white rice or a dinner roll.