

CRUNCHIES

CRISPY PATA

Twice-cooked pork leg served with house-made soy and vinegar dipping sauce

LECHON KAWALI

Fried pork belly with lechon sauce

TOFU-SISIG

Crispy tofu with vinegar, soy sauce, onion and chilies

SPRING ROLLS (12 pieces)

Deep fried spring rolls filled with ground pork and vegetables

VEGAN OKAY NA OKOY (available in Vancouver only)

Sweet potatoes and carrot fritters

VEGAN VEGETABLE SPRING ROLL (1 piece)

Deep fried spring roll filled with vegetables

SIDES

STEAMED JASMINE rice (small/large) \$2/\$4
GARLIC fried rice (small/large) \$3/\$5
PANDESAL \$1
ACHARA (green papaya relish) \$1
PLANTAIN BANANA \$1
EGG \$1

SILOGS

Served with garlic rice, egg, house-made relish, tomato, cucumber

TAPSILOG (tapa + sinangag + itlog) \$14
cured beef

LONGSILOG (longganisa + sinangag + itlog) \$14
sweet pork sausage

TOCILOG (tocino + sinangag + itlog) \$14
sweet cured pork

BANGSILOG (tocino + sinangag + itlog) \$13
boneless fried bangus (milkfish)

NOODLES

MALABON (available in Coquitlam only)

Thick rice noodles topped with shrimps, fish flakes, pork crackling, eggs and pork slices

BATIL PATONG (available in Vancouver only)

Stir fry egg noodles, pork belly, egg, cabbage, carrot, bean sprouts and ground beef

CANTON, BIHON or mix

Stir fry egg or rice noodles with chicken, shrimp and veggies.
Bihon available vegan

SEAFOOD

GRILLED SINIGANG NA BANGUS

Grilled tamarind flavored boneless milkfish stuffed with vegetables. *Available deep fried* \$16

INIHAW NA PUSIT (grilled squid)

Stuffed with chopped tomatoes, onions and green onions

FRIED TILAPIA

Kulinarya
FILIPINO EATERY

kulinarya.ca
goodfood@kulinarya.ca

1134 Commercial Dr, Vancouver B.C. (604) 255-4155
2922 Glen Dr, Coquitlam B.C. (778) 285-6577

\$19

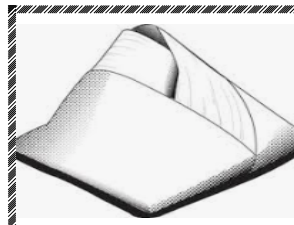
\$15

\$12

\$10

\$8

\$3



BINALOT \$12

Complete meal wrapped in banana leaves with rice, and your choice of 1 dish*

*available dishes: pork sisig, grilled pork belly, lechon kawali, pork belly kare-kare, chicken adobo, manok sa gata, vegan ginataang kalabasa, vegan tofu sa gata, vegan kare-kare

PANDESAL SANDWICHES

\$5 each or 2 for \$8

Longganisa, Spam or Coconut Jam (latik by Bukobaba)

----- HOUSE SPECIALS -----

TAMARIND CHICKEN (whole \$21, half \$16) \$21

Dry-rubbed with tamarind and deep fried to perfection

BEEF KARE-KARE \$18

Beef, tripe (optional) and vegetables in thick savory peanut-based sauce. *Available vegetable kare-kare* \$16

BEEF KALDERETA \$18

Hearty beef stew in tomato-based sauce with potatoes and vegetables.

CHICKEN ADOBO \$16

Chicken simmered in cane vinegar, soy sauce and lots of garlic

MANOK SA GATA \$16

Chicken in coconut milk and yellow curry sauce

PORK SISIG \$16

Crispy minced pork ear with egg

DINUGUAN \$16

Pork blood stew topped with crispy pork belly

ARROZ ala KULINARYA (available in Vancouver only) \$15

Ground pork with rice, plantain banana topped with fried egg

\$15 **VEGAN TOFU sa GATA** \$14

Tofu cooked in coconut milk

PORK BBQ (4 pieces) \$12

Grilled pork skewers

\$14 **VEGETABLES**

VEGAN GINATAANG KALABASA \$15

Green beans, squash, eggplant cooked in coconut milk

VEGAN PINAKBET \$15

Green beans, squash, eggplant and okra cooked in our special vegan sauce

LAING \$14

\$17 Dried taro leaves cooked in coconut milk, shrimp paste and smoked fish topped with lechon kawali. *Available vegan.*

TORTANG TALONG \$13

\$17 Eggplant omelet

\$15 **SOUP**
SALMON BELLY SINIGANG (available in Coquitlam only) \$16

Salmon belly with vegetables in tamarind soup

PORK SINIGANG \$15

Pork with vegetables in tamarind soup

VEGAN SINIGANG \$12

Tamarind sour soup with Asian vegetables

DESSERTS

HALO-HALO

Shaved ice with green jelly, sweet beans, tapioca, pearls, coconut jelly topped with purple yam

TURON (3 pieces)

Caramelized fried plantain banana and purple taro jam spring roll.

CASSAVA CAKE

pudding made from fresh grated cassava, egg, coconut milk

TEMPORARY HOURS

Tuesday - Saturday: 5-9 PM

Sunday: 5-8 PM

PICKUP ONLY

Please keep a distance of 2 meters when picking-up.

Thank you for your cooperation.

DRINKS

\$9

Soda *in can* \$2.5

Coke (regular, diet, zero), Sprite, Ginger Ale (Canada Dry)

\$6

Fruit Juice *in can* \$2.5

Mango, Calamansi, Pineapple, Coconut

\$6

C2 Iced Tea in bottle \$2.5

Apple, Lemon

Beer** \$7

San Miguel (Regular, Light), Red Horse \$8, Locally Brewed

Wine Bottle** \$40

White/Red

****Can only be ordered with food**

We use peanuts, shrimp, meat, eggs, wheat & dairy products in our preparations. We buy local and natural when possible and practical. We do not use MSG. If you have allergies or fears, please ask for list of ingredients. Please no substitution. Sorry and thank you for your understanding.