

HIRAYA

* RESTAURANT WEEK • 65

3 course dining experience. Select your favorite starter, main course and a dessert.



PAMPAGANA • TO START

Sabaw. celeriac. granny smith apple. smoked trout roe.

Kinilaw. hamachi. watermelon. puffed quinoa. kesong puti.

Toast. chicken liver toast. pickled cherries. pistachio. shokupan.

Kalderta. dry aged beef tartare. castelvetro olives. puffed beef kropek. +7

ULAM • MAINS

Afritada. amish chicken leg. smoked tomato. fava beans. crispy carrot.

Laing. icelandic cod wrapped in banana leaves. kale. caramelized coconut.

Ravioli. summer corn. chantrelle mushrooms. curry emulsion.

Adobong Pula. roседа farm's aged bone-in ribeye. adobordelaise. bayleaf. +15

PANGHIMAGAS • DESSERTS

Chocolate Cake. cherries. kirsch. pistachio.

Flan Con Cafe. Sun & Star coffee. cinnamon. sea salt.

Pan De Buko Krema. pandan. kaya jam. jackfruit. caramel.

Chèvre Cheesecake. rice graham cracker. lemon. raspberry & cream. +4

SIDES

Black Eyed Peas
pancetta.
12

Wok Fried Bok Choy
chili crunch.
9

Crispy Okra
olives.
9



Many items are or can be made vegetarian, gluten free and dairy free. Items include ingredients not listed on the menu. Please inform your server of any allergies.

* these items contain raw ingredients (consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness).

Chef/Owner Paolo Dungca · Executive Chef Julie Cortes · General Manager Ma.Bless Barrios · Chef De Cuisine Jaerron Felipe · Sous Chef Franklin Martinez · Pastry Chef Pichet Ong