

Kamayan Tasting Menu

A celebration of Filipino flavors reimagined through the bounty of Santa Barbara.

This menu highlights regional dishes and traditions from across the Philippine islands—each reinterpreted with ingredients that are locally grown, caught, or crafted. From the briny sweetness of Santa Barbara uni to heirloom tomatoes and farm-grown mushrooms, every plate bridges homegrown California abundance with the soulful flavors of the Philippines.

Hors d'Oeuvres

Santa Barbara Uni

Seaweed crisp, toasted rice paper

Hamachi Kinilaw

Young coconut vinaigrette, sea grapes, serrano

Mains

Lechon Kawali

Crispy pork belly, house-made dipping sauce

Lumpia

Pork spring rolls, trio of sauces

Grilled Spiny Lobster

Calamansi–garlic butter, ginger–scallion relish

Mushroom Inasal

Wolfe Family Farms oyster mushrooms, soy, vinegar, calamansi, lemongrass, ginger, annatto oil

Rice & Noodles

Aligue Fried Rice

Jasmine rice, crab fat

Pancit Palabok

Rice noodles, shrimp, pork, tinapa, egg, annatto

Sides

Tomato & Salted Egg Ensalada

Tutti Frutti Farms heirloom tomatoes, salted egg, red onion

Laing

Taro leaves braised in coconut milk, bird's eye chili

Dessert

Peach Mango Pie

An ode to a beloved Filipino fast-food classic—flaky pastry, golden peach and mango filling, lovingly reimagined.

Drinks

Calamansi Mojito (Non-Alcoholic)

Fresh Coconut