

SALO ZATO

A Filipino Pop-Up Experience

PULUTAN | STARTERS



SIZZLING TOFU SISIG* 24

Marinated Tofu, Bell Peppers, Red Onions
Garlic Thai Chili, Ponzu, Micro Cilantro
Chili Lime Aioli, Sizzling Fried Egg

UKOY FRITTER 11

Sweet Potato, Carrot, Cabbage, Squash
Water Chestnut, Bean Sprouts
Spiced Cane Vinegar, Moringa Leaves

STICKY ADOBO WINGS 18

Soy Braised Chicken Wings, Crispy Garlic
Sticky Adobo Glaze, Scallions

STREET SKEWERS 3 for 16 | 5 for 21

Choice of Chicken or Pork BBQ Skewers
Lemongrass BBQ Glaze, Carrot Slaw
Pickled Green Papaya

AUTUMN SQUASH 22

Roasted Kabocha Squash Puree, Eggplant
Tempura Green Beans, Okra, Red Vein Sorrel
Fermented Black Bean Relish

ENSALADA | SALADS



TONNATO 16

Asparagus, Fingerling Potato
Red Onion, Cherry Tomato, Chicory
Smoked Anchovy Dressing

ATCHARA 14

Green Papaya, Carrots, Ginger, Thai Chili
Cherry Tomato, Bell Peppers
Sugar Cane Vinaigrette

PEPINO 14

English Cucumber, Cherry Tomato
Mint, Red Onion, Chili Flakes
Fish Sauce, Calamansi Vinaigrette

+CHICKEN 5 +SALMON 7 +PRAWNS 9

ULAM | MAINS

GRILLED BAJA PRAWN SINGANG* 32

3 Jumbo Grilled Baja Prawns
Grilled Eggplant, Daikon, Okra
Baby Bok Choi, Tangy Tamarind Glaze

STUFFED CHICKEN TINOLA 32

Stuffed Chicken Roulade,
Chicken Consommé, Sautéed Spinach
Shitake Mushrooms, Pea Vines
Chayote Ginger Moringa Leaves

LECHON BELLY 30

Pork Belly, Apple Jicama Slaw, Onion Purée
Roasted Kabocha Hash, Spiced Vinegar

CAULIFLOWER AFRITADA 24

Roasted Tri-Color Cauliflower, Potatoes
Bell Peppers, Heirloom Carrots, Pea Oil

RIBEYE BISTEK* 56

14oz Bone-In Ribeye, Crispy Garlic, Shishitos
Crispy Red Skin Potatoes, Soy-Ginger Glaze

KANIN & GULAY | SIDES



COCONUT KALE LAING 11

Braised Kale, Coconut, Thai Chili, Onions,
Ponzu, Rice Wine Vinegar

FLAMED VEGETABLES 9

Seasonal, Rotating Grilled Vegetables

CRISPY GARLIC RICE 6

Jasmine Rice, Garlic Oil, Crispy Garlic
Garlic Confit

JASMINE RICE 4

MATAMIS | SWEETS



BIBINGKA CORN BREAD 11

Warm Corn Bread, Banana Leaf,
Housemade Coconut Ice Cream

CHEF'S STORY

Inspired by cherished childhood memories, Executive Chef Gerald Gutierrez brings the vibrant flavors of the Philippines to the heart of Seattle. Growing up in a family where food was a way to express love and togetherness, Chef Gerald learned to create dishes that celebrate the essence of Filipino culture. Now, he infuses these family recipes with a modern twist, blending tradition and innovation to offer a fresh take on Filipino cuisine.