

# 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.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.  
PARTIES OF 6 OR MORE WILL RECEIVE ONE CHECK.