

LUTO X THE PILGRM

FILIPINO KITCHEN TAKEOVER

15 MAY - 14 AUGUST, WEDS - SAT 5.30 - 9.30 PM

COOMBESHEAD FARM SOURDOUGH & PALAPA BUTTER 5

PEANUT CASHEW PEPPER NUTS 4 *

PICKLED GARLIC CUCUMBERS, CASHEW AJO BLANCO 6.5 *

ADOBO MUSHROOM + CABBAGE 9 *

oyster and shimeji mushrooms, hispi, adobo and crispy enoki

LAMB EMPANADA, ANNATO AIOLI 10

aged beef fat ripple pastry filled with braised lamb, pickled golden raisin and red peppers

TOMATO + FERMENTED SHRIMP TONNATO 10

tomatoes, anchovy, radicchio and fermented shrimp tonnato

TOMATO + HERB, SILKEN TOFU SALAD 10*

tomatoes, radicchio, red onion, wild garlic and chive whipped silken tofu

BLACKENED PORK BELLY 16

pork belly, brown butter roasted pineapple and atchara

“GINATAANG NA” HISPI 17 *

charred hispi cabbage, coconut, turmeric daikon pickles and sizzling spring onion

CHARRED MACKEREL BICOL EXPRESS 23

on the bone mackerel, charred green chillies and coconut habanero sauce

DEXTER BEEF SHORTRIB KARE KARE 29

braised beef short rib, peanut, bagoong and wild garlic green sauce

CRISP GARLIC JASMINE RICE 4.5 *

LECHE FLAN 9.5

condensed milk creme caramel with seasonal fruit

TAMARIND GRANITA, STRAWBERRIES + COCONUT CREAM 8.5

tamarind shaved ice layered with fresh strawberries and strawberry cheong jam

** vegan*

Please speak to a member of staff about any food allergies or dietary requirements

@lutolondon