

Purple Yam  
1314 Cortelyou Rd  
Brooklyn, NY 11226  
(718) 940-8188

Menu  
Chef Romy Dorotan

**Sambal, Chutney, Nam prik, Kimchi**

Tamarind shrimp with suman sa pandan, \$ 15  
(rice cakes wrapped in pandan leaves)

Duck leg betutu (cooked in Indonesian spices), \$ 13  
With taro leaves

Korean meatballs with kimchi in purple yam pockets, \$ 9

Spicy tofu & Manila clams soup, \$ 10

**The pig**

Tocino (sugar-achuete cured pork) sliders in purple yam pan de sal, \$ 6  
Served with pickled persimmon

Sisig (pig cheeks, ears and snout in lime & chilies), \$ 12

Lechon kawali (deep fried pork belly) with pickled papaya, \$ 18

Barbecued spareribs from our Chinese oven, \$ 18

**Veggies**

Jap chae (sweet potato noodles) with Asian greens, \$ 10

Mung bean pancakes, \$ 7

Bibimbap with shitake mushrooms & spinach, \$ 15  
(made with Philippine heirloom rice from the terraces)

Breadfruit & lotus root chips with eggplant caviar, \$ 9

Pomelo, green mango & jicama salad, \$ 8

**Sides**

Haeggen's homemade kimchi of the day, \$ 3  
(red or white kimchi, baby radish, scallions.. the possibilities are endless)

Kimchi fried rice, \$ 5

Bagoong fried rice, \$ 5  
(Philippine fermented shrimp)

Purple Yam menu (continued)

**Cendrillon classics**

Ukoy (vegetable & shrimp fritter), \$ 8

Fresh Lumpia (sautéed Napa cabbage, leeks & mushrooms in a rice crepe), \$ 7  
Served with peanut and tamarind sauce

Goat curry with fresh rice pancakes, \$ 12

Wild boar pizza, \$ 13

Chicken adobo (braised in vinegar, garlic, soy sauce), \$ 16

Pancit bihon (Philippine rice noodles with chicken, pork & veggies), \$ 12  
(noodles in the Philippines are cooked in broth unlike the Chinese way of stir frying in oil)

**DESSERTS, \$ 6**

Pandan leche flan (steeped in pandan leaves)

Halo halo

(Philippine iced dessert with sweet beans, palm seed, cocogel, agar agar, coconut sport, jackfruit topped with flan and purple yam ice cream)

Buko pie (young coconut) with a scoop of macapuno ice cream

Champorrado (sweet rice in chocolate & cream) topped with coffee ice cream

Bibingka (baked Philippine rice cake) topped with feta and Gouda cheese

**Homemade ice creams, \$ 2 / scoop**

Purple Yam

Coffee

Macapuno (coconut sport)