



A South East Asian Journey

DC Restaurant Week Menu

3 course Dinner Menu \$ 35 per person

----- Appetizer -----

Baby Romaine : Strawberry Gochujang : Pine Needle Vinegar : Queens Bucket Sesame Oil
Wok-Fried Sunchokes : Red Boat Fish Sauce : Chilis : Peanuts

----- Entree -----

Wood Grilled Half Chicken : Annatto Oil : Lemongrass : Pickled Papaya "Inasal"
Green Curry : Seasonal Vegetables : Coconut Milk (vegan)

----- Dessert -----

Thai Tea Ice Cream
Coconut Leche Flan ~ Caramel, Sea Salt

DC Restaurant Week Menu

3 course Dinner Menu \$ 55 per person

----- Appetizer -----

Crisp Pork and Shrimp Rolls "Lumpia" : Sweet and Sour Sauce
Tuna Sashimi : Avocado : Cucumber : Kaliwa's Gochujang
Wood Grilled Pork Belly "Street Barbecue" : House Made Banana Ketchup

----- Entree -----

Squash Blossoms : Red Curry : Blue Crab : Crispy Garlic : Thai Basil
Whole Fried Branzino : Lemongrass : Thai Basil : Thai Chili
Grilled Ribeye : Grilled Candy Onion : Jaew

----- Dessert -----

Thai Tea Ice Cream
Warm Pandan Cake : Coconut Cream

Kindly note: A 20% service will be added to all parties to support our staff during this difficult time. Additional gratuities are greatly appreciated.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please be advised that food prepared here may contain these

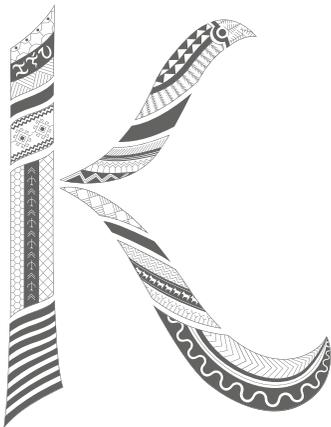
Cocktails & Beer

See Menu!

Wine

We have a great selection of wines to complement your meal. Our sommelier is happy to help you select the perfect bottle or glass.

Select house wines available for \$ 10/glass or \$ 35/bottle for Restaurant Week



MABUHAY!

Kaliwa - in Tagalog, means left. As a Filipina, I wish to share with you three cuisines under one roof - an experience a little *left* from the norm. A little **'Kaliwa.'**

Kaliwa pays homage to the ancient culture of my homeland, the Philippines. It symbolizes the old and the new by sharing recipes from the **old generation** of grandmothers to the **new generation** of chefs.

We offer culinary tribute to two other Asian cuisines, Korean and Thai, whose customs have formed our roots.

We source from local farms and sustainable fisheries.

We do our best to ensure quality, seasonality and **authenticity of ingredients**. Ingredients are sourced from the relevant country, and components—from spice pastes to sauces and blends—are all made in house.

We intend for Kaliwa to be a representation of the beauty of three strong cultures with common threads. We hope you enjoy that which comes from the heart.

-Meshelle Armstrong-Owner



Thank you!

🙏-Salamat

감사합니다 Gamsahamnida

ขอบคุณ Khob kun




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