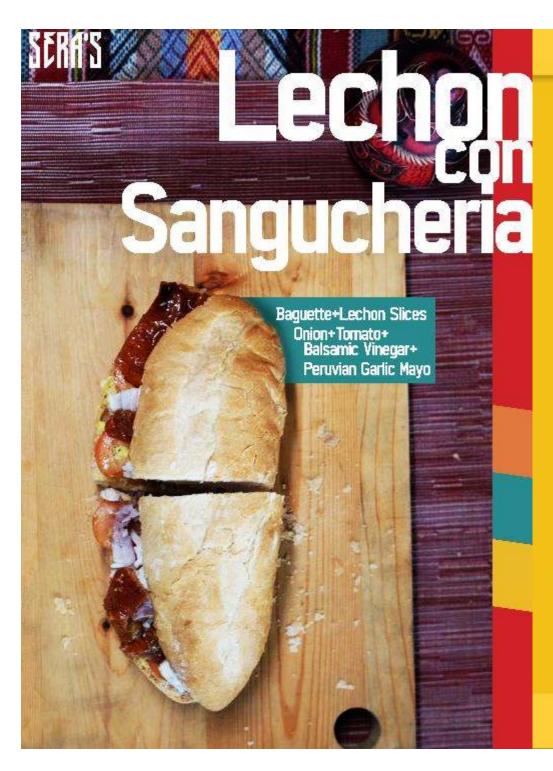




- Established in 2018, Sera's transforms the lechon experience into a new food concept not seen in the PH.
- Inspired by the owner's travels in South America, lechon con sangucheria was a staple in Peru and Argentina.
- Their version of lechon was heavily salted and spiced with turmeric, peppers and paprika and traditionally eaten as a sandwich.





- Sera's uses its own baguette bread which is crunchy yet dense enough to absorb the juices of the lechon.
- Our special Peruvian garlic mayo seasoned with our secret mixture of herbs and spices.
- It's then garnished with a tomato / onion salad dressed with balsamic for balance.









