



PERALS



- 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

Lechon con Sangucheria

Baguette+Lechon Slices
Onion+Tomato+
Balsamic Vinegar+
Peruvian Garlic Mayo



- 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.





- 100 mini sandwiches – Php 15,000.00
- 200 mini sandwiches – Php 20,000.00
- 300 mini sandwiches – Php 25,000.00

- Additional Lechon belly for carving –
Php 5,000 / belly.

- Inclusive of booth set up and man
power.







Sera's Lechon



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