

87 LUDLOW

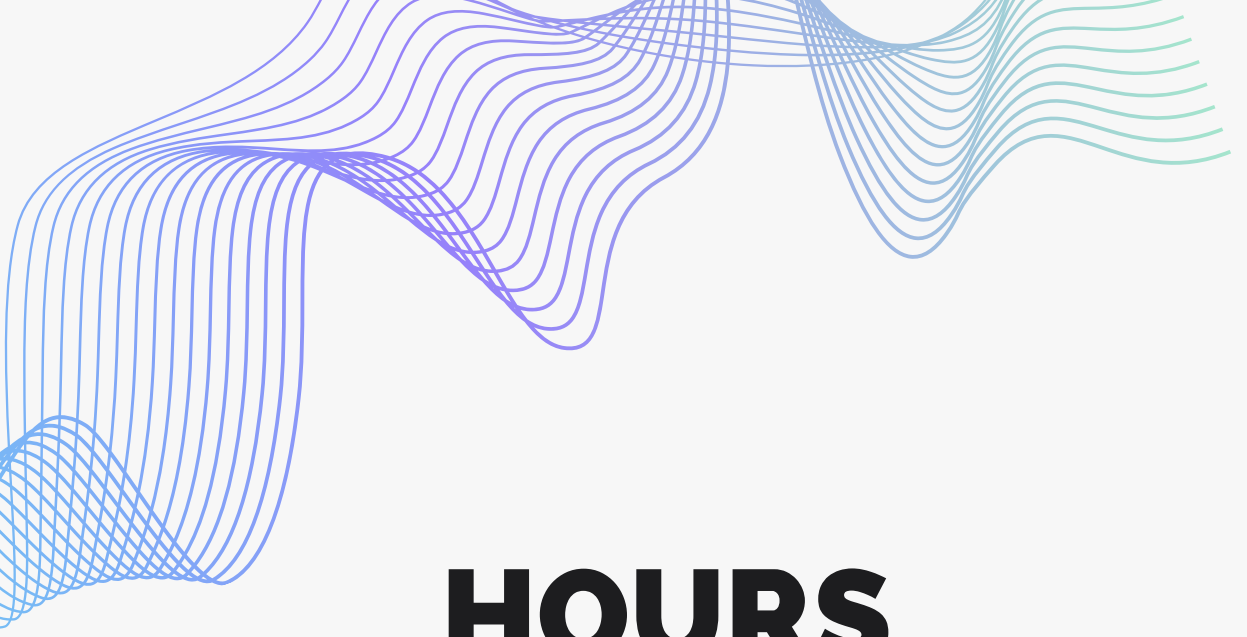
WE ARE
87 LUDLOW

FILIPINO SPANISH TAPAS BAR &
RESTAURAN

87 LUDLOW STORY

Welcome to 87 Ludlow, where they proudly serve the Lower East Side with a vibrant fusion of Filipino flavors! Drawing inspiration from Chef/Owner Aris Tuazon's Filipino heritage and travels in Spain, our menu celebrates the richness of Filipino cuisine through inventive Filipino-Spanish tapas. His commitment goes beyond great food – They are passionate about providing exceptional service and a lively atmosphere. Stop by for a drink at the bar, enjoy dinner in our art-filled dining space, dance to DJ sets, or book our private room for special gatherings. Join us to enjoy good food, good drinks, and good vibes as we build a community together.





HOURS

- Wednesdays and Thursdays, 5:00PM to 11:00PM
- Fridays and Saturdays, 5:00PM to 12:00AM
- Sunday 5:00PM to 9:00PM
- Kitchen closes at 10:00PM



87 LUDLOW MENU

TAPAS

OYSTER SISIG - 14

fried oysters in tempura batter, japanese mayo,
quail egg

ARUGULA SALAD (gf,v) - 12

arugula, house made vinaigrette

PULPO ROMESCO (gf) - 18

grilled octopus, romesco, pineapple chimichurri

CALLOS (gf) - 14

beef tripe, chorizo, garbanzos

SQUID ALA PLANCHA - 14

baby squid, olive oil, garlic, pineapple chimichurri

SPANISH PORK SISIG - 12

pig's ear and snout, onion, japanese mayo

CHORIZO SHRIMP AL AJILLO (gf) - 12

garlic confit, chorizo, shrimp

TRUFFLE SCALLOPS (gf) - 12

raw scallops, yuzu truffle, ikura

CRAB CONGEE (gf) - 10

crab lump, crab paste, fried garlic

PANANG CURRY MUSSELS (gf) - 18

panang paste, garlic, coconut milk, side of focaccia

PIMIENTOS DE PADRON (gf,v) - 9

charred shishito peppers, smoked paprika, salt

BOQUERONES (gf) - 12

white anchovies, ikura, orange and garlic olive oil

87 LUDLOW MENU

ENTRADA

PORK BELLY ADOBO KEBAB - 26

pork belly, adobo sauce, chimichurri, served with adobo rice

PAELLA NEGRA - 24

octopus, scallops, shrimp, chorizo, sofrito, squid ink bomba rice

SHORT RIB MECHADO - 28

short rib, red wine stew, thyme, mashed potato

CURRY TOFU(v) - 19

panang paste, mint, garlic, coconut milk, firm tofu, bell pepper

CHICKEN VALENCIANA KEBAB - 24

boneless chicken thigh, lemongrass, java rice

SIZZLING CRISPY PATA (gf) - 28

deep fried boneless pork hock, tamarind

ROMESCO CHILEAN SEABASS(gf) - 30

pan seared sea bass, romesco, sauteed spinach

BONE MARROW STEAK FRIED RICE - 28

rice cooked in wagyu fat, rib eye, garlic, bone marrow

UNI PALABOK - 24

sea urchin, ikura, smoked tinapa

CRAB ALIGUE TORTA (gf) - 26

crab meat, egg, crab fat fried rice

LENGUA DE CHAMPIÑÓN (gf)- 28

beef tongue, mushrooms, cream

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87 LUDLOW MENU

HAPPY HOUR

Wednesday to Saturday
5PM – 7PM

TAPAS

Boquerones- 8

white anchovies, ikura, orange and garlic olive oil

Callos- 9

beef tripe, chorizo, grabanzos

Pimientos De Padron- 6

charred shishito peppers, smoked paprika, salt

Squid Pusit Ala Plancha- 9

baby squid, olive oil, garlic, pineapple chimichurri

Pulpo Carpaccio- 9

cold cut octopus, arugula, pineapple chimichurri

Pork Belly Adobo Ala Plancha- 9

pork belly skewer, adobo sauce chimichurri

COCKTAILS

Aperol Spritz- 9

aperol, cava, club soda

Spicy Margarita- 10

jougo shochu, calamansi syrup, lime juice,
house pickled jalapeño, paprika, togarashi

87 Highball- 9

iichiko shochu, lemon juice, tonic

Yuzu Cava- 10

yuzu sake, cava



87 LUDLOW MENU

HAPPY HOUR

Wednesday to Saturday
5PM - 7PM

SANGRIA

WHITE SANGRIA- 9

RED SANGRIA- 9

VINO BLANCO

Krasno Natural Wine- 9

Sauvignon Blanc- 9

Chardonnay- 9

Cava- 9

Rose- 9

VINO TINTO

Pinot Noir- 9

Cabernet Sauvignon- 9

Lurbira Garnacha- 9

BEER

Modelo- 6

Estrella- 6



87 LUDLOW MENU

SIDES

PINEAPPLE CHIMICHURRI- 2

JASMINE RICE- 2

FOCACCIA- 3



87 LUDLOW MENU

DRINKS

SANGRIA

Vins el Cep Kila Organic Cava Brut, Cava- 13/50

Dry and delicate. Flavors of pear, white flowers, zesty citrus, and crisp finish.

Vins el Cep, Penedès Pét-Nat Pinot Noir- 14/55

Notes of lemon, white peach and orange oil with hints of fresh pastry.

SKIN CONTACT

Krasno- 12/45

Notes of ripe apricots, quince and dried mango, dried thyme and a chalky minerality.

Nanit Macabeo Orange- 12/45

Aromas of white flowers citrus and mineral, with herbal and tea notes.

ROSADO | ROSE

Rose All Day- 12/45

Elegant aromatic nose of red fruits. Crisp and fresh on the palate with a deliciously long, fruity finish.

2023 Peyrassol La Croix, France- 12/45

Notes of small red fruits. Delicate with flavors of white fruit and a hint of minerality.

VINO BLANCO | WHITE WINE

2022 Txomin Etxaniz Getariako Txakolina, Getaria- 14/55

Light and refreshing. Aromas of pink grapefruit, yuzu and sage leaf.

87 LUDLOW MENU

VINO TINTO | RED WINE

**2019 Bodegas Muga El Anden De La Estacion',
Rioja- 15/56**

Complex and juice. Aromas of ripe summer cherry, coffee bean and dried thyme and blackberry, butterscotch, and orange-zest.

2018 Peique Ramon Valle, Spain- 13/50

Dark and brooding, this is a wild child of a wine with wild plum, brush herbs and dark spices velvety with a long finish.

2019 Familia Torres Properties Celeste 'Verdejo Sur Lies', Rueda- 14/55

Expressive blueberry aroma with delicate cocoa notes and elegant spices.

DRINKS

**2019 Familia Torres 'Secret Del Priorat',
Terragona-70**

Rich fruit notes reminiscent of red cherry jam and exquisite undertones of ripe fruit with a touch of black pepper.

2021 Los Vascos, Valle De Colchagu Chile- 13/50

Fresh plums, cherries, and ripe raspberries with pleasant black currant notes.

Lurbira Garnacha, Spain- 11/40

Dark berry fruit-forward and brightly acidic, medium tannins and notes of vanilla.

2022 Paul Mas Reserve Pinot Noir, France- 13/50

Elegant and complex, expresses aromas of strawberry, undergrowth, cherry and sweet spices relayed by notes of vanilla

87 LUDLOW MENU

DRINKS

2022 Aruma Malbec, Argentina- 13/50

Round and fresh. Aromas of blackberry and red fruits, packed with silky tannins.

SANGRIA

WHITE SANGRIA- 13

RED SANGRIA- 13

COCKTAILS

CAFÉ MARTINI- 15

jougo shochu, kahlua syrup, coffee

YUZU CAVA- 15

yuzu sake, cava

KALIMOTXO- 12

red wine, spanish coca cola

NEGRONI- 15

jougo shochu, lyres italian orange, ritual apertivo, sweet vermouth

AMARO- 15

jougo shochu, herbs, citrus fruit, orange bitters

87 HIGBALL- 14

iichiko shochu, lemon juice, tonic

SPICY MARGARITA- 15

jougo shochu, calamansi syrup, lime juice, house pickled jalapeño, paprika, togarashi

APEROL SPRITZ- 13

aperol, cava, club soda

87 LUDLOW MENU

DRINKS

SHOCHU

IICHIKO | JOUGO

NEAT- 12

ROCKS- 14

BEER

MODELO ESPECIAL- 8

RED STRIPE PALE LAGER- 8

ESTRELLA DAMM LAGER- 7

RED HORSE- 9

SAKE

OZE X ROSE JUNMAI DAIGINJO, GUNMA- 16/96

Sweet and tart, and has a flavor that resembles wild strawberries.

KINOENE YUAGARI YUZU SAKE, CHIBA- 15/90

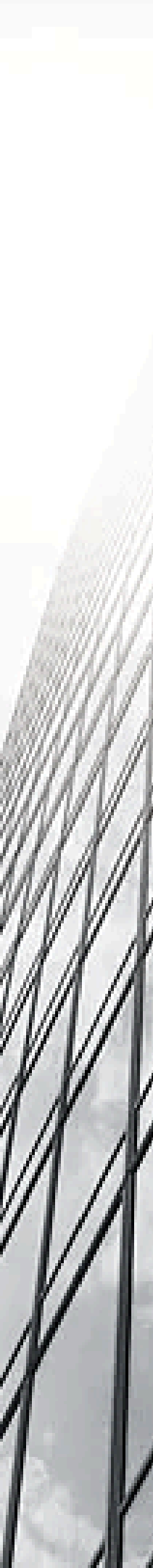
Sweet and refreshing. Aromatic yuzu flavor.

KUBOTA SENJYU GINJO, NIIGATA- 12

Elegant, refreshing and gentle aroma, with echoes of umami and a smooth, dry mouthfeel.

SENKIN KAMENOO JUNMAI DAIGINJO, TOCHIGI-
14/84

Delicate and sharp. Juicy ripe stone fruit acidity, some cocoa nib notes.





THANK YOU
