

There's A Filipino Rice Bowl Bar Opening In Downtown L.A.

BY [JEAN TRINH](#) IN [FOOD](#) ON JUN 24, 2015 12:20 PM



Chicken Tinola rice bowl from Rice Bar (Photo via [Instagram](#))

While we do have some Filipino restaurant mainstays in Los Angeles like L.A. Rose Cafe and, of course, Jollibee, we've got a new one in town that's jumping on the casual rice bowl craze.

Rice Bar, a very tiny restaurant (just 275-square-feet!) serving up Filipino-style rice bowls, is expected to open up in downtown L.A. very soon, in the heart of the jewelry district, [according to the L.A. Times Eater LA reports](#) that it could even be open as soon as next Monday if they get all their ducks in order by then.

The restaurant, which has seating at the counter, is the brainchild of Patina's former executive chef, Charles Olalia, and his business partner, Santos Uy, who owns Papilles and Mignon. Expect Filipino favorites like housemade *longanisa* (sausage) and *Bistek Tagalog* (beefsteak). They are also pretty hardcore about the rice they'll be using, since they're starting off with eight different varieties. They're using heirloom rice that they're getting directly from fair trade farms in the Philippines. And as for their ingredients? Think produce from local farmers markets.

Here's a little peek at their restaurant:



[Rice Bar](#) is located at 419 W. 7th St., downtown L.A. Find them on [Instagram](#) and [Facebook](#). When they do open, their hours will be Monday through Friday from 11 a.m. to 5 p.m.