

# Manyamán



## ULAM MAINS

### Grilled Chicken 🌿

Grilled tocino-style chicken, ensalada, aubergine, poached free-range egg 🍳

### Kare-Kare 🌿🥜

Australian beef cheek, roasted peanut sauce, beef tripe, oxtail, banana heart, petchay, eggplant, long beans

### Sarciadong Isda 🌿

Local sea bass, tomato water, spicy bagoong aioli, sautéed kangkong, tomatoes, free-range egg 🍳

### Crispy Pata 🌿🥜

Crispy deep-fried pork hock, atchara, buro, sweet and spicy soy vinegar

### Hipon sa Aligue 🌿

Sautéed prawns, aligue, coconut milk, spring onion, chili, fried garlic and onions, tomato, cilantro, fish sauce, annatto oil

630	<b>Crispy Lechon Kawali Menudo</b> 🌿🌿🥜 Twice-cooked Kurobuta pork belly 🍳, tomato and liver sauce, confit potatoes, sous vide baby carrots, chorizo	1,310
670	<b>Morcon</b> 🌿🥜 Beef roulade, boiled free-range egg 🍳, chorizo, bacon, kesong puti, pickles, confit garlic, jus	1,380
1,000	<b>Beef Adobo sa Gata</b> 🌿 Coconut and soy braised short ribs, cauliflower, pickled onion, crispy garlic, cane vinegar	1,520
1,100	<b>Pares</b> 🌿 Star anise-infused braised beef, ginger and garlic broth, yellow noodles, spring onion, free-range egg 🍳	1,550
1,100	<b>Sipo Egg</b> 🌿🌿🥜 Grilled prawn and poached lobster, heavy cream, corn, carrots, peas, singkamas	1,610

## INIHAW OFF THE GRILL

Choose a Manyaman signature style:

Regular | Onion and soy glaze 🌿 | a la Pobre 🌿🌿  
Herbed calamansi butter | Cilantro ensalada

### Pork BBQ Skewer 🌿🥜

### Grilled Chicken Inasal 🌿🌿🥜

### Catch of the Day 🌿🥜

### Inihaw na Liempo 🥜

### Grilled Spiny Lobster 🌿🥜

### Tenderloin

### Rib-Eye

	<b>Steamed Rice</b>	40
	<b>Garlic Rice</b>	75
590	<b>Pancit Canton</b> 🌿🌿 Stir fried noodles, cabbage, onions, carrot, garlic, spring onion, chicken, pork 🍳, liver, soy, oyster sauce, chili	720
630	<b>Adobong Pusit Pancit</b> 🌿🌿 Grilled squid, squid ink, noodles, shrimp, chicharon, chili, spring onion	890
640	<b>Bringhe</b> 🌿🌿🥜 (with Shrimp and Duck Confit)	1,000
1,520		
1,560		
2,670		

## KANIN AT PANCIT RICE AND NOODLES

🌿 Vegetarian   🥜 Nuts   🌿🌿 Seafood   🌿 Gluten   🍳 Sustainably Sourced

Please advise our service team prior to ordering should you have any food allergies, intolerances, or special dietary requirements.

Prices are in PHP, inclusive of VAT, and subject to local taxes and 10% service charge.

## PAMPAGANA

### APPETIZERS

<b>Sisig</b> Grilled marinated pork mask, red onion, kalamansi, free-range egg 🌿	330
<b>Tokwa't Baboy</b> 🌿 Fried pork belly 🌿, tofu, cane vinegar, soy sauce, chili, red onion	330
<b>Ukoy</b> 🌿 🌿 Shrimp and green papaya fritter, cilantro, sweet potato, carrots, sweet and spicy vinegar, fried shalots	380
<b>Kinilaw</b> 🌿 Boneless apahap, kalamansi, dayap, cider vinegar, tomato, red onion, coconut milk, cilantro, garlic, ginger	440
<b>Gambas</b> 🌿 Shrimp, bell pepper, onions, garlic, chili, tomato, paprika, olive oil, pandesal croutons	650



## ENSALADA

### SALADS

<b>Tinapa Salad</b> 🌿 Shredded smoked bangus, pomelo, mango, papaya, chili, romaine lettuce, fish sauce vinaigrette	320
<b>Pako Salad</b> 🌿 Tomato, salted egg, optional: grilled pork, pickled red onions, patis, spiced vinegar, kalamansi and panucha vinaigrette	360
<b>Tuyo Caesar</b> 🌿 🌿 Romaine lettuce, Filipino style Caesar dressing with tuyo, kesong puti, fried free-range egg 🌿, pandesal croutons	380

## GULAY

### VEGETABLES AND SIDES

<b>Adobong Kangkong</b> 🌿 Sautéed water spinach, soy, vinegar, onion, fried garlic	200
<b>Ginisang Sitaw</b> 🌿 Fried long beans, ground pork, onions, garlic, tomato	255
<b>Monggo Guisado</b> 🌿 🌿 Slow-cooked mung beans, onion, garlic, pork belly 🌿, malunggay, chicharron	380
<b>Pinakbet</b> 🌿 Braised squash, eggplant, okra, pork 🌿, bagoong, tomato, garlic, ginger	402
<b>Laing</b> 🌿 Taro leaves, chili, coconut milk, tinapa, dilis	530
<b>Ginataang Kalabasa</b> 🌿 Coconut milk, squash, garlic, onion, french beans	295

## SABAW

### SOUP

<b>Tinolang Manok</b> 🌿 🌿 Poached chicken with ginger, leeks, lemongrass, malunggay, dahon ng sili, sayote	360
<b>Pancit Molo</b> 🌿 🌿 Wonton wrapped pork and shrimp balls 🌿, spring onion, chicken broth, fried garlic	385
<b>Sinigang sa Miso</b> 🌿 🌿 Boneless bangus, okra, kangkong, horseradish, miso paste, tomato, onion, tamarind, sitaw	500
<b>Suam na Mais</b> 🌿 Native white corn, crab meat, malunggay, tinapa	660
<b>Bulalo</b> 🌿 Boiled USDA beef shank, beef broth, cabbage, sweet corn, saging na saba, chili, fried garlic	765
<b>Bulanglang na Karne</b> Smoked homemade corned beef, kamote tops, fried eggplant, horseradish, tomato, okra, sitaw, bayabas	1,100

## PANGHIMAGAS

### DESSERT

<b>Tibok-Tibok</b> Carabao milk pudding, latik	150
<b>Patko</b> 🌿 Cacao and banana filled crepe	150
<b>Barquillos</b> 🌿 Baked crepe filled with creamed kesong puti, powdered sugar topping, burnt brown sugar drizzle	190
<b>Sans Rival</b> 🌿 Butter cream quenelle, cashew crumble cake, baked meringue	210

## HALO-HALO CART

<b>Kapampangan Halo-Halo</b> 🌿 Carabao milk/evaporated milk, pastillas, saba, leche flan, macapuno, shaved ice	180
<b>Classic Halo-Halo</b> 🌿 Ube ice cream/halaya, pinipig, macapuno, leche flan, sweetened beans, nata de coco, sago, gulaman, saba, evaporated milk	210