

PAMPAGANA
APPELIZERS

- Sisig** 360
Grilled marinated pork mask, red onion, kalamansi, free-range egg 🍳
- Tokwa't Baboy** 360
Fried pork belly 🍳, tofu, cane vinegar, soy sauce, chili, red onion
- Ukoy** 410
Shrimp, cilantro, sweet potato, carrots, sweet and spicy vinegar, fried shallots
- Lumpiang Sariwa** 480
Crepe style wrappers, singkamas, cabbage, carrots, garlic, sweet soy, seaweed, peanut, grilled prawn
- Kinilaw** 480
Boneless apahap, kalamansi, dayap, cider vinegar, tomato, red onion, coconut milk, cilantro, garlic, ginger
- Gambas** 680
Shrimp, bell pepper, onions, garlic, chili, tomato, paprika, olive oil, pandesal croutons
- Crispy Tawilis** 350
Crispy tawilis, pickled ampalaya, sweet and spicy vinegar



ENSALADA
SALADS

- Tinapa Salad** 340
Shredded smoked bangus, pomelo, mango, papaya, chili, romaine lettuce, fish sauce vinaigrette
- Ensaladang Talong** 370
Local eggplant, tomato, onion, panucha vinaigrette, grilled pork, pickled red onion, pickled labanos, cucumber
- Tuyo Caesar** 410
Romaine lettuce, Filipino style Caesar dressing with tuyo, kesong puti, fried free-range egg 🍳, pandesal croutons

GULAY
VEGETABLES AND SIDES

- Adobong Kangkong** 220
Sautéed water spinach, soy, vinegar, onion, fried garlic
- Gising Gising** 370
French beans, ground pork, coconut cream, ginger, garlic, chili
- Chopsuey** 360
Cabbage, chicharo, bokchoy, carrots, sayote, cauliflower, bell pepper, pork, chicken liver, shrimp, egg
- Monggo Guisado** 400
Slow-cooked mung beans, onion, garlic, pork 🍳, malunggay, chicharron
- Pinakbet** 430
Braised squash, eggplant, okra, pork 🍳, bagoong, tomato, garlic, ginger
- Laing** 570
Taro leaves, chili, coconut milk, tinapa, dilis
- Ginataang Kalabasa** 320
Coconut milk, squash, garlic, onion, long beans



Manyamán

ULAM
MAINS



Fried Chicken Afritada 🍳🍴🥜
Half fried chicken, sofrito, carrots, camote, bell pepper, green pea puree

Kare-Kare 🍴🥜
Australian beef cheek, roasted peanut sauce, beef tripe, oxtail, banana heart, patchay, eggplant, long beans

Escabeche 🍴🥬
Local sea bass, escabeche sauce, ginger, cucumber, pineapple, carrots

Pork Humba 🍴🥩
Pork belly, banana blossom, bok choy, confit mushroom, soy, sugar, crispy onion

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

Totsong Lapu-Lapu 🍴🐠
Lapu-lapu fillet, totsong sauce, black beans, tofu, capsicum, ginger, carrots, coriander



Crispy Lechon Kawali Menudo 🍴🥩🍴
Twice-cooked pork belly 🍳, tomato and liver sauce, confit potatoes, sous vide baby carrots, chorizo

Beef Adobo sa Gata 🍴
Coconut and soy braised short ribs, cauliflower, pickled onion, crispy garlic, cane vinegar

Beef Caldereta 🍴🥩
Slow-braised beef cheek with bone marrow, potato, carrot purée, tomato, peanut, coconut cream

Hipon sa Aligue 🍴🦐
Sautéed prawns, aligue, coconut milk, spring onion, chili, fried garlic and onions, tomato, cilantro, lime, fish sauce, annatto oil

Seafood Tinumis 🍴🦐
Shrimp, mussel, fish, squid, crab, malunggay, tomato, garlic, ginger, chili, squid ink butter

INIHAW
OFF THE GRILL

Choose a Manyaman signature style: Regular | Herbed calamansi butter | Cilantro ensalada

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|---------------------------------------|--------------------------------|
| Grilled Chicken 🍴 680 | Catch of the Day 🍴🐠 680 |
| Grilled Bangus 🍴🐠 550 | Inihaw na Liempo 🍴 680 |
| Grilled Tuna Panga 🍴🐠 760 | Tenderloin 1,650 |
| Pork BBQ Skewer 🍴🥩 640 | Rib-Eye 2,850 |
| Grilled Chicken Inasal 🍴🍴🥬 680 | |

KANIN AT PANCIT
RICE AND NOODLES

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|---|---|
| Steamed Rice 50 | Seafood Adobo Paella 🍴🍴🐠 950 |
| Garlic Rice 85 | Rice, shrimp, squid, fish, mussel, sofrito, fried garlic, garlic confit, capsicum, adobo sauce, aioli |
| Bagoong Fried Rice 🍴🍴🥬 390 | Adobong Pusit Pancit 🍴🍴🐠 950 |
| Rice, bagoong, bagnet, egg 🍳, shrimp 🍳, green mango, fried garlic, crispy onion, spring onion | Grilled squid, squid ink, noodles, shrimp, chicharon, chili, spring onion |
| | Pancit Canton 🍴🍴 770 |
| | Stir fried noodles, cabbage, onions, carrot, garlic, spring onion, chicken, pork 🍳, liver, soy, oyster sauce, chili |

SABAW
SOUP

- Tinolang Manok** 🍴🍴 390
Poached chicken with ginger, leeks, lemongrass, malunggay, dahon ng sili, sayote
- Pancit Molo** 🍴🍴 410
Wonton wrapped pork and shrimp balls 🍳, spring onion, chicken broth, fried garlic
- Lomi** 🍴🍴 450
Yellow noodles, cabbage, baguio beans, carrots, fried garlic, sous vide egg, pork belly, chicken liver, chicharon, crispy tripe, fried garlic, crispy shallots
- Sinigang sa Miso** 🍴🍴 540
Boneless bangus, okra, kangkong, radish, miso paste, tomato, onion, tamarind, sitaw
- Suam na Mais** 🍴 700
Native white corn, crab meat, malunggay, tinapa
- Bulalo** 🍴 810
Boiled USDA beef shank, beef broth, cabbage, sweet corn, saging na saba, chili, fried garlic
- Sinigang sa Bayabas** 1,240
Smoked homemade corned beef, kamote tops, fried eggplant, radish, tomato, okra, sitaw, bayabas
- Sinigang na Hipon** 🍴 1,150
Tiger prawn, sinigang stock, okra, kang kong, sitaw, radish, tomato, onion, tamarind
- Sinigang na Baboy** 🍴 580
Pork belly 🍳, sinigang stock, okra, kang kong, sitaw, radish, tomato, onion, tamarind

PANGHIMAGAS
DESSERT

- Tibok-Tibok** 🍴🥜 180
Milk pudding, latik
- Sans Rival** 🍴🥜 240
Butter cream quenelle, cashew crumble cake, baked meringue
- Homemade Bibingka Cheese** 🍴🥜 165
Rice flour, egg, coconut milk, cheese
- Homemade Bibingka Salted Egg** 🍴🥜 165
Rice flour, egg, coconut milk, salted egg
- Homemade Bibingka Ube** 🍴🥜 165
Rice flour, egg, coconut milk, ube
- Homemade Bibingka Macapuno** 🍴🥜 165
Rice flour, egg, coconut milk, macapuno
- Peanut Butter Mousse Cake** 🍴🥜 280
Peanut mousse, peanut sauce, florentine, chantilly, roasted peanuts
- Chocolate Champorado Tart and Salted Caramel Ice Cream** 🍴🥜 250
Champorado, chocolate tart, vanilla sauce, salted caramel, dilis

HALO-HALO

- Kapampangan Halo-Halo** 🍴🥜 210
Milk, pastillas, saba, leche flan, macapuno, shaved ice
- Classic Halo-Halo** 🍴🥜 230
Ube ice cream/halaya, macapuno, leche flan, sweetened beans, nata de coco, sago, gulaman, saba, milk

🥜 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.