CUISINERONG PINOY Lutong Pinoy, Sarap Na Binabalik-Balikan

AUTHENTIC FILIPINO CUISINE AT ITS FINEST!

TANGING HANDOG HOUSE SPECIAL

لومي باتانجاس LOMI NG BATANGAS SPECIAL

A thick noodle soup with sliced chicken chunks, chicken liver topped with spring onions, fried garlic, kikiam, squid balls and boiled egg





بالباكوا BALBACUA

Filipino beef stew made from beef, collagenrich beef parts (skin, and joints), and various spices cooked for several hours until very tender.





غوتو باتانجاس GOTO NG BATANGAS Filipino soup dish prepared with different beef offal like liver, tripe, lungs, heart and tendons with lots of garlic and ginger.





ضلوع لحم البقر المشوية INIHAW NA TADYANG NG BAKA Tender, juicy ribs marinated in flavorful spices, grilled to perfection.





دجاج مشوي على شكل فراشة BUTTERFLY GRILLED CHICKEN Peri-Peri or Normal Tender, juicy chicken marinated in

traditional spices and grilled to perfection.

APPETIZERS مقبلات PAMPAGANA

لفائف الخضار FRIED LUMPIANG TOGUE

3 Pcs. of vegetable spring rolls served with sweet & sour sauce or vinegar



A E D

> سبرنج رولز دجاج LUMPIANG SHANGHAI (6PCS) Deep fried chicken spring roll served with sweet and chilli sauce





سيوماي أو فطائر SIOMAI (5PCS) Chicken or Shrimp Steamed minced chicken or shrimp in molo wrapper topped with chili oil.



كاليماري مقلي CALAMARES

Mediterranean breaded fried squid dish

كرات جراد البحر LOBSTER BALLS Deep fried lobster balls served with sweet and chilli sauce



كرات السلطعون CRAB BALLS Deep fried Crab balls served with sweet and chill sauce



بطاطس الباذنجان TALONG FRIES

These deep-fried eggplant strips are crispy and delicious, and they are an excellent alternative to higher carb french fries. You can also sprinkle the fried eggplant strips with bbq, sour cream and cheese powder and serve them with ketchup.



بطاطس مقلية FRENCH FRIES

SIZZLING SILOGERS سيلوجرز الأزيز







کورنسیلوج CORNSILOG Corned Beef, egg and garlic rice



داينغسيلوج **DAINGSILOG** Daing, egg and garlic rice



توسيبوج TOCILOG Chicken Tocino, egg and garilc rice

شوربة <mark>50UP</mark> MAINIT NA SABAW





بولالو من باتانغاس BULALO NG BATANGAS A light soup of rich tender beef shanks and marrow served with your favorite vegetable.





مرقة السلمون الحامضة SINIGANG NA ULO NG SALMON Salmon head cooked in a sour broth of tomatoes and tamarind.





تينولا الدجاج TINOLANG MANOK

Chicken soup cooked in enriching flavour of ginger, onions and fish sauce mixed with green papaya and chili pepper.





كانسي من باكولود KANSI NG BACOLOD A combination of beef bulalo and beef sinigang.



مرقة الكنعد الدامضة SINIGANG NA BANGUS Milkfish cooked in a sour tamarind broth with kangkong, string beans, radish, eggplant and okra.



بابایتان من إیلوکوس PAPAITAN NG ILOCOS Famous bitter soup of Ilocos made of beef tripe, liver, kidney, intestines and heart.

ALL SERVED WITH RICE

VEGETABLE DISHES أطباق الخضروات

MGA LUTONG GULAY

لاينج من بيكول LAING NG BICOL

Taro leaves cooked in coconut milk and shrimp paste with a hint of spice.







شوبسوي بحري SEAFOOD CHOPSUEY Mixed seafood sauteed with an array of vegetables.





بيناكبيت من إيلوكوس PINAKBET NG ILOCOS Native vegetables of okra, beans, bitter gourd and pumpkin.





عجة الباذنجان **TORTANG TALONG** Fried eggplant coated with egg.



PINASINGAWANG KANGKONG

Steamed Kangkong.

BEEF DISHES أطباق اللحم мga lutong baka







لحم بقري مع صلصة الروبيان BINAGOONGANG BAKA Beef sautéed with garlic and shrimp paste.











لحم البقر سيسيج مع الأرز BEEF SISIG WITH RICE



عکاوي کاري کاري KARE-KARENG BAKA Stewed beef meat and tripe in peanut butter sauce with mix vegetable served with shrimp paste.





شرائح لحم بقري ستيك تاغالوغ BISTEK TAGALOG Tender beef sautéed with onions and lemon juice.





بوبيس من بامبانجا BOPIS NG KAPAMPANGAN Sautéed beef innards cooked with carrots, anato oil & vinegar.





لحم بقري بالثوم والفلفل GARLIC PEPPER BEEF Succulent beef stir-fried with garlic and cracked black pepper.

ALL SERVED WITH RICE



CHICKEN DISHES أطباق الدجاج MGA LUTONG MANOK

أدوبو الدجاج ADOBONG MANOK with Chicken Liver

Chicken simmered in soy sauce, vinegar with bay leaves and black pepper corns.



دجاج کاتسو CHICKEN KATSU Crispy breaded chicken cutlet served with tangy tonkatsu sauce, fluffy rice, and scrambled egg.





دجاج مشوي من باكولود CHICKEN INASAL NG BACOLOD Flame-grilled chicken marinated in lemongrass and ginger.





دجاج مقلي FRIED CHICKEN SPECIAL Crispy and juicy fried chicken with Chef's special breading.





الدجاج الباربكيو CHICKEN BBQ Marinated with special bbq sauce served with spicy sauce or vinegar.



بيناكبيت من إيلوكوس CHICKEN SISIG WITH RICE



دجاج الملوك CHICKEN ALA KING Deep fried marinated chicken fillet served with Ala King sauce, corn and carrot.

SEAFOOD DISHES أطباق الأسماك والمأكولات البحرية MGA LAMANG DAGAT

كنعد سنجاري من داغوبان DAING NA BANGUS NG DAGUPAN

Marinated fried milk fish served with vinegar.





تالبيا مقلية PINIRITONG TILAPIA Crispy fried tilapia served with vinegar.





كنعد سنجاري مشوي INIHAW NA DAING NA BANGUS Daing na Bangus grilled to perfection with tomato, green chilli, lemongrass,

and onions on top.





أدوبو الحبار ADOBONG PUSIT Squid cooked in vinegar, soya sauce with pepper.





كنعد مشوي مدشو SINUGBANG BANGUS Grilled milk fish with tomatoes and onions.



932

حبار مشوي من فيساياس SINUGBANG NOKUS NG VISAYAS Stuffed squid with tomatoes and onions





روبيان بالزبدة والثوم **BUTTER GARLIC SHRIMP** Shrimp tossed in buttered garlic sauce.

CAJUN SPECIAL مأكولات بحرية بطريقة الكاجون

مأكولات البحرية بطريقة الكاجون MIXED CAJUN SEAFOODS

(3 PERSONS) Shrimp, Crabs, Mussels, Crab Balls, Baby Potato, & Corn.







حبار مشوي بطريقة الكاجون **GRILLED CAJUN SQUID** Freshly grilled squid in mouth watering Cajun seasoning.



UNUMITED RICE ICED TEA



روبيان بطريقة الكاجون CAJUN SHRIMP





مأكولات بحرية مثيرة في دلو SEAFOOD IN A BUCKET Shrimp, Crabs, Mussles, Baby Potato, Corn, Rice and Iced Tea.

SIZZLING PLATE طبق مقلی HOTCHIBOGAN

لحم بقري سيسيج بامبانجا BEEF SISIG NG KAPAMPANGAN

Grilled beef sauteed with onions, garlic, and beef liver topped with fresh egg





سيسيج الحبار SISIG NA PUSIT Sizzled squid served in sizzling plate.





تشيكن سيسيج من بامبانجا CHICKEN SISIG NG KAMPANGAN Grilled Chicken sauteed with onions, garlic, ginger, and chicken liver toped with fresh egg.





بواللو مقلي SIZZLING BULALO Tender beef shank served with corn and creamy pepper sauce.





توفو مقلي SIZZLING TOFU Stir-fried with onion, green and red pepper and sweet chili sauce served in sizzling plate.

BOODLE FEAST PIGING

هوتشيبوغان HOTCHIBOGAN

Sizzling Sisig, Sizzling Pusit, Sizzling Tofu, Sizzling Seafoods, 4 Glasses of Iced Tea, and Rice.







(4 - 5 PERSON) Pansit Miki Bihon, Lumpiang Shanghai, Ensaladang Talong, Chicken Sisig, Chicken Inasal, Beef Kare-Kare, Steamed Rice,







وجبة عائلية **FAMILY MEAL** (2 - 3 PERSON) Half Daing na Bangus, Tortang Talong, Classic Chicken, Pancit, Tinola or Sinampalukang

Chicken, Pancit, Tinola or Sinampalukang Manok, Tomato Ensalada with Salted Egg, 3 Glasses of Iced Tea, & Rice.



CHEF SPECIAL أطباق الشيف الخاصة (2 - 3 PERSON) Inihaw na Tilapia, Inihaw na Hipon, Inihaw na Pusit, Inihaw na Manok, Tortang Talong with Ensalada, 3 Glasses of Iced Tea, Buko Pandan & Rice.





وجبة الأصدقاء (2 - 3 PERSON) Chicken BBQ, Chicken Inasal, Inihaw na Tilapia, Steamed Vegetables, Tomato Ensalada with salted egg, Tinola or Sinampalukang Manok, 3 Glasses of Iced Tea, & Rice.

أطباق الشعيرية NOODLES PANCITERIA

بانسیت بالابوك PANCIT PALABOK SPECIAL

A delicious Filipino noodle dish topped with shrimp gravy, shrimp, smoked fish flakes topped with boiled eggs.







₽25 BEEF ₽**22** CHICKEN ►

ب**انسیت کانتون PANCIT CANTON** (*Chicken* | *Beef*) Made with canton noodle sautéed with choice of chicken or beef with vegetables.



CKEN Miki Bihon mix sautéed with choice of chicken or beef with vegetables

أطباق األرز KANIN

ناسي جورينج NASI GORENG

An Indonesian fried rice mix with sauces, onions and chillies served with fried egg.





















PAMPAUSAW أطباق المشروبات

حساء لحم البقر GOTO SPECIAL

A delicious rice and beef tripe cooked with ginger and egg garnished with toasted garlic, scallions, black pepper.



حساء شعرية باللحم البقري BEEF MAMI

Composed of tender beef brisket and egg noodles, boiled eggs, and other toppings which are soaked in a hot and flavorful beef stock.



حساء الدجاج ARROZCALDO A lugaw made of chicken, rice and egg , flavored with fresh ginger, garlic, onions and fish sauce.













4 PCS CHICKEN NUGGETS WITH FRIES

DESSERTS الحلويات PANGHIMAGAS

REGULAF

مزيج ميكس HALO HALO

A Refreshing blend of Jackfruit, Nata de coco, Kaong, Macapuno, Gulaman, Sweet Potato, Ube, & Leche Flan.





BUKO PANDAN بوكو باندان A Mix of Gulaman Cubes and Coconut Strips in a creamy sauce.



أوبس هااليا UBE HALAYA Mashed Purple Yams in Plain Milk, Coconut Milk, or Condensed Milk alongside Sugar and Vanilla Essence.



LECHE FLAN ليتشى فالن Steamed Custard with Caramelized Sugar.



شاي الحليب الساخن HOT MILK TEA

WINTERMELON TIGER MILKTEA OKINAWA MILKTEA

ОШ





MILK TEA

شاي بالحليب الكالسيكي مع اللؤلؤ CLASSIC MILKTEA



PREMIUM MILKTEAS حليب ممتاز





سلسلة تشيزكيك CHEESECAKE SERIES



ICE BLENDED SERIES سلسلة الجليد المخلوطة



FRUIT TEA SERIES سلسلة شاى الفواكه





OUR SERVICES: MONTHLY MEAL PLAN, PARTY TRAYS AND CATERING FOR ALL OCASSION

