

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

680

Crispy Lechon Kawali Menudo 🌿🌿🥜

Twice-cooked Kurobuta pork belly 🍳, tomato and liver sauce, confit potatoes, sous vide baby carrots, chorizo

1,400

720

Morcon 🌿🥜

Beef roulade, boiled free-range egg 🍳, chorizo, bacon, kesong puti, pickles, confit garlic, jus

1,500

1,100

Beef Adobo sa Gata 🌿

Coconut and soy braised short ribs, cauliflower, pickled onion, crispy garlic, cane vinegar

1,620

1,200

Pares 🌿

Star anise-infused braised beef, ginger and garlic broth, yellow noodles, spring onion, free-range egg 🍳

1,650

1,250

Sipo Egg 🌿🌿🥜

Grilled prawn and poached lobster, heavy cream, corn, carrots, peas, singkamas

1,720

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

640

680

680

680

1,650

1,650

2,850

KANIN AT PANCIT RICE AND NOODLES

Steamed Rice

50

Garlic Rice

85

Pancit Canton 🌿🌿

Stir fried noodles, cabbage, onions, carrot, garlic, spring onion, chicken, pork 🍳, liver, soy, oyster sauce, chili

770

Adobong Pusit Pancit 🌿🌿

Grilled squid, squid ink, noodles, shrimp, chicharon, chili, spring onion

950

Bringhe 🌿🌿🥜

(with Shrimp and Duck Confit)

Creamy turmeric sticky rice, paprika, coconut cream, raisins, peas, chorizo, confit duck, grilled prawns

1,150

🌿 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

Sisig Grilled marinated pork mask, red onion, kalamansi, free-range egg 🍴	360
Tokwa't Baboy 🍴 Fried pork belly 🍴, tofu, cane vinegar, soy sauce, chili, red onion	360
Ukoy 🍴 🍴 Shrimp and green papaya fritter, cilantro, sweet potato, carrots, sweet and spicy vinegar, fried shalots	410
Kinilaw 🍴 Boneless apahap, kalamansi, dayap, cider vinegar, tomato, red onion, coconut milk, cilantro, garlic, ginger	480
Gambas 🍴 Shrimp, bell pepper, onions, garlic, chili, tomato, paprika, olive oil, pandesal croutons	680



ENSALADA SALADS

Tinapa Salad 🍴 Shredded smoked bangus, pomelo, mango, papaya, chili, romaine lettuce, fish sauce vinaigrette	340
Pako Salad 🍴 Tomato, salted egg, optional: grilled pork, pickled red onions, patis, spiced vinegar, kalamansi and panucha vinaigrette	390
Tuyo Caesar 🍴 🍴 Romaine lettuce, Filipino style Caesar dressing with tuyo, kesong puti, fried free-range egg 🍴, pandesal croutons	410

GULAY VEGETABLES AND SIDES

Adobong Kangkong 🍴 Sautéed water spinach, soy, vinegar, onion, fried garlic	220
Ginisang Sitaw 🍴 Fried long beans, ground pork, onions, garlic, tomato	280
Monggo Guisado 🍴 🍴 Slow-cooked mung beans, onion, garlic, pork belly 🍴, malunggay, chicharron	400
Pinakbet 🍴 Braised squash, eggplant, okra, pork 🍴, bagoong, tomato, garlic, ginger	430
Laing 🍴 Taro leaves, chili, coconut milk, tinapa, dilis	570
Ginataang Kalabasa 🍴 Coconut milk, squash, garlic, onion, french beans	320

SABAW SOUP

Tinolang Manok 🍴 🍴 Poached chicken with ginger, leeks, lemongrass, malunggay, dahon ng sili, sayote	390
Pancit Molo 🍴 🍴 Wonton wrapped pork and shrimp balls 🍴, spring onion, chicken broth, fried garlic	410
Sinigang sa Miso 🍴 🍴 Boneless bangus, okra, kangkong, horseradish, miso paste, tomato, onion, tamarind, sitaw	540
Suam na Mais 🍴 Native white corn, crab meat, malunggay, tinapa	700
Bulalo 🍴 Boiled USDA beef shank, beef broth, cabbage, sweet corn, saging na saba, chili, fried garlic	810
Bulanglang na Karne Smoked homemade corned beef, kamote tops, fried eggplant, horseradish, tomato, okra, sitaw, bayabas	1,240

PANGHIMAGAS DESSERT

Tibok-Tibok Carabao milk pudding, latik	180
Patko 🍴 Cacao and banana filled crepe	160
Sans Rival 🍴 Butter cream quenelle, cashew crumble cake, baked meringue	240
Homemade Bibingka Cheese 🍴 🍴 Rice flour, egg, coconut milk, cheese	165
Homemade Bibingka Salted Egg 🍴 🍴 Rice flour, egg, coconut milk, salted egg	165
Homemade Bibingka Ube 🍴 🍴 Rice flour, egg, coconut milk, ube	165
Homemade Bibingka Macapuno 🍴 🍴 Rice flour, egg, coconut milk, macapuno	165

HALO-HALO

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

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