

WINTERLICIOUS MENU

January 27 to February 9

12 PM to 4 PM

LUNCH \$27 per person

Choose 1 from each category

STARTERS

Vegan Tamarind Soup | Vegan Sinigang

This iconic soup is made with our own imported tamarind, no MSG, low sodium, using miso broth, sautéed garlic, onions and assorted tropical vegetables

Casa Manila Salad

Leafy-greens with Asian slaw pickled papaya, mandarin oranges and sesame seeds with our housemade Calamansi sesame dressing.

Filipino Chicken Empanada

This Filipino-Mexican patties are filled with ground chicken, potatoes, carrots, raisins and peas.



MAINS

For Lunch

Sizzling Beef Caldereta Poutine

A savoury, tropical tomato-garlic stew made with 12 ingredients, cooked with tender beef & vegetables and mixed with Canadian french fries. Served on sizzling plate.

Chicken Adobo | Adobong Manok

Unofficially our national dish, this classic tangy garlic chicken dish made with soy sauce, vinegar, bay leaf and a blend spices, served with boiled egg. Choice of steamed white rice or garlic fried rice.

Pork Bicol Express

This famous pork dish from Bicol is made with creamy Coconut Ginger Sauce and Bagoong (Fermented Shrimp Paste). Enjoy mild to spice. Choice of steamed white rice or garlic fried rice.

Milkfish Breakfast | Bangsilog

Officially our national fish is often enjoyed as a classic Filipino breakfast. Marinated and fried bangus/milk fish (half) with garlic rice, 2 eggs, and atchara.

Tofu Adobo Tacos

Celebrating 300 years of the historical Manila-Acapulco Galleon trade. Tacos with tofu, Asian slaw, pickled papaya, garlic aioli, fried garlic and green onions.

DESSERT

Ube Triple-layer Parfait

Ube Mousse, Ube Halaya (jam), Ube Cake. What could be more perfect?

Salted Caramel Triple-layer Parfait

Salted Caramel with Filipino Chocolate Cake is a great choice for chocolate lovers.

Cassava Cake

A traditional native dessert made with cassava and coconut milk.

Casa Manila's Ice Cream

Ube Taro, Mango Tango or Coconut, made with real milk and cream.

Turonitos

Crispy crepe filled with saba banana and jackfruit, deep fried to a golden brown goodness.

January 27 to February 9

5 PM to 9 PM

DINNER \$35 per person

Choose 1 from each category

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Casa Manila Salad

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Vegetable Spring Rolls | Vegetable Lumpia Shanghai

Best-selling Filipino hearty spring rolls with vegetable filling (sweet potato and assorted vegetables). Served with our housemade vinegar, Shanghai sweet & sour sauce.

Spring Rolls | Lumpia Shanghai

Best-selling Filipino hearty spring rolls with ground chicken or pork & vegetables filling. Served with our house made sweet and sour sauce.



MAINS

For Dinner

Sizzling Garlic Shrimp | Gambas

Peeled and deveined juicy shrimp cooked with fresh garlic, green and red bell pepper, an aromatic Spanish seasoning topped with fried garlic and finger chilis. Choice of steamed white rice or garlic fried rice

Beef & Vegetable Kare Kare

From our Indo-Malay beginnings, this dish is made with real creamy peanuts, brown rice and authentic ingredients with beef, eggplants, long beans and bokchoy. Served with housemade shrimp paste. Choice of steamed white rice or garlic fried rice

Crispy Pork Belly | Lechon Kawali

Pork belly, clean boiled and fried to a crispy skin and softly marbled meat. Served with housemade lechon sauce (not Gluten-free) and seasoned vinegar. A best seller.

Tofu, Green Beans & Eggplant Adobo

This tangy garlic vegan recipe is made with our Adobo sauce, tofu, Asian eggplant, green beans, and our blend of spices. Choice of steamed white rice or garlic fried rice.

Manila Chicken Curry

Golden curry and CASA Manila's Coconut Ginger sauce infused with lemongrass and turmeric with chicken, potato, carrots and bell peppers. Choice of steamed white rice or garlic fried rice.



DESSERT

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