

## KAMAYAN FEASTS

## These pre-set meals are also great tasting menus!

Reservations and pre-orders are recommended. Walk-ins are subject to availability-min 30 minute wait time. Minimum order 2 identical sets and 1 type of Kamayan set per table with the exception of Vegan Set 5 (min. 1set).



- Soup
- Lechon Kawali | Crispy Pork Belly
- Beef Kaldereta
- 7-up Garlic Black Tiger Prawn
- Chicken Adobo
- Mango Salad Salsa
- Garlic Fried Rice or Steamed White Rice
- Pickled cucumber, tomatoes and atchara papaya slaw
- House made dipping sauces
- Chicken Crackling Chicharon





PREMIUM VEGAN SET 3 \$36.95 PER PERSON + HST

- Crispy Vegetables Lumpia Spring Rolls
- Tofu, Green Beans, and Eggplant Adobo
- Coconut Ginger Vegetables
- Tofu and Vegetable Afritada
- Mango Salad Salsa
- Garlic Fried Rice or Steamed White Rice
- Pickled cucumber, tomatoes and atchara papaya slaw
- House made dipping sauces
- Tofu Chicharon

"Filipino feast at Casa Manila is hands-on fun. Other Kamayans can be found in the city, but Casa Manila's is the homiest. And it's good fun. It is an Instagramworthy spread, impressive in scope and colour".

-Amy Pataki, Restaurant Clinic, Toronto Star



\$36.95 PER PERSON + HST

- Soup
- Vegetables Lumpia Spring Rolls
- Fried Half Milkfish | Daing Na Bangus
- 7-UP Garlic Black Tiger Prawn
- Crispy Calamares
- Mango Salad Salsa
- Garlic Fried Rice or Steamed White Rice
- Pickled cucumber, tomatoes and atchara papaya slaw
- House made dipping sauces
- Chicken Crackling Chicharon



## KAMAYAN FEASTS



\$46.95 PER PERSON + HST

- Soup
- Crispy Pork Lumpia Spring Roll
- Lechon Kawali | Crispy Pork Belly
- Chicken Sisig
- Manila Chicken Curry
- Beef Kaldereta
- Coconut Ginger Vegetables
- Mango Salad Salsa
- Garlic Fried Rice or Steamed White Rice
- Pickled cucumber, tomatoes and atchara papaya slaw
- House made dipping sauces
- Chicken Crackling Chicharon



"Not only is the food is delicious, but having a Kamayan feast is quite the experience. You'll leave with a fully belly and knowing more about the Philippines that you'd ever imagine".

- Goat Rotti Chronicles, Food Blogger

Unlike "boodle fight" which has military roots and where everyone takes food from the middle and "fights" over it, Casa Manila's way is different. Ours is rooted in the tribal tradition of sharing, however, we think of the comfort of each diner. We portion each diner's menu selection, which allows you to seperate your portion from others. This not only maintains the sanitary aspect; no one touches your food, it also ensures that you will have your fair share.



## \$46.95 PER PERSON + HST

- Soup
- Sizzling Pork Sisig
- Crispy Chicken Lumpia Spring Rolls
- Coconut Ginger Black Tiger Prawns
- Fried Half Milkfish | Daing Bangus
- Chicken Adobo
- Coconut Ginger Vegetables
- Mango Salsa
- Garlic Fried Rice or Steamed White Rice
- Pickled cucumber, tomatoes and atchara papaya slaw
- House made dipping sauces
- Chicken Crackling Chicharon

