



Casa Manila



ABOUT CASA MANILA In 2010, Mila Nabor and Rizalde Cuachon began with the mission to have Filipino food known and appreciated by people of all cultures. They chose to focus mainly on classical, regional and colonial recipes since Filipino cuisine was relatively unknown amongst non-Filipinos in Toronto. It was also difficult to find a restaurant that depicted Filipino culture and artistry of which Mila grew to appreciate having owned Palma Brava Inc., an importer and seller of Filipino furnishings to the Canadian and American market. Mila and Zaldy also cherished childhood memories of how their meals would be lovingly prepared daily with love, embracing the hallmarks of Filipino living, faith, family, and food.

UNDERSTANDING FILIPINO FOOD By nature, Filipino recipes are highly fusion with the indigenous range of Malay based dishes, the most persistent from the Chinese traders as many as five centuries before the 300 years of Spanish colonization. This included the Acapulco-Manila Galleon trade, and a long history of trading with South East Asians, Arabs, Portuguese and Japanese. The U.S. military legacy and connection to Hawaii left behind a new fondness for all things American including fast and processed food. Within this fusion of culinary diversity, Filipino cooking is very much individualistic and varies even within the same province, island, town and even within the same household, being shaped by family traditions and customs. For example, the national dish Adobo can be cooked in a multitude of ways, bringing to numerous debates which version is the most authentic. This is true for all recipes which may be the reason why Filipino cuisine is difficult to define and was not part of the emerging popularity of Asian cuisine, despite the Filipinos being one of the fastest growing ethnic groups in North America. This was a tremendous challenge especially in a restaurant setting where the cooks and kitchen staff often come from various regions.

THE STORY OF FILIPINO FOOD BEGAN WITH THE STORY OF NATURE The Philippines being 7000 plus islands clustered in the Pacific meant an abundance of plants. Rice is the Philippine staple, the food crop most commonly grown. Philippine tradition teaches that a meal without rice cannot satisfy the appetite. Garlic, onions, sugarcane and coconut inhabit much of the Philippine island and is found in many of the recipes. Banana, mango, tamarind, calamansi and yam are also indigenous. Spanish colonization resulted in the introduction of tomatoes, peppers, corn, wheat flour and another new style of cooking and baking.

CANADA'S FIRST FILIPINO VEGAN MENU In the large more prosperous cities in the Philippines, colonization, affordability, and immigration had taken the focus from a plant and fish based diet to a predominantly meat diet, which was considered a privileged choice. Mila felt that restoring plant based recipes and developing new vegetarian dishes would not only help make Filipino cuisine healthier but also more inclusive when many were becoming vegetarians and vegans, even Filipinos.

KEEPING IT NATURAL AND CONSISTENT Mila established a baseline quality standard with the most common characteristics in the primary Filipino sauces, marinations, dipping sauces and cooking styles with an attention to health and wellness. Casa Manila's unique cooking philosophy was named "Nature to Nurture". "The least we tamper with Mother Nature's goodness in the food we eat, the more she will nurture our bodies." This meant; no MSG, artificial flavours or preservatives are added, less salt, substituting table salt with sea salt, trimming most fat (unless the recipe calls for pork belly) and clean oil cooking, choosing local meat and flash frozen seafood. Using whole fresh ingredients, in addition to other steps taken normally found in home cooking. This eventually along with their vegan menu made Casa Manila a trusted source for the health conscious.

CANADA'S FIRST KAMAYAN In 2012, Casa Manila was first to introduce KAMAYAN "hand to mouth" dining, an indigenous inspiration, complete with drumming, using fresh banana leaves, bamboo platters, and real coconut cups. Each diner's portion is divided to avoid "finger double dipping" making this communal dining more hygienic. Casa Manila's best-selling KAMAYAN is a fun, delicious dining experience which suits all comfort levels.

MABUHAY SPIRIT Casa Manila has become the place to take your friends and family for special occasions or to simply enjoy tasty Filipino cooking in a one of a kind environment, visually transporting you to the Philippine Islands as soon as you walk through the door. Along with the warm Filipino hospitality from their staff and the background "Pinoy" music, immersing the guests into a cultural feast for their senses.



Visit us casamanila.ca



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ALL-DAY FILIPINO BREAKFAST SILOG

BREAKFAST SERVED WITH FRIED GARLIC RICE, ATCHARA
PICKLED PAPAYA AND POACHED EGGS

TOCINOLOG \$18.95

Choices: Pork | Chicken | Tofu 🌱

Sweet and savoury. A popular breakfast favourites

TAPSILOG \$18.95

Marinated citrus soy sauce beef

BANGSILOG \$19.95 🌱

Marinated and fried half daing na bangus | boneless milkfish

BAGNETSILOG \$18.95 🌱

Double fried crispy pork belly

ADOBSILOG \$18.95

Choices: Pork | Chicken | Tofu 🌱

Tangy garlic recipes with our adobo sauce

FILIPINO BACON AND EGGS \$18.95

Deliciously marinated bacon cut pork belly

TORTANG TALONG | EGGPLANT OMELETTE \$18.95 🌱

Eggplant omelette served with tomato and onion salad

SIZZLING SISIG BREAKFAST \$18.95

Choices: Pork | Chicken | Tofu 🌱

Best-selling signature dish with an egg and fried garlic rice on a hot plate



TOCINOLOG



BANGSILOG



EGGPLANT OMELETTE



TAPSILOG

TAPAS / SHAREABLES

LUMPIA SHANGHAI SPRING ROLLS

Choices: Pork | Chicken | Vegetables 


(4 PCS.) \$7.95 | (8 PCS.) \$12.95

Acclaimed Filipino spring rolls with your choice of filling.

Served with our house made sweet and sour sauce.

SIZZLING SISIG PLATES

Choices: Pork Mask \$18.95 | Chicken Skin \$17.95

Bangus Milkfish \$22.95 | Tofu \$16.95 

Our best-selling sisigs are made with our creamy garlic sisig sauce, red onions and topped with fried garlic, green onions. Served on a hot plate.

Add an egg on your sizzling plate \$2.00

SIZZLING GAMBAS GARLIC SHRIMP \$20.95

Juicy shrimp cooked with fresh garlic, aromatic Spanish seasoning, green and red bell pepper, topped with fried garlic and finger chili. Served on a hot plate.

SIZZLING CHICKEN SISIG FRIES \$16.95

A wonderful blend of chicken sisig and french fries topped with garlic aioli, pickled papaya slaw, green onions and fried garlic. Served on a hot plate. As seen on "Food Network Canada-You Gotta Eat Here".

FILIPINO TACOS (3 PCS.) \$16.95 OPTION

Choices: Chicken Adobo | Pork Adobo | Beef Kaldereta

The Manila-Acapulco Galleon trade from 1565-1815 is the reason for our signature tacos. Choose your filling with Asian slaw, pickled papaya slaw, garlic aioli, fried garlic and green onions.

CRISPY CALAMARES \$12.95

Crispy squid rings, breaded and served with garlic aoli.

CHICKEN CRACKLING CHICHARON \$9.95

Crispy chicken skin, dusted with our house blend seasoning and topped with garlic aioli, papaya slaw, fried garlic and green onions.



SIZZLING PORK SISIG



CHICKEN SISIG FRIES



SIZZLING GAMBAS



Choice of: No Spice, Mild, Medium, Spicy



Vegan



Gluten-free Ingredients*

SOUP / SALAD

FAMILY SERVING (SERVES 2-3) OR SINGLE SERVING

TAMARIND SOUP | SINIGANG **OPTION**

Pork \$18.95(\$10.95) | Beef \$19.95 (\$10.95) | Chicken \$18.95 (\$10.95)

Boneless Milkfish \$20.95 | Tiger Prawns \$21.95 | Vegetables \$18.95 (\$10.95)

Made with our imported dried tamarind (no MSG/Low Sodium), choice of protein, sautéed garlic, onions, tomatoes, bokchoy, okra, daikon, eggplant and long beans.

BEEF SHANK SOUP | BULALO \$23.95 | \$13.95

Our beef bulalo is made with beef bone marrow in beef broth with green beans, bokchoy and corn. A very healthy and hearty soup.

CHICKEN RICE SOUP | ARROZ CALDO \$15.95 | \$8.95

Made with glutinous rice, boneless chicken, real broth and ginger.

Topped with boiled egg, fried garlic, and green onions.

CHICKEN NOODLE SOUP | MAMI \$16.95 | \$12.95

Flavourful chicken broth made from real chicken bones with fresh flour noodles, boneless chicken, bokchoy and corn.

Topped with green onions, fried garlic and boiled egg.

MUNGO BEAN SOUP \$15.95 | \$8.95

Often compared to lentil soup. This is a comfort soup made with mungo beans, hint of shrimp paste (optional), garlic, tomatoes and onions.

CASA MANILA SALAD \$13.95

Green lettuce with Asian slaw, atchara pickled papaya, mandarin oranges. Served with house made calamansi salad dressing.

MANGO SALSA SALAD \$15.95

Made with mango, tomato, green and red pepper, onions, and a hint of mint,. Served with house made calamansi salad dressing.

ATCHARA PICKLED PAPAYA

Choices: (S) \$3.95 | (L) \$7.95

Young papaya, carrots, ginger, raisins, and red bell pepper.

NOODLES/PANCIT

PANCIT BIHON \$16.95

Add-ons: Tofu \$3.95 | Bagnet \$6.95

This is the most popular dish made with thin vermicelli noodles, chicken, shrimp and a variety of mixed vegetables. Vegan option.

PANCIT CANTON \$16.95

Add-ons: Tofu \$3.95 | Bagnet \$6.95

This hearty pancit is made with fresh flour noodles, chicken, shrimp and a variety of mixed vegetables.



BEEF SHANK SOUP



PANCIT CANTON



CHICKEN NOODLE SOUP



SINIGANG TAMARIND SOUP



MUNGO BEAN SOUP



CASA MANILA SALAD



REAL INGREDIENTS LOCAL MEAT SEAFOOD VEGAN MENU
FRESHLY COOKED CLEAN OIL WE USE SESAME OIL CLASSIC MENU



PLANT BASED / "GULAY"

ALA CARTE PORTION OR SINGLE SERVING WITH RICE

ADOBO TOFU, GREEN BEANS AND EGGPLANT \$16.95 🌶️ 🥬

This tangy garlic vegan recipe is made with our adobo sauce, tofu, Asian eggplant, green beans, and our blend of spices.

Add ons: Shrimp \$4.95 | Bagnet \$6.95

LAING | TARO LEAVES IN COCONUT MILK \$18.95

Made with fresh imported taro leaves stewed with our coconut ginger sauce, ginger and our Shrimp Paste Bagoong (optional). 🌶️ 🥬

Add-ons: Shrimp \$4.95 | Bagnet \$6.95 | Tofu \$3.95 🥬 Option

KARE KARE TOFU AND TROPICAL VEGETABLES \$19.95 🥬 🍌

Made with our Kare Kare Peanut Sauce cooked with tofu, eggplant, bokchoy and long beans. (Shrimp Paste Bagoong on side optional).

Add-ons: Shrimp \$4.95 | Bagnet \$6.95

MANILA CURRY TOFU VEGETABLES \$17.95 🌶️ 🥬

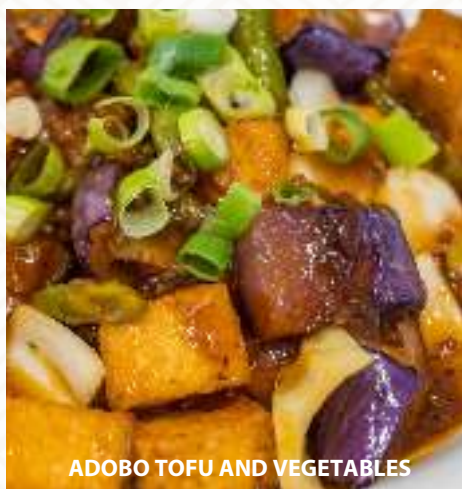
Savoury golden curry coconut ginger cooked with tofu, potatoes, carrots, red and green bell peppers.

Add-ons: Shrimp \$4.95 | Bagnet \$6.95

SAUTEED MUNGO BEANS \$16.95 🥬

Often compared to lentil, this popular bean dish is made with garlic, onions, tomatoes and shrimp paste(optional). Topped with fried garlic and green onion.

Add-ons: Shrimp \$4.95 | Bagnet \$6.95 | Tofu \$3.95



ADOBO TOFU AND VEGETABLES



KARE KARE TOFU



CURRY TOFU



TARO LEAVES



PINAKBET WITH SHRIMP

PLANT BASED / "GULAY"

A LA CARTE PORTION OR SINGLE SERVING WITH RICE

COCONUT GINGER VEGETABLES GINATAANG SITAW AT KALABASA \$16.95



Popular vegan dish with Asian long beans, butternut squash and red bell pepper cooked in our coconut ginger sauce.

Add-ons: Shrimp \$4.95 | Tofu \$3.95 | Bagnet \$6.95

TOFU VEGETABLES AFRITADA \$17.95



Savoury afritada sauce is a tropical tomato-garlic sauce, cooked with tofu, potato, carrots, red and green bell peppers.

Add-ons: Shrimp \$4.95 | Bagnet \$6.95

VEGAN PANCIT BIHON \$15.95



A most popular dish made with thin vermicelli noodles and a variety of mixed vegetables.

Add-ons: Tofu 3.95 Shrimp \$4.95 | Bagnet \$6.95

VEGAN PANCIT CANTON \$15.95



Also a popular pancit made with fresh flour noodles, and a variety of mixed vegetables. **Add-ons: Tofu \$3.95 Shrimp \$4.95 | Bagnet \$6.95**

PINAKBET I TROPICAL VEGETABLES AND SHRIMP \$18.95

A popular dish made with our shrimp paste bagoong, Asian long beans, bittermelon, bokchoy, eggplant, butternut squash, okra, and shrimp.

Add-ons: Bagnet \$6.95 | Tofu \$3.95



Bagnet - 100g of crispy pork belly



COCONUT GINGER
VEGETABLES



VEGAN PANCIT BIHON



VEGAN AFRITADA



Choice of: No Spice, Mild, Medium, Spicy



Vegan



Gluten-free Ingredients*

***Our kitchen is not a gluten-free and peanut-free facility, food may contain traces of gluten or nuts.

CHICKEN / "MANOK"

A LA CARTE PORTION OR SINGLE SERVING WITH RICE

CHICKEN ADOBO \$19.95

A classic tangy garlic dish made with our adobo sauce, boneless chicken with a blend of spices with boiled egg. Topped with fried garlic. As seen on "Food Network Canada-You Gotta Eat Here".

CHICKEN KARE KARE \$19.95

Kare Kare sauce made with peanut cooked with boneless chicken, Asian eggplants, long beans and bokchoy. Served with Shrimp Paste.

MANILA CHICKEN CURRY \$19.95

Golden curry and Casa Manila's coconut ginger sauce infused with lemongrass and turmeric with chicken, potato, carrots and bell peppers. As seen on "Food Network Canada-You Gotta Eat Here".

CHICKEN AFRITADA \$19.95

A Filipino Spanish recipe made with afritada, our tropical tomato garlic sauce, with boneless chicken, potatoes, carrots and bell peppers. Topped with garlic.

COCONUT GINGER CHICKEN \$19.95

Our coconut ginger sauce is a perfect combination with boneless chicken, lemongrass, bokchoy and chayote



CHICKEN ADOBO



CHICKEN AFRITADA



MANILA CHICKEN CURRY



CHICKEN KARE KARE



Choice of: No Spice, Mild, Medium, Spicy



Vegan



Gluten-free Ingredients*

PORK / "BABOY"

A LA CARTE PORTION OR SINGLE SERVING WITH RICE

CRISPY PORK BELLY | LECHON KAWALI \$19.95

Crispy pork belly, fried to a crunchy skin and softly marbled meat.
Served with house made Lechon Sauce and seasoned vinegar.
As seen on "Food Network Canada-You Gotta Eat Here".

PORK ADOBO \$19.95

A classic adobo sauce and
pork with a blend of spices with boiled egg. Topped with garlic.

PORK BICOL EXPRESS \$19.95

This famous pork dish from Bicol is made with our Coconut Ginger Sauce
and Shrimp Paste Bagoong with eggplant, green and red bell peppers.
Topped with fried garlic.

LIEMPO | FILIPINO BACON \$19.95

Pork belly, bacon cut, marinated in a savoury sweet garlic blend and
fried served with seasoned vinegar.

KARE KARE BAGNET \$22.95

Made with our Kare Kare peanut garlic sauce cooked with eggplant,
bokchoy and long beans. Topped with crispy pork belly.

CRISPY PORK BINAGOONGAN \$22.95

A popular dish made with crispy pork belly lightly sauteed with our house
made shrimp paste, tomatoes, onions. Topped with Asian eggplant,
green onions, fried garlic and mango.

PINAKBET | TROPICAL VEGETABLES AND SHRIMP \$18.95

Bagnet - 100g of crispy pork belly(4 -5 pcs. \$6.95

This famous pork dish from Bicol is made with our coconut ginger sauce
and shrimp paste bagoong with eggplant, green and red bell peppers.
Topped with fried garlic.



PORK BICOL EXPRESS



CRISPY PORK BELLY



PORK BINAGOONGAN



Choice of: No Spice, Mild, Medium, Spicy



Vegan



Gluten-free Ingredients*

BEEF / "BAKA"

A LA CARTE PORTION OR SINGLE SERVING WITH RICE

BEEF KALDERETA \$20.95 🍲

Filipino beef stew, a savoury tropical tomato-garlic sauce made with 12 ingredients, cooked with tender beef, potato, carrots and bell peppers. As seen on "Food Network Canada-You Gotta Eat Here".

BEEF KARE KARE \$22.95 🍲

Our Kare Kare signature sauce is made with real peanuts, garlic and herbs with beef, eggplant, long beans and bokchoy. Served with shrimp paste. A best seller. As seen on "Food Network Canada-You Gotta Eat Here".

BEEF KALDERETA FRIES \$18.95 🍲

Try our classic tropical tomato-garlic pulled beef with french fries and fall in love with a perfect blend of east and west.
Topped with sisig sauce, green onions, and fried garlic



BEEF KARE KARE



BEEF KALDERETA



BEEF KALDERETA FRIES



REAL INGREDIENTS LOCAL MEAT SEAFOOD VEGAN MENU
FRESHLY COOKED CLEAN OIL WE USE SEA SALT CLASSIC MENU



SEAFOOD

A LA CARTE PORTION OR SINGLE SERVING WITH RICE

FRIED BONELESS MILKFISH | DAING BANGUS \$20.95

Our national fish, prepared deboned, marinated and fried.

Topped with garlic served with seasoned vinegar.

SIZZLING BANGUS SISIG \$23.95

Fried chopped milkfish with our sisig sauce, red onions, and tomato.

Topped with fried garlic, green onions. Served on a hot plate.

7-UP GARLIC BLACK TIGER PRAWNS \$23.95

Tiger prawns with shell-on and deveined cooked with 7-UP, garlic and our savoury seasoning makes this signature dish a uniquely Filipino experience.

Topped with fried garlic.

COCONUT GINGER BLACK TIGER PRAWNS \$23.95

Our Coconut Ginger sauce is a perfect combination with lemongrass and black tiger prawns.

CURRY BLACK TIGER PRAWNS \$23.95

Golden curry and coconut ginger sauce infused with ginger, lemongrass, black tiger prawns, and red & green bell peppers.



7-UP GARLIC TIGER PRAWNS



SIZZLING BANGUS SISIG



FRIED DAING NA BANGUS



COCONUT GINGER PRAWNS

RICE, BREAD AND FRIES

STEAMED WHITE JASMINE RICE



Choices: (Serves 1 – 2) \$3.95 | (Serves 2-3) \$6.95

GARLIC FRIED WHITE RICE



Choices: (Serves 1 – 2) \$4.95 | (Serves 2-3) \$8.95

STEAMED BROWN RICE



Choices: (Serves 1-2) \$4.50 | (Serves 2-3) \$7.95

FRIED GARLIC BROWN RICE



(Serves 2-3) \$10.95

FRENCH FRIES



(Serves 1) \$5.95

PANDESAL BREAD ROLLS

Choices: 4 Rolls \$4.95 | 8 Rolls \$8.95

CAULIFLOWER RICE



(Serves 1) \$4.95

EGG \$1.50

Poached, Boiled, Raw



FRIED GARLIC RICE



PANDESAL BREAD ROLL



REAL INGREDIENTS LOCAL MEAT SEAFOOD VEGAN MENU
FRESHLY COOKED CLEAN OIL WE USE SEA SALT CLASSIC MENU



CRISPY PLATTERS

SERVED WITH HOUSEMADE DIPPING SAUCES

TAPAS PLATTER \$35.95

- Crispy Calamares
- Pork Lumpia Shanghai Spring Rolls
- Chicken Crackling Chicharon



CRISPY PLATTER \$ 44.95

- Chicken Lumpia
- Shanghai Spring Rolls
- Lechon Kawali | Crispy Pork Belly
- Crispy Calamares

MABUHAY PLATTER \$52.95

- Chicken Lumpia
- Shanghai Spring Rolls
- Lechon Kawali | Crispy Pork Belly
- Daing na Bangus | Fried Boneless Milkfish



SEAFOOD PLATTER \$56.95

- Crispy Calamares
- Fried Boneless Milkfish | Daing na Bangus
- 7-UP Garlic Black Tiger Prawns

COMBINATION PICKS

These combination meals include a choice of steamed white rice or fried garlic rice. (Serves 2 to 4)

COMBINATION PICK 1 \$63.95

- Sizzling Pork Sisig
- Kare Kare Baka | Peanut Garlic Beef Stew
- Pancit Bihon | Rice Vermicelli with Chicken, Shrimp and Vegetables
- Steamed or Garlic Rice



SIZZLING PORK SISIG



BEEF KARE KARE



PANCIT BIHON



GARLIC RICE

COMBINATION PICK 2 \$62.95

- Lechon Kawali | Crispy Pork Belly
- Adobong Manok | Chicken Adobo
- Ginataang Kalabasa | Coconut Ginger Vegetables
- Steamed or Garlic Fried Rice



CRISPY PORK BELLY



CHICKEN ADOBO



COCONUT GINGER VEGGIES



GARLIC RICE

COMBINATION PICK 3 \$63.95

- Kalderetang Baka | Tomato Garlic Beef Stew
- Pancit Canton | Fresh Wheat Noodles with Chicken, Shrimp and Vegetables
- Adobong Manok | Chicken Adobo
- Steamed or Garlic Fried Rice



BEEF KALDERETA



PANCIT CANTON



CHICKEN ADOBO



GARLIC RICE

COMBINATION PICKS

These combination meals include a choice of steamed white rice or fried garlic rice. (Serves 2 to 4)

COMBINATION PICK 4 \$65.95

- Pinakbet | Tropical Vegetables and Shrimp
- Lechon Kawali | Crispy Pork Belly
- Daing na Bangus | Fried Boneless Milkfish
- Steamed or Garlic Fried Rice



PINAKBET W/SHRIMP



LECHON KAWALI



DAING NA BANGUS



GARLIC RICE

COMBINATION PICK 5 \$67.95

- Chicken Sisig
- Manila Chicken Curry
- 7-UP Garlic Black Tiger Prawns
- Steamed or Garlic Fried Rice



CHICKEN SISIG



CHICKEN CURRY



7-UP GARLIC PRAWNS



GARLIC RICE

COMBINATION PICK 6 \$55.95 (VEGAN)

- Sizzling Tofu Sisig
- Adobong Gulay | Adobo Tofu, Green Beans, and Eggplant
- Pancit Bihon | Rice Vermicelli Noodles with Mixed Vegetables
- Steamed or Garlic Fried Rice



TOFU SISIG



ADOBONG GULAY



VEGAN PANCIT BIHON



GARLIC RICE



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).



\$36.95 PER PERSON + HST

- 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 SET 1



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 Instagram-worthy 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



PREMIUM SEAFOOD SET 2

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



SUPREME MEATLOVER SET 4

"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 separate 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



SUPREME MIXED SET 5



Casa Manila

FILIPINO • BREAKFAST • LUNCH • DINNER • CATERING • COFFEE

VISIT US

879 York Mills Rd. Unit #1, Toronto, ON. M3B 1Y5
508 Danforth Ave. Toronto, ON. M4K 1P6



casamanila.ca



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CONTACT US

info@casamanila.ca

York Mills Rd. @ Don Mills Rd. (416) 443-9654
Danforth Ave. @ Logan Ave. (647) 749 9039

PICK UP & DELIVERY

ORDER ONLINE

@ casamanila.ca

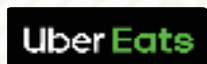
Pick Up & Delivery within 5 km.

CALL TO ORDER

(416) 443-9654

Pick Up & Delivery beyond 5 km.

OUR DELIVERY PARTNERS



AS SEEN ON



"Casa Manila, a longstanding Toronto restaurant that specializes in regional Filipino dishes." ~ blogTO



casamanila.ca



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