



# 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 from 1983 to 2000. Mila and Zaldy also cherished childhood memories of how their meals would be lovingly prepared daily, with care and love, embracing the hallmarks of Filipino living, faith, family, and food.

**UNDERSTANDING FILIPINO CUISINE** By nature, Filipino recipes are highly fusion with the indigenous range of Malay based dishes, with the most prevalent 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 processed food, burgers and fries. 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 is a tremendous challenge especially in a restaurant setting where the Filipino kitchen staff 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 Philippines and is found in many of the recipes. Banana, mango, tamarind, calamansi and yam are also indigenous to the islands. Spanish colonization resulted in the introduction of tomatoes, peppers, corn, wheat flour and another new style of cooking and baking. Wheat flour added a variety of bread, cakes and westernized recipes, well loved by the Filipinos.

**CANADA'S FIRST FILIPINO VEGAN MENU** In the large more prosperous cities in the Philippines, colonization, afford-ability, 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, including younger and health conscious Filipinos. This meant that eating Filipino food together was possible amongst family and friends of various dietary preferences.

**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". In short, "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 quality flash frozen seafood. Whole fresh ingredients, in addition to other steps taken normally found in home cooking set Casa Manila apart. 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.





LUMPIA SHANGHAI

## 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.

### BBQ SKEWERS \$12.95

Choices: BBQ Por | BBQ Chicken | BBQ Tofu



Marinated, grilled, and basted Filipino 2 BBQ skewers. Taste the difference. Served with seasoned vinegar.



BBQ SKEWERS

### CHICKEN INASAL SKEWERS \$12.95



Tasty 2 chicken skewers with notes of lemongrass, citrus and herbs. Served with seasoned vinegar.

### SIZZLING SISIG PLATES 🍷

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

Bangus Milkfish \$23.95 | Tofu \$16.95



Best-selling dishes are made with our creamy sisig sauce, red onions, topped with fried garlic, and green onions. Served on hot plate. Add an egg on your sizzling plate \$1.50



GARLIC SHRIMP

### SIZZLING CHICKEN SISIG FRIES \$16.95 🍷

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"

### SIZZLING GAMBAS GARLIC SHRIMP

\$20.95 🍷 🌱

Peeled juicy white shrimp cooked with fresh garlic, aromatic Spanish seasoning and green and red bell peppers. Topped with fried garlic and finger chili. Served on a sizzling plate.

### CRISPY CALAMARES \$12.95

Crispy breaded panko squid rings. Served with garlic aioli.

### CHICKEN CRACKLING CHICHARON \$10.95 🌱

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



SIZZLING SISIG

### FILIPINO TACOS (3 PCS.) \$16.95 🍷

Choices: Fish | Chicken Adobo | Pork Adobo | Beef Caldereta

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



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.



# SOUP & SALAD

FAMILY SERVING (SERVES 2-3)

## BEEF SHANK SOUP | BULALO \$23.95

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

## TAMARIND SOUP | SINIGANG OPTION

Choices: Pork \$18.95 | Beef \$19.95 | Chicken \$18.95

Boneless Milkfish \$20.95 | Tiger Prawns \$21.95 | Vegetables \$18.95

This iconic soup is made with our imported tamarind (no MSG/Low sodium), and your choice of protein sauteed garlic, onions, tomatoes and cooked with bokchoy, okra, daikon, Asian eggplant and Asian long beans.

## CHICKEN RICE SOUP | ARROZ CALDO \$15.95

Made with glutinous rice, boneless chicken, real broth and ginger. Topped with boiled egg, fried garlic, and green onions.

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

## MUNGO BEAN SOUP \$15.95

Often compared to lentil soup. This is a comfort soup made with mungo beans, sauteed garlic, tomatoes, onions and a hint of shrimp paste (optional). Topped with fried garlic and green onions. Try it with add ons.

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

## CHICKEN NOODLE SOUP | MAMI \$16.95

Chicken broth made from real chicken bones and vegetables, cooked with fresh wheat noodles, boneless chicken, bokchoy and corn. Topped with fried garlic, green onions and boiled egg. Love ramen? Try this.

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

## MANGO SALSA SALAD \$15.95

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

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

## CASA MANILA SALAD \$13.95

Greens with Asian slaw, atchara pickled papaya, mandarin oranges. Served with our housemade calamansi salad dressing.

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

## ATCHARA PICKLED PAPAYA Choices: (S) \$3.95 | (L) \$7.95

Young papaya, carrots, ginger, raisins, red bell pepper. A great condiment for meat, seafood or by itself.



BEEF SHANK SOUP



TAMARIND SOUP



CHICKEN NOODLE MAMI



ARROZ CALDO



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







COCONUT GINGER VEGETABLES



ADOBO TOFU AND VEGETABLES



CHICKEN & QUAIL EGGS CHOPSUEY



TROPICAL VEGETABLES & 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: Tofu \$3.95 | Shrimp \$4.95 | Bagnet \$6.95

## VEGETABLE CHOPSUEY

Vegan \$15.95   | Chicken & Quail Eggs \$17.95 

Broccoli, cauliflower, chayote, carrots, celery and bokchoy cooked with garlic, onion, miso and vegetable broth.

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

## 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

## PANCIT BIHON | PANCIT CANTON \$16.95

Your choice of thin vermicelli noodles or fresh wheat noodles, cooked with a variety of mixed vegetables.

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

## LAING I 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: Tofu \$3.95 | Shrimp \$4.95 | Bagnet \$6.95

## KARE KARE TOFU AND TROPICAL VEGETABLES \$19.95

Made with our kare kare peanut garlic sauce cooked with tofu, Asian eggplant, bokchoy and Asian long beans. (Shrimp Paste Bagoong optional).

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

## AFRITADA TOFU AND VEGETABLES \$17.95

Our savoury afritada, a tropical tomato-garlic sauce cooked with tofu, potato, 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 sauteed garlic, onions, tomatoes and shrimp paste(optional).

Topped with fried garlic and green onion

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

## CURRY TOFU AND VEGETABLES \$17.95

Our creamy curry coconut ginger sauce cooked with tofu, potato, carrots, red and green bell peppers.

ADD-ONS: Shrimp \$4.95 | Bagnet \$6.95

## PINAKBET | TROPICAL VEGETABLES AND SHRIMP \$18.95

A popular vegetable dish made with our shrimp paste bagoong, Asian long beans, bittermelon, bokchoy, Asian eggplant, butternut squash, okra, and peeled white shrimp. Try it bagnetted.

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

Bagnet - 100g of crispy pork belly



# PORK / BABOY

A LA CARTE PORTION OR SINGLE SERVING WITH RICE

## LECHON KAWALI \$19.95

### CRISPY PORK BELLY

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"

## CRISPY PATA | PORK HOCK \$21.95

Pork hock fried to a crispy skin and tender meat. Served with soy sauce seasoned vinegar, and lechon sauce.

## PORK ADOBO \$19.95

A classic tangy garlic dish made with our adobo sauce, laurel and pork with a blend of spices with boiled egg and fried garlic.

## GRILLED PORK BELLY \$19.95

This popular pork belly dish is succulent and juicy. Our marinade is well balanced tangy, sweet, garlicky and very tasty.  
Served with seasoned vinegar.

## PORK BICOL EXPRESS \$19.95

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

## 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.  
Served with shrimp paste.

## 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 tomato, red onion and mango.

## PINAKBET | TROPICAL VEGETABLES AND SHRIMP \$18.95

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

A popular dish made with our Shrimp Paste Bagoong, Asian long beans, bittermelon, bokchoy, eggplant, butternut squash, okra, and shrimp.



PINAKBET WITH BAGNET



CRISPY PORK BELLY



GRILLED PORK BELLY



PORK BICOL EXPRESS



PORK BINAGOONGAN





GRILLED BEEF RIBS



BEEF KALDERETA



BEEF KARE KARE



7-UP GARLIC PRAWNS

## BEEF / BAKA

A LA CARTE PORTION OR SINGLE SERVING WITH RICE.

### GRILLED BEEF RIBS | INIHAW BAKA \$21.95

Thinly sliced beef ribs with the same marination as our grilled pork belly is famous for. Served with seasoned vinegar.

### BEEF STEAK | BISTEK TAGALOG \$20.95

Thinly sliced beef sirloin, pan-seared with soy sauce, calamansi and special seasonings, topped with fried red onions.

### 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 🍌

Made with our kare kare sauce, real peanuts, garlic and herbs with beef, eggplants, long beans and bokchoy. Served with shrimp paste. A bestseller. As seen on "Food Network Canada-You Gotta Eat Here"

## SEAFOOD / "LAMANG DAGAT"

A LA CARTE PORTION OR SINGLE SERVING WITH RICE

### FRIED BONELESS MILKFISH PRITONG DAING BANGUS \$20.95 🍌

Our national fish is prepared deboned, marinated and fried. Topped with fried garlic. Served with seasoned vinegar.

### CRISPY BABY SQUID | PRITONG PUSIT \$20.95

Our best selling whole baby squid fried in our blend of light batter. Served with seasoned vinegar.

### GRILLED SQUID | INIHAW PUSIT \$21.95

Whole grilling squid grilled in a light soy sauce seasoning. Served with seasoned vinegar.

### 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.

### CRISPY BLACK TIGER PRAWNS \$23.95 🍌 🍌

Tiger prawns with shell-on and deveined fried in a light batter. Served with house made garlic aioli and seasoned vinegar.

### COCONUT GINGER

### BLACK TIGER PRAWNS \$23.95 🍌 🍌

Our creamy 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.



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





# 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 and a blend of spices with boiled egg. Topped with fried garlic. As seen on "Food Network Canada-You Gotta Eat Here"

## COCONUT GINGER CHICKEN \$19.95 🍗🥥🍷

This creamy velvety dish is made with our coconut ginger sauce, boneless chicken, chayote and bokchoy.

## CHICKEN AFRITADA \$19.95 🍗🍷

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

## MANILA CHICKEN CURRY \$19.95 🍗🍷

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

## CHICKEN KARE KARE \$19.95 🍗🥥

Made with our best selling kare kare sauce, a subtle peanut garlic cooked with chicken, Asian eggplants, long beans and bokchoy. Served with Shrimp Paste.

# NOODLES / PANCIT

## PANCIT BIHON \$16.95

This most popular noodle dish is made with thin rice vermicelli noodles, chicken, shrimp and mixed vegetables. Vegan option.

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

## PANCIT CANTON \$16.95

Another best-selling pancit is made with fresh flour noodles, chicken, shrimp and mixed vegetables.

As seen on "Food Network Canada - You Gotta Eat Here".

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

## MIXED NOODLES \$16.95

A blend of both rice and wheat noodles, chicken, shrimp and a variety of mixed vegetables. Vegetable option.

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

## PANCIT PALABOK \$20.95 🍗🍷

Thin rice noodles with seafood sauce made from boiled shrimp heads and annatto, topped with shrimp, squid rings, tinapa fish flakes, chicken chicharon, boiled egg, fried garlic and green onions.

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



CHICKEN ADOBO



MANILA CHICKEN CURRY



COCONUT GINGER CHICKEN



CHICKEN AFRITADA



VEGAN PANCIT BIHON



PANCIT PALABOK



PANCIT CANTON



# RICE, BREAD & SIDES

## STEAMED WHITE JASMINE RICE



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

## FRIED GARLIC WHITE RICE



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

## FRIED GARLIC BROWN RICE



(Serves 2-3) \$10.95

## STEAMED BROWN RICE



Choices: (Serves 1-2) \$4.50 | (Serves 2-3) \$8.95

## FRENCH FRIES



(Serves 1) \$5.95

## PANDESAL BREAD ROLLS

Choices: (4 Buns) \$5.95 | (8 Buns) \$9.95

## CAULIFLOWER RICE



(Serves 1) \$4.95

## EGG \$1.50

Poached, boiled, raw

# FIESTA PLATTERS

SERVED WITH HOUSE MADE DIPPING SAUCES (SERVES 4 - 6)



## TAPAS PLATTER \$49.95

- Calamares
- 4 BBQ or Inasal Skewers  
(Choice of BBQ Pork, BBQ Chicken, Chicken Inasal)
- 8 Lumpia Shanghai Spring Rolls  
(Choice of Pork, Chicken or Vegetables)



## MABUHAY PLATTER \$69.95

- Crispy Pata | Pork Hocks
- Daing Na Bangus | Fried Boneless Milkfish
- 4 BBQ Skewers  
(Choice of Chicken or Pork)



## CRISPY PLATTER \$46.95

- Calamares
- 8 Spring Rolls  
(Choice of Pork, Chicken or Vegetables)
- Crispy Pata Pork Hocks



## GRILLED PLATTER \$66.95

- Grilled Pork Belly
- Grilled Squid
- 4 BBQ Skewers  
(Choice of Chicken or Pork)



# COMBINATION PICK Includes Steamed or Garlic Rice (Serves 3 to 4)



## COMBINATION PICK 1 \$64.95

Pork Sisig, Beef Kare Kare ,Pancit Bihon,  
Steamed or Garlic Rice

## COMBINATION PICK 2 \$62.95

Crispy Pork Belly, Chicken Adobo, Coconut  
Ginger Vegetables, Steamed or Garlic Rice



## COMBINATION PICK 3 \$67.95

Grilled Pork Belly, Crispy Baby Squid,  
Beef Kaledereta, Steamed or Garlic Rice

## COMBINATION PICK 4 \$69.95

Fried Milkfish Daing, Crispy Pork Hock, Vegetables &  
Shrimp Pinakbet, Steamed or Garlic Rice



## COMBINATION PICK \$64.95

Sizzling Chicken Sisig, Filipino Beef Steak,  
Vegetable Chapsuey, Steamed or Garlic Rice

## COMBINATION PICK 6 \$68.95

Grilled Beef Ribs, Crispy Black Tiger Prawns  
Pancit Canton, Steamed or Garlic Rice



# KAMAYAN FEAST

*These pre-set meals are also great as 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) which includes tip



PREMIUM MIXED SET 1 (for one person)

## PREMIUM MIXED SET 1

\$36.95 per person + HST

- Soup
- Shrimp Inasal Skewer
- Grilled Beef Ribs | Inihaw Baka
- Crispy Pork Belly | Lechon Kawali
- BBQ Chicken Skewers
- Coconut Ginger Vegetables
- Choice of Steamed or Garlic Rice -
- Pickled cucumber, tomatoes and papaya slaw
- Chicken Chicharon
- House made dipping sauces

## PREMIUM SEAFOOD SET 2

\$36.95 per person + HST

- Soup
- Shrimp Inasal Skewer
- Milkfish | Daing na Bangus (Quarter Cut) Squid | Pritong Pusit
- Coconut Ginger Vegetables
- Tropical Veggies with Shrimp Paste
- Choice of Steamed or Garlic Rice
- Pickled cucumber, tomatoes and papaya slaw
- Chicken Chicharon
- House made dipping sauces



PREMIUM SEAFOOD SET 2 (for one person)

## SUPREME MEATLOVER SET 3

\$46.95 per person + HST

- Soup
- Vegetable Spring Rolls | Lumpia
- Shrimp Inasal Skewer
- Milkfish | Daing na Bangus (Quarter Cut)
- Crispy Baby Squid | Pritong Pusit
- Grilled Squid | Inihaw Pusit
- Tropical Veggies with Shrimp Paste | Pinakbet
- Choice of Steamed or Garlic Rice
- Pickled cucumber, tomatoes and papaya slaw
- Chicken Chicharon
- Housemade didping sauces

*"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 Critic, Toronto Star

## SUPREME MEATLOVER SET 4

\$46.95 per person + HST

- Soup
- Pork Spring Rolls | Lumpia Shanghai
- Grilled Pork Belly | Inihaw Liempo
- Crispy Pork Belly | Lechon Kawali
- Grilled Beef Ribs | Inihaw Baka
- Chicken Adobo
- Coconut Ginger Butternut Squash and Vegetables
- Choice of Steamed or Garlic Rice
- Pickled cucumber, tomatoes and papaya slaw
- Chicken Chicharon
- House made dipping sauces



SUPREME MEATLOVER SET 4 (for one person)

## PREMIUM VEGAN SET 5

\$36.95 per person + HST

- Soup
- Vegetable Spring Rolls | Lumpia
- BBQ Tofu Skewers
- Tofu & Vegetables Adobo
- Coconut Ginger Vegetables
- Vegan Vegetable Chopsuey
- Choice of Steamed or Garlic Rice -
- Pickled cucumber, tomatoes and papaya slaw
- Tofu Chicharon
- House made dipping sauces



PREMIUM VEGAN SET 5 (for one person)





TAPSILOG



SIZZLING SISILOG



BANGSILOG



TOCINOLOG

# ALL-DAY FILIPINO BREAKFAST SPECIALS SILOG

BREAKFAST SERVED WITH RICE AND ATCHARA SALAD  
CHOICE OF SCRAMBLED OR POACHED EGG(S)

## TAPSILOG \$18.95

Marinated citrus soy sauce beef  
served with garlic rice, 2 eggs, and atchara.

## TOCINOLOG \$18.95

Choices: Pork | Chicken | Tofu 

Sweet and savoury. A popular breakfast choice  
served with garlic rice, 2 eggs, and atchara.

## BANGSILOG \$19.95

Marinated and fried bangus/milkfish (half)  
served with garlic rice, 2 eggs, and atchara.

## SIZZLING SISILOG \$18.95

Choices: Pork | Chicken | Tofu 

Sisig chicken, pork, or tofu on a hot plate  
with one egg(optional) and garlic rice.

## BAGNET SILOG \$18.95

Crispy pork belly served with garlic rice, 2 eggs, and atchara.

## ADOBSILOG \$18.95

Choices: Pork | Chicken | Tofu 

Tangy garlic pork, chicken, or tofu  
served with garlic rice, 2 eggs, and atchara.

## FILIPINO BACON & EGGS \$18.95

Bacon cut pork belly deliciously marinated  
served with garlic rice, 2 eggs, and atchara.

## TORTANG TALONG | EGGPLANT OMELETTE \$18.95

Eggplant omelette is simple yet satisfying served with  
tomato and onions.



EGGPLANT OMELETTE





# 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](http://casamanila.ca)



[casamanilarestaurant](https://www.facebook.com/casamanilarestaurant)



[casamanilaca](https://www.instagram.com/casamanilaca)

## CONTACT US

✉ [info@casamanila.ca](mailto: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](http://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

SCAN FOR  
CASA MANILA  
WEBSITE



SCAN FOR  
PARTY TRAYS  
MENU



[casamanila.ca](http://casamanila.ca)



[casamanilarestaurant](https://www.facebook.com/casamanilarestaurant)



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