

SERVED- ALL DAY

BREAKFAST AT LA PARRILLA

Served with fried egg, garlic rice, slice cucumber & tomatoes.

TOSILOG

\$12.99

*(Sweetened
Pork belly)*



TAPSILOG

\$13.99

*(Marinated
Beef Sirloin strips)*



LONGSILOG

\$10.99

(Pork Sausage)



BANGSILOG

\$11.99

(Milkfish)



Serve with our homemade
spicy vinegar sauce!



NOODLES

MENU

PANCIT CANTON 13.99 S 23.99 F

Pork, chicken, shrimp, Chinese sausage, cabbage, carrots, snow peas, celery and egg noodles.

PANCIT BIHON 11.99 S 21.99 F

Pork, chicken, shrimp, onion, cabbage, carrots, green beans, celery, soy sauce and rice noodles

PANCIT SOTANGHON 12.99 S 22.99 F

Chicken, shrimp, cabbage, celery, carrots, green beans, annatto, fish sauce and glass noodles

PANCIT PALABOK 11.99 S 18.99 F

Shrimp sauce, ground pork rind, rice noodles, fried garlic topped w/ ground chicharon, boiled egg, shrimp, & green onions

MIKI-BIHON 22.99 F

Chicken, Pork, shrimp, Chinese sausage, cabbage, carrots, snow peas, celery and combination of egg & rice noodles

FILIPINO SPAGHETTI 11.99 S 18.99 F

In house spaghetti sauce with ground pork, Filipino hotdog, cheddar cheese and spaghetti noodles

LOMI 14.99 S 20.99 F

Thick noodles with squid balls, pork, egg, carrots, cabbage & green onions





SOUP MENU



ARROZ CALDO \$12.99

Filipino Congee made with chicken, boiled egg, scallion & garlic



GOTO \$13.99

Filipino Congee made with tripe, boiled egg, scallion & garlic



PAPAITAN SOUP \$14.99

Stew consisting of tripe, beef and pork intestine

LA PARRILLA DE MANILA



APPETIZER MENU



LUMPIANG SHANGHAI \$8.99
PORK EGG ROLL

Ground pork, carrots, potato, onions
with in house made dipping sauce.



TOKWA'T BABOY \$9.99

Marinated pork and fried tofu with onions,
scallions, chili and special in-house sauce



FRIED LUMPIA \$8.99
VEGETABLE ROLL

Cabbage, carrots, green beans, potato
with dipping sauce



CALAMARI \$15.99
CRISPY SQUID

Marinated in buttermilk, fried crisp,
topped with garlic jalapeno lime aioli

FRESH LUMPIA \$9.99
FRESH EGG ROLL

Cabbage, carrots, green beans, potato, lettuce
in fresh egg roll wrapper w/ special sauce &
w/ ground garlic & peanuts on the side.



**BEST
SELLER**

WEEKENDS ONLY

SIZZLING ADOBONG BALUT \$16.99

Garlic, onions, red & green bell,
adobo sauce and butter



SIZZLING SPECIALS



SIZZLING GRILLED SQUID

Marinated squid with tomato, onion, green onions with sweet soy glaze.

\$17.99



PORK SISIG

Fried crispy pork snout and pork ears with white onions, mayonnaise served with garlic rice and a side of mixed vegetables for lunch serving only

S \$14.99

F \$19.99

ADD EGG \$2.00



SHRIMP GAMBAS

With garlic, onions, red and green bell pepper, cooking wine and served with rice

S \$13.99

F \$19.99

Weekdays Only



SPECIAL DISHERS

SARCIADONG TILAPIA / POMPAÑO \$21.99

Fried fish cooked in an amazing sauce infused with ripe tomatoes, & fish sauce.

PINAPUTOK NA TILAPIA \$18.99

Stuffed with ripe tomatoes, yellow onions, minced ginger, a splash of lemon juice, & seasoned with salt and freshly ground black pepper. Wrap in aluminum foil and grilled to perfection on both sides.

DEEP FRIED CHILI SHRIMP \$25.99

Coated with light butter, cooked until achieving a delightful golden crispiness. Flavored with fried minced shallots, pepper, garlic, ginger, and chili pepper.



LA PARRILLA DE MANILA



CHICKEN MENU



CHICKEN ADOBO

S \$11.99 F \$18.99

Chicken thigh marinated in soy sauce, vinegar & pepper with bay leaf



CHICKEN BBQ COMBO

(2PCS) \$12.99

House special with java rice and in-house salad



FRIED CHICKEN

S 2PCS \$11.99 F 8PCS \$20.99

Boneless chicken thigh. Crispy outside, juicy in the inside, served w/ special gravy



CHICKEN CURRY

F \$21.00

Braised chicken with coconut milk, carrots, red and green bell pepper with curry spices
family size only

LA PARRILLA DE MANILA



VEGETABLES MENU

F- family size : good for sharing S- single serving with 1 cup of rice

GINATAANG LANGKA W/ SHRIMP

Jackfruit, shrimp cooked in coconut milk

F \$23.99

GINATAANG GULAY W/ SHRIMP

Green beans, eggplant, okra, calabasa, ampalaya cooked in coconut milk with shrimp

F \$22.99

GINATAANG GULAY W/ PORK

Green beans, eggplant, okra, calabasa, ampalaya cooked in coconut milk with pork

F \$19.99

PINAKBET

Pork, green beans, eggplant, okra, calabasa, ampalaya w/shrimp paste

S \$11.99 F \$18.99

LAING



Dried taro leaves with pork meat sauteed in shrimp paste & cooked in coconut milk.

S \$12.99 F \$21.99

GISISANG GULAY

Green beans, eggplant, okra, calabasa, ampalaya w/ soy sauce

S \$10.99 F \$18.99

CHAPSUEY

Pork, chicken, shrimp, cabbage, carrots, snow peas, red & green bell pepper, cauliflower and broccoli

F \$21.99



LA PARRILLA DE MANILA



PORK MENU



GRILLED PORKBELLY

S \$13.99 F \$20.99



PORK SINIGANG

Pork belly, tamarind soup, bok choy, green beans, eggplant, daikon radish & tomato and long green pepper

F \$20.99



PORK BBQ COMBO

2 Sticks. House special with java rice and in-house salad

\$13.99



CRISPY PATA PORK KNUCKLES

Boiled to tenderness with herb & spices & fried crisp, served with dipping sauce

\$21.99 REGULAR SIZE

size and price may change depending on the availability of stocks



MENUDO

Pork, liver, hotdog, carrots, potato, red bell peppers.

S \$12.99 F \$19.99



PORK BINAGOONGAN

Pork braised in shrimp paste, with sliced eggplant

S \$12.99 F \$19.99



DINUGUAN

Braised pork in pork blood and vinegar

S \$13.99 F \$23.99

LECHON KAWALI

Fried crispy pork belly with dipping sauce

S \$14.99 F \$20.99

RICE

MENU



BAGOONG FRIED RICE

Pork, shrimp paste, garlic topped with mango and green onion

F \$18.99

RICE & SIDES

Steamed Rice	\$2.50/ cup; \$11.00 (family style)
Garlic Rice	\$2.75/ cup; \$13.00 (family style)
Java Rice	\$2.75/ cup; \$13.00 (family style)

Pork BBQ (3 sticks per order)	\$13.00
Chicken BBQ (3 pcs per order)	\$12.00
Daing na Bangus (2 pcs)	\$13.00
Balut	\$4.00



JAVA RICE



GARLIC RICE

LA PARRILLA DE MANILA



SPECIALS

BILAO \$ 83.00

(GOOD FOR 3-4 PEOPLE)

Includes fried tilapia, grilled pork-belly, chicken barbecue, steamed shrimps, steamed crabs, steamed vegetables, tomatoes, salted egg and stuffed grilled squid served with an array of dipping sauces. It also comes with steamed rice and sinigang broth.

**Substitute fried tilapia for fried pompano • \$88.00*



LA PARRILLA DE MANILA



SEAFOOD MENU

GRILLED POMPANO

Grilled whole Pompano fish served
with special sauce

\$21.99

FRIED TILAPIA

Fried crispy whole tilapia, served
with special sauce

F \$17.99

ESCABECHE

Fried crispy whole **Tilapia** OR **Pompano**
with bell pepper, ginger & sweet & sour
sauce **TILAPIA** \$18.99 **POMPANO** \$22.99

GRILLED BANGUS

Grilled boneless bangus stuffed with
tomatoes and onions & sliced fried
eggplant and special sauce on the side.

F \$25.99

ADOBONG PUSIT

Squid braised in soy sauce and
vinegar

\$24.99

SHRIMP SINIGANG

Shrimp, tamarind soup, bok choy,
green beans, eggplant, daikon
radish, tomato & long green pepper

F \$25.99

POMPANO SINIGANG

Pompano, tamarind soup, bok choy,
green beans, eggplant, daikon
radish, tomato & long green pepper

F \$22.99





BEEF MENU



K A R E - K A R E

S \$15.99 F \$27.99

Beef braised in peanut sauce with tripe, eggplant, green beans, bok choy, served with shrimp paste. It comes with rice for single serving only



S P E C I A L B U L A L O

\$33.99

Beef stew (shank) with bok choy, corn, green beans and cabbage

B E E F P A R E S

Braised beef cooked in special spices.

S \$13.99

B E E F S T E A K

Beef marinated in soy sauce & spices with onions.

S \$14.99 F \$23.99

B E E F C A L D E R E T A

Braised beef with carrots, potato and tomato sauce

S \$14.99 F \$22.99

L E N G U A

Braised with herb & spices, mushroom, onions & green peas. Served with rice on the side.

\$23.99



DRINKS

MENU



MANGO JUICE \$4.25

BUKO JUICE \$4.25
COCONUT WATER



APPLE JUICE \$3.25

SAGO' T GULAMAN \$4.25
Brown Sugar syrup drink with Tapioca
Pearls and Strawberry Jelly.



CALAMANCI \$4.25
a Philippine lime/lemon. Has a refreshingly tart flavor
that is reminiscent of orange, lime, and lemon with a
strong and complex floral aroma

LA PARRILLA DE MANILA

All-time favorite DESSERT

Bread
Pudding

\$ 8



Turon Banana
ala Mode

\$ 7



Leche Flan

\$ 5



\$ 3

Vanila
Ice cream



La Parrilla de Manila
Special
Dessert

Buko Pandan \$8

Mais con yelo \$6

Halo-Halo \$12

