

# KULINARYA



## ALMUSAL breakfast

- Silogs  
Garlic rice, fried egg, papaya relish
- Bangsilog • bangus (fried milkfish) ..... 11
- Longsilog • longganisa (sweet sausage) .... 11
- Tocilog • tocino (cured pork)..... 11
- Tapsilog • tapa (cured beef) ..... 12



## BABOY pork

- Crispy Pata.....13  
Fried pork hock with vinegar sauce  
(\$15 for a large size when available, please ask your server)
- Crispy Binagoongan .....14  
Fried pork belly with shrimp paste and green beans
- Lechon Kawali .....13  
Fried pork belly with lechon sauce
- Dinuguan .....12  
Braised pork in pork blood stew
- Sizzling Sisig.....12  
Minced pork ears with egg



## MANOK chicken

- Manok sa Gata.....13  
Chicken, pineapple bits, and vegetables in coconut milk
- Chicken Adobo ..... 12  
A classic! chicken braised in vinegar, soy sauce& garlic
- Tamarind Chicken .. half..... 10..... whole.. 18  
Brined in tamarind and deep fried to perfection



## PANCIT noodles

- Pancit Malabon ..... 13  
Thick rice noodles topped with shrimps, fish flakes, pork crackling , eggs, and pork slices
- Pancit Canton/Bihon ..... 12  
Egg or rice noodle with chicken, shrimp, and vegetables



## GULAY vegetables

- Ginataang Kalabasa ..... 13  
Squash, green beans and eggplant in coconut milk and shrimp paste
- Pinakbet ..... 12  
Mixed asian vegetables in shrimp paste
- Laing ..... 11  
Rich and creamy, made from dried taro leaves in coconut milk and shrimp paste with pork slices.
- Tortang Talong ..... 11  
Eggplant Omelet

\*Shrimp paste and and pork are OPTIONAL



For party trays and catering, please ask your server or check out our website:



## PAMPAGANA appetizers

- Talong Ensalada..... 11  
Grilled eggplant, tomato, onion, salted egg, and mango
- Pork BBQ..... 10  
Grilled pork skewers (4 skewers)
- Lumpiang Shanghai.....9  
Pork and vegetable spring rolls (12 rolls)
- Tokwa Baboy.....8  
Fried tofu and pork belly with vinegar sauce



## SOPAS soup

- House Sinigang .....Pork 13 ..... Beef 14  
Meat (choice of pork or beef) and vegetables in tamarind broth
- Sinampalukang Manok..... 13  
Chicken soup in tamarind broth
- Tinolang Manok..... 13  
Chicken soup with papaya and veggies



## BAKA beef

- KareKare..... 14  
Beef, tripe (optional), and vegetables in peanut sauce
- Bistek ..... 13  
Braised beef slices and onions cooked in soy sauce and lemon
- Kaldereta ..... 13  
Beef and potato stewed in tomato sauce



## GALING SA DAGAT seafood

- Inihaw Na Pusit ..... 14  
Grilled squid stuffed with tomato and onion
- Bangus ..... 13  
Sisig /ihaw/daing with mango ensalada
- Galunggong ..... 12  
Deep fried mackerel with mango ensalada
- Fried Tilapia..... 13  
With Escabeche sauce .....add 2



## KANIN rice

- Fiesta Rice..... 14  
rice dish topped with slices of crunchy pork belly, salted egg, smoked fish flakes and vegetables
- Bagoong Rice..... 14  
Rice dish with coconut milk , shrimp paste, topped with pork, onion, tomatoes, salted egg and mangoes
- Steamed Rice small.....2 large.....4
- Sinangag (garlic fried rice) small.....3 large....5
- Brown Rice small ..... 3 large .....5



## MATAMIS dessert

- Halo halo ..... \$8      Turon con sorbetes.....\$6
- Cassava ..... \$3      Leche flan.....\$3



KAMAYAN feast is BY RESERVATION ONLY

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