



TAKEOUT & DELIVERY MENU

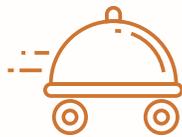
AVAILABLE FROM MAY 2-10, 2020

1771 Special

Only 6-8 orders available per day so place your orders now!

Bangus Belly with Miso Glaze

Pan-fried bangus belly spread with Japanese miso glaze P620



AVAILABLE
MAY 9-10 ONLY

Mother's Day Family Meal

Good for three persons

Cream of Mushroom Soup

Everyone's favorite creamy comfort soup

Chicken Piccata

Succulent thinly-pounded breaded chicken breast fried in butter and tossed in lemon butter sauce; lightly creamed spaghetti

Fudge Brownies

Rich and chocolatey, made with Swiss chocolate!

P2100

Mains

Pinaputok na Fish of the Day

Price available upon request

Rated GG

Galunggong fillets fried in garlic oil and topped with browned garlic. P369.99

Corned Beef Sinigang

"You've got to try it to believe it!"
Corned beef short plate and boneless beef shanks in tamarind broth with native vegetables. P639.99

Seafood Sinigang sa Miso

Bangus, shrimp and squid in tamarind broth with Japanese and yellow miso. P670

Kare-Kare

The quintessential Filipino stew of ground peanuts, oxtail, oxfeet, tripe and native vegetables. P579.99

Beef Caldereta

The popular Philippine beef stew with tomatoes, spices and bell peppers. P449.99



Can be served frozen upon request

Garlicky Adobo

A mixture of pork and beef, stewed with annatto seeds and sauteed with lots of toasted garlic. P650

Lamb Caldereta

Boneless lamb leg stewed in tomato sauce, with peppers, carrots and spices. Can be mild or spicy. P600

Chicken a la Pobre

A comforting classic! Two boneless chicken legs marinated in a special soy sauce sliced into wide strips after grilling and sprinkled with browned garlic bits P470

Chicken Adobo sa Gata

Still retains the vinegar-garlic-peppercorn balance but thickened with coconut milk. P430

Fresh Vegetable Spring Rolls

Homemade fresh lumpia wrapper stuffed with shrimp, pork, shredded cabbage, carrots, kangkong stems and Baguio beans; served with lumpia sauce and chopped fresh garlic. P300

Sitaw Express

String beans and green chili in coconut milk. P260

Ampalaya with Sotanghon

Boost your immunity with this healthy dish! Ampalaya guisado mixed with sotanghon, shrimp, pork, tomato, garlic, and onion. P350

Tuyo Pasta

Spaghetti, tuyo flakes in garlic oil, red bell pepper, and parsley. P290

Sotanghon Guisado

Stir-fried glass noodles with cabbage, carrots, Baguio beans, chicken, pork and shrimp. P350

Dessert & Merienda

Fried Suman with Mango

Rolled-out suman fried to a light crisp, topped with ripe mangoes, and served with sweet coco jam. P199.99

Keso Flan

A baked but light, no crust cheesecake served with queso de bola and red egg. Parang bibingka na hindi! P160

Ginataang Bilo Bilo

Ube, sweet potato, glutinous rice balls, banana and tapioca cooked in thickened coconut milk. Pwedeng dessert o merienda! P120

Banana Turon

Caramelized banana spring rolls. P130



TAKEOUT & DELIVERY MENU

AVAILABLE FROM MAY 11-17, 2020

1771 Special

Only 6-8 orders available per day so place your orders now!



Ginataang Hipon

Whole shrimp cooked in creamy coconut milk with green pepper. P590

Family Meal

Bistek Tagalog

Beef sirloin marinated in a soy sauce and calamansi mixture and served with sautéed onions.

Fresh Lumpiang Ubod & Green Papaya

Homemade lumpia wrapper stuffed with fresh ubod, ground pork, green papaya strips; served with lumpia sauce and chopped fresh garlic.

Mini Banana Cue

Bite-size caramelized saba bananas on a stick.

P1500

Mains

Grilled Bangus with Salsa

Whole bangus seasoned with soy sauce and calamansi and pan-fried, then topped with mango salsa. P490

Rated GG

Galunggong fillets fried in garlic oil and topped with browned garlic. P369.99

Corned Beef Sinigang

"You've got to try it to believe it!"

Corned beef short plate and boneless beef shanks in tamarind broth with native vegetables. P639.99

Chicken Sotanghon Soup

A healthful soup of shredded chicken breast, garlic, sotanghon, atsute, and chicken stock topped with browned garlic and spring onions. P110

Sugar-Free Humba

Pork belly stewed in soy sauce, rum, vinegar, fermented black beans and coco sap sweetener. P519.99

Beef Ribs Binagoongan

Beef short ribs and beef shoulder browned and stewed until tender with garlicky bagoong. P690

Bistek Tagalog

Beef sirloin marinated in a soy sauce and calamansi mixture and served with sautéed onions. P370

Grilled Chicken Barbecue

Grilled boneless chicken leg marinated in our very own barbecue concoction. P559.99

Garlicky Chicken Adobo

Chicken stewed with annatto seeds and sautéed with lots of toasted garlic. P490

Kare-Kare Vegetables

A vegetarian version of a Filipino favorite! P290

Fresh Lumpiang Ubod & Green Papaya

Homemade lumpia wrapper stuffed with fresh ubod, ground pork, green papaya strips; served with lumpia sauce and chopped fresh garlic. P290

Vegetable Fritters

Carrots, squash, camote, and bell peppers fried in an egg-flour mixture until golden brown. P290

Sentro Bagoong Rice

Topped with omelette strips, Macau chorizo, air-dried beef tapa, chicharon, and green mango strips. P650

Longganisa Pasta

Homemade longganisa on spaghetti tossed in garlic and olive oil. P280

Dessert & Merienda

Maja Blanca

Everyone's favorite Pinoy pudding made from coconut milk! P120

Mini Banana Cue

Bite-size caramelized saba bananas on a stick. P150

Buko Pandan

Cold, creamy and not too sweet. P260

Arroz Caldo

With diced boneless chicken, fried garlic, and spring onions. P210

Pancit Palabok

Our version of pancit palabok with a flavor-packed sauce made from scratch and topped with tinapa flakes, chicharon, shrimps, hard-boiled egg, spring onions and browned garlic. P410



Can be served frozen upon request