

All dishes served are free from monosodium glutamate.



Fried Calamari on mixed green salad with aioli dressing	12,50 €
Larry's House Salad	
Seasonal salad with kalamansi honey vinaigrettes	11,50 €
with chicken breast strips	14,50 €
with shrimp	19,50 €
Fresh Tomato Salad with balsamic vinaigrette and anchovis and basil garnish	11,50 €
Vegetarian Spring Roll, vegan Homemade with vegetable filling, served with chili soy sauce	6,00 €
"Lumpia", Spring Roll Homemade with ground beef, served with sweet chili dip	6,00 €
Lumpiang Sariwa, vegan filled with sautéed vegetables and topped with toasted peanuts, served with garlic soy sauce	8,50 €
Lumpiang Sariwa Rolls Selection	12,00 €
for 2 persons	19,00 €
Ukoy Crispy fritters made with scampi, carrots, and bean sprouts,	12,50 €
served with chili soy sauce	0.50.6
Or vegan with Tofu	9,50 €
Children's Menu	
Crispy chicken nuggets served with french fries	7,00 €
Pasta with tomato sauce	7,00 €

# The Diversity of Asia our Filipino specialties

Chicken or Pork Adobo Braised chicken legs or pork belly marinated in garlic and soy sauce	17,50 €
Caldereta Sirloin steak strips cooked with vegetables in spicy tomato and coconut sauce	19,50 €
Ginataang Pabo Turkey breast and vegetables simmered in coconut milk with chili and ginger sauce	17,50 €
Crispy Pata for 2 persons - preparation at least 25 minutes Crispy deep-fried pork knuckles served with a side salad of freshly blanched vegetables, potatoes, and teriyaki-chili, soy, and coconut vinegar dipping sauce	34,00 €
Kare-Kare for 2 persons Classic Filipino stew of beef, oxtail, eggplant, pak choi, and bush beans in a rich savoury peanut sauce	39,00 €
Inihaw na Bangus ca. ca. 450g Milk fish grilled in banana leaves with tomato, onion, and garlic filling served with a side salad	24,00 €
All Filipino specialties are served with rice	
Pancit Guisado - rice noodles with soy sauce -with julienne vegetables - vegetarian	12,50 €
-with julienne vegetables and chicken breast strips -with julienne vegetables and scampi	14,50 € 19,50 €
Dessert	
Leche Flan Classic Filipino crème caramel	7,00 €
Spiced Banana Flambé	7,00 €
Bananas cooked in chili, coconut, and rum flambé served with vanilla ice cream	
Larry's Crepes with caramelized mango and coconut strips, homemade Mango Ice cream	8,50 €
Mango Panna Cotta	7,00 €
Halo Halo - Traditional Filipino dessert popularly	9,50 €
served during the summer season hilipienisches National-Sommer-Dessert we serve from May to October	-

# Sizzling at Larry's Savoury dishes served on a hot plate

Calamares	18,50 €
Gambas	23,50 €
Cichlid	17,50 €
Tofu, vegan	14,50 €
Vegetable Fry, vegan	12,50 €

Sizzling dishes are served with rice, stir-fried vegetables, chili soy sauce or coconut-ginger sauce

### Chicken Inasal BBQ

18,50 €

Grilled chicken thighs in teriyaki, turmeric, and lemongrass marinade served with fresh vegetables and rice

# Pork or Turkey Sisig

18,50 €

Slices of grilled pork belly or slices of grilled turkey breast served with julienne vegetables, rice, and oyster and lime soy sauce - may be cooked spicy upon request

### Bistek Tagalog

19,50 €

Sirloin steak strips served with lightly caramelized onion rings in butter soy sauce and rice

#### Chicken Rebosado

18,50 €

Battered chicken breast served with vegetable stir-fry, rice, and chili soy sauce

#### Lechon Kawali

18,50 €

Roasted pork belly strips with chili soy sauce served rice and wok vegetables

#### Seafood

22,50 €

with King Prawns & Baby Calamari sauted in Garlic-Chili sauce with wok vegetables

## **Bicol Express**

with fried pork belly strips	17,50 €
with fried chicken breast strips	17,50 €
with fried sirloin steak strips	19,50 €

served with spicy coconut - shrimp paste - sauce, rice, and vegetable of the day

Chicken breast	17,50 €
Rump steak ca. 300g	25,50 €

All served with chili soy sauce, roasted potatoes, and salad