



PANCIT MALABON
Rice noodles with special Manila Sunset sauce, topped with shrimps, eggs, chicharon and vegetables
\$4.50

100%
Gluten
Free*

BIBINGKANG GALAPONG
Rice cake made from real "galapong", eggs and milk, topped with white cheese. Served with grated coconut
\$3.75



100%
Gluten
Free*

Our
SPECIALTIES
Since 1985

PUTO BUMBONG
Purple rice, wet ground and steamed in bamboo tubes, topped with grated coconut, butter and sugar
\$2.75



100%
Gluten
Free*



GOTO
Rice porridge with pork cuts slowly cooked to perfection and topped with toasted garlic, and spring onions
\$4.25

100%
Gluten
Free*

Traditional Filipino
FAVORITES



ARROZ CALDO
Rice porridge with chicken, seasoned with toasted garlic and spring onions and topped with eggs. \$4.25



TOKWA'T BABOY
Deep fried tofu and pork cuts marinated in vinegar, garlic and soy sauce. \$4.25



CRISPY TOKWA'T BABOY
Deep fried tofu and pork cuts marinated in vinegar, garlic and soy sauce, topped with lechon kawali slices. \$6.95



LUMPIANG SHANGHAI
Mini crisp eggroll with minced pork & vegetables, served with sweet and sour dip. (12pcs) \$4.95



FRESH LUMPIA
Sautéed mixed fresh vegetables rolled in thin crepe-like wrapper with lettuce and peanuts, served with semi-sweet peanut sauce. \$4.25



LUMPIANG PRITO
Fried mixed fresh vegetables rolled in thin crepe-like wrapper, served with vinegar dip. (2pcs) \$2.95



DINUGUAN AT PUTO
Pork blood stew with assorted pork cuts, served with steamed rice cake. \$4.95



KIKIAM
Ground pork and vegetables wrapped in bean curd sheets and deep-fried to golden brown. (3pcs) \$6.95

the
GRILL
SERVED WITH RICE AND SOUP



GRILLED BANGUS
7.95

CHICKEN BBQ PLATE
Skewered boneless chicken slices marinated in our special Sunset spices 7.95

PORK INIHAW PLATE
Charbroiled pork belly slices marinated in vinegar and fresh garlic 7.95

GRILLED SQUID PLATE
Marinated jumbo squid, grilled and topped with our special sauce 7.95

GRILLED BANGUS (BONELESS)
Half boneless grilled milkfish, lightly seasoned 7.95

PORK SISIG PLATE
Grilled pork with pork liver, chopped and seasoned with lemon, vinegar, chilis, topped with crispy lechon kawali 8.95



more
PLATES
SERVED WITH RICE AND SOUP

CRISPY PATA
Deep fried pork hock marinated in our special spices 6.95

DAING NA BANGUS
Deep fried half of boneless milkfish marinated in vinegar and garlic 7.95

FRIED CHICKEN
Deep fried Pinoy style chicken leg quarter 6.95

BEEF TAPA & EGGS
Charbroiled marinated beef top sirloin sliced strips served with two fried eggs 7.95

PORK TOCINO & EGGS
Half a pound of charbroiled sweet cured pork meat served with two fried eggs 7.95

LONGGANISA & EGGS
Grilled sweet garlic native sausages, served with two fried eggs 7.95

KARE-KARE (OXTAIL & TRIPE)
Stew with thick savory peanut sauce, made from oxtail, tripe, vegetables, served with shrimp paste (bagoong) 8.95



DESSERTS

- PUTONG PUTI** 5.95
Steamed rice cake
- HALAYANG UBE** 9.95
Purple yam cake
- LECHE FLAN** 9.95
Caramel custard cake
- CASSAVA** 9.95
Cassava root cake
- MAHA MAIZ** 9.95
Corn and coconut pudding
- HALO-HALO** 4.25
Medley of preserved tropical fruit bits, shaved ice and milk, topped with ube and leche flan
- MAIZ CON HIELO** 3.75
Creamed corn with shaved ice and milk, topped with corn flakes
- SAGO AND GULAMAN** 2.95
Tapioca pearls and diced Philippine gelatin in sweet syrup with shaved ice



— MAIZ CON HIELO — — HALO-HALO —
— SAGO AND GULAMAN —



Party Platters

	serves parties of :			
	4-5	6-8	10-12	18-20
PANCIT MALABON	14.95	21.95	31.95	41.95
PANCIT GUIBADO		23.95	34.95	44.95
LUMPIANG SHANGHAI		18.95	34.95	
		50pcs	100pcs	
KIKIAM			10pcs	19.95
CRISPY PATA (FAMILY SIZE)				17.95
LECHON KAWALI			(per lb.)	10.95
CHICKEN EMBUTIDO				10.95
RELLENONG BANGUS				22.95
ARROZ CALDO/GOTO LARGE TRAY				24.95
		med. tray	lrg. tray	
PORK INIHAW		35.00	50.00	
PORK TOCINO		35.00	50.00	
PORK SISIG		35.00	50.00	
BEEF TAPA		40.00	60.00	
GRILLED SQUID		35.00	50.00	
PORK DINUGUAN		35.00	50.00	
TOKWA'T BABOY		35.00	50.00	
CRISPY TOKWA'T BABOY		35.00	50.00	
KARE-KARE		40.00	60.00	
BEEF KALDERETA		40.00	60.00	
MORE VEGETABLE TRAYS *		30.00	45.00	
MORE PORK/CHICKEN TRAYS *		35.00	50.00	
MORE BEEF TRAYS *		40.00	60.00	

*See/call branch for available selections

PORK/CHICKEN BBQ SKEWERS (each) 1.90
40+ \$1.75 (each)



ABOUT US

Sunset at Manila Bay evokes in the hearts of Filipinos in America, remembrances of home and the natural charms of the Philippine islands.

Manila Sunset derived its name from this beautiful Philippine scenery - for in many ways, the food of Manila Sunset evokes the same nostalgic feeling. They bring back the memories of old-fashioned homecooking and traditional celebrations: Pasko, Simbang Gabi, Flores de Mayo, weddings, homecomings and other joyous occasions.

Manila Sunset specializes in a few but unique and hard-to-find Filipino foods such as **Bibingka Galapong** and **Puto Bumbong** which are traditionally found in church plazas and roadside stalls only during the Christmas Season. Our best seller, **Pancit Malabon** is prepared from an original well-guarded recipe from the fishing village of Malabon from which the name of the delicacy came from. Even in the Philippines, there are only very few cooks who know how to prepare this delicacy.

When Manila Sunset opened its first store on Sunset Boulevard in Los Angeles, California, in 1985, its limited menu was originally intended for Filipinos in America who have missed these foods for a long time. Soon, it gained the attention and approval, not only of Filipino-Americans, but also of other nationalities composing the multi-racial communities of California.

Manila Sunset is one of the very few Filipino restaurants included in Paul Wallach's Guide to Restaurant of Los Angeles and Southern California and Linda Burum's Guide to Ethnic Food in Los Angeles.

Manila Sunset also earned favorable reviews from the Los Angeles Times, Orange County Register, Pasadena-Star News, the Hudson Magazine in New Jersey, and various Filipino-American newspapers and magazines. Manila Sunset was recently honored with Manila-U.S. Times Eagle Award of Excellence as "Restaurant of the Year".

Welcome to Manila Sunset. We cannot promise to give you the grandeur of the famous sunset at Manila Bay, but only the authentic taste of the Philippine cuisine and the country's legendary hospitality.

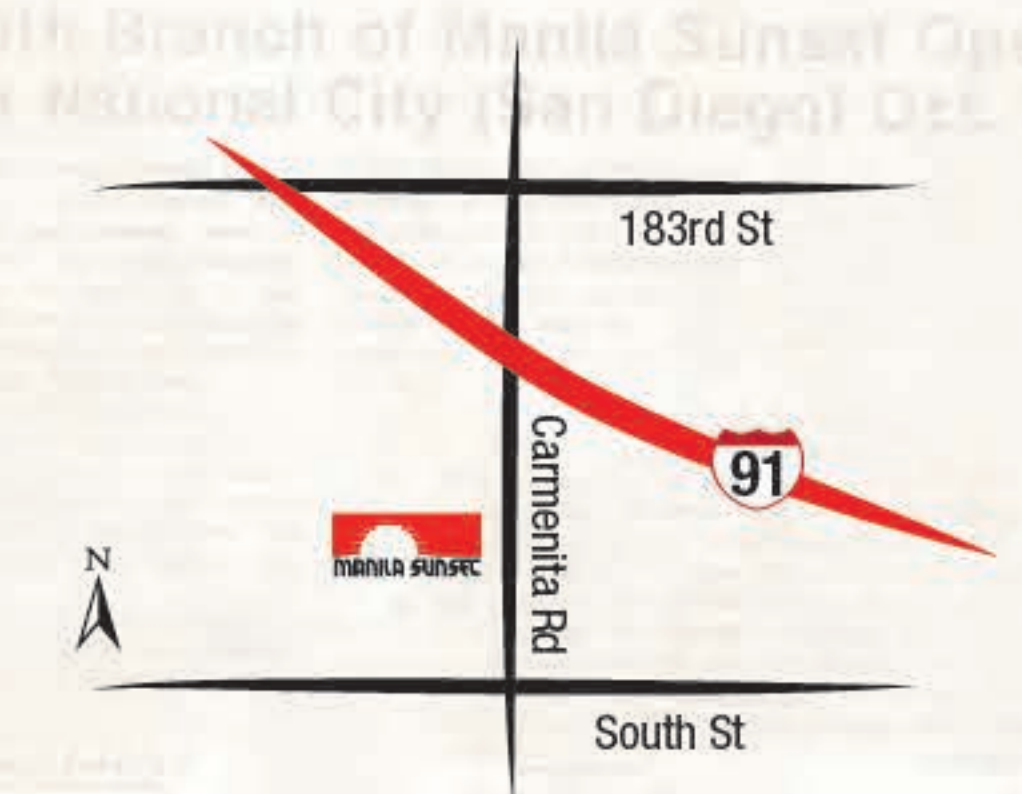
LOCATIONS

- LOS ANGELES**
1016 N Vermont Ave.,
Los Angeles, CA 90029
(323) 665-1010
- NORTH HILLS**
9516 Sepulveda Blvd.,
North Hills, CA 91343
(818) 895-2001
- RANCHO CUCAMONGA**
11815 Foothill Blvd.,
Rancho Cucamonga, CA 91730
(909)484-0980
- SAN DIEGO (MIRA MESA)**
9837 Mira Mesa Blvd.,
San Diego, CA 92131
(858) 578-6200
- SAN DIEGO (NATIONAL CITY)**
925 E Plaza Blvd.,
National City, CA 91950
(619) 474-0421
- SAN FERNANDO VALLEY**
9516 Sepulveda Blvd.,
North Hills, CA 91343
(818) 895-2001
- SEATTLE**
307 Tukwila Pkwy.,
Tukwila, WA 98188
(206) 922-3941
- WEST COVINA**
2550 E Amar Rd.,
West Covina, CA 91792
(626) 912-7672

*Welcome, tuloy po kayo!
Dito araw-araw ay Pasko!*



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* price and availability subject to change *