



**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**  
Sauteed 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  
Skewered pork slices marinated in our special Sunset spices

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

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

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

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

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



*more*  
**PLATES**  
SERVED WITH RICE AND SOUP

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

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

**FRIED CHICKEN** 6.95  
Deep fried Pinoy style chicken leg quarter

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

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

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

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



# DESSERTS

- PUTONG PUTI** 5.95  
Steamed rice cake
- HALAYANG UBE** 9.95  
Purple yam cake
- LECHE FLAN** 9.95  
Caramel custard cake
- 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
<b>PANCIT MALABON</b>	14.95	21.95	31.95	41.95
<b>PANCIT GUIBADO</b>	16.95	23.95	34.95	44.95
<b>LUMPIANG SHANGHAI</b>		50pcs	100pcs	
		18.95	34.95	
<b>KIKIAM</b>		10pcs		
		19.95		
<b>CRISPY PATA (FAMILY SIZE)</b>				11.95
<b>LECHON KAWALI</b>		(per lb.)		10.95
<b>CHICKEN EMBUTIDO</b>				10.95
<b>ESCABECHE LAPU LAPU</b>				M.P
<b>RELLENONG BANGUS</b>				22.95
<b>ARROZ CALDO/GOTO LARGE TRAY</b>				24.95
		med. tray	lrg. tray	
<b>PORK INIHAW</b>		35.00	50.00	
<b>PORK TOCINO</b>		35.00	50.00	
<b>PORK SISIG</b>		35.00	50.00	
<b>BEEF TAPA</b>		40.00	60.00	
<b>GRILLED SQUID</b>		35.00	50.00	
<b>PORK DINUGUAN</b>		35.00	50.00	
<b>TOKWA'T BABOY</b>		35.00	50.00	
<b>CRISPY TOKWA'T BABOY</b>		35.00	50.00	
<b>KARE-KARE</b>		40.00	60.00	
<b>BEEF KALDERETA</b>		40.00	60.00	

**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.

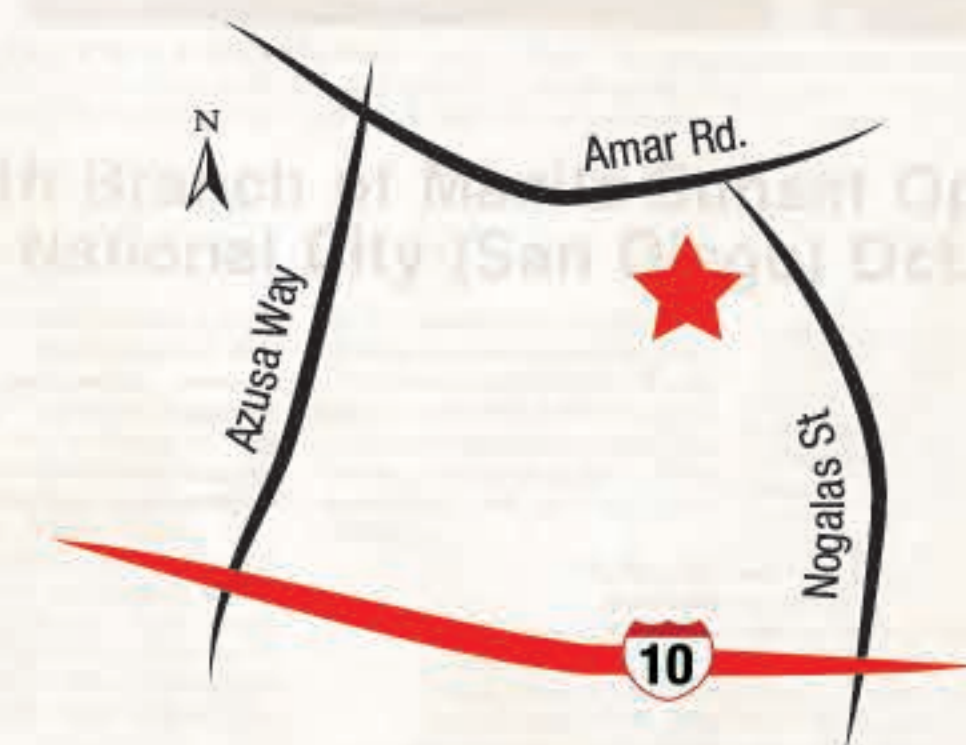
## LOCATIONS

- CERRITOS**  
13347 South St. (at Carmenita Rd)  
Cerritos, CA 90703  
(562) 809-5800
- 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

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



**626.912.7672**  
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**WEST COVINA, CA 91792**



**WESTCOVINA@MANILASUNSET.COM**  
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\* price and availability subject to change \*