



PANCIT MALABON

Rice noodles with special Manila Sunset sauce, topped with shrimps, eggs, chicharon and vegetables

\$4.50



BIBINGKANG GALAPONG

Rice cake made from real galapong, eggs and milk, topped with white cheese. Served with grated coconut

\$3.75



BIBINGKANG A LA MODE

Macapuno ice cream and toasted coconut flakes (recommended for date in only)

\$6.25

Our SPECIALTIES

Since 1985



PUTO BUMBONG

Purple rice, wet ground and steamed in bamboo tubes, topped with grated coconut, butter and sugar

\$2.75



GOTO

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

\$4.95



Traditional Filipino FAVORITES



ARROZ CALDO

Rice porridge with chicken, seasoned with roasted garlic and spring onions and topped with eggs. \$4.95



TOKWA'T BABOY

Deep fried tofu and pork cuts marinated in vinegar, garlic and soy sauce, and topped with eggs. \$3.95



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



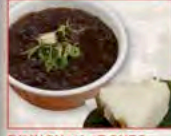
FRESH LUMPIA

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



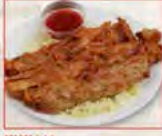
LUMPIA PRITO

Fried mixed fresh vegetables rolled in thin crepe-like wrapper, served with vinegar dip. (2pcs) \$2.75



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 card sheets and deep-fried to golden brown. (3pcs) \$6.95

CRISPY DINUGUAN

Pork cuts stewed in vinegar and beef pork blood, topped with crispy lechon kawali and green onions. \$10.95

the GRILL

SERVED WITH RICE AND SOUP



GRILLED BANGUS BONELESS

Skewered pork slices marinated in our special Sunset spices. 7.95

Skewered boneless chicken slices marinated in our special Sunset spices. 7.95

Charbroiled pork belly slices marinated in vinegar and fresh garlic. 7.95

Marinated jumbo squid, grilled and topped with our special sauce. 7.95

Half boneless grilled milkfish, lightly seasoned. 7.95

Grilled pork with pork liver, chopped and seasoned with onion, vinegar, chili, topped with crispy lechon kawali. 8.95



GRILLED SQUID



PORK SISIG



PORK INIHAW



PORK BBQ



CRISPY PATA



DAING NA BANGUS

more PLATES

SERVED WITH RICE AND SOUP

Deep fried pork hock marinated in our special spices. 6.95

Deep fried half of boneless milkfish marinated in vinegar and garlic. 7.95

Charbroiled marinated beef top sirloin sliced strips served with two fried eggs. 7.95

Half a pound of charbroiled sweet cured pork meat served with two fried eggs. 7.95

Grilled sweet garlic native sausages, served with two fried eggs. 7.95



PORK TOCINO AND EGGS



LONGGANISA AND EGGS



CRISPY PATA FAMILY SIZE \$17.95

cold DESSERT

PUTONG PUTI 5.50
Steamed rice cake

HALAYANG UBE 10.95
Purple yam cake

LECHE FLAN
Caramel custard cake

CASSAVA 8.95
Cassava root cake

HALO-HALO 4.95
Medley of preserved tropical fruit bits, shaved ice and milk, topped with ube and leche flan

MAIZ CON HIELO 4.50
Creamed corn with shaved ice and milk, topped with corn flakes

SAGO AND GULAMAN 3.25
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
LUMPIA SHANGHAI		50pcs	75pcs	100pcs
		18.95	26.95	35.95
LECHON KAWALI			45.00	60.00
LECHON PAKSIW			45.00	60.00
PORK INIHAW			45.00	60.00
PORK SISIG			45.00	60.00
DINAKBET			40.00	50.00
DINUGUAN			40.00	50.00
CRISPY DINUGUAN			45.00	60.00
ADOBO CHICKEN			40.00	50.00
TOKWA'T BABOY			40.00	50.00
CRISPY TOKWA'T BABOY			45.00	60.00
ARROZ CALDO / GOTO TRAYS LARGE			24.95	
CRISPY PATA FAMILY SIZE			17.95	
LECHON KAWALI / LECHON PAKSIW (per lb.)			11.95	
WHOLE GRILLED OR FRIED BANGUS			11.95	
TILAPIA ESCABECHE			8.95	
LAPU LAPU ESCABECHE			M.P	

PORK/CHICKEN BBQ SKEWERS (each) 1.95
40+ Pork / Chicken \$1.85 (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

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

WEST COVINA
2550 E Amar Rd.,
West Covina, CA 91792
(626) 912-7672

SAN DIEGO (MIRA MESA)
9837 Mira Mesa Blvd.,
San Diego, CA 92131
(858) 578-6200

SAN FERNANDO VALLEY
9516 Sepulveda Blvd.,
North Hills, CA 91343
(818) 895-2001

SAN DIEGO (NATIONAL CITY)
925 E Plaza Blvd.,
National City, CA 91950
(619) 474-0421

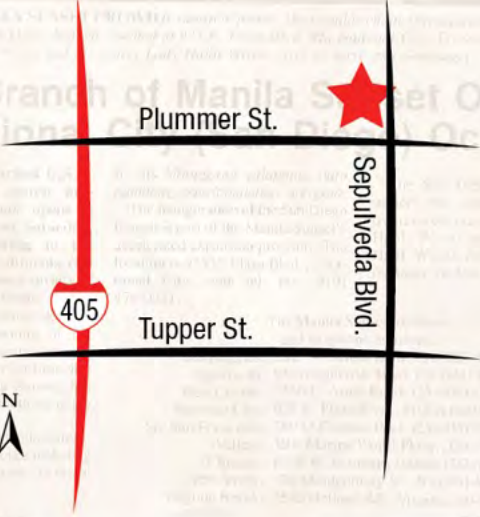
RANCHO CUCAMONGA
11815 Foothill Blvd.,
Rancho Cucamonga, CA 91730
(909)484-0980

SEATTLE
307 Tukwila Pkwy,
Tukwila, WA 98188
(206) 922-3941

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



818.895.2001
9516 SEPULVEDA BLVD.,
NORTH HILLS, CA 91343



NORTHILLS@MANILASUNSET.COM
WWW.MANILASUNSET.COM

