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 derives 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 homesteading and traditional celebrations: Peñas, Sinbáng Sali, 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 Ilonggongs Salapong and Pute Bumbong which are traditionally found in church plazas and seaside statues 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-ethnic communities of California.

Manila Sunset is one of the very few Filipino restaurants included in Paul Wallach’s Great Guide to Restaurants of Los Angeles and Southern California and Linda Burton’s Guide to Ethnic Food in Los Angeles.

Manila Sunset also earned favorable reviews from the Los Angeles Times, Orange County Register, President’s 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) 866-1010

CERRITOS 13347 South St. (at Garmenta Rd) Cerritos, CA 90703 (562) 609-5800

WES COVINA 2500 E Amar Rd., West Covina, CA 91792 (626) 912-2772

SAN DIEGO (MIRA MESA) 9637 Mira Mesa Blvd., San Diego, CA 92131 (858) 767-6200

SAN FERNANDO VALLEY 9516 Sepulveda Blvd., North Hills, CA 91343 (818) 895-3001

SAN DIEGO (NATIONAL CITY) 525 E Plaza Blvd., National City, CA 91950 (619) 474-0421

RANCHO CUCAMONGA 11615 Foothill Blvd., Rancho Cucamonga, CA 91730 (909) 481-0880

SEATTLE 307 Tulalip Pkwy, Tulalip, WA 98271 (425) 912-3841

NORTHHILLS@MANILASUNSET.COM www.MANILASUNSET.COM

* price and availability subject to change *

DESSERT

PUTONG PUTI 6.25
Steamed rice cake

HALAYANG UBE 10.95
Purple yam cake

LECHE FLAN 10.95
Caramel custard cake

CASSAVA 10.95
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
Topkino pearls and dices Philippine gelatin in sweet syrup with shaved ice

Party Platters

serves parties of:

4-6 small 6-8 medium 10-12 large 15-20 x-large

PANCIT MALABON 16.95 24.95 34.95 44.95

LUAP SHANGHAI 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

PAKSIW 40.00 50.00

CRISPY DINUGUAN 45.00 60.00

DINUGUAN 40.00 50.00

CRISPY TONKAWA BABOY 40.00 50.00

TOKWA’T BABOY 40.00 50.00

ARROZ CALDO / GOTO TRAYS LARGE 25.95

CRISPY PATA FAMILY SIZE 19.95

LECHON KAWALI / LECHON PAKSIW (per lb.) 11.95

WHOLE GRILLED OR FRIED BANGUS 11.95

TILAPIA ESCABECHÉ 8.95

LAGUAP LAPU LAPU ESCABECHÉ M.P.

PORK/CHICKEN BBQ SKEWERS (each) 2.25

50+ Pork / Chicken $2.10 (each)