

cold DESSERT

- HALO-HALO** 5.95
Medley of preserved tropical fruit bits, shaved ice and milk, topped with ube and leche flan
- MAIZ CON HIELO** 4.95
Creamed corn with shaved ice and milk, topped with corn flakes
- MACAPUNO CON HIELO** 4.95
String sweet coconut with crushed ice and milk, topped with ube ice cream and leche flan
- SAGO AND GULAMAN** 3.95
Tapioca pearls and diced Philippine gelatin in sweet syrup with shaved ice
- JUICES** 2.55
- SODA IN CAN** 1.65
- BOTTLED WATER** 1.45



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



Party Platters

serves parties of :

	(S) 4-5	(M) 6-8	(L) 10-12	(XL) 18-20	(XXL) 30-40
PANCIT MALABON	16.95	24.95	34.95	44.95	85.95
LUMPIA SHANGHAI	25pcs 10.95	50pcs 19.95	75pcs 27.95	100pcs 35.95	
LECHON KAWALI		med. tray 45.00	lrg. tray 60.00		
LECHON PAKSIW		45.00	60.00		
PORK INIHAW		45.00	60.00		
PORK SISIG		45.00	60.00		
PINAKBET		40.00	50.00		
DINUGUAN		40.00	50.00		
CRISPY DINUGUAN		50.00	65.00		
ADOBO CHICKEN		40.00	50.00		
TOKWA'T BABOY		40.00	50.00		
CRISPY TOKWA'T BABOY		50.00	65.00		
ARROZ CALDO / GOTO					26.95



**PORK/CHICKEN
BBQ SKEWERS**
(each) 2.25

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**, **Gazapong** 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

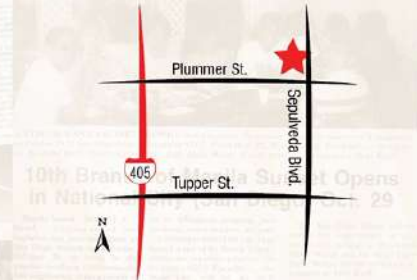
- SAN FERNANDO VALLEY**
9516 Sepulveda Blvd.,
North Hills, CA 91343
(818) 895-2001
- WEST COVINA**
2550 E Amar Rd.,
West Covina, CA 91792
(626) 912-7672
- LOS ANGELES**
1016 N Vermont Ave.,
Los Angeles, CA 90029
(323) 665-1010
- RANCHO CUCAMONGA**
11815 Foothill Blvd.,
Rancho Cucamonga, CA 91730
(909)484-0980
- CERRITOS**
13347 South St. (at Carmanita Rd)
Cerritos, CA 90703
(562) 809-5800
- SAN DIEGO (MIRA MESA)**
9837 Mira Mesa Blvd.,
San Diego, CA 92131
(650) 578-6200
- SAN DIEGO (NATIONAL CITY)**
925 E Plaza Blvd.,
National City, CA 91950
(619) 474-0421
- 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



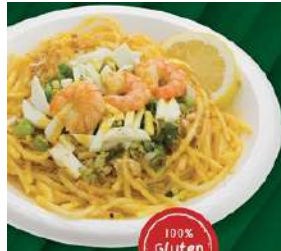
BUSINESS HOURS:
MON. - FRI. 11:00AM - 7:00PM
SAT. 10:30AM - 7:00PM
SUN. 10:30AM - 6:00PM

ALWAYS A PART OF CHRISTMAS FEELS!
Manila Sunset Brings Fine Foods,
Nostalgic Traditions of Homeland



@MANILASUNSETNORTHILLS

NORTHILLS@MANILASUNSET.COM
WWW.MANILASUNSET.COM



PANCIT MALABON

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

\$4.95

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



BIBINGKA A LA MODE

Macapuno ice cream and toasted coconut flakes (recommend for dine 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

\$2.95



100%
Gluten
Free

GOTO

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

\$5.95



100%
Gluten
Free

Traditional Filipino
FAVORITES



ARROZ CALDO

Rice porridge with chicken, seasoned with toasted garlic and spring onions and topped with eggs. \$5.95



TOKWA'T BABOY

Deep fried tofu and pork cuts marinated in vinegar, garlic and soy sauce. \$4.95



CRISPY TOKWA'T BABOY

Deep fried tofu and pork cuts marinated in vinegar, garlic and soy sauce, topped with lechon kawali slices. \$8.95



LUMPIANG SHANGHAI

Mini crisp eggroll with minced pork & vegetables, served with sweet and sour dip. (12pcs) \$5.95 (25pcs) \$10.95



FRESH LUMPIA

Sauteed mixed fresh vegetables rolled in thin crepe-like wrapper with lettuce and peanuts, served with semi-sweet peanut sauce. \$4.95



LUMPIA PRITO

Fried mixed fresh vegetables rolled in thin crepe-like wrapper, served w/ vinegar dip. (20pcs) \$2.95 (40+pcs) \$1.35 ea.



DINUGUAN AT PUTO

Pork blood stew with assorted pork cuts, served with steamed rice cake. \$6.95



KIKIAM

Ground pork & vegetables wrapped in bean curd sheets & deep-fried to golden brown. (3pcs) \$7.95 (10pcs) \$21.95

CRISPY DINUGUAN 11.95

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

SOTANGHON SOUP 5.95 LUGAW ONLY 4.95

A LA CARTE

WHOLE FRIED OR GRILLED BANGUS	12.95
HALF FRIED OR GRILLED BANGUS	7.50
GRILLED SQUID	7.50
LECHON PAKSIW	1 lb. 11.95
LECHON KAWALI	1 lb. 11.95
FRIED TILAPIA	6.95
FRIED GALUNGGONG	4.50
LARGE CRISPY PATA	20.95
PORK CHOP	4.95
TORTANG TALONG	3.25
TILAPIA ESCABECHE	9.95
LAPU-LAPU ESCABECHE	MP



the **PLATES**

SERVED WITH RICE AND SOUP

LUMPIA SHANGHAI PLATE 7.95

CRISPY PATA 7.95

Deep fried pork hock marinated in our special spices

DAING NA BANGUS 8.95

Deep fried half of boneless milkfish marinated in vinegar and garlic

FRIED TILAPIA PLATE 9.95

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

PORK TOCINO & EGGS 9.25

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

LONGGANISA & EGGS 9.25

Grilled sweet garlic native sausages, served with two fried eggs

FRIED CHICKEN PLATE 8.95



CRISPY PATA FAMILY SIZE \$20.95



BUILD YOUR OWN PLATES

SERVED WITH RICE AND SOUP

CHOOSE 1 ENTREE

\$7.95

CHOOSE 2 ENTREES

\$8.95

- GINISANG MONGGO
- LECHON KAWALI
- TORTANG TALONG
- LUMPIA SHANGHAI
- PINAKBET
- DINUGUAN
- ADOBO CHICKEN
- PORK SINIGANG
- KIKIAM
- LECHON PAKSIW
- PORK CHOP
- DAING NA BANGUS + \$2
- FRIED GALUNGGONG + \$2



the **GRILL**

SERVED WITH RICE AND SOUP

PORK BBQ PLATE 8.95

Skewered pork slices marinated in our special Sunset spices

CHICKEN BBQ PLATE 8.95

Skewered boneless chicken slices marinated in our special Sunset spices

PORK INIHAW PLATE 8.95

Charbroiled pork belly slices marinated in vinegar and fresh garlic

GRILLED SQUID PLATE 8.95

Marinated jumbo squid, grilled and topped with our special sauce

GRILLED BONELESS BANGUS PLATE 8.95

Half boneless grilled milkfish, lightly seasoned

PORK SISIG PLATE 9.95

Grilled pork with pork liver, chopped and seasoned with lemon, vinegar, chilis, topped with crispy lechon kawali