



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
\$3.95

100%
Gluten
Free!



ARROZ CALDO
Rice porridge with chicken, seasoned with toasted garlic and spring onions and topped with eggs
\$3.95



EMBUTIDO
Steamed traditional Filipino style pork meatloaf (Served fried or frozen)
\$10.45

Our
SPECIALTIES
Since 1985



PUTO BUMBONG
Purple rice, wet ground and steamed in bamboo tubes, topped with grated coconut, butter and sugar
\$3.15

100%
Gluten
Free!



GOTO
Rice porridge with pork cuts slowly cooked to perfection and topped with toasted garlic, and spring onions
\$3.95

100%
Gluten
Free!



DINUGUAN AT PUTO
Pork blood stew with assorted pork cuts, served with steamed rice cake.
\$6.75

Traditional Filipino
FAVORITES



CHICKEN SOTANGHON
Chicken soup with glassy noodles topped with egg, garlic and spring onions. **\$3.75**



TOKWA'T BABOY
Deep fried tofu with minced pork cuts in a garlicky, sweet and sour special sauce. **\$3.45**



CRISPY TOKWA'T BABOY
Large portion of our original tokwa't baboy topped with lechon kawali and green onions. **\$8.25**



LUMPIANG SHANGHAI
Mini crisp egg roll with minced pork and vegetables, served with sweet and sour dip. (6pcs) **\$3.35**



FRESH LUMPIA
Sauteed mixed fresh vegetables rolled in thin crepe-like wrapper with lettuce and peanuts, topped with boiled eggs and served with semi-sweet peanut sauce. **\$3.95**



FRIED LUMPIA
Fried vegetable roll served with a garlic and vinegar dip. (2pcs) **\$2.95**

PINOY SPAGHETTI **5.45**
Our own sweet sauce with sliced hot dogs and ground pork

PUTO GALAPONG (Slice) **2.95** (Whole) **11.45**
Made with our world famous bibingka galapong mix

DINUGUAN **3.95**
Pork cuts stewed in vinegar and beef/pork blood

LECHON KAWALI **8.25**
Simmered, dried and deep fried to perfection pork belly with special sauce



BIBINGKANG A LA MODE
Rice cake with macapuno ice cream and toasted coconut flakes. (recommend for dine in only)
6.55

the
GRILL **SERVED WITH RICE AND SOUP**



DAING NA BANGUS **7.95**
Skewered pork slices marinated in our special Sunset spices

CHICKEN BBQ **7.95**
Skewered boneless chicken slices marinated in our special sauce

PORK INIHAW **7.95**
Half a pound of charbroiled pork slices marinated in "Paombong" vinegar and fresh garlic

BEEF TAPA **8.95**
Half a pound of charbroiled marinated beef top sirloin sliced strips

BEEF KOREAN BBQ **9.75**
Cross cut beef short spare ribs marinated and grilled.

INIHAW NA PUSIT **9.75**
Marinated jumbo squid, grilled and topped with our special sauce



more
PLATES **SERVED WITH RICE AND SOUP**

LONGGANISA AND EGG **8.75**
Grilled sweet garlic native sausages, served with fried egg

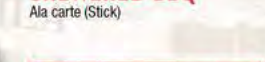
PORK TOCINO AND EGG **8.75**
Half a pound of sweet cured pork meat served with fried egg

BEEF TAPA AND EGG **9.95**
Charbroiled marinated beef top sirloin sliced strips served with fried egg

BEEF KOREAN BBQ AND FRIED EGG **10.75**
Cross cut beef short spare ribs marinated and grilled served with fried egg

DAING NA BANGUS AND FRIED EGG **8.95**

SKEWERED BBQ **2.45**
Ala carte (Stick)



cold DELIGHTS

HALO-HALO 5.25

Melley of preserved tropical fruit bits, gulaman, ube, served with finely shaved ice and milk, topped with pinipig, leche flan and pinoy flavored ice cream

MAIZ CON HIELO 5.05

Creamed corn topped with leche flan, macapuno ice cream, served with finely shaved ice and milk

SAGO AT GULAMAN 3.25

Sweetened tapioca pearls and diced Philippine gelatin in light syrup and finely shaved ice

GUINUMIS 3.25

Coconut milk with diced Philippine gelatin drink served with crushed ice and pinipig

LECHE FLAN (Slice) 2.95 (Llanera) 11.45

Philippine custard in caramel syrup

TAHO (SERVED HOT OR COLD) 4.25

Soybean pudding served with tapioca pearls and syrup



MAIZ CON HIELO

HALO-HALO

cold DRINKS

SODA IN CAN 1.75

BOTTLED WATER 1.25

BOTTLED AND CANNED JUICES 2.45



Party Platters

serves parties of :

PANCIT MALABON	4-5	8-9	12-14	20-22	42-45
	18.15	29.85	41.85	59.45	111.15

FRIED LUMPIA SHANGHAI	50pcs	100pcs	150pcs
	21.65	35.45	51.75

FROZEN LUMPIA SHANGHAI (Long Pieces)	10pcs	25pcs	50pcs	100pcs
	10.95	24.25	43.95	78.25

12 BIBINGKAS 41.99

Comes in a box

GRILLED PORK TRAYS 54.75

GRILLED BEEF TRAYS 69.45

GRILLED PUSIT TRAYS 75.45

40+ PORK/CHICKEN BBQ SKEWERS (each) 2.15

Discount available for larger orders.



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

WEST COVINA

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

SAN FERNANDO VALLEY

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

RANCHO CUCAMONGA

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

CERRITOS

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

NORTH HILLS

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!



NATIONAL CITY BUSINESS HOURS:
DAILY: 10:00AM-8:00PM

619.474.0421

**925 E. PLAZA BLVD. STE 111
NATIONAL CITY, CA 91950**



MIRA MESA BUSINESS HOURS:

MON-THU: 10:30AM-7:30PM

FRI-SUN: 10:00AM-8:00PM

858.578.6200

**9837 MIRA MESA BLVD
SAN DIEGO, CA 92131**



ORDER ONLINE @ MANILASUNSET.COM
WWW.MANILASUNSET.COM