DESSERTS

PUTONG PUTI 7.95 Steamed rice cake 11.95 HALAYANG UBE Purple yam cake LECHE FLAN 11.95 Caramel custard cake 5.95 HALO-HALO Medley of preserved tropical fruit bits, shaved ice and milk, topped with ube and leche flan 4.95 MAIZ CON HIELO

- SAGO AND GULAMAN -

* price and availability subject to change *

4.95

HALO-HALO -

Creamed corn with shaved ice and milk, topped SAGO AND GULAMAN Tapioca pearls and diced Philippine gelatin in

with corn flakes

MAIZ CON HIELO

sweet syrup with shaved ice



Party Platters

serves parties of :

10-12 6-8 18-20

21.95

38.95

PANCIT MALABON 18.95 26.95 36.95

50pcs 100pcs

CRISPY PATA (FAMILY SIZE) 21.95

LUMPIANG SHANGHAI

LECHON KAWALI (per lb.) 13.95

med. tray Irg. tray **PORK INIHAW** 40.00 60.00 **PORK TOCINO** 40.00 60.00 **PORK SISIG** 50.00 65.00 **BEEF TAPA** 50.00 70.00 **GRILLED SQUID** 40.00 60.00 **PORK DINUGUAN** 40.00 60.00 TOKWA'T BABOY 40.00 60.00 **CRISPY TOKWA'T BABOY** 40.00 60.00 **BEEF KALDERETA** 55.00 75.00

PORK/CHICKEN BBQ SKEWERS (each) 2.65

40+ \$2.25 (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

Manila Sunset specializes in a few but unique and hard-to-find Filipino foods such as Bibingkang 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

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 newpapers and magazines. Manila Sunset was recently honored with Manila-U.S. Times Eagle Award of Excellence as "Restaurant of the

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

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

WEST COVINA

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

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



323.665.1010 1016 N VERMONT AVE., LOS ANGELES, CA 90029



LOSANGELES@MANILASUNSET.COM WWW.MANILASUNSET.COM



BIBINGKANG GALAPONG

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

\$3.95

- Our ----**SPECIALTIES** Since 1985

PUTO BUMBONG

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

\$3.25





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

\$5.95

Traditional Filipina 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.



CRISPY TOKWA'T BABOY LUMPIANG SHANGHAI Deep fried tofu and pork cuts marinated Mini crisp eggroll with minced pork

with lechon kawali slices, \$8.95



in vinegar, garlic and soy sauce, topped & vegetables, served with sweet and

sour dip. (12pcs) \$5.95



FRESH LUMPIA

Sauteed mixed fresh vegetables rolled in thin crepe-like wrapper with lettuce and peanuts, served with semi-sweet peanut sauce. \$5.95



LUMPIANG PRITO

Fried mixed fresh vegetables rolled in thin crepe-like wrapper, served with vinegar dip. (2pcs) \$3.95



DINUGUAN AT PUTO

Pork blood stew with assorted pork cuts, served with steamed rice cake. \$5.95





PORK BBQ PLATE	9.95
Skewered pork slices marinated in our special Sunset spices	

CHICKEN	BBQ	PLATE		9.95
Skowared honele	ee chick	an elicae marinatar	t in our enacial Suncet en	icae

PORK INIHAW PLATE 9.95

Charbroiled pork belly slices marinated in vinegar and fresh garlic

GRILLED SQUID PLATE
Marinated jumbo squid, grilled and topped with our special sauce 9.95

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

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

-GRILLED SQUID -- PORK SISIG -





more

SERVED WITH RICE AND SOUP

9.95

9.95

CRISPY PATA	9.95
Deep fried pork hock marinated in our special spices	

DAING NA BANGUS

Deep fried half of boneless milkfish marinated in vinegar and garlic

FRIED CHICKEN

Deep fried Pinoy style chicken leg quarter

BEEF TAPA & EGGS 9.95 Charbroiled marinated beef top sirloin sliced strips served with two fried eggs

PORK TOCINO & EGGS

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

LONGGANISA & EGGS

Grilled sweet garlic native sausages, served with two fried eggs

