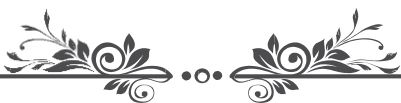


# Menu



*Via Mare Amorsolo*



# Altanghap

Two (2) fresh eggs served any style, with Garlic Fried Rice.

Your choice of:

## CRISPY ADOBO FLAKES 335

Flaked pork adobo, toasted to the right combination  
of chewy and crisp perfection

## CHICKEN AND PORK ADOBO 340

Chicken and pork belly or a combination of both,  
slow cooked in soy sauce, vinegar with garlic and bay leaves

## PORK TOCINO 298

Moderately sweet, thinly sliced cured meat in pineapple marinade

## SUN-DRIED CRISPY TAPA 325

Sun-dried beef sirloin, a tasty and delicious alternative  
to the traditional Filipino fare

## VIGAN LONGANISA 325

Crispy fried lean, garlicky pork meat sausage flavored with freshly cracked  
black peppercorn and lightly soured sukanang Ilocos





## Mainit na Sabaw

Good for two

### TIYAN NG APAHAP SINIGANG SA MISO 295

Apahap bellies in sour broth with soybean paste and mustard leaves

### SINIGANG NA LECHON KAWALI 295

Delicious sour soup with crispy deep-fried pork belly

### MONGGO SOUP 190

Favorite comfort soup of mung bean with ampalaya leaves served with shrimps and chicharon

## Ensalada at Gulay

### ENSALADANG BAGNET 195

Crispy roasted pork with mustard leaves, tomatoes and shallots in calamansi and bagoong dressing

### LUMPIANG UBOD

Spring roll of hearts of palm with pork and shrimps

Fresh 132

Fried (2 pcs.) 138

### ENSALADANG PAKO 198

Healthy and fresh bunches of crisp fern leaves with tomatoes, salted egg and shrimps with a simple refreshing vinaigrette

### PINAKBET AT BAGNET 198

Filipino mixed vegetable stew with crispy roasted pork on rice





# Masaganang Tanghalian

PINALUTONG NA TILAPIA 295

Deep-fried to a golden crisp, served with soy-calamansi dip

TIYAN NG BANGUS ASADO 325

Milkfish bellies with onion rings in soy-calamansi sauce

RELLENONG BANGUS (*Good for two*) 560

Stuffed whole milkfish with savory tomato sauce

PINAIS NA ALIMASAG 380

Blue crab shell stuffed with crabmeat and young coconut, cooked in coco cream.

Served with bagoong balayan rice

TORTANG ALIMASAG 195

Crabmeat omelet served with fried vegetable eggroll

ADOBONG PUSIT 295

Baby squid stewed in garlic, soy sauce, vinegar and bay leaves

INASAL NA MANOK 230

Garlic-annatto roast chicken served with sinamak dip

CRISPY BINAGOONGAN 325

Crispy pork bellies with sautéed bagoong

CRISPY PATA (*good for two*) 735

Fried to perfection, served with green mango-turnip relish

KARE-KARE 410

Oxtripe and oxtail in peanut-annatto sauce. Served with bagoong alamang

SALPICADO 430

Diced beef tenderloin in spicy sauce

BEEF CALDERETA 450

Beef stew in rich tomato sauce





*All Time Favorite*

## Appetizers

TEMPURA 195

Deep-fried lightly battered shrimps and vegetables

GAMBAS 285

Spanish-style spicy shrimp sauteed in olive oil and lots of garlic

SOTONG GORENG 120

Crunchy squid tentacles with chili dipping sauce

SISIG 195

Savory and spicy pork dish with green chilis, onions and zesty liver sauce

## Soups

CREAM OF 3 MUSHROOMS 110

A savory combination of button, oyster and shiitake mushrooms

FRENCH ONION SOUP 125

Classic French onion soup topped with croutons and cheese

## Salad and Pasta

CAESAR SALAD 150

The classic salad with rich dressing of anchovies, garlic and parmesan

GREEN SALAD 85

Choice of: herb vinaigrette, thousand island or ranch dressing

SPAGHETTI PUTTANESCA 185

Pasta topped with a spicy blend of tomatoes, capers, black olives, and garlic

GAMBAS AL AJILLO PASTA 220

Pasta topped with garlic shrimp





## Native Delicacies

### BIBINGKA

With laguna cheese and salted duck egg 130

With laguna cheese and queso de bola 160

### PUTO BUMBONG 80

With grated cheddar cheese Add 17

With grated queso de bola Add 26

## Merienda Delights

### ARROZ CALDO

Savory rice porridge with choice of:

Chicken 205

Goto 185

### PANCIT LUGLOG 230

Via Mare's inimitable pasta delight of rice noodles with luscious  
shrimp sauce and savory toppings

### GRILLED PAN DE SAL LAGUNA CHEESE 155

Farmers-style white cheese





## Cold Refreshments

HALO-HALO 150

A melange of sweetened fruits, yam, pulses and egg custard with milk and crushed ice

GUINOMIS 115

Sago, pinipig, gulaman and gata

MAIS CON HIELO 95

Cream-style corn with milk and shaved ice

## Dessert of the Day

FRESH FRUIT PLATE 115

FRESH FRUIT PLATTER 185

FRESHLY BAKED CAKE OF THE DAY 97

## Beverages

FRESH FRUIT SHAKES

Watermelon, Mango 147

Pineapple 147

Banana 82

CHILLED JUICES AND ICED TEA

Mango, Orange, Four Seasons, Pineapple 77

Iced Tea 73

FRESHLY BREWED &  
BREWED DECAFFEINATED IZZO COFFEE 68

MINERAL WATER 44

HOT TEA 68

Chamomile, Earl Grey, English, Lemon, Lipton Natural

SOFTDRINKS 73

Coke, Coke Light, Royal Tru Orange, Sprite, Sprite Light, Coke Zero





## Chef's Recommendation

CRISPY PORK SPARERIBS SINIGANG	280
CHICKEN TONKATSU	240
LENGUA ESTOFADO	395
SPICY TUYO FLAKES	198
CRISPY TAPA ALA CUBANA	325
MONGGO GUISADO & GRILLED PORK BELLY	280

