

-Owr -SPECIALTIES Since 1985

PUTO BUMBONG

butter and sugar





GOTO

\$7.95

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

Traditional Filipina FAVORITES



ARROZ CALDO

Rice porridge with chicken, seasoned with toasted garlic and spring onions and topped with eggs. \$7.95



TOKWA'T BABOY

Deep fried tofu and pork cuts marinated in vinegar, garlic and soy sauce. \$6.95



CRISPY TOKWA'T BABOY LUMPIANG SHANGHAI

Deep fried tofu and pork cuts marinated Mini crisp eggroll with minced pork in vinegar, garlic and soy sauce, topped & vegetables, served with sweet and with lechon kawali slices. \$12.95





sour dip. (12pcs) \$7.95



FRESH LUMPIA

Sauteed mixed fresh vegetables rolled in thin crepe-like wrapper with lettuce and peanuts, served with semi-sweet peanut sauce, \$6.95



LUMPIANG PRITO

Fried mixed fresh vegetables rolled in thin crepe-like wrapper, served with vinegar dip. (2pcs) \$4.95



DINUGUAN

Pork blood stew with assorted pork cuts. \$7.95



CRISPY PORK SISIG





PORK BBQ PLATESkewered pork slices marinated in our special Sunset spices 12.95

CHICKEN BBQ PLATE
Skewered boneless chicken slices marinated in our special Sunset spices 12.95

PORK INIHAW PLATE 12.95 Charbroiled pork belly slices marinated in vinegar and fresh garlic

13.95

GRILLED SQUID PLATEMarinated jumbo squid, grilled and topped with our special sauce

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





FRIED CHICKEN -

PLATES SERVED WITH RICE AND SOUP 11.95

13.95

10.95

DAING NA BANGUS

Deep fried pork hock marinated in our special spices

Deep fried half of boneless milkfish marinated in vinegar and garlic

FRIED CHICKEN Deep fried Pinoy style chicken leg quarter

BEEF TAPA & EGGS 13.95 Charbroiled marinated beef top sirloin sliced strips served with two fried eggs

PORK TOCINO & EGGS 12.95

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

LONGGANISA & EGGS 12.95

Grilled sweet garlic native sausages, served with two fried eggs



DESSERTS

8.95

12.95

12.95

7.95

6.95

5.95

HALO-HALO -

PUTONG PUTI

Steamed rice cake

HALAYANG UBE Purple yam cake

LECHE FLAN

HALO-HALO

MAIZ CON HIELO

Medley of preserved tropical fruit bits, shaved ice and milk, topped with ube and leche flan

MAIZ CON HIELO

Creamed corn with shaved ice and milk, topped with corn flakes

SAGO AND GULAMAN

Tapioca pearls and diced Philippine gelatin in sweet syrup with shaved ice



Party Platters

	Serves Parties of			
	4-5	6-8	10-12	18-20
PANCIT MALABON	21.95	34.95	45.95	63.95
LUMPIANG SHANG	HAI			100pcs 49.95
CRISPY PATA (FAMILY S	IZE)			25.95
LECHON KAWALI (P	ER POUND)		14.95

Med. Tray	Lrg. Tray
65.00	85.00
65.00	85.00
65.00	85.00
50.00	70.00
50.00	70.00
50.00	70.00
50.00	70.00
50.00	70.00
50.00	70.00
65.00	85.00
	65.00 65.00 50.00 50.00 50.00 50.00 50.00

PORK/CHICKEN
BBQ SKEWERS
(ea.) 2.95



ABOUT US

Manila Sunset derived its name from the beautiful sunset at Manila Bay that evokes remembrances of home and the natural charms of the Philippine Islands. It brings back memories of old-fashioned home cooking and traditional celebrations like Pasko, Bagong Taon, and Simbang Gabi.

Manila Sunset specializes in a few but unique and hard to find Filipino delicacies such as Bibingkang Galapong and Puto Bumbong which are traditionally found in church plazas and roadside stalls only during the Christmas season. Our bestseller, Pancit Malabon, is prepared from an original well-guarded recipe from the fishing village of Malabon. 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, CA in 1985, its limited menu was originally intended for Filipinos in America who have long missed Filipino cooking. Over the years, the popularity of Philippine cuisine has gained recognition from other cultures as it continues to surprise people with its distinct taste, creativity and diversity.

Manila Sunset is one of the very few Filipino restaurants included in Paul Wallach's *Guide to Restaurants of Los Angeles and Southern California* and Linda Burum's *Guide to Ethnic Food in Los Angeles*. It also earned favorable reviews from Los Angeles Times, The Orange County Register, Pasadena Star-News, The San Diego Union-Tribune, Zagat, and various Filipino-American newspapers and magazines. It also received the Manila-US 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 Philippine cuisine and the country's legendary hospitality.

LOCATIONS

CERRITOS

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

LOS ANGELES

1016 N Vermont Ave., Los Angeles, CA 90029 (323) 665-1010

WEST COVINA 2550 F Amar Rd

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

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 (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!



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



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* price and availability subject to change *

- SAGO AND GULAMAN -