



Manila House

Avenue Bar

SMALL PLATES

BEET CURED SALMON GRAVADLAX	550
<i>Horseradish cream, caper berries</i>	
TEMPURA BASKET	410
<i>Ebi, vegetable, salmon</i>	
YAKITORI PLATE	630
<i>Chicken, mushroom, salmon</i>	
SPAM CHIPS	340
<i>Sriracha, garlic aioli</i>	
TENDERLOIN SALPICAO	690
<i>Garlic, paprika</i>	
CHICHARON BULAKLAK	230
<i>Spiced vinegar</i>	
CHICKEN WINGS	450
<i>Lemon aioli, house fries</i>	
PORK SISIG	230
<i>Liver, belly, chicharon, egg</i>	
MUSHROOM SISIG	625
<i>Mixed mushroom, chili</i>	
PORK CHICHARON	190
<i>Bagoong dressing, pinakurat</i>	
SWEET POTATO AND TARO CHIPS	175
<i>Garlic aioli</i>	
ROASTED MIXED NUTS	255
<i>Garlic, chili</i>	
VEGETABLE CRUDITES	160
<i>Hummus</i>	
HOMEMADE FRIES	295
<i>Parmesan, herbed aioli</i>	

SUSHI BAR

	<i>Sashimi</i>	<i>Nigiri</i>
SALMON	550	160
TUNA	550	160
UNI	380	230
HAMACHI	790	200
SCALLOP	980	750
IKURA	1,100	890
SHRIMP	350	190
SASHIMI PLATTER		990
<i>Chef's choice of 5 kinds Premium cuts</i>		
CALIFORNIA MAKI		390
SPICY TUNA ROLL		260
DRAGON ROLL		360
MANILA HOUSE ROLL		390

RICE BOWLS

WHITE CHICKEN	325
<i>Hainanese rice, ginger scallion sauce</i>	
KUROBUTA PORK KATSUDON	690
<i>Egg, beansprouts, Japanese rice</i>	
PORK AND CHICKEN ADOBO	300
<i>Chicken and pork adobo, fried garlic</i>	

NO CARD, NO SERVICE

For vegetarians and vegans, please ask your server for the menu. Please inform us of any food allergies.
Prices are subject to change without prior notice. Prices are in Philippine Peso, taxes and service included.

07/30/19