



# Menu



*Via Mare Amorsolo*



## Altanghap

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

Your choice of:

### CRISPY ADOBO FLAKES 395

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

### SUN-DRIED CRISPY TAPA 395

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

### VIGAN LONGANISA 395

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

## Soups

### TIYAN NG BANGUS SINIGANG SA MISO 365

Milkfish bellies in sour broth with soybean paste and mustard leaves  
Good for two

### MONGGO SOUP 265

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

### CREAM OF 3 MUSHROOMS 110

A savory combination of button, oyster and shiitake mushrooms





## All Time Favorites

### APPETIZER GAMBAS 320

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

### PASTA WITH GAMBAS 220

Pasta topped with garlic shrimp

## Veggies

### LUMPIANG UBOD

Spring roll of hearts of palm with pork and shrimps

Fresh 200

Fried (2 pcs.) 210

### PINAKBET AT BAGNET 270

Filipino mixed vegetable stew with crispy roasted pork on rice

### 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





# Masaganang Tanghalian

## PINALUTONG NA TILAPIA 375

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

## TIYAN NG BANGUS ASADO 405

Milkfish bellies with onion rings in soy-calamansi sauce

## PINAIS NA ALIMASAG 465

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

Served with bagoong balayan rice

## ADOBONG PUSIT 380

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

## TORTANG ALIMASAG 285

Crabmeat omelet served with fried vegetable eggroll

## INASAL NA MANOK 255

Garlic-annatto roast chicken served with sinamak dip

## CRISPY BINAGOONGAN 405

Crispy pork bellies with sautéed bagoong

## CRISPY PATA (*good for two*) 1,300

Fried to perfection, served with green mango-turnip relish

## BEEF CALDERETA 600

Beef stew in rich tomato sauce





## Native Delicacies

### BIBINGKA

With laguna cheese and salted duck egg 195

### PUTO BUMBONG 125

With grated cheddar cheese Add 30

With grated queso de bola Add 40

## Merienda Delights

### PANCIT LUGLOG 325

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

### GRILLED PAN DE SAL LAGUNA CHEESE 235

Farmers-style white cheese





## Cold Refreshments

HALO-HALO 180

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

## Dessert of the Day

FRESH FRUIT PLATE 215

FRESHLY BAKED CAKE OF THE DAY 97

## Beverages

CHILLED JUICES AND ICED TEA

Mango, Orange, Four Seasons, Pineapple 77

Iced Tea 73

COFFEE 76

Espresso Forte  
Espresso Decaffeinato

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

