



WELCOME HOME!

Awhile back I had a vision to bring together my three favorite Fs = family, friends and food. Very often – we would entertain in our backyard – so much fun and so many memories and I wanted to share that with all of you. And from that – TAPSILOG BISTRO was born.

Each and everyday I am thankful that I have been blessed with customers like all of you. Your unending support has been tremendous throughout the last 8 years and most especially during this trying times during the pandemic.

And on that note – because of your continued business and unwavering support, we are proud to announce location number 2 – TAPSILOG CANTINA. We look forward to sharing you the Filipino hospitality and to serve you simple, home style comfort food straight from our home kitchen.

HOURS OF OPERATIONS

MONDAYS – CLOSED

TUESDAY TO SATURDAY 8:00 AM TO 3:00 PM

SUNDAY BRUNCH HOURS 8:00 AM TO 3:00 PM

NOC SHIFTS, IF YOU NEED TO BE SERVICED EARLIER, JUST ASK.

We are available for PRIVATE EVENTS .

Please text UNCLE ED at (408) 807-5927 to inquire.

OUR ALCOHOL LICENCE IS COMING VERY SOON!!

(GF) = Gluten Free (V) = Available as a Vegetarian Dish ALC = Available in ALA Carte portion
MSG FREE Prices are all subject to change without notice. ONLY VISA and MasterCard are accepted.
For TO-GO menus, please send email request to tapsilogbistro@gmail.com, Now hosting Private Parties, see our Pre-Fixe KAMAYAN/Philippine Luau Menu *OUR MENU ROTATES EVERY 6-8 WEEKS TO KEEP IT INTERESTING. WE SERVE PEANUT PRODUCTS AND RAW EGGS IN THIS FACILITY, CROSS CONTAMINATION MAY OCCUR. IF YOU HAVE ANY ALLERGENS, PLEASE NOTIFY US.



TAPSILOG

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APPETIZERS – PULUTAN

- **LUMPIA SHANGHAI** – Your choice of **PORK OR CHICKEN**, . Served with Spicy Sweet & Sour sauce or Cane Vinegar Garlic dipping sauce. **9.95**
- **SEAFOOD GINATAANG KUHOL** - (REAL ESCARGOT / CULTURED SNAILS) Sauteed in garlic, onions, ginger and coconut milk. Served on a wonderful coconut base broth with chili leaves and fresh baby spinach. **13.5 SEASONAL (Gluten Free)**
- **SEAFOOD CALAMARES – BREADED SQUID SERVED WITH COCKTAIL OR TARTAR SAUCE**
13.50 SEASONAL
- **ONE MEDIUM CRISPY PATA/ PORK HOCK** - deep fried pork hock / PIGS FEET Crispilicious skin outside and tender and juicy on the inside. - **18.75 (GF)**
- **PORK TOKWA AT LECHON** –Fried tofu & Lechon kawali (Crispy pork belly) topped with soy sauce and Cane Vinegar. **13.95 (Gluten Free)**
- **PORK TOKWA AT TENGA** – Fried tofu & steamed pigs ears) topped with soy sauce and Cane Vinegar. **14.95 (Gluten Free)**
- **PORK SIZZLING PORK SISIG** – A traditional Filipino method of preparing sizzling pork. Marinated with ginger, onions, soy sauce, vinegar, lemon, and jalapeno. Twice cooked, griddled then, chopped and griddled again. Topped with a touch of mayonnaise. **13.95 Add two eggs for 2.5 Specify if you want mild, medium or spicy (We only use quality lean pork meat) (Excellent as a main entrée also)**
- **SIZZLING CHICKEN SISIG** – Sisig has been one of the best creations in Filipino cuisine. Marinated with ginger, onions, soy sauce, vinegar, lemon, and jalapeno. Twice cooked, griddled then, chopped and griddled again. Topped with a touch of mayonnaise. **13.95 Add two eggs for 2.5 Specify if you want mild, medium or spicy**
- **PORK SIZZLING SISIG PIG EARS** – Cooked SISIG style. Marinated with ginger, onions, soy sauce, vinegar, lemon, and jalapeno. Twice cooked, griddled then, chopped and griddled again. Topped with a touch of mayonnaise. **14.95 Add two eggs for 2.5 Specify if you want mild, medium or spicy**
- **FISH SIZZLING BANGUS SISIG** – Sisig has been one of the best creations in Filipino cuisine. Marinated with ginger, onions, soy sauce, vinegar, lemon, and jalapeno. Twice cooked, griddled then, chopped and griddled again. Topped with a touch of mayonnaise. **16.95 Add two eggs for 2.5 Specify if you want mild, medium or spicy**
- **(GF) PAK PAK NANG MANOK / Pinoy Chicken Wings**– Seasoned “Tapsilog Style””PINOY” style . **Get away from traditional wings and try ours 12.95**
- **(SIDE FRENCH FRIES 4.95) (SIDE TATER TOTS 5.95) (SIDE BONE MARROW LOCO MOCO SAUCE 4.00)**
- **PORK OR CHICKEN SKEWERS 5 PIECES FOR \$15 OR \$3.75 EACH**



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CANTINA — TAPS — MEX — KANTINA

- PORK **California Longaniza Burrito** – Filipino sweet sausage, GARLIC RICE OR French fries or taters, shredded Swiss/cheddar cheese, EGGS, AND 4 LUMPIAS all wrapped in a warm tortilla (salsa, guac and sour cream on side). **\$12.95**
- PORK **California Tocino Burrito** - TOCINO , GARLIC RICE GARLIC RICE OR French fries or taters, shredded Swiss/cheddar cheese, EGGS, AND 4 LUMPIAS all wrapped in a warm tortilla (salsa, guac and sour cream on side). **\$12.95**
- **California Pork Spare ribs Adobo Burrito** – Most famous Filipino Dish (adobo), GARLIC RICE OR French fries or taters, shredded Swiss/cheddar cheese, EGGS, AND 4 LUMPIAS all wrapped in a warm tortilla (salsa, guac and sour cream on side). **\$12.95**
- **California BEEF TAPA Burrito** – BEEF TAPA , GARLIC RICE GARLIC RICE OR French fries or taters, shredded Swiss/cheddar cheese, EGGS, AND 4 LUMPIAS all wrapped in a warm tortilla (salsa, guac and sour cream on side). **\$12.95**
- **California Chicken SISIG Burrito** - Chicken SISIG, French fries GARLIC RICE GARLIC RICE OR French fries or taters, shredded Swiss/cheddar cheese, EGGS, AND 4 LUMPIAS all wrapped in a warm tortilla (salsa, guac and sour cream on side). **\$12.95**
- **California PORK SISIG Burrito** - PORK SISIG, French fries OR GARLIC RICE French fries or taters, shredded Swiss/cheddar cheese, EGGS, AND 4 LUMPIAS all wrapped in a warm tortilla (salsa, guac and sour cream on side). **\$12.95**
- **California PORK BELLY Burrito** - Diced Lechon Kawali, GARLIC RICE French fries or taters, shredded Swiss/cheddar cheese, EGGS, AND 4 LUMPIAS all wrapped in a warm tortilla (salsa, guac and sour cream on side). **\$12.95**
- **BEEF TAPA NACHOS** - Chopped beef tapa, , melted cheese, guacamole, sour cream, and salsa. **13.5**
- **SIZZLING PORK or CHICKEN SISIG NACHOS** - Chopped beef tapa, , melted cheese, guacamole, sour cream, and salsa. **. 13.5**



INDIVIDUAL COMFORT FOOD RICE PLATES

- FISH **“GRAND FRIED TILAPIA” OR “PAMPANO PLATE”** – *Enjoy this classic PINOY meal. Fried WHOLE TILAPIA, Served with 2-slivers of fried eggplant, tomato ensalada, julienne cucumber salad and served with your choice of white or garlic rice. Eat it KAMAYAN STYLE (with your fingers). 18.95 RICE PLATE (GF)*
add 1.55 for 1 salted duck egg
- FISH **SAUTEED WHOLE HEAD-ON SHRIMPS (halabos na hipon)**- *Sautéed with butter, garlic and lemon pepper. Served with 2-slivers of fried eggplant, tomato ensalada, julienne cucumber salad and served with your choice of white or garlic rice. Eat it KAMAYAN STYLE (with your fingers). 18.95 RICE PLATE (GF) add 1.55 for 1 salted duck egg*
- FISH **GRAND BONELESS WHOLE BANGUS FISH PLATE** – *Enjoy another classic PINOY meal. Fried WHOLE BONELESS BANGUS Served with 2slivers of fried eggplant, tomato ensalada, julienne cucumber salad and served with your choice of white or garlic rice. Eat it KAMAYAN STYLE (with your fingers). 18.95 RICE PLATE add 1.55 for 1 salted duck egg*
- PORK **TAMARIND SOUR PORKBELLY / RIBLETS SOUP / SINIGANG NA LIEMPO NA BABOY** – *Pucker your lips in this PINOY fave sour soup. Chunks of fatty pork, taro, green beans okra and fresh spinach. _ 13.95 RICE PLATE (GLUTEN FREE(GF))*
- BEEF **SOUP / NILAGANG BAKA / CALDO de RES** –*Back by popular demand. Simmered to get that natural beef flavor. Chunks of beef, russet potatoes, green beans, squash and corn. 13.95 RICE PLATE (GF)*
- PORK **DINUGUANG BABOY (TINUMIS)** – *Ours is not the chalky kind, but a bit soupy. Made mild and with lean pork meat and some pigs ears added along with pigs blood, will surely bring you home 13.95 RICE PLATE (GF)*
- **KARE KARE** – *A Filipino favorite. “Your choice of meat” TENDER BEEF, CRISPY PORK LECHON KAWALE (crispy belly), boneless BANGUS (MilkFISH), Fried CHICKEN or make it purely VEGAN (TOFU). Served in annatto-peanut sauce, steamed fresh vegetables such as blue lake green beans, eggplant, and fresh cabbage _ 14.95 RICE PLATE (GF)*
- CHICKEN **PANSIT GUISADO Noodles** - *A combination of rice and egg noodles sauteed with garlic, onions, boneless chicken or (TOFU for VEGETARIAN OPTION) carrots and assorted veggies. Served with rice and any meat on the “SILOGS” menu. 13.95 RICE PLATE*
- CHICKEN **SPAGHETTI AND FRIED CHICKEN** – *A combo of Italian spaghetti and Filipino fried chicken 15.95 ASK FOR (GF GLUTEN FREE PASTA) SEASONAL ITEM*



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ALA CARTE FAMILY STYLE DISHES

Mound of Garlic Rice 3.25 Mound of White Rice 1.95

- **SIZZLING SISIG – YOUR CHOICE OF PORK OR CHICKEN OR PIGS EARS OR BANGUS** - Sisig has been one of the best creations in Filipino cuisine. Marinated with ginger, onions, soy sauce, vinegar, lemon, and jalapeno. Twice cooked, griddled then, chopped and griddled again. Topped with a touch of mayonnaise.
Specify if you want mild, medium or spicy INDIVIDUALLY PRICED
- **GINATAANG HIPON AT TAHONG** – One pound of combined Large New Zealand green mussels and head on shrimps. Sautéed in garlic, onions, ginger, anchovy and coconut milk that creates wonderful coconut-anchovy based broth served in a bed of fresh baby spinach **18.95 (GF)**
- **GINATAANG KUHOL / SUSO** - (REAL ESCARGOT /cultured SNAILS) Sautéed in garlic, onions, ginger, anchovy and coconut milk that creates wonderful coconut-anchovy based broth served in a bed of fresh baby spinach **13.5 SEASONAL (GF)**
- **KARE KARE** – A Filipino favorite. “Your choice of meat” CRISPY LECHON KAWALE (crispy pork belly), boneless BANGUS (MilkFish), Fried Chicken, TENDER BEEF or make it purely VEGAN (TOFU). Served in annatto-peanut sauce, steamed fresh vegetables such as blue lake green beans, eggplant, and fresh cabbage **17.00 (GF) SEAFOOD ALC 19.00**
- **DINUGUANG BABOY (TINUMIS)** – Ours is not the chalky kind, but a bit soupy, (TAGALOG STYLE). Made mild and with lean pork meat and pigs blood. This will surely bring you home. **16.00 (GF)**
- **PANSIT GUISADO Noodles** - A combination of rice and egg noodles sautéed with garlic, onions, boneless chicken, carrots and assorted veggies. AVAILABLE AS A VEGETARIAN OPTION **15.00**
- **FRIED WHOLE TILAPIA** – Served with tomato ensalada. **13.50 (GF)**
- **FRIED WHOLE PAMPANO** - Served with tomato ensalada and sweet n sour sauce. **13.50 (GF)**
- **1-pound SAUTEED HEAD-ON SHRIMPS (halabos na hipon)-** Sautéed with butter, garlic and lemon pepper. **14.50 (GF)**
- **ONE MEDIUM CRISPY PATA/ PORK HOCK** - Crispilicious skin outside and tender and juicy on the inside. - **18.75 (GF)**
- **GINISANG GULAY / SAUTEED VEGGIES WITH MUSSELS AND SCALLOPS** **13.95 (GF)**
- **EGGPLANT ENSALADA** – A mixture of sautéed eggplants, fresh tomatoes, scallions, and red onions **7.95**
- **PINIRITONG TALONG** – Fried Asian Eggplants served with soy-vinegar and our homemade anchovies **4.95 (GF)**
- **2 SALTED EGG ENSALADA / ITLOG NA MAALAT** – **3.95 (GF)**
- **PORK OR CHICKEN SKEWERS** **5 PIECES FOR \$15 OR \$3.75 EACH**
- **SEAFOOD SINIGANG** – Tamarind base soup with boneless tilapia, green mussels and head on shrimps with spinach and okra **17.95 (GF)**
- **TAMARIND SOUR PORK RIBS SOUP / SINIGANG NA TADYANG NANG BABOY** – Pucker your lips in this PINOY fave sour soup. Chunks of lean pork, taro, green beans okra and fresh spinach. **16.00 (GF)**
- **BEEF SOUP / NILAGANG BAKA / CALDO de RES** –Back by popular demand. Simmered to get that natural beef flavor. Chunks of beef, russet potatoes, green beans, squash and corn. **16.00 (GF)**



SAMPLER PLATTERS – KAMAYAN - FILIPINO LUAU - BILAO

Growing up, I remember coming home to our small "BUKID"(farm) in Alfonso, Cavite and having a family feast under a mango tree. Long tables will be covered with fresh cut banana leaves. No plates and no utensils, we will all feast on banana leaves. Grilled whole fish, crispy Pata, crabs, prawns and fresh veggies from the farm. Beers will be flowing. Just like home, catering tapsilog bistro style. **KAMAYAN STYLE**

Substitutions of any meat entrée available for an extra \$1.50 per person

SAMPLER PLATTER #1 (ALFONSO) - SURF N TURF - \$22.50 "PER PERSON" (8DIFF DISHES)
(MINIMUM 2 PERSONS PLEASE) (GF) add 1.55 for 1 salted duck egg

- **TAPSILOG SPECIAL DAING NA BANGUS – MILKFISH BONELESS – PAN SEARED AND NEVER DEEP FRIED**
- **TAPSILOG SPECIAL CRISPY PATA – DEEP FRIED HAM HOCK –CRISPY ON THE OUTSIDE/MOIST INSIDE**
- **PAMPANGAS BEST SWEET LONGANISA – FILIPINO SWEET SAUSAGE**
- **TOMATO ENSALADA-KAMATIS AT SIBUYAS**
- **BAGOONG ALAMANG - / SHRIMP ANCHOVY PASTE – EXCELLENT GARNISH FOR ALL THE VEGGIES**
- **GRIDDLED VEGGIES – OKRA, EGGPLANT, TOMATOES**
- **HALABOS NA HIPON - BUTTER SAUTEED SHRIMPS * ALL YOU CAN EAT RICE**

SAMPLER PLATTER #2 (SEAFOOD PLATTER) - \$22.50" PER PERSON" (8 DIFF DISHES)
(MINIMUM 2 PERSONS PLEASE) (GF) add 1.55 for 1 salted duck egg

- **TAPSILOG SPECIAL DAING NA BANGUS – MILKFISH BONELESS – PAN SEARED AND NEVER DEEP FRIED**
- **GRIDDLED OR FRIED WHOLE STUFFED TILAPIA – PINAUPONG TILAPIA**
- **CRISPY GALUNGGONG FISH – CRISPY FRIED SARDINES**
- **HALABOS NA SUGPO HIPON - BUTTER SAUTEED TIGER PRAWNS**
- **TOMATO ENSALADA- KAMATIS AT SIBUYAS**
- **BAGOONG ALAMANG - / SHRIMP ANCHOVY PASTE – EXCELLENT GARNISH FOR ALL THE VEGGIES**
- **PINIRITONG TALONG – FRIED EGGPLANT**
 - **GRIDDLED VEGGIES – OKRA & TOMATOES *ALL YOU CAN EAT RICE**





HALO-HALO / MIX-MIX \$5.95



CANTALOUPE MELON DRINK \$3.95LRG

<i>DRINKS</i>
<i>BOTTLED Water – 1.</i>
<i>Sparkling Mineral Water – 3.</i>
<i>Mango juice – 3.5</i>
<i>Pineapple juice – 3.5</i>
<i>Calamansi Juice – 3.5</i>
<i>GUAVA Juice – 3.5</i>
<i>Canned Coconut Juice – 3.5</i>
<i>Martinelli Apple Juice – 3.</i>
<i>Arizona Ice Tea – 3.</i>
<i>Bottled Coca-Cola – 4.</i>
<i>BOTTLED Fanta – 4.</i>
<i>Bottled Sprite – 4.</i>
<i>All Can Soda – 2.5</i>
<i>Coke, Diet Coke, Sprite,</i>
<i>Pepsi, RootBeer</i>
<i>SARSI – 3.</i>
<i>Coffee – 4. bottomless</i>
<i>Hot/Cold brewed Tea– 3.</i>
<i>Bottomless TANG 4.</i>
<i>SAGO AT GULAMAN 3.95</i>



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- UBE FLOAT - ROOTBEER & UBE ICE CREAM **\$5.95**
- TAHO - WARM TOFU/PEARLS WITH CARAMEL - SERVED WARM (SEASONAL ITEM) **\$5.25**
- TURON WITH A SCOOP OF UBE OR MANGO ICE CREAM **\$5.95**
- SCOOP OF UBE OR MANO TROPICAL ICE CREAM **\$4.55**
- TURON **1.45** EACH (SEASONAL)
- SLICE OF LECHE FLAN (CASH ONLY)
- NOW SERVING SARSI (SARSAPARILLA) **\$3.00**

THAI TEA W/PEARLS 3.95

**SEE YOU
 TOMORROW !**

OUR CRAFT BEERS ARE CAREFULLY SELECTED TO PAIR WITH FILIPINO FOODS. LIGHT

BODIED BEERS THAT COMPLIMENTS WELL WITH YOUR PALATES.

CRAFT BEERS	DESCRIPTION	CITY	ABV	COVID-19	"TO-GO"
ALLAGASH WHITE	BELGIAN WITBIER	PORTLAND, MAINE	5.1%	\$5.00	\$5.00
KONA BIG WAVE	GOLDEN ALE	KONA, HAWAII	4.4%	\$5.00	\$5.00
KONA GOLD CLIFF	AMERICAN IPA	KONA, HAWAII	7.2%	\$5.00	\$5.00
ALLAGASH TRIPEL	GOLDEN ALE	PORTLAND, MAINE	9.0 %	\$5.00	\$5.00
GOOSE ISLAND	IPA	CHICAGO	5.90%	\$5.00	\$5.00
SCRIMSHAW PILSNER	GERMAN PILSNER	NORTH COAST USA	4.4 %	\$5.00	\$5.00
KIRIN ICHIBAN	PALE LAGER	TOKYO, JAPAN	4.9%	\$5.00	\$5.00
FORT POINT KSA KOLSCH	GERMAN KOLSCH	SAN FRANCISCO	4.6 %	\$5.00	\$5.00
FORT POINT ANIMAL	IPA	SAN FRANCISCO	7.4 %	\$5.00	\$5.00
STELLA ARTOIS	EURO LAGER	BELGIUM	5.00%	\$5.00	\$5.00

***HAPPY HOURS ARE TUESDAY-FRIDAY 2:30PM-6:30 PM**



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<p>OSA'S \$5.00 20OZ. COVID-19 SPECIAL TAKE AWAYS NAFRADA OSA... Made famous here by our most loyal customers, Melina & Chris Nafrada (available as bottomless for \$17.00)...Calamansi Juice, strawberries and Champagne</p> <p>MANMOSA ...San Miguel or Red Horse Filipino Beer and Calamansi Juice</p> <p>LYCHEE CUCUMBER OSA ... Lychee and fresh cucumbers with Champagne</p> <p>BELLINI - OSA..... peach puree and Champagne</p> <p>PINA-OSA... Pineapple juice and Champagne</p> <p>GUAVA-OSA... Guava juice and Champagne</p> <p>"P O G"-OSA... Peach, orange & guava juice with Champagne</p> <p>OJ POMEGRANATE-OSA...OJ & Pomegranate juice with Champagne</p> <p>MANGO-OSA... Mango juice with Champagne</p> <p><i>*all OSA's are served on 16oz. chilled glass</i> ALL OSA'S ARE \$1.00 OFF ON HAPPY HOUR</p>	<p>TAPS SPECIALTY COCKTAILS TAPSI BLOODY MARY...\$5.00...16oz. glass...</p> <p>SUPER PINOY CHAVELA - Modelo with Lime juice, infused with Soju ..20oz. GOBLER 5.00</p> <p>MICHELADA -Modelo with Clamato juice, infused with Soju. 20oz. GOBLER 5.00</p> <p>LYCHEE SANGRIA ...\$5.00...16oz. glass...</p> <hr/> <p>HOUSE WINES CABERNET SAUVIGNON 5.25 GLASS CHARDONNAY 5.25GLASS \$1.00 OFF ON HAPPY HOUR</p> <p>PREMIUM SAKE-SOJU BOTTLE \$15/HH \$12</p> <hr/> <p>IMPORTED & BOTTLED BEERS San Miguel Pilsner...\$5.50 TO-GO \$2.50 Red Horse beer...\$5.50 TO-GO \$2.50 San Mig Light...\$5.50 TO-GO \$2.50 San Mig Negra...\$5.50 TO-GO \$2.50 Corona...\$5.50 TO-GO \$2.50 Modelo Especial...\$5.50 TO-GO \$2.50 Negra Modelo...\$5.50 TO-GO \$2.50</p> <p>BEER BUCKETS...any 5 beers in an ice buckets...always for \$15bucks TO-GO</p> <p>100 CALORIE "CLAW" \$2.50 CANNED BEERS ...always \$2.50</p>
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PARTY PLATTERS / CATERING MENU. PLEASE NOTE THAT ALL OUR PARTY TRAYS ARE HALF DEEP ALLUMINUM TRAYS (Size 13.5" x 12.5" x 3").
PLEASE GIVE US UP TO 5 DAYS ADVANCE NOTICE
All orders must be pre-paid full in advance upon confirmation.
PLEASE email tapsilogbistro@gmail.com for all orders
Or text at 408-807-5927

**DUE TO THE INCREASE OF THE MINIMUM WAGE AND THE HIGH STANDARD OF LIVING IN THE SAN JOSE AREA, all Party Platters are subject to a 12-18% service charge and 18-22% for delivery and set up.*

SWEET LONGGANIZA PARTY TRAY - \$49.99	ANGUS BEEF TAPA TRAY - \$59.99
TOCINO (PHILIPPINE BACON) TRAY - \$48.99	CORNED BEEF HASH TRAY - \$59.99
CHICKEN ADOBO TRAY - \$48.99	BONELESS BANGUS TRAY - \$58.99
CHICKEN AFRITADA - \$55.95	PORK AFRITADA - \$58.99



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PORK RIBS ADOBO TRAY - \$55.99 ROMAN TOMATOE ENSALADA - MP
BEEF KALDERETA - \$ \$59.99
GARLIC FRIED RICE - \$28.00 STEAM RICE - \$20.00

Classic Platter Caterings:

COCKTAIL LUMPIA (PORK OR CHICKEN) 110 PIECES - \$42.99
FRIED CHICKEN - \$45.99
CHICKEN PANSIT GUISADO - \$48.99
VEGETARIAN PANSIT GUISADO - \$48.99
DINUGUAN/TINUMIS PORK BLOOD STEW - \$49.99
LECHON KAWALI - \$55.99
PORK SISIG - \$57.99
WHOLE CHICKEN WINGS - \$48.99
KARE – KARE - \$59.99
BUTTER/GARLIC SAUTEED SHRIMPS - \$58.99
BEEFSTEAK TAGALOG - \$59.99

OUR MOST POPULAR CATERING ITEM

RICE INCLUDED ON SAMPLER PLATTER

#1 (ALFONSO SAMPLER PLATTER) - SURF N TURF - \$20.50 "PER PERSON" (8DIFF DISHES)
(MINIMUM 2 PERSONS PLEASE) (8DIFF DISHES – 4MEAT AND 4VEGGIES)

- **TAPSILOG SPECIAL WHOLE DAING NA BANGUS – MILKFISH BONELESS – PAN SEARED AND NEVER DEEP FRIED**
- **TAPSILOG SPECIAL CRISPY PATA – DEEP FRIED HAM HOCK –CRISPY ON THE OUTSIDE/MOIST INSIDE**
- **PAMPANGAS BEST SWEET LONGANISA – FILIPINO SWEET SAUSAGE**
- **EGG-TOMATO ENSALADA-ITLOG, KAMATIS AT SIBUYAS**
- **BAGOONG ALAMANG - / SHRIMP ANCHOVY PASTE – EXCELLENT GARNISH FOR ALL THE VEGGIES**
- **GRIDDLED VEGGIES – OKRA, EGGPLANT, TOMATOES**
- **HALABOS NA SUGPO HIPON – GARLIC BUTTER SAUTEED TIGER PRAWNS**