

NEGRENSE AND FILIPINO FLAVORS

SUMSOMAN

Crispy Tawilis Stuffed smelt fish, spiced coconut vinegar	Php 210
Lumpiang Shanghai Ground Pork, green onion, carrots, onion, celery and sweet chili sauce	Php 250
Tokwa't Baboy Crispy tofu, pork belly, onion, garlic and chili finger	Php 250
Spiced Pork Tocino Skewers Spicy tocino marinated pork in skewers.	Php 250

ULUTANON

Lumpiang Sariwa Carrots, jicama, green beans, bean sprouts, garbanzo, moringa crepe, cashew, fresh garlic, sweet soy-garlic glaze and toasted peanut	Php 220
Laing Taro leaves, sweet coconut cream, ginger, lemongrass, chili, dried fish and crispy pork	Php 250
Pinakbet Okra, sitaw, eggplant, squash, ampalaya, sweet potato, shrimp, annatto oil, shrimp paste, topped with crispy pork belly	Php 300

ENSALADA

Ensaladang Langka Young jackfruit, green mango, onion, tomato, ginger, garlic, shredded smoked fish, coconut cream and local vinegar	Php 200
Crispy Dilis Salad Mixed greens, cherry tomato, ripe mango and honey-calamansi vinaigrette	Php 200
Green Mango & Jicama Salad Green mango, jicama, cucumber, tomato, spring onion, white onion, crispy dried shrimp, shrimp paste and calamansi vinaigrette	Php 200

SABAW

Bas - Uy Pork belly, pork liver, lemongrass broth, chayote, spring onion, native pechay, red bell pepper and chili fingers	Php 280
Chicken Binakol Green papaya, young coconut, chili leaves, ginger and lemongrass broth	Php 350
Beef Kansil Beef shank, young jackfruit, batwan broth, annatto, ginger and lemongrass	Php 500

MANOK

Chicken Coco Adobo Braised chicken in garlic soy-vinegar sauce, coconut milk, bay leaf, black peppercorn, garlic and potato	Php 300
Inubaran na Manok Banana pith, lemongrass, ginger, batwan fruit, mung beans and moringa leaves	Php 320
La Planta Fried Chicken Crispy fried chicken leg quarter, spiced banana ketchup and adobo gravy	Php 370

BABOY

Classic Sisig Crunchy pork bits, chicken liver, onion, chili and calamansi	Php 300
Humba Crispy pork, banana blossom, shredded coconut, fried banana, quail egg and bokchoy	Php 350
Binagoongan Crispy pork, shrimp paste, green mango, tomato and eggplant	Php 350
Kadyos, Baboy, Langka Pork belly, pigeon peas, young jackfruit, batwan fruit, sweet potato shoots, lemongrass and chili finger	Php 370
Lechon Kawali Crispy fried pork belly, liver sauce, sweet-soy vinegar, salted egg and tomato salad	Php 380
Crispy Pata Tender braised pig's trotter crispy fried, liver sauce, sweet-soy vinegar, salted egg and tomato salad.	Php 940

BAKA

Bistek Beef strips sautéed in soy-calamansi sauce with fried marble potato and onion.	Php 370
Beef Caldereta Beef stew in tomato-liver sauce, red and green bellpepper, olives, potato, carrots and grated cheddar cheese	Php 380
Sizzling Bulalo Steak Beef shank, bone marrow - mushroom gravy, sweet corn, carrots, green beans, local pechay and toasted garlic	Php 500

PAGKAON DAGAT

Pinamalhan Fish steak, okra, fried eggplant, chili finger and kamias fruit	Php 350
Fried Bangus Whole milkfish fillet, tomato-onion salsa, salted egg and green mango	Php 350
Adobong Pusit Baby squid in soy-vinegar sauce and squid ink	Php 370
Halabos na Pasayan (250g) Garlic butter shrimp	Php 510
Crabs Choice of: *Homemade chili crab sauce *Lemongrass coconut cream sauce *Crab fat sauce	Php 270 per (100g)
Catch of the day Choice of: *Crispy fried whole fish, carrots, onion, bell pepper, pineapple, and sweet fire sauce *Steamed whole fish, ginger, leeks, noodles, shrimp and premium soy sauce.	Php 245 per (100g)

Seafood Board Whole crispy lapu lapu in sweet fire sauce, chili crabs, clams binakol, squid inasal, shrimp halabos, mussels relyeno, garlic buttered local clams, fresh vegetable lumpia, cucumber salad, tomato, salted egg and green mango	Php 2200
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PANCIT

Canton Egg Noodles, shrimp, chicken, sweet sausage, shrimp, squid balls, mushroom, carrot, green beans, cabbage, napa cabbage, young corn, green onion, bean sprouts and served with homemade pandesal bread.	Php 310
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Palabok Minced Pork and annatto sauce, smoked milkfish, shrimp, chicharron, crispy squid, hardboiled egg and served with homemade pandesal bread.	Php 310
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KANON

Adobo Fried Rice Chicken adobo flakes, scrambled egg, tomato	Php 200
Sisig Fried Rice Pork sisig bits, fried egg, carrots, cabbage	Php 200
Garlic Rice (per cup)	Php 50
Steamed Rice (per cup)	Php 40

La Planta

EST 1990