

AZELA

by BALAY DAKO

*Timeless Filipino flavors,
crafted with quality.*

Food isn't just about sustenance—it's about memory, connection, and comfort.

Some of our most cherished memories as a family are tied to the meals we shared with our Lola Azela at her home in Bacolod. The warmth of her cooking, the familiar aromas wafting from her kitchen, and the stories passed around the table are moments that continue to shape us, long after the plates were cleared.

Azela by Balay Dako is our family's way of keeping her spirit alive—an offering of gratitude for the love she gave so generously, and for the flavors she brought to life with care, sincerity, and commitment to quality. Despite the years that have passed since then, we always find ourselves drawn back to the dishes that remind us of home.

Bringing the heart of Balay Dako to Metro Manila, Azela is more than a restaurant. It is a place to remember the flavors that raised us, and to share them with those we love. It is a celebration of Filipino culinary heritage, through food that feels like home, no matter where you're from.

From our family to yours, we invite you to experience Azela by Balay Dako—a place where every dish is crafted with care and quality, and every meal feels like home.

Welcome home.

The Escalante Family

AZELA

by BALAY DAKO

Salo-salo Plates

Available exclusively at Azela by Balay Dako Robinsons Manila branch every Monday to Friday only



PINIRITONG ADOBONG BABOY
Piniritong adobong baboy served with ginataang monggo, pancit canton, and lumpiang shanghai. Served with bulalo broth and mango sago.

620

FRIED ASOHOS
Fried asohos served with laing na gabi at tokwa, pancit canton, and lumpiang shanghai. Served with bulalo broth and maja blanca.

620

LECHON KAWALI
Lechon kawali served with ginisang talong, pancit canton, and lumpiang shanghai. Served with bulalo broth and leche flan.

620

BINAGOONGANG BABOY
Binagoongang baboy served with fried asohos, pancit canton, and lumpiang prito. Served with bulalo broth and leche flan.

620

INIHAW NA LIEMPO
Inihaw na liempo served with ginisang talong, pancit canton, and lumpiang shanghai. Served with bulalo broth and maja blanca.

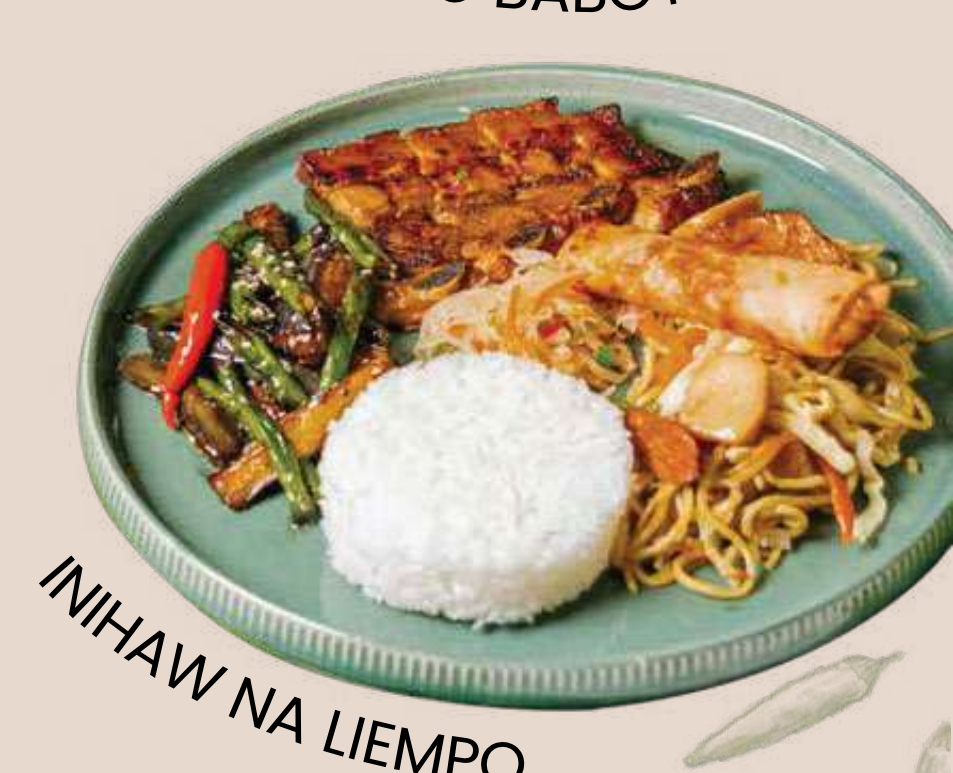
620

CRISPY CHICKEN WINGS
Crispy chicken wings served with ginisang talong, pancit canton, and lumpiang shanghai. Served with bulalo broth and mango sago.

620

FRIED CHICKEN INASAL
Fried chicken inasal served with ginisang Baguio beans, pancit canton, and lumpiang shanghai. Served with bulalo broth and mango sago.

620





Aperativos

APPETIZERS

	S	L
CHICKEN SKIN Chicken Skin Cracklings		460
GAMBAS AL AJILLO Shrimps sauteed with garlic and fresh chili		790
LUMPIANG SARIWA Fresh spring rolls filled with heart of coconut, shrimp and ground pork		320
LUMPIANG PINIRITO Fried spring rolls filled with heart of coconut, shrimp and ground pork		340
LUMPIANG SHANGHAI Deep-fried spring rolls of ground pork, shrimp, finely-minced vegetables, served with a sweet chili sauce		440
LUMPIANG SHANGHAI WRAP Filled with fried lumpia shanghai, Nuoc Cham dipping sauce		490
TOKWA'T BABOY Tofu and pork dressed with soy sauce, white cane vinegar and garlic		340
FRIED ASOHOS Fried salt water Asohos topped with crispy fried garlic	320 520	
FRIED TAWILIS Fried freshwater sardines. A local delicacy	320 520	



S Small, Serves 2-3 persons **L** Large, Serves 4-5 persons



SARIWANG KANGKONG AT HIPON

ENSALADANG PIPINO

Gulay at Ensalada

VEGETABLES AND SALADS

	S	L
ENSALADANG MANGGA AT KAMATIS A salad of green mangoes and native tomatoes. Served with a fermented baby shrimp paste		380
ENSALADANG PIPINO A salad of native cucumbers, dressed with white cane vinegar, garlic and crushed black peppercorns		270
ENSALADANG TALONG AT MANGGA Grilled eggplant, green mangoes, tomatoes, salted egg and red onion, served with a fermented baby shrimp paste		380
SARIWANG KANGKONG AT HIPON Fresh water spinach served with shrimp		490
GINATAANG MONGGO Local mung beans stewed in coconut milk <i>*Can be prepared without Coconut Milk upon request.</i>	370 650	
GINATAANG SITAW AT KALABASA Squashed long beans with pork and shrimp paste, simmered in coconut milk.	370 650	
LAING NA GABI AT TOKWA Tofu wrapped in taro leaves and braised in coconut milk	340 580	
GINISANG TALONG Stir-fried chili eggplant with Baguio beans and leeks	340 590	
PINAKBET Stewed local vegetables, Eggplant, tomatoes, okra, string beans and bitter melon flavored with a sauce of fermented shrimp. An Ilocano favorite	370 670	
GINISANG AMPALAYA AT ITLOG Sautéed bitter melon with scrambled egg	280 490	
GINISANG BAGUIO BEANS Sautéed Baguio beans with ground pork, tomato, soy sauce and aromatics	350 620	



S Small, Serves 2-3 persons **L** Large, Serves 4-5 persons



BULALO NA BAKA

KADYOS, BABOY AT LANGKA



Sopas SOUP

S **L**

SINIGANG NA BABOY 510 | 970
Our housemade sour soup made with tamarind

SINIGANG NA BAKA 620 | 1,040
Beef Ribs simmered in our housemade sour soup made with tamarind

SINIGANG NA BANGUS 980
Our housemade sour soup made with tamarind

SINIGANG NA ULO AT TIYAN NG SALMON SA MISO 980
Our housemade sour soup made with tamarind and miso paste

BULALO NA BAKA 990 | 1,200
Imported beef shanks, clear broth, Chinese cabbage, string bean and blackened onions

KADYOS, BABOY AT LANGKA 620 | 1,100
Sauteed Bicolod beans flavored with pork belly and fresh jackfruit

KANSI 630 | 900
An Ilonggo favorite often described as a cross between Sinigang and Bulalo. This family recipe uses beef brisket, pork leg, lemongrass, finger chillies, fresh langka and batuan.

S Small, Serves 2-3 persons **L** Large, Serves 4-5 persons



SINIGANG NA BANGUS

KANSI

SINIGANG NA BABOY

Mga Paborito

HOUSE FAVORITES



LECHON KAWALI

SIZZLING BULALO NA BAKA

SISIG NA BABOY

BABOY PORK

S **L**

CRISPY MASKARA 680 | 1,300
Pork mask fried to a crisp

PINIRITONG ADOBONG BABOY 470 | 890
Pork braised in soy sauce, vinegar and garlic then pan-fried

BINAGOONGANG BABOY 440 | 820
Pork belly stewed and sauteed in fermented shrimp paste

PORK STEAK 380 | 700
Marinated Pork chops in soy sauce and calamansi juice and sauteed with white onions

LECHON KAWALI 580 | 1,100
Imported pork belly brined overnight in salt, ginger, lemongrass and deep-fried

SISIG NA BABOY 390 | 600
Chopped Pork face garnished with onions and chills, served on a hot cast iron platter

INIHWAN NA LIEMPO 370 | 680
Grilled imported pork belly

TORTANG TALONG WITH GINILING NA BABOY 370
Egg-battered eggplant with ground pork

STEAMED MINCED PORK WITH SALTED FISH 550
Minced Pork seasoned with black pepper and dried Bisugo

CRISPY PATA 680 | 1,260
Deep-fried imported pork shank, brined overnight in salt, ginger, lemongrass and bay leaf

BAKA BEEF

S **L**

KARE-KARE KLASIK 670 | 1,160
Ox tail, tripe and knuckles stewed in a peanut puree sauce with eggplant, pechay and string beans

CALLOS 590
Beef tripe stew with bell pepper, chickpeas and chorizo

KALDERETANG TADYERANG BAKA 580 | 980
Beef rib stew with tomatoes, potatoes and bell peppers

SIZZLING BULALO NA BAKA 1,450
Braised imported beef smothered in a mushroom sauce and served on a sizzling cast iron platter



KARE-KARE KLASIK

PAGKAING DAGAT FISH/SEAFOOD

BANGUS ALA POBRE 980
Pan-fried milkfish seasoned with crushed black peppercorns

SINUTENG PUSIT 490
Baby squid sauteed in chili and garlic



BANGUS ALA POBRE

MANOK CHICKEN

S **L**

FRIED INASAL 330
Our very own fried chicken inasal. Paa or Pecho

CRISPY CHICKEN WINGS 590
Marinated in calamansi, garlic, black peppercorn and spices.

CHILI PEPPERED STIR-FRIED CHICKEN & PORK 280 | 490
Chicken gizzard, shank, with pork ears and intestines



FRIED INASAL

S Small, Serves 2-3 persons **L** Large, Serves 4-5 persons

Pancit at Kanin

RICE AND NOODLES



PINAKBET RICE

- PINASINGAWANG KANIN** 80
Steamed Rice
- SINANGAG SA BAWANG** 100
Garlic Fried Rice
- PINAKBET RICE** 620
Fried rice mixed with stewed vegetables, flavored with fermented shrimp paste
- CRISPY PANCIT LUGLUG** 790
A combination of egg and vermicelli noodles in a savory Luglug sauce made from shrimp, crab, tinapa and squid. Topped with dried hibi, green mango, fresh kamias, crispy garlic, tulapo and egg.

- PANCIT NI ANTONIO** 480 | 820
Stir-fried egg noodles, Chinese chorizo, shrimp, ground pork, egg and annatto oil



PANCIT NI ANTONIO



CRISPY PANCIT LUGLUG

S Small, Serves 2-3 persons **L** Large, Serves 4-5 persons

Panghimagas

DESSERTS



TURON CON LANGKA AT SAGING

BIBINGKA SPECIAL

LECHE FLAN

PUTO BUMBONG

- TURON CON LANGKA AT SAGING** 70/PC
A dessert spring roll filled with jackfruit and banana
- BIBINGKA SPECIAL** 290
Housemade and traditionally prepared rice cake
- PUTO BUMBONG** 140
Rice cakes steamed in bamboo, topped with butter, coconut and muscovado sugar
- LECHE FLAN** 140
Flan of milk and egg yolks, topped with layer of soft caramel
- BANANA CON LECHE** 160
Sweetened saba with milk, yema, leche flan and shaved ice
- MAIS CON YELO** 160
Sweet corn kernels with milk, leche flan and shaved ice
- HALO-HALO KLASIKO** 260
A traditional dessert of sweetened red and white beans, nata de coco, kaong, ube jam, sweetened banana, water chestnuts, leche flan, milk, shaved ice, topped with scoops of Housemade Macapuno and Ube ice creams with crispy pinipig
- ANTONIO'S HOUSEMADE SORBETES** 220
Avocado, Barako, Sugar-Free Barako, Buko Pandan, Chocnut, Cookies & Cream, Sugar-Free Dark Chocolate, Lychee Sorbet, Macapuno, Mango, Panna, Pineapple Coconut, Quezo, Sweet Corn, Taho, Ube, Ube Macapuno, Ube Quezo

BANANA CON LECHE

MAIS CON YELO

HALO-HALO KLASIKO

Mga Inumin

DRINKS



TSOKOLATE DE BATIROL

- TSOKOLATE DE BATIROL** 170
- CAFE AMERICANO** 145
- CAFE DESCAFEINADO** 145
Decaffeinated
- TWINNINGS** 80
Earl Grey, English Breakfast, Jasmine, Chamomile, Four Red Berries, Peppermint

- GINUMIS** 160
Layers of tapioca pearls, gelatin cubes and roasted rice flakes, served with coconut milk, brown sugar syrup and shaved ice
- SAGO AT GULAMAN** 160
A refreshing beverage of brown sugar syrup, tapioca pearls and gelatin cubes
- BOTTLED WATER** 70
Summit
- ICED TEA** 100
- SODA** 100
Coke, Coke Zero, Sprite, Royal
- SAN MIGUEL BEER** 120
Pale Pilsen, Light, Super Dry, Premium
- FRESH BUKO JUICE IN SHELL** 150
- TABLEA SHAKE** 340
Inspired by Pampana's Lola Nor's. Drizzled with Tablea Sauce and topped with Chopped Peanuts
- MILKSHAKES** 350
Mais con Quezo, Halo-Halo, Avocado

- FRUIT JUICE**
 - Dalandan 170
 - Calamansi 170
 - Pakwan 170
 - Manggang Hinog 170
 - Manggang Hilaw 170
 - Pinya 170
 - Guyabano 170
 - Pipino Mint 195
 - Melon 200
- FRUIT SLUSHES**
 - Dalandan 170
 - Calamansi 170
 - Pakwan 170
 - Manggang Hinog 170
 - Manggang Hilaw 170
 - Pinya 170
 - Guyabano 170
 - Mangga at Sago 190
 - Pipino Mint 195
 - Melon 200
 - Strawberry at Manggang Hilaw 350



Prices subject to change without prior notice 4 / 28 / 2025

Mga Bitbitin

(FOR TAKEOUT OR DELIVERY)



NAMIT MEAL 1 | 480
Lechon Kawali, Pinakbet, Steamed Rice



NAMIT MEAL 2 | 480
Bingaoong Baboy, Chicharo at Hipon, Steamed Rice



NAMIT MEAL 3 | 430
Lumpiang Shangrai, Pancit Canton, Steamed Rice



NAMIT MEAL 4 | 430
Pinitirang Adobong Baboy, Ginataang Monggo, Steamed Rice



NAMIT MEAL 5 | 380
Crispy Chicken Wings, Ginsang Baguio Beans, Steamed Rice



NAMIT MEAL 6 | 380
Pork Steak, Ginsang Ampalaya, Steamed Rice



NAMIT MEAL 7 | 380
Sisig na Baboy, Chicharo at Hipon, Steamed Rice



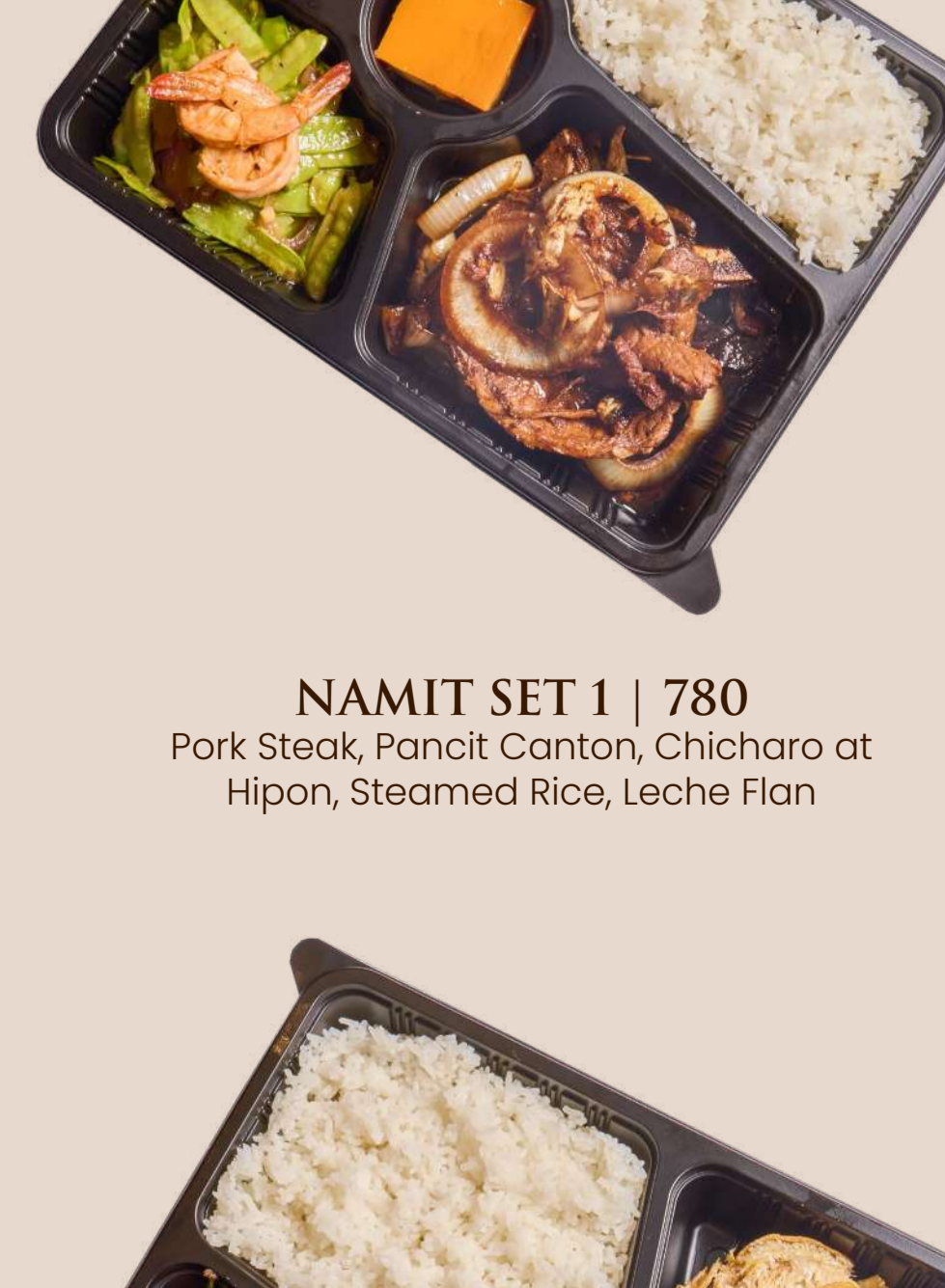
NAMIT MEAL 8 | 380
Fried Asghos, Ginsang Talong, Steamed Rice



NAMIT SET 1 | 780
Pork Steak, Pancit Canton, Chicharo at Hipon, Steamed Rice, Leche Flan



NAMIT SET 2 | 780
Sisig na Baboy, Crispy Chicken Wings, Pancit Canton, Steamed Rice, Leche Flan



NAMIT SET 3 | 780
Bingaoong Baboy, Fried Asghos, Pancit Canton, Steamed Rice, Bibingka Special



NAMIT SET 4 | 780
Pinitirang Adobong Baboy, Pinakbet, Pancit Canton, Steamed Rice, Bibingka Special