



*Tatung's*

Home, remembered.

**A chef carries his kitchen  
long before he ever has one.**

For Tatung, it begins with the things memory  
refuses to let go—the recipes passed down  
by two grandmothers,

the brightness of kamias,  
the scent of santol wood smoke,  
and a bowl of dinuguan his mother called  
chocolate, so he would always ask for more.

These are not recipes.

**They are memories with heat applied.**

And in these pages, they come home.

**Welcome to Tatung's.**

# Menu

## Platitos

### *KINILAW*

#### **Sinuglaw — 780**

Fresh tuna kinilaw with grilled pork belly, sukan tuba, and biasong lime.  
Fire and sea, met in one bowl

#### **Mixed Kinilaw — 720 ★**

Tuna, shrimp, and squid in coconut milk, sukan tuba, tabon-tabon, and biasong lime. Gift from the seas, dressed at the table

#### **Tuna Kinilaw — 620**

Fresh tuna cured in sukan tuba with tabon-tabon and biasong lime

## ***PIKA PIKA***

### **Okoy — 380**

Shrimp fritters with fresh tomato and cucumber salsa.  
Sun-kissed crunch and vibrant

### **Sisig Croquettes — 380**

Golden pork croquettes with calamansi aioli

### **Lumpiang Ubod — 360**

Hearts of palm and fresh vegetables with garlic cream sauce

### **Chicken Empanadas — 360 (3 pcs)**

Flaky pastry filled with chicken pastel—mushrooms, sausage,  
and vegetables in a rich cream sauce

# Abre Gana

## **Baked Oysters with Kesong Puti — 640**

Aklan oysters baked with local white cheese

## **Calamari Frito — 620**

Lightly crisped squid with spiced vinegar

## **Lengua Adobo — 550 ★**

Slow-braised ox tongue in adobo glaze with warm spices,  
served with bread

## **Relyenadong Hipon — 480 ★**

Golden spring roll with whole shrimp, ground pork, and sweet chili sauce

## **Gambas sa Latik — 480 ★**

Shrimp with garlic, chili, and toasted coconut curds, served with bread.  
The scent and soul of a southern kitchen

## **Tokwa't Baboy — 385**

Crisp tofu and tender pork with onions and chilies in a soy-vinegar dressing

## **Shrimp & Pork Dumplings — 260 (3 pcs) | 480 (6 pcs)**

Memories of Cebu dimsum chunky siomai, served with  
soy-calamansi and chili garlic

# Ensaladas

## **Shrimp and Pomelo Salad — 580**

Poached shrimp and sweet pomelo with peanut sauce.

A love story of the mountains and the seas

## **Tatung's Signature Salad — 520 ★**

Romaine hearts, santol wood-smoked bacon, jammy egg, burong mangga, parmesan, and Tatung's house dressing

# Soups

## **Corned Beef Sinigang — 780 ★**

House-cured corned beef and seasonal vegetables in a tangy tamarind broth enriched with taro

## **Pancit Molo — 530**

Pork and shrimp dumplings with shredded chicken and chives in a broth.  
As comforting as an afternoon walk in the City of Love

## **Monggo Soup — 490**

Mung beans and squash in coconut milk with smoked fish

# Pancit & Pasta

## **Pancit Palabok — 530 ★**

Rice noodles in a rich seafood sauce with smoked fish, farm egg, and crisp chicharon

## **Pancit Guisado — 520 ★**

Chinatown noodles with mixed meats, market vegetables, and house-made kikiam

## **Seafood and Tinapa Pasta — 520**

Mixed seafood and smoked fish tossed with pasta, garlic, olive oil, and chili

# Gulay at iba pa

## **Vegetables and Garden Plates**

## **Bibingkang Talong — 490 ★**

Tortang talong reimagined as a casserole—layers of ground pork, tomato, and salted egg, baked until golden

## **Porbida — 450 ★**

Chinese water spinach and seafood in a spiced coconut sauce

## **Laing — 425**

Dried taro leaves slowly simmered in coconut milk with pork, chilies, and aromatics. A warm greeting from Daragang Magayon

# Signature Dishes

## *BABOY — PORK*

### **Crispy Binagoongang Lechong Kawali — 690 ★**

Crispy pork belly with rich bagoong sauce

### **Hardinera — 650**

Pork meatloaf with cheese, pineapple, and vegetables

### **Lumpiang Shanghai — 460**

Ground pork and vegetable spring rolls with sweet chili sauce

### **House-made Kikiam — 390**

Old-fashioned Chinese ngohiong sausage wrapped in tofu skin

## ***BABOY — PORK***

### **Thick-Cut Pork Chop with Batuan Ketchup — 850 ★**

Breaded pork chop with batuan ketchup, garlic, and local spices

### **Crispy Kare-Kare — 795**

Crispy pork belly in a rich peanut stew, served with bagoong

### **Chocolate Soup (Dinuguan) — 580**

A childhood favorite—rich, savory, and deeply comforting.

Remembering an old kitchen in a fabric of time

### **Sizzling Pork Sisig — 560**

Crisp and tender chopped pork with onions, chili, and calamansi

### **Mama Naty's Humba — 550 ★**

Braised then crisped pork belly with soy, vinegar, garlic, and saba bananas

## **BAKA — BEEF**

### **Wood-Roasted Beef — 940 ★**

Beef short plate, slow-roasted over santol wood for several hours,  
served with pan gravy and mushrooms

### **Mama Nita's Kare-Kare — 940**

Oxtail and tripe in a rich peanut stew, served with bagoong

### **Calderetang Baka with Queso de Bola — 880 ★**

Slow-braised beef in a rich tomato sauce with aged cheese

### **Lengua con Setas — 780 ★**

Braised ox tongue in creamy mushroom sauce topped with  
shimeji mushrooms and green olives

### **Beef Salpicao — 760**

Tender beef cubes with garlic, olive oil, and red wine sauce

## ***MANOK — CHICKEN***

### **Chicken Galantina — 1,250 (Half) | 2,100 (Whole) ★**

A whole chicken, old-fashioned, stuffed with pickles,  
sausages, olives, and vegetables

### **Sizzling Chicken Inasal Curry — 720**

Smoky chicken inasal in Filipino-style curry sauce with pineapple bits.  
Sweet fire, slow-simmered joy

### **Fried Chicken Basket — 675**

Filipino-style fried chicken with crisp, light breading,  
served with creamy mushroom gravy

## ***PAGKAIN SA DAGAT — SEAFOOD***

### **Prawns in Sweet Chili Alique Sauce — 1,310**

Crispy prawns glazed with sweet chili, garlic, and aliue

### **Escabecheng Lapu-Lapu — 1,280**

Whole grouper in an old-fashioned escabeche sauce with vegetables, ginger, and black beans

### **Mama Nita's Pompano sa Gata — 780 ★**

Whole pompano braised in coconut milk with tomatoes, ginger, onions, and shrimp—a family recipe

### **Pinais na Bangus Belly — 780 ★**

Bangus belly wrapped in banana leaves with dried kamias, served with calamansi hollandaise

### **Tatung's Baked Cheesy Bangus (Whole) — 730**

Whole milkfish, fried then topped with cheese, gratinated, and finished with salsa

## **INIHAW — FROM THE GRILL**

### **Pinausukang Tadyang — 1,480 (450g) | 2,950 (950g)**

Smoked and slow-cooked pork ribs with house barbecue sauce

### **Mixed Sausages — 680**

Grilled house-made sausages from Tindeli—  
Spanish, Mexican, and Hungarian

### **Chicken Inasal — 640**

Grilled chicken thigh fillets marinated in calamansi,  
vinegar, garlic, and annatto

### **Satay Skewers**

*\*served with our signature satay sauce*

#### **Seafood — 710**

Shrimp and salmon

#### **Beef — 635**

Tender beef tenderloin skewers

#### **Chicken — 495 ★**

Marinated chicken leg quarter fillets

### **Sinugbang Baboy — 520**

Grilled pork belly, served with sukang tuba and atchara

## **BANDEHADO**

*\*Good for sharing, 4-6 persons*

### **Asado Bandehado — 2,200**

Smoked pork ribs, chicken inasal, and chorizos—for the table

# Mula sa Hurno

## From the Oven

### **Bacon and Chorizo Pizza — 780**

Filipino chorizo and santol wood-smoked bacon

### **Sisig at Kabute Pizza — 750**

Crisp pork, roasted mushrooms, chili, and calamansi

### **Gambas Tinapa Pizza — 720 ★**

Shrimp, smoked fish, dried kamias, garlic, and chili

## Mga Kanin

### **Tinapa Fried Rice — 480**

Smoked fish fried rice with tomato ensalada and salted egg

### **Bagoong Fried Rice — 480 ★**

Shrimp paste fried rice with caramelized pork,  
scrambled eggs, and burong mangga

**Garlic Rice — 110**

**Brown Rice — 110**

**Steamed Rice — 95**

# Panghimagas

## **Buko Pie — 310**

Young coconut meat cooked in custard, cradled in buttery crust with a golden crumble top

## **Classic Leche Flan — 280**

Rich and silky, served chilled and firm. Just like they used to make it

## **Sizzling Cassava Cake — 270**

It arrives still singing. Caramelized at the edges, yielding at the center, served with santan sauce. Eat it while it sizzles

## **Mantecado Affogato — 250**

A scoop of Mantecado, drowned in a hot shot of espresso the moment it hits the table. Simple, and enough

## **Carabao Ice Cream — 180**

Double scoop of pure carabao's milk ice cream, your choice of two flavors

*\*Flavors: Ube, Mantecado, Strawberry, Chocolate, Queso, Avocado*

# Cakes

## **Bibingka Cheesecake** — 340 (Slice) | 2,600 (Whole)

New York meets Cubao. Creamy and coconut-kissed, crowned with salted egg, fresh grated coconut, and a dusting of muscovado. December in every bite

## **Ube Halaya Cake** — 290 (Slice) | 1,950 (Whole)

Ube the way it should be—homemade halaya layered between soft sponge. Just the real thing, made with care.

## **Tablea Cake** — 280 (Slice) | 1,900 (Whole)

Rich, dark, and bittersweet. Layered with ganache and made with award-winning Bohol cacao. A chocolate lover's dream

## **Carrot Cake** — 280 (Slice) | 1,900 (Whole)

Sweet upland carrots, deep molasses, warm spice, and a crunch of walnuts. Almost fudgy, finished with cream cheese frosting.

# Mga Inumin

## Signature Cocktails

### **Kinutil — 428**

Coconut wine meets tablea—a Visayan ritual in a glass,  
finished with milk and orange liqueur

### **Panabo — 408**

Dark rum, jackfruit, banana, orange liqueur—a Cebuano dare,  
sweet as a summer afternoon in Panabo

### **Hiwaga — 388**

Gin and dalandan, deepened by blue pea tea, finished with  
lychee—changes color as you pour

### **Ube Colada — 378**

A Filipino twist on the piña colada—house-made ube halaya, pineapple,  
coconut, dark rum, orange liqueur

### **Takim Silim — 378**

Tequila and calamansi liqueur softened by hibiscus,  
brightened with lemon

### **Escolta — 358**

Gin and mango liqueur, lifted by kaffir and lemon—  
named for the street that built Manila

# Classic Cocktails

Timeless classics, made with care

**Sangria — 388**

*\*House-made—Red, White, or Rosé*

**Old-Fashioned — 358**

**Negroni — 328**

**Margarita — 318**

**Whisky Sour — 308**

**Gin & Tonic — 308**

## Drinks

### Signature Coolers

**Sago't Gulaman — 248**

Tapioca, muscovado, grass jelly

**Hiraya — 228**

Muddled orange, lime, lemon, mint

**Amihan — 228**

Muddled basil, cucumber, lime, lemon

**Calamansi Honey — 198**

Freshly squeezed calamansi, honey—the oldest thirst quencher in the Filipino kitchen

**Tatung's House-Brewed Iced Tea — 178 (Glass) | 348 (Pitcher)**

# Fruit Shakes

## **4 Seasons — 308**

Fresh orange, pineapple, mango, banana, blended to order

## **Mango — 288**

Fresh Philippine mango, blended to order

## **Ube Halaya — 288**

House-made ube halaya, blended fresh

## **Watermelon — 258**

Fresh watermelon, blended to order

## **Buko Lychee — 248**

Fresh young coconut, lychee, blended to order

## **Banana — 228**

Fresh banana, blended to order

## **Buko — 228**

Fresh young coconut, blended to order

## **Pineapple — 228**

Fresh pineapple, blended to order

# Beers & Soft Drinks

## BEER

**Elias Craft Beer** — 258

*\*Tropical Lychee or Palay Pilsner*

**San Miguel** — 178

*\*Light, Pale, or Blanca*

## NON-ALCOHOLIC

**Sparkling Water** (330ml) — 155

**Still Water** (330ml) — 148

**Soda Water** — 128

**Ginger Ale** — 128

**Coca-Cola** — 128

*\*Regular, Zero, or Sprite*

## Signature Coffee

**Banana Latte** — 258

House-made banana syrup, steamed milk, espresso

**Ube Latte** — 238

House-made ube halaya, steamed milk, espresso

**Lychee Americano** — 208

House-made lychee syrup, double espresso, served over ice

# Classic Coffee

All espresso-based, made to order

**Sea Salt Caramel Frappé — 268**

*\*Coffee-based frappé, house-made caramel, sea salt*

**Caramel Macchiato — 228**

**Spanish Latte — 208**

**Café Latte — 188**

**Cappuccino — 188**

**Americano — 178**

# Tsokolate

**Tsokolate con Leche — 288**

*\*Dalareich tableya, Gold Award · Academy of Chocolate, London 2019*

**Tsokolate Puro — 278**

*\*Dalareich tableya, Gold Award · Academy of Chocolate, London 2019*

# Wines

By the Glass

**Montesierra Tinto Joven 2024 · Spain, Red — 400**

**Montesierra Blanco 2024 · Spain, White — 400**

**Montesierra Rosé 2024 · Chile, Rosé — 400**

# Wines

## By the Bottle

### RED

- Elderton Barossa Estate Cabernet Sauvignon 2022** · *Australia* — 4,200  
**Château La Croix Margautot Haut-Médoc 2019** · *France* — 3,400  
**Pebble Lane Pinot Noir 2023** · *New Zealand* — 2,800  
**Cuesta del Madero Gran Reserva Malbec 2021** · *Argentina* — 2,400  
**Animus DOC 2021** · *Portugal* — 2,000

### WHITE

- Pine Ridge Chenin Blanc + Viognier 2024** · *USA* — 4,000  
**Vickery Watervale Riesling 2023/2024** · *Australia* — 3,000  
**Pebble Lane Chardonnay 2023** · *New Zealand* — 2,300  
**Good Pinot Grigio 2023** · *Italy* — 1,900  
**Grower's Gate Rosé 2024** · *Australia* — 1,400  
**Lolita Vinho Verde 2024** · *Portugal* — 1,400

### SPARKLING

- Soler Jove Cava** · *Spain* — 2,200  
**Grower's Gate Brut Cuvée** · *Australia* — 1,600