

cold DELIGHTS

- HALO-HALO** 5.99
Medley of preserved tropical fruit bits, gulaman, ube, served with finely shaved ice and milk, topped with pinipig, leche flan and pinoy flavored ice cream
- MAIZ CON HIELO** 5.59
Creamed corn topped with leche flan, macapuno ice cream, served with finely shaved ice and milk
- SAGO AT GULAMAN** 3.79
Sweetened tapioca pearls and diced Philippine gelatin in light syrup and finely shaved ice
- GUINUMIS** 3.99
Coconut milk with diced Philippine gelatin drink served with crushed ice and pinipig
- LECHE FLAN** (Slice) 3.49 (Llanera) 12.99
Philippine custard in caramel syrup
- TAHO (SERVED HOT OR COLD)** 5.39
Soybean pudding served with tapioca pearls and syrup



MAIZ CON HIELO

HALO-HALO

cold DRINKS

- SODA IN CAN** 2.99
- BOTTLED WATER** 1.99

* price and availability subject to change *
052423 M Rev.



Party Platters

| | serves parties of : | | | |
|---|---------------------|-------|-------|--------|
| | 4-5 | 8-9 | 12-14 | 20-22 |
| PANCIT MALABON | 18.99 | 30.99 | 42.99 | 62.99 |
| FRIED LUMPIA SHANGHAI | | | 50pcs | 100pcs |
| | | | 24.99 | 42.99 |
| 12 BIBINGKAS | | | | 52.99 |
| Comes in a box | | | | |
| GRILLED PORK TRAYS | | | | 65.99 |
| 40+ PORK/CHICKEN BBQ SKEWERS (each) 2.79 | | | | |
| Discount available for larger orders. | | | | |



Manila Sunset contest develops young talents

ABOUT US

Sunset at Manila Bay evokes in the hearts of Filipinos in America, remembrances of home and the natural charms of the Philippine islands.

Manila Sunset derived its name from this beautiful Philippine scenery - for in many ways, the food of Manila Sunset evokes the same nostalgic feeling. They bring back the memories of old-fashioned homecooking and traditional celebrations: Pasko, Simbang Gabi, Flores de Mayo, weddings, homecomings and other joyous occasions.

Manila Sunset specializes in a few but unique and hard-to-find Filipino foods such as **Bibingka Galapong** and **Puto Bumbong** which are traditionally found in church plazas and roadside stalls only during the Christmas Season. Our best seller, **Pancit Malabon** is prepared from an original well-guarded recipe from the fishing village of Malabon from which the name of the delicacy came from. Even in the Philippines, there are only very few cooks who know how to prepare this delicacy.

When Manila Sunset opened its first store on Sunset Boulevard in Los Angeles, California, in 1985, its limited menu was originally intended for Filipinos in America who have missed these foods for a long time. Soon, it gained the attention and approval, not only of Filipino-Americans, but also of other nationalities composing the multi-racial communities of California.

Manila Sunset is one of the very few Filipino restaurants included in Paul Wallach's Guide to Restaurant of Los Angeles and Southern California and Linda Burum's Guide to Ethnic Food in Los Angeles.

Manila Sunset also earned favorable reviews from the Los Angeles Times, Orange County Register, Pasadena-Star News, the Hudson Magazine in New Jersey, and various Filipino-American newspapers and magazines. Manila Sunset was recently honored with Manila-U.S. Times Eagle Award of Excellence as "Restaurant of the Year".

Welcome to Manila Sunset. We cannot promise to give you the grandeur of the famous sunset at Manila Bay, but only the authentic taste of the Philippine cuisine and the country's legendary hospitality.

LOCATIONS

- LOS ANGELES**
1016 N Vermont Ave.,
Los Angeles, CA 90029
(323) 665-1010
- CERRITOS**
13347 South St. (at Carmenita Rd)
Cerritos, CA 90703
(562) 809-5800
- WEST COVINA**
2550 E Amar Rd.,
West Covina, CA 91792
(626) 912-7672
- NORTH HILLS**
9516 Sepulveda Blvd.,
North Hills, CA 91343
(818) 895-2001
- SAN FERNANDO VALLEY**
9516 Sepulveda Blvd.,
North Hills, CA 91343
(818) 895-2001
- SEATTLE**
307 Tukwila Pkwy.
Tukwila, WA 98188
(206) 922-3941
- RANCHO CUCAMONGA**
11815 Foothill Blvd.,
Rancho Cucamonga, CA 91730
(909)484-0980

We are operating on a modified business hours due to the effects of the ongoing pandemic. Business hours are subject to change without prior notice. Thank you for understanding and your continued support.

*Welcome, tuloy po kayo!
Dito araw-araw ay Pasko!*



NATIONAL CITY BUSINESS HOURS:
DAILY: 10:00AM-8:00PM

619.474.0421
925 E. PLAZA BLVD. STE 111
NATIONAL CITY, CA 91950



ORDER ONLINE @MANILASUNSET.COM
WWW.MANILASUNSET.COM



PANCIT MALABON
Rice noodles with special Manila Sunset sauce, topped with shrimps, eggs, chicharon and vegetables
\$5.89

100%
Gluten
Free



BIBINGKANG GALAPONG
Rice cake made from real "galapong", eggs and milk, topped with white cheese. Served with grated coconut
\$4.99

100%
Gluten
Free



ARROZ CALDO
Rice porridge with chicken, seasoned with toasted garlic and spring onions and topped with eggs
\$4.89



EMBUTIDO
Steamed traditional Filipino style pork meatloaf (Served fried or frozen)
\$13.39



PUTO BUMBONG
Purple rice, wet ground and steamed in bamboo tubes, topped with grated coconut, butter and sugar
\$3.89

100%
Gluten
Free



GOTO
Rice porridge with pork cuts slowly cooked to perfection and topped with toasted garlic, and spring onions
\$4.99

100%
Gluten
Free

DINUGUAN AT PUTO
Pork blood stew with assorted pork cuts, served with steamed rice cake.
\$8.99



Traditional Filipino FAVORITES



CHICKEN SOTANGHON
Chicken soup with glassy noodles topped with egg, garlic and spring onions. **\$4.89**



TOKWA'T BABOY
Deep fried tofu with minced pork cuts in a garlicky, sweet and sour special sauce. **\$4.69**



CRISPY TOKWA'T BABOY
Large portion of our original tokwa't baboy topped with lechon kawali and green onions. **\$12.29**



LUMPIANG SHANGHAI
Mini crisp egg roll with minced pork and vegetables, served with sweet and sour dip. (6pcs) **\$3.69**



FRESH LUMPIA
Sautéed mixed fresh vegetables rolled in thin crepe-like wrapper with lettuce and peanuts, topped with boiled eggs and served with semi-sweet peanut sauce. **\$4.69**



FRIED LUMPIA
Fried vegetable roll served with a garlic and vinegar dip. (2pcs) **\$3.29**

PINOY SPAGHETTI 6.89
Our own sweet sauce with sliced hot dogs and ground pork

PUTO GALAPONG (Slice) 3.49 (Whole) 12.99
Made with our world famous bibingka galapong mix

DINUGUAN 5.99
Pork cuts stewed in vinegar and beef/pork blood

LECHON KAWALI 11.89
Simmered, dried and deep fried to perfection pork belly with special sauce



BIBINGKANG A LA MODE 8.19
Rice cake with vanilla ice cream and toasted coconut flakes.

the GRILL

SERVED WITH RICE AND SOUP



MANILA PORK BBQ 10.39
Skewered pork slices marinated in our special Sunset spices

CHICKEN BBQ 10.39
Skewered boneless chicken slices marinated in our special sauce

PORK INIHAW 10.39
Charbroiled pork slices marinated in "Paombong" vinegar and fresh garlic

BEEF TAPA 13.59
Charbroiled marinated beef top sirloin sliced strips

BEEF KOREAN BBQ 16.99
Cross cut beef short spare ribs marinated and grilled

INIHAW NA PUSIT 13.89
Marinated jumbo squid, grilled and topped with our special sauce



more PLATES

SERVED WITH RICE AND SOUP

LONGGANISA AND EGG 10.39
Grilled sweet garlic native sausages, served with fried egg

PORK TOCINO AND EGG 10.79
Sweet cured pork meat served with fried egg

BEEF TAPA AND EGG 14.59
Charbroiled marinated beef top sirloin sliced strips served with fried egg

BEEF KOREAN BBQ AND FRIED EGG 17.79
Cross cut beef short spare ribs marinated and grilled served with fried egg

DAING NA BANGUS AND FRIED EGG 12.49

SKEWERED BBQ 2.99
Ala carte (Stick)

