

PHILLIPINO MENU



APPETIZERS

VEGETARIAN

- *Lumpiang Pritto*
Vegetable Spring Rolls, Sweet Chilli Dip
- *Fritto Queso*
Crispy Fried Mouarella
- *Ensaladang Talong*
Filipino-Style Roasted Eggplant, Tomato, Onions

NON-VEGETARIAN

- *Pinoy Style Fried Chicken*
Rlipino Style Flied Chicken Bites
- *Adobo Style Chicken Wings*
Vinegar, Soy Sauce, Garlic
- *Beef Empanada*
Sour Cream, Chives Dip
- *Crispy Tilapia Sticks*
Panko Breadding, Tartar Sauce
- *Panara*
Deep Fried Shrimp Wonton

MAIN COURSE

VEGETARIAN

- *Pinakbet Stew*
Squash, Eggplant, String Beans, Okra, Onion, Garlic, Soy Sauce
- *Adobong Sitaw*
String Beans (String Beans) Cooked in Adobo Style
- *Pancit Canton*
Flour Stick Noodles (Pancit Canton Noodles), Cabbage, Carrots, Shitake Mushroom, Soy Sauce
- *Ginisang Ampalaya*
Sauteed Bitter Melon, Galiic Onions, Tomato
- *Adobong Kangkong*
Water Spinach (Kangkong) Simmered in Soy Sauce, Vinegar and Galiic
- *Steamed Market Vegetables*

NON-VEGETARIAN

- *Bistik*
Beef Slices Cooked in Soy Sauce, Vinegar, Sliced Onions
- *Mechado*
Stewed Beef Slices, Tomato Gravy, Potatoes
- *Kaldareta*
Goat Stew in Tomato Sauce, Liver, Olive, Potatoes
- *Adobong Manok*
Chicken Adobo (Simmered Chicken Pieces in Vinegar, Soy Sauce, Galiic)
- *Chicken Curry*
Chicken, Potatoes, Philipino Curry Spice
- *Inasal na Manok*
Grilled Marinated Chicken Thighs in a Mixture of Lime, Pepper, Vinegar, Annato
- *Sarciadong Isda*
Fish of the Day Simmered in Tomato, Onions, Egg
- *Inihaw Na Tilapia*
Grilled Tllapla Fillets, Lemongrass, Black Pepper

Speranza

PHILLIPINO MENU



SOUP

VEGETARIAN

- *Egg Drop Soup*
Vegetable Broth, Scallions, Ginger, Egg
- *Ginataang Sitaw at Kalabasa*
Vegetable Broth, Coconut Milk, Squash, Long Beans, Chilli Peppers
- *Sweet Potato Soup*
Vegetarian Broth, Coconut Milk, Curry Spice
- *Broccoli and Cheddar Soup*
Creamy Broccoli Based Soup, Cheddar, Jack Cheese, Tabasco

SALAD

- *Tossed Salad*
A Medley of Tossed Fresh Garden Leaves, Topped with a Light Citrus Vinaigrette
- *Cesar Salad*
Herbed Croutons, Bacon Bits, Parmesan Cheese & Creamy Cesar Dressing
- *Manila Salad*
Crispy Greens, Napa Cabbage, Bell Peppers, Mandarin, Lemon Dressing
- *Green Mango Salad*
Jicama, Tomato, Green Onion, Red Onion, Lemon Sesame Dressing
- *Macaroni Salad*
Elbow Pasta, Mayonnaise, Cheddar Cheese, Pineapple
- *Ensaladang Labanos*
Radish Salad, Tomatoes, Scallions, Citrus Vinaigrette

NON-VEGETARIAN

- *Slow Cooked Beef Lauya Soup*
Beef Broth Flavour with Scallions, Garlic, Fish Sauce
- *Misua and Meatball Soup*
Beef Broth, Flour Noodles, Beef Meatballs, Tomato
- *Chicken Noodle Soup*
Homemade Chicken, Egg Noodles and Vegetables
- *Chicken and Miswa Soup*
Chicken Broth, Scallions, Annato, Miswa Vermicelli

STARCH

- *Plain White Rice*
- *Sinangag*
Filipino Garlic Fried Rice, Scallions
- *Egg Fried Rice*
Scallions, Carrots, Peas, Egg, Sesame, Soy Sauce
- *Mashed Potatoes*
Cream, Butter, Scallions
- *Oven Baked Potatoes*
Garlic, Rosemary

COMPLIMENTRY

- *Tea/Coffee & Soft Drinks*

Appetizer Stall Cost Extra

Gol Gappa / Aloo tikki / Pav Bhaji & Jalebi stalls live are \$5.00/per person

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