



FILIPINO KITCHEN
ESTABLISHED 2018

SMALL PLATES

BAGUIO BEANS	9
(GF/V/DF) Wok fried green beans seasoned with chilis and Philippine lime.	
PORK LUMPIA	8
(DF) Fried spring rolls filled with seasoned ground pork and minced mixed veggies. Served with sweet chili sauce. (5 pieces)	
VEGGIE LUMPIA	8
(V/DF) Fried spring rolls filled with taro, cabbage, carrots, tofu, sweet potato, and beans sprouts. Served with sweet chili sauce or vinegar (4 pieces)	
JALAPEÑO CHEESE LUMPIA	8
(DF) Fried spring rolls filled with jalapeno and cheese (5 pieces)	
LUMPIANG HIPON	10
(DF) Filipino shrimp fried spring rolls. Served with sweet chili sauce (5 pieces)	
LUMPIANISA	8
(DF) House made Filipino style chorizo fried spring rolls. Served with Vinegar. (5 pieces)	
CHICKARRONES	10
(GF/DF) Deep fried chicken skins. Served with Vinegar	
CHICKEN PORK BEEF BBQ	12 12 14
(DF) 3 skewers, marinated with Filipino BBQ sauce. (No mix & match)	
PATTY'S PAK PAK PATIS	11
(GF/DF) Fried chicken wings seasoned with Rufina fish sauce. Topped with fried garlic bits and chilis.(5 pieces).	

5150 Buford Hwy NE Doraville, GA 30340

Wed & Thurs 5-9PM | Fri & Sat 12PM-9PM | Sun 12PM-7PM

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Menu Items/Prices subject to change

NOODLES



PANCIT BIHON/CANTON MIX 18
(DF) Sautéed rice and wheat noodle mix with roasted chicken, Chinese sausage, tofu, pork belly, shiitake mushroom, carrots, and broccoli. **(Vegan option available)**

PANCIT SOTANGHON 19

(DF) Sautéed mung bean vermicelli noodles mix with roasted chicken, Chinese sausage, tofu, pork belly, shiitake mushroom, carrots, and broccoli. **(Vegan option available)**

PALABOK 19

(GF/DF) Rice noodles with shrimp tomalley (shrimp fat) sauce, tofu, and minced pork.

CRISPY PALABOK 20

(GF/DF) Fried crispy rice noodles with shrimp tomalley (shrimp fat) sauce, tofu and minced pork.

BRUNCH (SUNDAYS ONLY)



TOCILOG 17

(GF/DF) Pineapple cured sliced pork with garlic fried rice, 2 sunny side eggs, and seasonal fruits. Served with vinegar and atchara.

LONGSILOG 17

(DF) Filipino style sweet chorizo with garlic fried rice, 2 sunny side eggs, and seasonal fruits. Served with vinegar and atchara.

BANGSILOG 15

(GF/DF) Deep fried Milkfish marinated in sugarcane vinegar and garlic, with garlic fried rice, 2 sunny side eggs, and seasonal fruits. Served with vinegar and atchara.

BISTEKSILOG 19

(DF) Marinated angus beef slices braised in Philippine lime, shallots, and soy sauce. With garlic fried rice, 2 sunny side eggs, and seasonal fruits.

ENTREES



GINATAANG TALONG	18
(GF/V/DF) Eggplant coconut curry with green beans and purple cabbage. Mild spice.	
VEGAN KARE KARE	17
(GF/V/DF) Bokchoy, green beans and eggplant peanut stew. Topped with walnut slices.	
PRITONG POMPANO	MP
(GF/DF) Deep fried golden Pomfret fish with salad and seasonal fruits. Served with atchara and spicy soy vinegar.	
CAMARON DE ZAMBOANGA	23
(GF/DF) Prawns cooked with Crab Fat and Coconut Milk. Topped with chilis.	
SUGPO (GRILLED PRAWNS)	20
(GF/DF) 5 whole grilled prawns skewers tossed in chili oil, garlic and shallots.	
ADOBONG MANOK	17
(DF) Chicken Adobo. Chicken braised in soy sauce with garlic, sugarcane vinegar, peppercorn, and bay leaves. Topped with boiled egg and cilantro.	
BISTEK BARYO	20
(DF) Marinated angus beef slices braise in Philippine lime, shallots, and soy sauce.	
KALDERETA	20
(GF/DF) Angus beef tomato stew with olives, potatoes and bell peppers. Mild spice.	
KARE KARENG BAKA	20
(GF/DF) Angus beef peanut stew with bokchoy, eggplant and green beans. Bagoong (shrimp paste) available upon request. One side of bagoong per order. Extra bagoong (extra charge). Topped with walnut slices.	
LECHON SISIG TACOS	12
(DF) Chopped slow roasted pork belly, cheek, and snout with house made pâte. Served in corn tortilla w/ cilantro, onions, chopped chili, radish. Topped w/ house aioli. Mild spice.	
SIZZLING LECHON SISIG	21
(DF) Chopped slow roasted pork belly, cheek, and snout with house made pâte, egg, chopped chili, topped w/ house aioli. served on a sizzling plate. Mild spice.	

(Entrées served w/ jasmine rice (per person). Extra rice \$2. Extra bagoong or atchara additional charge.

V = Vegan | VG = Vegetarian | DF = Dairy Free | GF = Gluten Free

LAING

(GF/DF) Taro leaves and pork belly cooked in ginger, coconut milk, and spices. Topped with lechon kawali.

19

BICOL EXPRESS

(GF/DF) Spicy pork coconut curry stew.

19

CRISPY PATA

(GF/DF) Deep fried brined pork leg. Served w/ spicy soy vinegar and atchara.

24

SINIGANG PORK RIBS

19

(GF/DF) Pork Ribs tamarind soup with bokchoy, green beans, and eggplant.

ODESSA'S DINUGUAN

18

(GF/DF) Traditional Filipino pork belly and shoulder blood stew.

LECHON KAWALI

19

(GF/DF) Deep-fried braised pork belly. Served with Mang Thomas sauce (not GF) OR spicy vinegar.

DESSERTS

UBE FLAN CAKE

5

(VG) Purple yam crème caramel cake

HALO HALO ESPESYAL

11

(VG) Shaved ice with flan, ube ice cream, milk, tapioca, coconut jelly, coconut palm seed, jackfruit, banana, jelly, and red mung beans.

UBE CHURROS

6

Fried dough sticks rolled in ube sugar drizzled with house ube syrup. (4 pieces)

UBE PUTO W/ HALAYA FILLING

6.50

(V/V/GF) Purple yam steamed rice cake with ube jam filling. (4 pieces)

TURON | TURON ESPESYAL

7 | 6

(DF) Fried banana lumpia with yellow jackfruit drizzled with caramelized sugar. 3 pieces. | Served with ube ice cream. (1 piece)

UBE CRÈME BRÛLÉE

7

Custard topped with caramelized sugar with a bottom layer of ube jam.

DRINKS (Availability varies)

FRESH JUICE

5

Cantaloupe, Mango, Calamansi, Pineapple, Gumamela (hibiscus) Iced Tea.

TOPO CHICO

4

CANNED COKE PRODUCTS | LA CROIX

2

WITCHY KOMBVCHY (KOMBUCHA)

5

HOT GINGER TEA (SEASONAL)

1.50

HOT GREEN TEA, STRAWBERRY GREEN TEA, ENGLISH BREAKFAST TEA

1.50