



5150 Buford Hwy NE Doraville, GA 30340
 Wed & Thurs 5-9PM | Fri & Sat 12PM-9PM | Sun 12PM-7PM
 Email: kamayanatl@gmail.com | Website: kamayanatl.com
 Catering inquiries: arakamayanaatl@gmail.com | iyakamayanaatl@gmail.com

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, shitake 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, shitake 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.

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).

Dining time limits apply: 1-3 guests: 60 min | 4+ guests: 90 min
 20% gratuity added for parties of 6+. 10% service charge on to-go orders
 Kitchen closes 15 minutes before closing. Thank you for your understanding!

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.

LAING 19
(GF/DF) Taro leaves and pork belly cooked in ginger, coconut milk, and spices. Topped with lechon kawali.

BICOL EXPRESS 19
(GF/DF) Spicy pork coconut curry stew.

CRISPY PATA 24
(GF/DF) Deep fried brined pork leg. Served w/ spicy soy vinegar and atchara.

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 piecesss. | 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 KOMBUCHY (KOMBUCHA) 5

HOT GINGER TEA (SEASONAL) 1.50

HOT GREEN TEA, STRAWBERRY GREEN TEA, ENGLISH BREAKFAST TEA 1.50

(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