

KAMAYAN ATL



FILIPINO KITCHEN  
ESTABLISHED 2018

## SMALL PLATES



- |                                                                                                                                                                                  |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| BAGUIO BEANS<br><b>(GF/V/DF)</b> Wok fried green beans seasoned with chilis and Philippine lime.                                                                                 | 12 |
| PORK LUMPIA<br><b>(DF)</b> Fried spring rolls filled with seasoned ground pork and minced mixed veggies. Served with sweet chili sauce. (5 pieces)                               | 9  |
| VEGGIE LUMPIA<br><b>(V/DF)</b> Fried spring rolls filled with taro, cabbage, carrots, tofu, sweet potato, and beans sprouts. Served with sweet chili sauce or vinegar (4 pieces) | 9  |
| LUMPIANG HIPON<br><b>(DF)</b> Filipino shrimp fried spring rolls. Served with sweet chili sauce (5 pieces)                                                                       | 10 |
| LUMPIANISA<br><b>(DF)</b> House made Filipino style chorizo fried spring rolls. Served with Vinegar. (5 pieces)                                                                  | 9  |
| CHICKARRONES<br><b>(GF/DF)</b> Deep fried chicken skins. Served with Vinegar (Halal)                                                                                             | 12 |
| BBQ SKEWERS (CHICKEN OR PORK)<br><b>(DF)</b> 3 skewers, marinated with Filipino BBQ sauce. (No mix & match) (Halal Chicken)                                                      | 15 |
| PATTY'S PAK PAK PATIS<br><b>(GF/DF)</b> Fried chicken wings seasoned with Rufina fish sauce. Topped with fried garlic bits and chilis. (5 pieces) (Halal Chicken)                | 13 |

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



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|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| PANCIT BIHON/CANTON MIX<br><b>(DF)</b> Sautéed rice and wheat noodle mix with roasted halal chicken, Chinese sausage, tofu, pork belly, shitake mushroom, carrots, and broccoli. <b>(Vegan option available)</b> | 20 |
| PANCIT SOTANGHON<br><b>(DF)</b> Sautéed mung bean vermicelli noodles mix with roasted halal chicken, Chinese sausage, tofu, pork belly, shitake mushroom, carrots, and broccoli. <b>(Vegan option available)</b> | 21 |
| PALABOK<br><b>(GF/DF)</b> Rice noodles with shrimp tomalley (shrimp fat) sauce, tofu, and minced pork.                                                                                                           | 21 |
| CRISPY PALABOK<br><b>(GF/DF)</b> Fried crispy rice noodles with shrimp tomalley (shrimp fat) sauce, tofu and minced pork.                                                                                        | 22 |
- ## BRUNCH (SUNDAYS ONLY)
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- |                                                                                                                                                                                             |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| TOCILOG<br><b>(GF/DF)</b> Pineapple cured sliced pork with garlic fried rice, 2 sunny side eggs, and seasonal fruits. Served with vinegar and atchara.                                      | 20 |
| LONGSILOG<br><b>(DF)</b> Filipino style sweet chorizo with garlic fried rice, 2 sunny side eggs, and seasonal fruits. Served with vinegar and atchara.                                      | 20 |
| BANGSILOG<br><b>(GF/DF)</b> 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. | 18 |
| BISTEKSILOG<br><b>(DF)</b> Marinated angus beef slices braised in Philippine lime, shallots, and soy sauce. With garlic fried rice, 2 sunny side eggs, and seasonal fruits.                 | 21 |

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** 20  
**(GF/V/DF)** Eggplant coconut curry with green beans and purple cabbage. Mild spice.

**VEGAN KARE KARE** 20  
**(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** 25  
**(GF)** Prawns cooked in Crab sauce and Coconut Milk. Topped with chilis.

**SUGPO (GRILLED PRAWNS)** 23  
**(GF/DF)** 5 whole grilled prawns skewers tossed in chili oil, garlic and shallots.

**ADOBONG MANOK** 20  
**(DF)** Chicken Adobo. HalalChicken braised in soy sauce with garlic, sugarcane vinegar, peppercorn, and bay leaves. Topped with boiled egg and cilantro.

**BISTEK BARYO** 23  
**(DF)** Marinated angus beef slices braise in Philippine lime, shallots, and soy sauce.

**KALDERETA** 22  
**(GF/DF)** Angus beef tomato stew with olives, potatoes and bell peppers. Mild spice.

**KARE KARENG BAKA** 22  
**(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** 13  
**(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** 23  
**(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** 22  
**(GF/DF)** Taro leaves and pork belly cooked in ginger, coconut milk, and spices. Topped with lechon kawali.

**BICOL EXPRESS** 21  
**(GF/DF)** Spicy pork coconut curry stew.

**CRISPY PATA** 26  
**(GF/DF)** Deep fried brined pork leg. Served w/ spicy soy vinegar and atchara.

**SINIGANG PORK RIBS** 21  
**(GF/DF)** Pork Ribs tamarind soup with bokchoy, green beans, and eggplant.

**ODESSA'S DINUGUAN** 21  
**(GF/DF)** Traditional Filipino pork belly and shoulder blood stew.

**LECHON KAWALI** 21  
**(GF/DF)** Deep-fried braised pork belly. Served with Mang Thomas sauce (not GF) OR spicy vinegar.

## DESSERTS

**UBE FLAN CAKE** 7  
**(VG)** Purple yam crème caramel cake

**HALO HALO ESPEYAL** 12  
**(VG)** Shaved ice with flan, ube ice cream, milk, tapioca, coconut jelly, coconut palm seed, jackfruit, banana, jelly, and red mung beans.

**UBE CHURROS** 8  
 Fried dough sticks rolled in ube sugar drizzled with house ube syrup. (4 pieces)

**UBE PUTO W/HALAYA FILLING** 7  
**(V/VG/GF)** Purple yam steamed rice cake with ube jam filling. (4 pieces)

**TURON | TURON ESPEYAL** 9 | 8  
**(DF)** Fried banana lumpia with yellow jackfruit drizzled with caramelized sugar. 3 pieces. | Served with ube ice cream. (1 piece)

**UBE CRÈME BRÛLÉE** 9  
 Custard topped with caramelized sugar with a bottom layer of ube jam.

## DRINKS *(Availability varies)*

**FRESH JUICE** 6  
 Cantaloupe, Mango, Calamansi, Pineapple, Gumamela (hibiscus) Iced Tea.

**TOPO CHICO** 4

**CANNED COKE PRODUCTS | LA CROIX** 3

**WITCHY KOMBUCHY (KOMBUCHA)** 6

**HOT GINGER TEA (SEASONAL)** 3.50

**HOT GREEN TEA, STRAWBERRY GREEN TEA, ENGLISH BREAKFAST TEA** 2.50

(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