



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

Menu Items/Prices subject to change

SMALL PLATES



BAGUIO BEANS (GF/V) Wok fried green beans seasoned with chilis and Philippine lime	9
PORK LUMPIA Filipino spring rolls filled with seasoned ground pork. Served with sweet chili sauce. (5 pieces)	8
VEGGIE LUMPIA (V) Filipino spring rolls filled with taro, cabbage, carrots and other vegetables. Served with sweet chili sauce or vinegar (4 pieces)	8
JALAPEÑO CHEESE LUMPIA Fried lumpia filled with jalapeno and cheese (4 pieces)	8
SHRIMP LUMPIA Filipino shrimp spring rolls. Served with sweet chili sauce (5 pieces)	10
LUMPIANISA Filipino sausage wrapped in lumpia wrappers and fried (5 pieces)	8
CHICKARRONES (GF) Deep fried chicken skins.	10
CHICKEN PORK BEEF BBQ 12 12 14 3 skewers, marinated with Filipino BBQ sauce.	
PAK PAK PATIS (GF) fried chicken wings seasoned with Rufina fish sauce (5 pieces).	11

NOODLES



PANCIT BIHON/CANTON MIX Sautéed rice and wheat noodle mix with chicken, Chinese sausage, tofu, pork belly and mixed veggies. (Vegan option available)	18
PANCIT SOTANGHON Sautéed mung bean vermicelli with chicken, Chinese sausage, tofu, pork belly, mixed veggies and mushrooms	19
PALABOK (GF) Glass noodles with shrimp, tofu, minced pork, and Tomalley sauce.	19
CRISPY PALABOK (GF) Crispy Glass noodles with shrimp, tofu, minced pork, and Tomalley sauce.	20

BRUNCH (SUNDAYS ONLY)



TOCILOG (GF) Pineapple cured pork with fried rice and egg.	17
LONGSILOG Filipino style sweet chorizo with fried rice and egg.	17
BANGSILOG (GF) Deep fried seasoned Milkfish with fried rice and egg	15
BISTEKSILOG Braised beef slices with fried rice and egg	19

****To provide the best experience for all of our guests, we kindly request that your dining time be limited. Parties of 2 = 60 min, Parties 3+ = 90min. ****

****A 20% gratuity will be automatically included for parties of 6 or more****

****Our kitchen closes 15 minutes before closing time****

We appreciate your understanding!

ENTREES



All entrees served w/Jasmine Rice

GINATAANG TALONG	18
(GF/V) Eggplant coconut curry with green beans and purple cabbage. Mild spice.	
VEGAN KARE KARE	17
(GF/V) Bokchoy, green bean and eggplant peanut stew.	
PRITONG POMPANO	24
(GF) Deep fried golden Pomfret fish.	
CAMARON DE ZAMBOANGA	23
(GF) Prawns cooked with Crab Fat and Coconut Milk	
SUGPO (GRILLED PRAWNS)	20
(GF) 5 whole grilled prawns.	
CHICKEN ADOBO	17
Braised chicken with soy sauce, sugarcane vinegar, peppercorn and bay leaves	
BISTEK BARYO	20
Braised beef slices with Philippine lime and soy sauce	
KALDERETA	20
(GF) Angus beef tomato stew with olives, potatoes and bell peppers	
KARE KARENG BAKA	20
(GF) Beef peanut stew with bokchoy, eggplant and green beans. Bagoong (shrimp paste) available upon request.	
SISIG TACOS	12
Chopped pork served in corn tortilla w/cilantro, onions, radish, topped w/house aioli	
SIZZLING SISIG	21
Slow roasted pork belly, chopped cheek and snout with pâte served on a sizzling plate. Mild spice.	

**ADDITIONAL SIDE OF
JASMINE RICE \$2**

LAING	19
(GF) Taro leaves and pork belly cooked in Ginger, Coconut Milk and Spices.	
BICOL EXPRESS	19
(GF) Spicy pork coconut curry.	
CRISPY PATA	24
(GF) Deep fried pork leg. Served w/Mang Thomas sauce (sauce not GF).	
SINIGANG PORK RIBS	19
(GF) Pork Ribs tamarind soup with bokchoy and green beans	
ODESSA'S DINUGUAN	18
(GF) Traditional Filipino pork blood stew. Compliments well with rice or puto.	
LECHON KAWALI	19
(GF) Cubed deep-fried crispy pork belly. Served with Mang Thomas sauce (not GF) OR spicy vinegar.	

DESSERTS



Ask staff about dessert specials

UBE FLAN CAKE	5
HALO HALO ESPESYAL	11
UBE CHURROS (4 PIECES)	6
UBE PUTO W/HALAYA FILLING	6.50
TURON (3 PIECES)	7
TURON ESPESYAL	6
(UBE ICECREAM +1 TURON)	
UBE CRÈME BRÛLÉE	7

DRINKS



CANTALOUPE JUICE (SEASONAL)	5
MANGO JUICE	5
CALAMANSI JUICE	5
PINEAPPLE JUICE	5
TOPO CHICO	4
CANNED COKE PRODUCTS	2
LA CROIX	2
BOTTLED WATER	1.5
WITCHY KOMBUCHY (KOMBUCHA)	5
HOT GINGER TEA	1.50
GUMAMELA (HIBISCUS) ICED TEA	5