

## SMALL PLATES

9

8

8

8

10

8

BAGUIO BEANS
(GF/V) Wok fried green beans
seasoned with chilis and Philippine
lime

PORK LUMPIA
Filipino spring rolls filled with
seasoned ground pork. Served
with sweet chili sauce. (5 pieces)

VEGGIE LUMPIA
(V) Filipino spring rolls filled with taro, cabbage, carrots and other vegetables. Served with sweet chili sauce or vinegar (4 pieces)

JALAPEÑO CHEESE LUMPIA Fried lumpia filled with jalapeno and cheese (4 pieces)

SHRIMP LUMPIA
Filipino shrimp spring rolls. Served
with sweet chili sauce (5 pieces)

LUMPIANISA
Filipino sausage wrapped in lumpia
wrappers and fried (5 pieces)

CHICKARRONES 10 (GF) Deep fried chicken skins.

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).

### 5150 Buford Hwy NE Doraville, GA 30340

Wed & Thurs 5-9PM | Fri & Sat 12PM-9PM | Sun 12PM-7PM **Email:** kamayanatl@gmail.com

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### Menu Items/Prices subject to change

# **NOODLES**

PANCIT BIHON/CANTON MIX 18

Sautéed rice and wheat noodle mix with chicken, Chinese sausage, tofu, pork belly and mixed veggies.

(Vegan option available)

PANCIT SOTANGHON

19

17

Sautéed mung bean vermicelli with chicken, Chinese sausage, tofu, pork belly, mixed veggies and mushrooms

PALABOK 19

**(GF)** Glass noodles with shrimp, tofu, minced pork, and Tomalley sauce.

CRISPY PALABOK 20

**(GF)** Crispy Glass noodles with shrimp, tofu, minced pork, and Tomalley sauce.

## BRUNCH (SUNDAYS ONLY)

TOCILOG
(GF) Pineapple cured pork

LONGSILOG 17

Filipino style sweet chorizo with fried rice and egg.

with fried rice and egg.

BANGSILOG 15

**(GF)** Deep fried seasoned Milkfish with fried rice and egg

BISTEKSILOG 19

Braised beef slices with fried rice and egg

\*\*To provide the best experience for all of our guests, we kindly request that your dining time be limited. Parties of 1-3 = 60 min, Parties 4+ = 90min. \*\*

ENTREES	Ä	LAING (GF) Taro leaves and pork belly cooked in Ginger, Coconut Milk and Spices.  BICOL EXPRESS 19
All entrees served w/Jasmine	Rice	(GF) Spicy pork coconut curry.
GINATAANG TALONG (GF/V) Eggplant coconut curry with green beans and purple cabbage. Mild spice.	18	CRISPY PATA 24 (GF) Deep fried pork leg. Served w/Spicy Soy Vinegar
VEGAN KARE KARE (GF/V) Bokchoy, green bean and eggplant peanut stew.	17	SINIGANG PORK RIBS  (GF) Pork Ribs tamarind soup with bokchoy and green beans
PRITONG POMPANO  (GF) Deep fried golden Pomfret fish.	24	ODESSA'S DINUGUAN  (GF) Traditional Filipino pork blood stew. Compliments well with rice or puto.
CAMARON DE ZAMBOANGA (GF) Prawns cooked with Crab Fat and Coconut Milk	23	LECHON KAWALI  (GF) Cubed deep-fried crispy pork belly. Served with Mang Thomas sauce (not GF) OR spicy vinegar.
SUGPO (GRILLED PRAWNS) (GF) 5 whole grilled prawns.	20	DESSERTS
CHICKEN ADOBO	17	Ask staff about dessert specials
Braised chicken with soy		UBE FLAN CAKE 5
sauce, sugarcane vinegar, peppercorn and bay leaves		HALO HALO ESPESYAL 11
BISTEK BARYO	20	UBE CHURROS (4 PIECES) 6
Braised beef slices with		UBE PUTO W/HALAYA FILLING 6.50
Philippine lime and soy sauce	0.0	TURON (3 PIECES) 7
KALDERETA (GF) Angus beef tomato stew	20	TURON ESPESYAL 6
with olives, potatoes and bell peppers		(UBE ICECREAM +1 TURON) UBE CRÈME BRÛLÉE 7
KARE KARENG BAKA	20	DRINKS
<b>(GF)</b> Beef peanut stew with bokchoy, eggplant and green beans. Bagoong (shrimp paste) available upon request.		KOKOKOKOKOKOK
SISIG TACOS	12	CANTALOUPE JUICE (SEASONAL) 5
Chopped pork served in corn		MANGO JUICE 5
tortilla w/cilantro, onions, radish, topped w/house aioli		CALAMANSI JUICE 5
radisti, topped w/flouse alon		PINEAPPLE JUICE 5
SIZZLING SISIG	21	TOPO CHICO 4
Slow roasted pork belly, chopped cheek and snout		CANNED COKE PRODUCTS 2
with pâte served on a sizzling		LA CROIX 2
plate. Mild spice.		BOTTLED WATER 1.5
ADDITIONAL SIDE OF		WITCHY KOMBVCHY (KOMBUCHA) 5
JASMINE RICE \$2		HOT GINGER TEA 1.50

5

GUMAMELA (HIBISCUS) ICED TEA