



FILIPINO KITCHEN

ESTABLISHED 2018

SMALL PLATES



WOK FRIED GREEN BEANS 9
(GF/V) Wok fried green beans seasoned with chilis and Philippine lime

PORK LUMPIA 8
Filipino spring rolls filled with seasoned ground pork. Served with sweet chili sauce. (5 pieces)

VEGGIE LUMPIA 8
(V) Filipino spring rolls filled with taro, cabbage, carrots and other vegetables. Served with sweet chili sauce or vinegar (4 pieces)

JALAPEÑO CHEESE LUMPIA 8
Fried lumpia filled with jalapeno and cheese (4 pieces)

SHRIMP LUMPIA 10
Filipino shrimp spring rolls. Served with sweet chili sauce (5 pieces)

LUMPIANISA 8
Filipino sausage wrapped in lumpia wrappers and fried to perfection!

CHICHARRONES 10
(GF) Deep fried chicken skins.

CHICKEN | PORK | BEEF BBQ 12 | 12 | 13
3 chicken or pork or beef skewers marinated with Filipino BBQ sauce.

PAK PAK PATIS 11
(GF) fried chicken wings seasoned with Rufina fish sauce (5 pieces).

5150 Buford Hwy NE Doraville, GA 33040

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

Email: kamayanatl@gmail.com

Website: kamayanatl.com

Catering inquiries: kamayanatlcatering@gmail.com

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

PANSIT PALABOK 19
(GF) Glass noodles with shrimp, tofu, minced pork, and Tomalley sauce.

CRISPY PANSIT PALABOK 20
(GF) Crispy Glass noodles with shrimp, tofu, minced pork, and Tomalley sauce.

BRUNCH (SUNDAYS ONLY)



TOCILOG 16
(GF) Pineapple cured pork with fried rice and egg.

LONGSILOG 16
Filipino style sweet chorizo with fried rice and egg.

BANGSILOG 14
(GF) Deep fried seasoned Milkfish with fried rice and egg

BISTEKSILOG 18
Braised beef slices with fried rice and egg

ENTREES



All entrees served w/Jasmine Rice

EGGPLANT COCONUT CURRY 17
(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.

FRIED POMPANO 24
(GF) Deep fried golden Pomfret fish.

CAMARON DE ZAMBOANGA 22
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

BEEF BISTEK 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 and greenbeans. Served with bagoong (shrimp paste).

SISIG TACOS 12
Chopped pork served in corn tortilla w/cilantro, onions, radish, topped w/house aioli

SIZZIING SISIG 21
Slow roasted pork belly, chopped cheek and snout with p  te served on a sizzling plate. Mild spice.

LAING 17
Taro leaves and pork belly cooked in Ginger, Coconut Milk and Spices.

BICOL EXPRESS 18
(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 Bonchon, 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 (W/ICECREAM) 6

DRINKS



CANTALOUPE MELON JUICE 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

HIBISCUS ICED TEA 5