KAMAYAN ATL

FILIPINO KITCHEN

ESTABLISHED 2018

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

Menu Items/Prices subject to change

SMALL PLATES

BAGUIO BEANS 12
(GF/V/DF) Wok fried green beans seasoned with chilis and Philippine lime.

PORK LUMPIA 9
(DF) Fried spring rolls filled with seasoned ground pork and minced mixed veggies. Served with sweet chili sauce. (5 pieces)

VEGGIE LUMPIA 9
(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)

LUMPIANG HIPON 10
(DF) Filipino shrimp fried spring rolls. Served with sweet chili sauce (5 pieces)

LUMPIANISA 9
(DF) House made Filipino style chorizo fried spring rolls. Served with Vinegar. (5 pieces)

CHICKARRONES 12
(GF/DF) Deep fried chicken skins. Served with Vinegar (Halal)

BBQ SKEWERS (CHICKEN OR PORK) 15
(DF) 3 skewers, marinated with Filipino BBQ sauce. (No mix & match) (Halal Chicken)

PATTY'S PAK PAK PATIS 13
(GF/DF) Fried chicken wings seasoned with Rufina fish sauce. Topped with fried garlic bits and chilis.(5 pieces) (Halal Chicken)

NOODLES

PANCIT BIHON/CANTON MIX 20
(DF) Sautéed rice and wheat noodle mix with roasted halal chicken, Chinese sausage, tofu, pork belly, shitake mushroom, carrots, and broccoli. **(Vegan option available)**

PANCIT SOTANGHON 21
(DF) Sautéed mung bean vermicelli noodles mix with roasted halal chicken, Chinese sausage, tofu, pork belly, shitake mushroom, carrots, and broccoli. **(Vegan option available)**

PALABOK 21
(GF/DF) Rice noodles with shrimp tomalley (shrimp fat) sauce, tofu, and minced pork.

CRISPY PALABOK 22
(GF/DF) Fried crispy rice noodles with shrimp tomalley (shrimp fat) sauce, tofu and minced pork.

BRUNCH (SUNDAYS ONLY)

TOCILOG 20
(GF/DF) Pineapple cured sliced pork with garlic fried rice, 2 sunny side eggs, and seasonal fruits. Served with vinegar and atchara.

LONGSILOG 20
(DF) Filipino style sweet chorizo with garlic fried rice, 2 sunny side eggs, and seasonal fruits. Served with vinegar and atchara.

BANGSILOG 18
(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 21
(DF) Marinated angus beef slices braised in Philippine lime, shallots, and soy sauce. With garlic fried rice, 2 sunny side eggs, and seasonal fruits.

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! No outside food or beverages allowed, including alcohol.

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.

(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

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 ESPESYAL 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 ESPESYAL 9 | 8
(DF) Fried banana lumpia with yellow jackfruit drizzled with caramelized sugar. 3 piecesss. | 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 KOMBVCHY (KOMBUCHA) 6

HOT GINGER TEA (SEASONAL) 3.50

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