

# **APPETIZER**

# Salmon Gravlax

Php340 Crusted marinated Salmon Fillet, Peppercorn, and Fresh Dill Herbs

# Salted Egg Prawns

Php450 Deep-fried lightly battered Prawns, with Butter and Salted Egg Yolk

## **Classic Beef Nachos**

Php385

Crispy Corn Tortilla, topped with Chili Con Carne, Shredded Cheddar Cheese, Sour Cream, Jalapeno, and Guacamole

### Hawaiian Tuna Tartar Php495

Hawaiian Style Tuna Tartar with Japanese Soy Sauce, Hazelnut Honey, Sesame Seeds, and Wasabi

### Tijuana Nachos Php385

Nacho Chips topped with Minced Beef, Salsa Pickled Jalapeno, and Homemade Cheese Sauce

# Pork Shanghai Rolls

Php295 Pillows of Crispy Ground Pork and Vegetables served with Chef's Special Dip

### 📲 🌒 🥙 Anvaya Buffalo Wings

Php475 Deep-fried marinated Chicken Wings served with Blue Cheese Dip and Vegetable Sticks

### Tuna Pepper Salpicao Php495

Marinated sautéed with Heaps of Garlic Onion, and Fresh Peppers

### Cheese Platter with Crudites Php580

Three Kinds of Cheese, Dried Fruits, Nuts, and Crudite with Dip

# Segplant Moussaka with Bolognese

Php375

Layered of Eggplant, Minced Meat of Beef, with Tomato and Cheese

# SOUP

## 📧 Anvaya Bulalo

Php850

Boiled to tender Beef Shank with Vegetables

# **Beef Sinigang**

### Php785

Boiled to tender Beef Stew, infused with Fresh Ripe Guava, and Assorted Vegetables

# Sinigang Pork Belly

### Php650

Tamarind-infused Pork Belly Soup with Assorted Native Vegetables

### Sinigang na Pompano Php750

Pleasantly Sour Pompano Soup infused with distinct flavors of Fresh Tomato, Onions, and Mixed Vegetables

### Prawn Sinigang

Php650

Simmered Prawns in Tamarind Ginger Paste and Mixed Vegetables

# 🜃 🛞 Tinolang Manok

#### Php550

Stewed Chicken in Ginger, Green Papaya, and Leafy Green Chili

BESTSELLER 👔 GLUTEN-FREE MILD SPICY



# **BAMBOO SALADS**

### In the second second

#### Php375

Mixed Greens with grilled Fillet of Chicken and Ripe Mango

### Tomato, Tuna, & Tarragon Salad

#### Php475

Seared Tuna with sliced Tomato and Mixed Greens in Tarragon Vinaigrette Sauce

### Waldorf Salad

#### **Php315**

Layer of freshly picked Greens with Crisp Apple, Celery, Grapes, and Walnuts, tossed with Homemade Mayo Dressing

### Caesar Salad

#### Php285

Mixed Greens with Homemade Anchovy Dressing, Bacon, Parmesan, and Garlic Croutons

### 📲 🏽 Shrimp & Kani Salad

### Php375

Japanese-style Shrimp and Crab Stick Salad with Mixed Greens and Ripe Mango with Togarashi Mayo

## Iuna Nicoise

### Php420

Mixed Greens topped with Poached Eggs, Seared Tuna, Marble Potatoes, Cherry Tomatoes, Cucumber, Red Onion, Olives, and French Vinaigrette

# **CLUB VEGGIES**

## Ampalaya Con Carne

#### Php375

Sautéed Ampalaya with Strips of Tender Beef and Oyster Sauce

### Adobong Kangkong with Tofu

#### Php285

Native Water Spinach simmered in Soy Sauce, Garlic, and Vinegar, topped with Fried Tofu

# Classic Pinakbet

#### Php385

Sautéed Various Native Vegetables with Shrimp and Pork, Flavored with Shrimp Paste

### Chopsuey

#### Php485

Stir-fried Mixed Vegetables with Shrimp and Pork, thickened and perfectly seasoned with Oyster Sauce

### **Tortang Talong**

#### Php310

Grilled Eggplant Omelet with Minced Meat, and Vegetable

## Vegetable Curry

#### Php350

Assorted Stir-fried Vegetables seasoned with Freshly Ground Spices, Coconut Milk, and Curry

### Anvaya Mongo

### Php385

Tendered Mung Beans with Shrimp, Pork, and Ampalaya Leaves





# ANVAYA CLASSICS

### Paella Valenciana

### Php950 good for 2 persons Php2,850 good for 6 persons

Saffron-flavored Rice, cooked with Meat, Seafood, and Vegetables

### **③ Lapu-Lapu Fillet**

### Php650

Fillet of Lapu-Lapu in Sweet and Sour Sauce, infused with Lychees

### 🛯 🛞 Binagoongang Lechon Kawali

### Php550

Pork sautéed in Shrimp Paste served with Green Mango, Onion, and Tomato

## Charlie's Chicken & Pork Adobo

### Php475

Charlie's Style Adobo with Soy-Vinegar, Garlic, and White Onions

### Kare-Kare

### Php1,150

Ox Tripe, Oxtail, Beef, cooked to tender in Peanut Sauce with Vegetables and Shrimp Paste

# **Baked Seabass**

Php1,300 Pan-grilled Chilean Seabass, baked with Mango Salsa

# **Bamboo Fried Chicken**

Php950 Crispy and Juicy Fried Chicken served with Mushroom Gravy Sauce

# **Bistek Tagalog**

Php550

Beef sautéed in Onion-Garlic, comes with Asparagus, Broccoli, and Cherry Tomato

### 📲 🏽 Crispy Pata

### Php1,500

Deep-fried Tender Pork Knuckle served with Soy-Vinegar Chili Sauce

### Pinaputok na Pompano Php800

Pan-fried marinated Pompano in Papillote with Onion, Cilantro, and Salted Egg Salsa

# SIZZLINGS

### Bangus Al Ajillo Php650

Pan-fried marinated Boneless Bangus, Topped with Garlic Aioli

### **Bangus Sisig**

Php650

Crispy coated Milkfish in Bite Cuts topped with Homemade Mayo

# Szechuan Squid Florets

### Php650

Sizzling Florets of Squid, marinated in Oyster Sauce, Sesame Oil, Sugar, sautéed in Onion, Garlic, Bell Pepper, and Shaoxing Wine

### Sizzling Seafood Php550

Mixed Seafood, sautéed with Onion, Pepper, and Green Chili, in Sesame Oyster Sauce, sprinkled with Spring Onions, and Crispy Garlic

### Sizzling Gambas Php650

Gambas marinated with Paprika, Salt, Pepper, and Lemon, sautéed with Garlic and Chili, in White Wine Butter Sauce

### Bulalo Ala Pobre Php950

Beef Bulalo Steak with Creamy Gravy Sauce

### Pork Sisig Php475

Deep-fried Pork Face sautéed with Garlic and Onion, Topped with Egg





# **OFF THE GRILL**

### **U.S. Angus Beef Rib-Eye**

Php1,100 per 100 grams Choice Cut Rib-Eye, grilled to perfection, served with Garlic Vegetables, Mashed Potato or Steamed Rice, and Herbed Butter on the top

**Meltique Rib-Eye Steak** 

Php1,500 per 100 grams Marinated Prime Rib-Eye grilled to perfection with

Red Wine Butter and Demi-Glace Sauce served

with Buttered Vegetables and Mashed Potato

Baby Back Ribs

Php1,500

Grilled marinated Baby Back Ribs served with

Hickory Barbecue Sauce, Truffle Mashed Potato,

Shallots, Asparagus, and Cherry Tomato infused

### **Steak Charlemagne**

Php1,100 per 100 grams U.S. Beef Tenderloin grilled with Mushroom Demi Sauce, Rosemary, Shallots, and Cherry Tomato Confit, served with Mashed Potato

### **Meltique Striploin**

Php1,500 per 100 grams

Beef Steak Striploin grilled with Mushroom Demi-Glace, Grilled Fresh Mushroom, Cherry Tomatoes, Asparagus, and Fondant Potato

### 🜃 Grilled Pork Liempo

#### **Php485**

Grilled marinated Pork Liempo served with Soy-Calamansi, Onion, and Tomato Cilantro Salsa

Buttered Vegetables with Truffled Mashed Pommes

### **③** Taningue Steak Php550

Grilled to perfection Taningue, with Creamy Mustard Leek Sauce, served with White Rice

## 🖀 Grilled Tuna

#### **Php550**

Grilled Tuna Steak served with Creamy Mustard Leek Sauce, drizzled with Ala Pobre Sauce, and Green Onion



Prices are inclusive of government taxes and subject to 10% service charge.

# **Php675**

Marinated grilled Salmon Fillet Beurre Blanc,

# Salmon Steak





# **MERIENDA**

### Dinuguan at Puto

#### Php375

A Filipino favorite snack made with Diced Pork, Fresh Pork Blood, and Spices

### Deep-fried Sweet Potato Sticks

Php225

Served with Caramel Sauce

### Fresh Lumpiang Ubod **Php230**

Julianne Heart of Palm with Ground Pork and Shrimp in Egg Crepe and Light Garlic Peanut Sauce

## Chicken Arroz Caldo

Php250

Rice Porridge with Boiled Egg, Ginger, and Chicken Strips

# Ginataang Ube Halo-Halo

### Php350

All-Time Favorite rich and creamy Filipino snack loaded with Tropical Flavors made of Glutinous Rice Balls, and Tapioca

# HEALTHY CORNER

### **Tofu Steak**

#### Php385

Tofu Steak with Lemongrass infused Tropical Fruits, Sweet Soy, and Sesame Oil

## Sicilian Bruschetta

Php355

Italian-style Bruschetta, perfectly toast Bread with Tomato and Basil, topped with Napolitana Sauce

### **Mushroom Crepes**

### Php495

Savory Crepes with Sautéed Mushrooms in Basil Truffle Cream Sauce

## Seguration Segurati

**Php375** 

Greek-style Moussaka Layered Eggplant with Tomato and Cheese

# SANDWICHES

Served with French Fries

## 🖀 Anvaya Burger

Php650 Anvaya's All time bestseller, prepared the classic way

# Frankfurter Subdesal

#### **Php530**

Beach Player's Choice, served with Chopped Onions, Pickle Relish, and Cheese on Homemade Baked Pandesal Ham and Cheese

### Php320

Grilled Ham and Cheddar Cheese on toasted White Bread

### Philly Cheese Steak Subdesal

### **Php530**

Anvaya-style Philly Cheese Steak Pandesal, filled with Caramelized Onion, Mustard Gravy Sauce

### **Monte Cristo**

#### **Php420**

Sandwich filled with Egg, Tuna, and Mayo Mixture, with Vegetables and Fries



# 🖀 Bamboo Triple Decker

### Php450

Club Sandwich with Chicken, Bacon, Cheese, and Egg Omelet

# Chicken Teriyaki Burger

#### Php550

Grilled Chicken Teriyaki Burger in Brioche Buns served with French Fries and Thousand Island Dip



# **ASIAN DELIGHT**

### Prawns & Vegetable Tempura

Php750

Deep-fried Battered Shrimp and Vegetables served with Tempura Sauce

Beef Rendang Php750

Malaysian-inspired Beef Stew with Coconut Cream, Cilantro, Lemongrass, Kaffir Lime, Cinnamon, Cardamom, and Tamarind Pulp

# Bulgogi Php575

Korean-style Rice toppings of Beef Strips, Bean Sprouts, Cucumber, and Carrots, served with Kimchi

# Balinese Chicken Curry Php650

Indonesian-inspired Chicken Dish with Curry and Herbs

# Patatim

Php1650

Pork Knuckles simmered in Asian Soy, served with Bokchoy

# ASIAN NOODLES

# Pad Thai

Php450

Stir-fried Flat Rice Noodles with Chicken, Shrimp, Tofu, Bean Sprouts, Peanuts, and Coriander

# 🛯 Anvaya Lomi

### Php320

House Version of Lomi with Lechon Kawali and Shrimps

# Pancit Palabok

### Php330

Anvaya-style Pancit Palabok served with Shrimp, Hard Boiled Egg, and Crispy Bagnet

# Chicken Yakisoba

Php450 Sweet and Tangy Taste served with Chicken Fillet and Veggies

### Zambales Beef Mami Php375

Braised Beef infused with Egg Noodles, and Vegetables

### Pancit Guisado Php330

Choice of; Canton or Bihon Sautéed with Garlic, Onion, Pork, Shrimp, and Mixed Vegetables

## 🌆 🎘 Anvaya Laksa

#### Php485

Spicy Soup comprising the base ingredients of Bean Sprouts, Coconut Milk, Dried Shrimp, Fish Cake, Mushroom, and Prawns





# PIZZA

# Anvaya Burger Pizza

#### Php875

Grilled Burger Bits, Bacon, Onions, Tomatoes, Lettuce, Mushrooms, Egg, Pomodoro Sauce, Cheddar, and Mozzarella Cheese

### 🛯 Pepperoni

#### Php825

Pepperoni, Mozzarella, Onion, and Olive

### Seafood Calzone

Php825

Half-Moon Pizza with Seafood Marinara Sauce and Mozzarella

### Classic Hawaiian Php825

Ham, Fresh Pineapple, Bell Pepper, Mozzarella Cheese, and Nacho Chips

### Four-Maggio

Php675 Cheddar, Mozzarella, Parmesan Cheese, and Blue Cheese

### 🜃 Margherita

Php650 Fresh Tomato, Basil, Cheddar, Mozzarella Cheese, and Tomato Sauce

### Ai Funghi

**Php750** Three Kinds of Mushrooms sautéed with Onion, Truffle Oil, and Basil

# PASTA

### 🜃 Bolognese

### Php375

Spaghetti with Beef, Herbs, and Tomato Sauce

## Spinach & Mushroom Ravioli

#### Php430

Truffle Cream Ravioli filled with Spinach, Cheese, and sautéed Fresh Shitake Mushrooms with White Wine Cream

### Pasta Boscaiola

#### Php385

Pasta Boscaiola combination of Napolitana and Cream White Sauce, sauteed in Bacon and Mushrooms Sprinkle, with Parmesan Cheese

### **Baked Penne**

Php350

Perfectly cooked with Pomodoro and Bechamel

### Linguine Prawn Aglio Olio

Php410

Prawn Aglio e Olio, cooked with Garlic, Chili, and Prawn

### **Grilled Chicken Pasta Al Pesto**

### Php300

Penne Pasta sautéed with Onion, Garlic, and Butter, tossed in Pesto Sauce, Chicken Fillet





# DESSERTS

### Halo-Halo Supreme **Php275**

Anvaya's Favorite Halo-Halo shaved ice, topped with Sweetened Beans, Fruits, Jellies, Purple Yam, Leche Flan, and scoop of Ice Cream

### 2 Scoops of Ice Cream

Php150

Choice of Two Flavors; Chocolate, Vanilla, or Strawberry

### Vanilla Crème Brulee Php250

The Ultimate Creme Brulee with Creamy Vanilla Custard, and Caramelized Orange Peel

### **New York Cheesecake Php250**

Silky Smooth and Creamy Baked Graham Crusted Cheesecake

### **Ice Cream Fritters Php275**

Deep-fried Crumb Coated Dough filled with Vanilla Ice Cream and Dried Fruits

### **Mais Con Yelo** Php250

All time favorite shaved ice, topped with Sweet Corn, Cereal, Cheese, Evaporated and Condensed Milk

### **Churros Con-Chocolate Php185**

Light and Crispy Churros Coated with Cinnamon, served with Chocolate Sauce

### Mango Panna Cotta Php250

Italian-style Creamy Vanilla Panna Cotta topped with Mango Puree

### 🖀 Turones de Langka A La Mode **Php195**

Pillows of Crispy Caramelized Saba Banana with Jackfruit, served with Vanilla Ice Cream

# Tropical Fresh Fruits Platter

Php380 Platter of Fresh Fruits in season

# **KID'S CORNER**

Php350

### Mac and Cheese

Filipino-style Baked Macaroni and Cheese served with Soft Roll

## **Corn Dog and French Fries**

Deep-fried Corndog served with French Fries

### Slider and French Fries

Baby Twin Burgers served with French Fries

# **Chicken Fingers**

Breaded Chicken Strips served with French Fries

# **Chicken Nuggets & Cheese Potato Fries**

Breaded White Chicken Meat and French Fries

# Kiddie Spaghetti with Chicken Drumstick

Filipino-style Sweet Spaghetti, filled with Rich Unami Flavored Meat Sauce, topped with Cheddar Cheese, and Crispy Fried Chicken Drumstick

## **Fish and Chips**

Crispy Deep-fried Fish fingers and French Fries

# **Hotdog Sandwich**

Served with French Fries and Dip





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