

The Manila Social

Share Plates

Pork Spring Rolls | “Lumpia” | 12
pickled vegetables, sweet chili garlic

Grilled Chicken Sliders | “Chicken Tocino” | 14
preserved papaya, chili, pandesal buns, scallions, umami mayo

Filipino Ceviche | “Tuna Kilawin” | 19
ahi tuna, avocado, onions, cucumber, young greens, coconut vinegar, extra-virgin olive oil, spiced wonton chips

Pork BBQ Bao | “Siopao” | 16
charred pork, calamansi, scallions, atchara, umami mayo

Filipino Pork Skewers | “Inihaw na Baboy” | 10
coconut vinegar, preserved green papaya + carrots

Crispy Chicken Wings | 19
Filipino Honey Garlic, Lemon-Pepper, Hot, or BBQ

Manila Fries | “Sinigang Fries” | 12
salt, vinegar, chili oil, tomatoes, feta, black garlic miso mayo

The Bowls

Chef’s Soup | Cup 7 | Bowl 12
served with a warm house-baked pandesal bun

East-Style Salad | 15
mixed lettuce, mango, cucumber, tomato, toasted sesame seeds, crushed peanuts, preserved papaya, soy-ginger vinaigrette
Grilled BBQ Pork +7 | Tocino Chicken +7 | Garlic Prawns +7
Rotisserie Chicken - Dark +8 | Rotisserie Chicken - White +10

Classic Caesar Salad | 15
romaine heart, pickled shallot, pandesal croutons, grano padano
Grilled BBQ Pork +7 | Tocino Chicken +7 | Garlic Prawns +7
Rotisserie Chicken - Dark +8 | Rotisserie Chicken - White +10

Stir-Fried Noodles | “Pancit” | 22
chicken, prawns, rice noodles, carrots, snap peas, Napa cabbage

Ginger Coconut Mussels | “Ginataang Tahong” | 24
lemongrass, Asian lime, warm pandesal buns

Manila Rice Bowl | “Adobo Bowl” | 22
braised adobo pork shoulder, fried egg, tomato, adobo fried rice, black garlic aioli, green onion

Tocino Rice Bowl | 22
marinated & grilled tocino chicken, fried egg, tomato, garlic rice, black garlic mayo, green onion

Zen Poke Bowl | 19
marinated tofu, ponzu dressing, avocado, edamame beans, cucumber, seaweed salad, umami mayo, garlic rice

Handhelds

Chicken “Bun Mee” | 21
Marinated grilled chicken, toasted baguette, lettuce, preserved papaya & carrots, black garlic mayo

Fish + Chips | One Fish 19 | Two Fish 23
tempura battered featured fish, pickled papaya & carrot, fresh calamansi, black garlic mayo

Manila Burger | “Sisig Burger” | 23
Manila beef patty, pork sisig chunks, onions, serrano peppers, American cheese, aurora sauce, potato bun

Double Smash Burger | “American Classic” | 23
Two smash patties, American cheese, lettuce, aurora sauce, onions, fried pickle, potato bun

handhelds are served with house spiced fries
sub salad +4 | sub soup +4 | upgrade to manila fries +2

Main Street Favourites

Signature Rotisserie Chicken | “Lechon Manok” Half - 30 (serves 2-3) | Full - 45 (serves 3-4)
braised beans & winter squash, Filipino chicken gravy, pandesal buns, choice of garlic rice or crushed potatoes

The Social Quarter | 20
quarter rotisserie, sautéed beans, Filipino gravy, garlic whip potato

Romeo’s Childhood Adobo | “Adobo” | 28
pork adobo on braised mung beans, steamed bok choy, fried brussel sprouts, choice of garlic rice or crushed potatoes

Braised Short Rib | “Kare-Kare” | 38
peanut & annatto seed stew, beans, eggplant, bok choy

10oz New York Strip | “Bistek Tagalog” Inspired | 42
pakbet-style vegetables, pork crumbs (“sisig”), choice of crushed potatoes or whipped potato

Beef Duo | 47
grilled striploin, braised short rib, whipped potato, sautéed green beans, vadouvan purée, natural jus