

APPETIZERS

TOKWAT BABOY Fried pork and tofu	11.00
TOKWAT ISAW Fried pork intestine and tofu	10.00
CHICKEN WINGS Deep fried, Choice of Plain or Sweet chili	11.00
CHICHARON BULAKLAK Deep fried rufflefat with vinegar sauce	12.00
CALAMARI Fried Squid rings	12.00
LECHON KAWALI Deep fried pork belly	12.00
SHANGHAI Wrapped pork & vegetables. served w/ sweet & sour sauce	12.00
CHICKEN SKIN Deep fried	11.00

VEGETABLES

LAING Taro leaves sauteed in coconut milk	13.00
GINATAANG SITAW KALABASA Squash, string beans cooked in coconut milk	12.00
PINAKBET Vegetables sauteed with shrim paste	12.00
TORTANG TALONG Eggplant omelet	12.00
TOFU SISIG Sauteed chopped tofu. Served in hot plate	12.00

PANCIT/NOODLES

PALABOK OVERLOAD Rice noodles w/ shrimp sauce. Served with crush pork rinds and hard-boiled eggs	13.00	B A M - I Egg noodles and Rice noodles cooked with vegetables and (pork or tofu)	11.50
PANCIT CANTON Sautéed egg noodles cooked with vegetables, pork and shrimp	11. 50	PANCIT BIHON Sauteed Rice noodles cooked with vegetables, pork or shrimp	11.50
SOTANGHON GUISADO Sauteed vermicelli noodles cooked with	11.50		

CHICKEN

CHICKEN INASAL Grilled chicken marinated in special sauce	11.00
CHICKEN SISIG Chopped grilled chicken, mix with special sauce	14.00
CHICKEN CURRY WINGS Chicken simmered in curry sauce	14.00

BEEF

19.00
23.00
16.00
28.00
28.00

PORK

ADOBO PORK Pork braised in vinegar, soy sauce & garlic	14.00	KARE KARE BAG NET Deep fried pork cooked in peanut butter sauce w/ asian vegetables	16.00
CRISPY PATA Deep fried pork knuckles	19.00	BARBEQ UE PLATTER (Choice of 6 barbeque of the house)	12.00
SISIG Chopped Pork Face & Bagnet w/ Lemon, Served in Hot Plate	15.00	BAG NET EXPRESS Spicy pork belly w/ coconut milk and shrimp paste	15.00
SINIGANG PORK Pork in tamarind base soup with asian vegetables	15.00	DINUG UAN Pork stewed in vinegar and pork blood	14.00
BOPIS Pork or beef lungs, and heart sauteed in tomato, chilles & onions	11.00	SIZZLING PORK CHOP Deep fried pork with mix vegetables cooked with gravy. Served in hot plate	15.00

SEAFOOD		SIDE ORDER	
SINIGANG NA HIPON Shrimp soup cooked with tamarind base with mix vegetables	17.00	STEAM RICE	2.00
SINIGANG NA BANGUS Milkfish soup cooked with tamarind base with mix vegetables	16.00	GARLIC RICE BINAGOONGAN RICE	3.00
BANGUS SISIG Chopped milkfish, Serve in Hot plate	16.00	BINACCONCAN RICE	3.00
BAKED MUSSELS	14.00		Training to
DAING NA BANGUS Deep fried boneless milk fish	19.00		
POMPANO * subject to availability	1	DRINKS	
Grilled or Fried	16.00	MAGIC WATER	3.00
Sinigang or Tinola	21.00	MELO N JUICE	3.00
		MANG O JUICE	3.00
DESSERT		BUKO JUICE	3.00
		CALAMANSI JUICE	2.50
HALO HALO	7.00	ICE TEA	2.00
ICKDAMBOL	6.00	CAN SODA	2.00
ISKRAMBOL (Classic or Ube)	6.00	(Coke, Diet Coke, Sprite, Ginger Ale, Fanta/Sunkist)	
		COFFEE	1.75
AVOCADO CON YELO	5.00	TEA	1.75
LECHE PLAN	5.00	BOTTLED WATER	1.50
PUTO BUMBONG	8.00		
ICE CREAM PER SCOOP (UBE, QUESO) — — — — — — —	3.00		

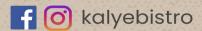
20% SERVICE CHARGE APPLIED TO PARTIES OF 5 OR MORE

ENJOY YOUR MEAL

KALYE BISTRO

ESTD 2022

VISIT US AGAIN



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