

OUR TAMBAYAN

MENU

HOSTEL & BAR SINCE 2015

ALMUSAL // ALL DAY BREAKFAST

All served with coffee or hot chocolate

TAMBAYAN'S SPECIAL TAPA 275

Homemade cured beef sirloin, garlic rice, fried eggs served with grilled half tomato pickled papaya and tambayan sukan tuba

THE BIG BREAKFAST 279

Grilled white bread and ham side with crispy bacon and potato hash served with grilled half tomato

LONGGANISANG LUCBAN 249

Longganisang lucban, garlic rice, fried eggs served with grilled half tomato atchara and tambayan sukan tuba

PAMPANGA'S TOCINO 249

Homemade cured pork, garlic rice, fried eggs served with grilled half tomato atchara and tambayan sukan tuba

DAGUPAN'S BONELESS BANGUS 249

Marinated milk fish, garlic rice, fried eggs, served with grilled half tomato atchara and tambayan sukan tuba

CLASSIC FRENCH TOAST 165

Grilled white bread topped with strawberry compote and butter cream served with maple syrup

HAM AND CHEESE OMELET 249

A combination of ham cheese omelet topped on the side crispy potato served with half grilled tomato and cilantro

PASTA

GOURMENT TUYO LINGUINE 320

Garlic, onion, Basil, tomato, Sautéed tuyo, garlic, onion, cherry tomato in olive oil with lemon juice served with garlic bread

TRIPPLE P 320

A combination of crispy bacon, tender juicy chicken with penne pasta tossed in creamy cheese sauce served with garlic bread

LINGUINE MEAT BALLS 300

Tender and juicy meatballs tossed in pesto topped with marinara sauce garnish with cheese and fried basil served with garlic bread

CARBONARA 300

Crispy bacon, garlic, onion tossed in Alfredo sauce top with parmesan cheese and egg yolk

PAMPAGANA // APPETIZERS

TRADITIONAL CAESAR SALAD 220

Fresh lettuce tossed in Caesar dressing, topped with croutons, crispy bacon and parmesan cheese

THAI VEGETABLES SPRING ROLLS 195

Seasoned vegetables rolled in wrapper deep fried serve with Thai sweet chili sauce.

CREAM OF VEGETABLE SOUP 149

Creamy Vegetables soup topped with cream and croutons, served with grilled cheese sandwich

SANDWICHES

All served with BBQ Potato Chips

TAMBAYAN'S SIGNATURE BURGER 265

Grilled Homemade patty served with romaine lettuce, mushroom, battered onion rings, tomato, and cheese in warm sesame buns served with barbeque potato chips

GRILLED HAM & CHEESE SANDWICH 250

Grilled baguette bread, served with romaine lettuce, Chinese ham, cucumber, tomato, and lettuce and served with barbeque potato chips

THE TAMBAYAN CLUB 245

Grilled wheat bread, honey cured ham, crispy bacon, romaine lettuce, and tomato cut into 4 equal sizes served potato chips

SISIG TACOS 199

Fresh cabbage, tomato, pickled onion, pork crackling, liver aioli, serve in taco shell and barbeque potato chips

LUTO NI NANAY

// TAMBAYAN'S HOMEGROWN RECIPES

KARE KARENG BAGNET 349

Crispy pork belly serve in fresh vegetables and rich creamy peanut sauce top with patchay serve with steamed rice and on the side shrimp paste.

BONELESS CHICKEN INASAL 299

Tender and juicy boneless marinated chicken thighs with grilled tomato and onion, served with garlic rice and soy vinegar

BAGNET ILOCANO 320

Boiled and crispy pork belly served with grilled tomato, pickled papaya, garlic rice, and soy vinegar.

BINACOL 289

Chicken cooked in buko juice broth, chicken cutlets, green papaya, chili leaves served in fresh coconut shell

ADOBONG TAMBAYAN 249

Choice of pork or chicken slow cooked in soy-vinegar finish with cream top with fried boiled egg serve with garlic rice and pickled papaya

FRESH GRILLED BANGUS 285

Fresh Grilled Bangus and stuffed with : (choices are)
Fresh Grilled Bangus with Lemon Grass
Fresh Grilled Bangus with Salted Egg
Fresh Grilled Bangus with Shrimp Paste
Served with pickled papaya

SINIGANG NA HIPON 349

Fresh white shrimp cooked in fresh tamarind with fresh water spinach, eggplant, lady finger, radish, on the side fish sauce

SINIGANG NA PORKRIBS 349

Tender Pork Spareribs in tamarind sour base with fresh water spinach, eggplant, okra, radish, on the side fish sauce

VEGETABLES

PINAKBET WITH FRIED BANGUS 320

Fresh vegetables stew cooked in shrimp paste. Topped with sliced of fried Bangus.

CHOPSEUY 300

Seasoned stir fried vegetables with shrimp and slice of mushroom.

CHEF'S SPECIALS

GRILLED ROSEMARY CHICKEN 299

Tender and juicy chicken breast served with mash potato and creamy garden vegetables

VEGETABLE MASALA 275

A combination of fresh vegetables and masala sauce, served with turmeric rice and papadum

KOREAN SPARERIBS 320

Tender juicy pork spareribs coated with Korean bbq sauce top with sesame seeds served with sriracha mayo.

FISH AND CHIPS 220

Fresh Cream Dory fish fillet soaked in milk- egg wash lightly breaded deep fried and served with potato chips and tartar sauce

PAN-SEARED NORWEIGAN SALMON 599

Seasoned fresh salmon serve with ratatouille and crispy potato hash top with lemon wheel and serve with lemon calamansi sauce and steamed rice

U.S FLANK STEAK 599

Tender juicy U.S. Flank steak, served with mash potato, buttered vegetables and mushroom gravy sauce

TAMBAYAN SIGNATURE WHOLE CHICKEN 499

Whole and tender spring chicken specially marinated boiled and deep fried to golden, serve with potato wedges and special gravy sauce.

PULUTAN // BAR CHOW

LONGGANISANG LUCBAN NACHOS 235

Crispy Chinese nachos top with longanisang lucban bits, black olives, drizzled with cheese sauce and serve with tomato salsa.

TAMBAYAN SISIG 249

Tender pork sisig ragout with egg serve on the side with crackers

TOKWA'T CHICHARON 179

Special tofu, pork crackling and tomato salsa serve soy-vinegar sauce.

BUTTERED CHICKEN 350

Crispy deep fried clarified chicken serve with sriracha mayo.

GAMBAS 335

Fresh shrimps sautéed in butter, fresh vegetables, serve with lemon and crackers.

FRIED CALAMARI 195

Seasoned calamari rings deep fried to golden serve with sriracha mayo.

BUFFALO WINGS 340

Spicy hot wings with cucumber carrots serve with bleu cheese dip.

CHICHARON LAMAN 145

Crispy pork skin crackling services with tomato salsa and soy-vinegar.

CHICKEN TENDERS 220

Tender chicken strips deep-fried to golden serve with sriracha mayo.

DEEP FRIED CHICKEN SKIN 220

Deep fried chicken skin serve in crispy noodles and on the side sukan tuba sauce.

PLATTERS

With 6 Bottles of Beer for 850 assorted

FILIPINO PLATTER 350

A combination of chicken intestines, chicken skin, and chicharon bulaklak sides with our sukan tuba sauce and pickled papaya.

SEAFOOD PLATTER 375

A combination of grilled shrimps, deep fried calamari, baked mussels, sides with our seasoned shrimp sauce and sukan tuba sauce.

AMERICAN PLATTER 350

A combination of spicy hot chicken wings, fresh baked potato skin, and breaded deep fried onion rings sides with bleu cheese and tartar sauce.

DESSERTS // SWEETH TOOTH

HALO HALONG TAMBAYAN 250

Traditional dessert with sweet beans, purple yam jam, nata de coco, bocayo, vanilla ice cream, butterscotch on top serve in fresh coconut shell.

CRISPY TURON 189

2pcs crispy turon with jackfruit served vanilla ice cream, strawberry compote, choco bar, with butterscotch

GUIMARAS MANGO SAGO 150

Fresh ripe mango puree blended with tapioca serve in margarita glass

COFFEE JELLO 110

A soft coffee flavored gelatin cubes with tapioca pearls serve with choconut on top.

BUKO PANDAN JELLO 110

Pandan flavored gelatin with young coconut, tapioca pearls serve cherry on top

SIGNATURE FROZEN DRINKS

All Drinks for 150

LIME DELA PAZ

Tequila or rum, calamansi concentrated, salt rimmed

PINEAPPLE MABINI

Tequila or rum, pineapple fresh, Walsh melon, salt rimmed

RIPE MANGO OR GREEN MANGO DEL PILAR

Sour mango, rum or vodka, sugar rimmed

PEACH GUEVARRA

Peach, rum or vodka, sugar rimmed

STRAWBERRY BONIFACIO

Strawberry fresh, rum or vodka, sugar rimmed

LYCHEE LAUREL

Lychee, rum or vodka, sugar rimmed

SIGNATURE ORIGINAL BLENDED COCKTAILS

LITER for 480 | 500ml for 275

ORANGE PABLO

Orange juice. Lemonade juice, vodka, triple sec,

BOTONG BLUE

Rum, blue curacao, sour mix, 4 season, and simple syrup

PINK ABAD

Gin, guava juice, simple syrup

BROWN LUNA

Coffee, cocoa milk, brandy, simple syrup

YELLOW OROSA

Tequila, Sour mix, pineapple juice, melon liq,

BOTONG'S BIG BRO

Vodka, rum, tequila, gin, blue curacao, sour mix, sprite

PULANG SALONGA

Rum, cherry brandy, orange juice, pineapple juice, grenadine

SIGNATURE STRONG BOTTLED COCKTAILS

1000ml for 550 | 500ml for 285

HUDAS

Rum, Walsh amaretto, triple sec, orange juice, pineapple juice

BASTARDO

Brandy, triple sec, 4season, simple syrup

BERDUGO

Vodka, Walsh melon, sour mix, sprite

STANDARD

Your choice from our availability liquor list + Available Sodas and juices for any other cocktails, please ask the bar for availability

	SHOT	BOTTLE
VODKA		
Russian Standard	120	1800
GIN		
Bombay Sapphire	120	2000
RUM		
Bacardi Oro (gold)	100	1200
Bacardi Blanco (white)	100	1200
Bacardi Black	130	1800
Bacardi 151	200	2500
TEQUILA		
Jose Cuervo Gold	120	2000
COGNAC		
Carlos 1	220	3000
SCOTCH		
Johnny Walker Black	240	3000
Chivas Regal 12	240	3000
SINGLE MALT		
Glenfiddich 12	285	4500
Macallan 12	400	6000
BOURBON		
Jack Daniels	260	3000
LIQUERS		
Baileys	175	2250
Tequila Rose	179	2290
WINES AND CHAMPAGNE		
Renmano - Cabernet Sauvignon	280	1800
Renmano - Chardonnay	280	1800
Asti Martini		2000

BEERS

San Miguel Light (Draft/Tap)	90
San Miguel Pale Pilsen (Draft/Tap)	90

BEER BOTTLE

Stella	195
Hoegaarden	195
Corona	195
Heineken	110
San Miguel Light	85
Pale Pilsen	85
San Miguel Apple	90
Red Horse	85

Bottle Water	60
Coke Reg	80
Coke Zer	80
Sprite Reg	80
Royal	80
Sarsi	80
Soda	90
Tonic	90

FRESH FRUIT/JUICES

(Seasonal, served with or without milk)

Juice	179
Shake	199

HOUSE BREWED TEA (BOTTOMLESS)

Brewed tea, with sugar, vanilla extract, sour mix, grenadine	140
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HOUSE BREWED COFFEE (BOTTOMLESS)

Hot	139
Cold	159