



— M E N U —

Hello and welcome to our restaurant! ■ A lot of the food we serve here are creations of Tita Bing! ■ These are mostly homegrown or lutong-bahay dishes inspired by the Ilocano ways of cooking combined with a balance of healthy and original recipes. ■ We get most of our ingredients from our own garden and from around the community because we value sustainability! ■ Each dish is prepared with the outmost love and happiness from each of our cooks and staff. ■ We hope that eating our food will be something to remember and worth coming. ■ Enjoy!

APPETIZERS

✓ MUST TRY    ♥ PANNZIAN FAVORITE    👑 PANNZIAN ORIGINAL

<p><b>Tortilla Chips</b> 👑 ✓ Tortilla chips served with fresh homemade cilantro salsa</p> <p><b>Sweet Potato (Kamote) Fries</b> 👑 ✓ Fried sweet potato wedges served with tomato basil dip</p> <p><b>Drunken Mussels</b> 👑 ✓ ♥ Mussels cooked in Tapuey rice wine, garlic, and chives. Served with biscocho bread.</p>	<p>PhP 210</p> <p>PhP 190</p> <p>PhP 315</p>	<p><b>Herbed Calamares</b> ♥ Deep fried squid with fresh cilantro topped with dill</p> <p><b>Squid Salad</b> ✓ 👑 Tangy Squid with a combination of cilantro, shallots, dayap juice, and hot chili peppers topped with peanuts. Served with sliced cucumbers.</p> <p><b>Fish Kilawin (Ceviche)</b> ✓ ♥ Fresh raw fish cured in lemon juice. Topped with minced onions, ginger and green pepper.</p>	<p>PhP 330</p> <p>PhP 360</p> <p>PhP 340</p>	<p><b>Babaganoush Platter</b> A perfect combination of grilled eggplant, olive oil and Mediterranean spices. This smooth, smoky and savory dip is served with Naan bread and vegetables</p> <p><b>Pannzian Duck Appetizer</b> Paired with Radish/Chayote Salad! Organic duck meat shredded and cooked in bugnay wine. Served on crackers with cream cheese.</p>	<p>PhP 320</p> <p>PhP 360</p>
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SANDWICHES

<p><b>Longganisa Biscocho Sandwich</b> 👑 ✓ ♥ Ilokano pork sausage slices with garden lettuce, tomatoes, kale, homemade tamarind sauce with soft Ilocano Biscocho bread</p> <p><b>Grilled Chicken Sandwich</b> ✓ Herbed Tuna ✓ ♥</p> <p><b>Roasted Pork Sandwich with Mango Chutney</b> ✓ Sliced roasted pork with fresh kale, arugula, lettuce, and tomatoes with homemade mango chutney sauce</p>	<p>PhP</p> <p>PhP</p> <p>PhP 270</p> <p>PhP 270</p>
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SOUPS

<p><b>Tinolang Manok</b> ♥ Chicken soup with sliced chicken, papaya, and chili leaves</p> <p><b>Paracsiao</b> 👑 ♥ Grilled fish with chili broth and seaweed</p> <p><b>Kalabasa Soup with Tarragon</b> 👑 ✓ Cream of pumpkin with taragon leaves</p>	<p>PhP 325</p> <p>PhP 360</p> <p>PhP 210</p>	<p><b>Chicken or Pork Sotanghon Soup with Tarragon</b> 👑 ♥ Mais con Hipon 👑 ✓ ♥ Shrimp with kernel corn and chili leaves</p> <p><b>Taro and Malunggay Soup with Oregano</b> ✓ Nilagang Baka ♥ Filipino beef stew served with sliced potatoes, carrots, and cabbage</p>	<p>PhP 280</p> <p>PhP 320</p> <p>PhP 190</p> <p>PhP 375</p>
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BREAKFAST

<p><b>Filipino Breakfast</b> ✓ ♥ Choice of Native Longganisa, Beef Tapa, Tocino, or Daing na Bangus, served with garlic fried rice, egg, and coffee or tea</p> <p><b>American Breakfast</b> Choice of Ham or Sausage, served with toasted bread, two eggs, butter, jam, and coffee or tea</p>	<p>PhP 340</p> <p>PhP 340</p>	<p><b>Egg Omellette</b> Choice of Cheese, Ham, or Vegetable Omellette, served with toasted bread, butter, jam, and fruit juice, coffee or tea</p> <p><b>Fresh Malunggay (Moringga) or Seaweed Omellette</b> 👑 ✓ ♥ Served with toasted bread or rice, coffee or tea</p>	<p>PhP 320</p> <p>PhP 310</p>	<p><b>Pancakes (3 pieces) with Bacon or Ham</b> Served with butter and jam, coffee or hot chocolate</p> <p><b>Oatmeal or Muesli</b> Served with fruit in season, coffee or tea</p>	<p>PhP 280</p> <p>PhP 340</p> <p>PhP 340</p>
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## VEGETABLES



MUST TRY



PANNZIAN FAVORITE



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<p><b>Monggo with Bagnet</b>    PhP 360</p> <p><i>Sautéed mung beans with crackling pork slices, and moringa leaves</i></p>	<p><b>Mulberry Laing</b> PhP 190</p> <p><i>Young mulberry leaves shredded and cooked in thick coconut milk. Topped with small chili pepper.</i></p>	<p><b>Grilled Corn with Basil</b>    PhP 290</p> <p><i>Grilled white corn with tomatoes and sliced onions in basil sauce</i></p>
<p><b>Pinakbet</b>   PhP 290</p> <p><i>Tiny eggplant, okra, string beans, and bitter gourd cooked in tomato, ginger, onion, and garlic sauce</i></p>	<p><b>Dinengdeng</b>  PhP 220</p> <p><i>The Ilocano favorite. Fresh green and leafy vegetables quickly boiled in fried fish broth seasoned with bagoong (native way) or plain salt. Topped with choice of whole or deboned fish</i></p>	<p><b>Fresh Garden Salad</b>    PhP 310</p> <p><i>A mix of tomatoes, carrots, lettuce, cucumbers, kale, and arugula in olive oil with a pinch of salt and pepper</i></p>
<p><b>Pinakbet with Bagnet</b> PhP 360</p>		<p><b>with Grilled Chicken</b> PhP 360</p>
<p><b>Ilocano Sisig</b>    PhP 290</p> <p><i>Banana blossom with coconut milk</i></p>	<p><b>Chili Kangkong</b>   PhP 210</p> <p><i>Stir fried river spinach. Topped with red hot chili, and coconut milk</i></p>	<p><b>Mulberry Green Salad</b>   PhP 310</p> <p><i>Fresh green leaves in season with mulberry calamansi vinaigrette. Topped with chopped peanuts</i></p>

## CHICKEN, PORK, AND BEEF

<p><b>Fried Chicken</b> PhP 325</p>	<p><b>Oregano Pork or Chicken Adobo</b> PhP 325</p> <p><i>Pork cooked in soy, vinegar, garlic and pepper topped with oregano leaves</i></p>	<p><b>Fried Korean Barbecue</b>  PhP 325</p> <p><i>Pan fried think pork slices in BBQ sauce</i></p>
<p><b>Coconut Chicken Curry</b> PhP 340</p>		
<p><b>Chicken Inasal</b>  PhP 325</p> <p><i>Semi-boneless grilled chicken</i></p>	<p><b>Fried Bagnet</b>   PhP 390</p> <p><i>Slices of deep fried ilocano crackling pork (chicharon) served with a choice of tomato and fish sauce (bagoong) or sliced tomatoes, onions, and salt</i></p>	<p><b>Beefsteak</b> PhP 380</p> <p><i>Sliced beef strips with onion and lemon sauce</i></p>
<p><b>Grilled Porkchop</b> PhP 325</p> <p><i>Grilled pork slices served with pickled papaya</i></p>		<p><b>Beef Bugnayon Tips</b>   PhP 380</p> <p><i>Beef tenderloin tips cooked in bugnay wine</i></p>

## SEAFOOD

<p><b>Fish *</b> PhP 350</p>	
<p><b>Squid *</b> PhP 370</p>	
<p><b>Shrimp *</b> PhP 390</p> <p><i>*Grilled, Fried, Sinigang (tamarind broth) or Ginataan (in coconut milk)</i></p>	
<p><b>Seafood Medley</b>    PhP 385</p> <p><i>Sliced shrimp and squid in coconut milk (gata)</i></p>	
<p><b>Fish Lumpia</b>   PhP 320</p> <p><i>Deep fried shredded fish and vegetables in egg roll wraps</i></p>	

## OTHERS

<p><b>Plain Upland Rice</b> PhP 40</p>	
<p><b>Herbed Rice</b> PhP 80</p>	
<p><b>Plain Potato Fries</b> PhP 90</p>	

## HOT BEVERAGES

<p><b>Brewed Adams Coffee</b>   PhP 80</p>	
<p><b>Tablea Hot Chocolate</b> PhP 80</p>	
<p><b>Lemon Grass Tea</b>    PhP 50</p>	
<p><b>Tarragon Tea</b>   PhP 50</p>	
<p><b>Mint Tea</b>   PhP 50</p>	

## RICE, NOODLES, AND PASTA

GOOD FOR ONE

<p><b>Chicken Oregano Rice</b>  PhP 285</p> <p><i>Fried rice with chicken strips, garden vegetables, and oregano</i></p>	<p><b>Garlic Butter Shrimp Pasta</b>   PhP 370</p> <p><i>Sautéed shrimp in garlic, butter, and herbs. Topped with kale and parmesan</i></p>
<p><b>Pansit Sisig</b>    PhP 310</p> <p><i>Pansit bihon noodles with banana blossom</i></p>	<p><b>Pesto Pasta</b> PhP 290</p> <p><i>Pureed basil harvest with nuts and olive oil</i></p>
<p><b>Pasta Longganisa</b>    PhP 340</p> <p><i>Fettucine noodles and Ilokano pork sausage in olive oil, tomatoes, garlic, and chive sauce</i></p>	

## DESSERTS

<p><b>Pitchi-pitchi (12 pieces)</b>   PhP 160</p> <p><i>Steamed cassava wrapped in grated fresh coconut (requires advance order)</i></p>	<p><b>Turon con Langka</b>   PhP 100</p> <p><i>Fried banana and jackfruit in lumpia wrapper</i></p>
	<p><i>Ala Mode (with 1 scoop of homemade ice cream)</i> PhP 165</p>
<p><b>Palinang con Sago</b>  PhP 90</p> <p><i>Sago pearls in molasses and coconut milk</i></p>	<p><b>Maja Blanca con Buko</b>  PhP 180</p> <p><i>Coconut pudding with corn and buko bits</i></p>
<p><b>Lemon Grass Suman</b>  PhP 120</p> <p><i>Rice cake cooked in lemon grass topped with "Ladek"</i></p>	<p><b>Homemade Pannzian</b>    PhP 130</p> <p><b>Ice Cream</b></p> <p><i>Choice of Mulberry, Lemon Grass, or other flavors in season</i></p>

## COLD BEVERAGES

<p><b>Fresh Fruit Juice in Season</b> PhP 90</p> <p><i>(Calamansi, Dayap, or Dalandan)</i></p>	<p><b>Filipino Hot Wine</b> PhP 130</p> <p><i>Warm Bugnay fruit wine spiced with cloves and cinnamon</i></p>
<p><b>Mango Float</b> PhP 185</p>	<p><b>San Miguel Pale Pilsen</b> PhP 90</p>
<p><b>Softdrinks Bottle (8oz.)</b> PhP 40</p>	<p><b>San Miguel Light</b> PhP 90</p>
<p><b>Pannzian Iced Lemon Grass Tea</b> PhP 120</p>	<p><b>Bugnay Wine (per bottle)</b> PhP 490</p>

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