



— 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

Tortilla Chips 👑 ✓	PhP 210	Herbed Calamares ♥	PhP 330	Fish Kilawin (Ceviche) ✓ ♥	PhP 320
<i>Tortilla chips served with fresh homemade cilantro salsa</i>		<i>Deep fried squid with fresh cilantro topped with dill</i>			
Sweet Potato (Kamote) Fries 👑 ✓	PhP 190	Kuhol (Escargot) 👑 ✓ ♥	PhP 225		
<i>Fried sweet potato wedges served with tomato basil dip</i>		<i>Ceviche style or Adobo - cooked with vinegar and soy sauce</i>			
Drunken Mussels 👑 ✓ ♥	PhP 315	Squid Salad ✓ 👑	PhP 330		
<i>Mussels cooked in Tapuey rice wine, garlic, and chives. Served with biscocho bread.</i>		<i>Tangy Squid with a combination of cilantro, shallots, dayap juice, and hot chili peppers topped with peanuts. Served with sliced cucumbers.</i>			

SANDWICHES

Longganisa Biscocho Sandwich 👑 ✓ ♥	PhP 245
<i>Ilokano pork sausage slices with garden lettuce, tomatoes, kale, homemade tamarind sauce with soft Ilocano Biscocho bread</i>	
Grilled Chicken Sandwich ✓	PhP 245
Herbed Tuna ✓ ♥	PhP 245
Roasted Pork Sandwich with Mango Chutney ✓	PhP 245
<i>Sliced roasted pork with fresh kale, arugula, lettuce, and tomatoes with homemade mango chutney sauce</i>	

SOUPS

Tinolang Manok ♥	PhP 295	Chicken or Pork Sotanghon Soup with Tarragon 👑 ♥	PhP 260
<i>Chicken soup with sliced chicken, papaya, and chili leaves</i>			
Paracsiao 👑 ♥	PhP 330	Mais con Hipon 👑 ✓ ♥	PhP 290
<i>Grilled fish with chili broth and seaweed</i>		<i>Shrimp with kernel corn and chili leaves</i>	
Kalabasa Soup with Tarragon 👑 ✓	PhP 190	Taro and Malunggay Soup with Oregano ✓	PhP 190
<i>Cream of pumpkin with taragon leaves</i>		Nilagang Baka ♥	PhP 340
		<i>Filipino beef stew served with sliced potatoes, carrots, and cabbage</i>	

BREAKFAST

Filipino Breakfast ✓ ♥	PhP 310	Egg Omellette	PhP 320	Pancakes (3 pieces)	PhP 260
<i>Choice of Native Longganisa, Beef Tapa, Tocino, or Daing na Bangus, served with garlic fried rice, egg, and coffee or tea</i>		<i>Choice of Cheese, Ham, or Vegetable Omellette, served with toasted bread, butter, jam, and fruit juice, coffee or tea</i>		with Bacon or Ham	PhP 320
				<i>Served with butter and jam, coffee or hot chocolate</i>	
American Breakfast	PhP 320	Fresh Malunggay (Moringga) or Seaweed Omellette 👑 ✓ ♥	PhP 310	Oatmeal or Muesli	PhP 310
<i>Choice of Ham or Sausage, served with toasted bread, two eggs, butter, jam, and coffee or tea</i>		<i>Served with toasted bread or rice, coffee or tea</i>		<i>Served with fruit in season, coffee or tea</i>	

** ALL PRICES ARE INCLUSIVE OF 12% VAT. NO SERVICE CHARGE ADDED.

✓ MUST TRY ♥ PANNZIAN FAVORITE 👑 PANNZIAN ORIGINAL

VEGETABLES

✓ MUST TRY

♥ PANNZIAN FAVORITE

👑 PANNZIAN ORIGINAL

Monggo with Bagnet 👑 ✓ ♥	PhP 320	Dinengdeng ♥	PhP 220	Fresh Garden Salad 👑 ✓ ♥	PhP 290
Sautéed mung beans with crackling pork slices, and moringa leaves		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		A mix of tomatoes, carrots, lettuce, cucumbers, kale, and arugula in olive oil with a pinch of salt and pepper	
Pinakbet ✓ ♥	PhP 280			with Grilled Chicken	PhP 320
Tiny eggplant, okra, string beans, and bitter gourd cooked in tomato, ginger, onion, and garlic sauce		Chili Kangkong 👑 ✓	PhP 210		
		Stir fried river spinach. Topped with red hot chili, and coconut milk		Mulberry Green Salad 👑 ✓	PhP 290
Pinakbet with Bagnet	PhP 320			Fresh green leaves in season with mulberry calamansi vinaigrette. Topped with chopped peanuts	
Ilocano Sisig 👑 ✓ ♥	PhP 260	Grilled Corn with Basil 👑 ✓ ♥	PhP 290		
Banana blossom with coconut milk		Grilled white corn with tomatoes and sliced onions in basil sauce			

CHICKEN, PORK, AND BEEF

Fried Chicken	PhP 295	Oregano Pork or Chicken Adobo	PhP 295	Fried Korean Barbecue ♥	PhP 295
		Pork cooked in soy, vinegar, garlic and pepper topped with oregano leaves		Pan fried think pork slices in BBQ sauce	
Coconut Chicken Curry	PhP 310				
Chicken Inasal ♥	PhP 295	Fried Bagnet ✓ ♥	PhP 330	Beefsteak	PhP 340
Semi-boneless grilled chicken		Slices of deep fried ilocano crackling pork (chicharon) served with a choice of tomato and fish sauce (bagoong) or sliced tomatoes, onions, and salt		Sliced beef strips with onion and lemon sauce	
Grilled Porkchop	PhP 295			Beef Bugnayon Tips 👑 ✓	PhP 340
Grilled pork slices served with pickled papaya				Beef tenderloin tips cooked in bugnay wine	

SEAFOOD

Fish *	PhP 320
Squid *	PhP 330
Shrimp *	PhP 360
*Grilled, Fried, Sinigang (tamarind broth) or Ginataan (in coconut milk)	
Seafood Medley 👑 ✓ ♥	PhP 350
Sliced shrimp and squid in coconut milk (gata)	
Fish Lumpia 👑 ✓	PhP 290
Deep fried shredded fish and vegetables in egg roll wraps	

OTHERS

Plain Upland Rice	PhP 40
Herbed Rice	PhP 80
Potato Fries	PhP 90

HOT BEVERAGES

Brewed Adams Coffee ✓ ♥	PhP 80
Tablea Hot Chocolate	PhP 80
Lemon Grass Tea 👑 ✓ ♥	PhP 50
Tarragon Tea 👑 ✓	PhP 50
Mint Tea 👑 ✓	PhP 50

RICE, NOODLES, AND PASTA

GOOD FOR ONE

Chicken Oregano Rice 👑	PhP 260	Garlic Butter Shrimp Pasta ✓ ♥	PhP 340
Fried rice with chicken strips, garden vegetables, and oregano		Sautéed shrimp in garlic, butter, and herbs. Topped with kale and parmesan	
Pansit Sisig 👑 ✓ ♥	PhP 275	Pesto Pasta	PhP 290
Pansit bihon noodles with banana blossom		Pureed basil harvest with nuts and olive oil	
Pasta Longganisa 👑 ✓ ♥	PhP 310		
Fettucine noodles and Ilokano pork sausage in olive oil, tomatoes, garlic, and chive sauce			

DESSERTS

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

COLD BEVERAGES

Fresh Fruit Juice in Season	PhP 90	Filipino Hot Wine	PhP 130
(Calamansi, Dayap, or Dalandan)		Warm Bugnay fruit wine spiced with cloves and cinnamon	
Mango Float	PhP 185	San Miguel Pale Pilsen	PhP 85
Softdrinks Bottle (8oz.)	PhP 40	San Miguel Light	PhP 85
Pannzian Iced Lemon Grass Tea	PhP 120	Bugnay Wine (per bottle)	PhP 470



COLD BEVERAGES

Fresh Fruit Juice In Season PhP 90.00
(Calamansi, Dayap or Dalandan)

Fresh Fruit Shakes PhP 120.00
Kamias with Basil
Dalandan Mint
Dayap Mint
Buko Mint
Tablea Choco Mint
Papaya Mint
Mango

Mango Float PhP 185.00
Mango shake with ice cream

Pannzian Iced Lemon Grass Tea PhP 120.00

HOT BEVERAGES

Brewed Adams Coffee PhP 80.00

Tablea Hot Chocolate PhP 80.00

Lemon Grass Tea PhP 50.00

Tarragon Tea PhP 50.00

Mint Tea PhP 50.00

OTHER BEVERAGES

Softdrinks in a bottle (8oz.) PhP 40.00

San Miguel Pale Pilsen PhP 85.00

San Miguel Light PhP 85.00

Bugnay Wine (per bottle) PhP 470.00

SIGNATURE COCKTAILS

Bugnay Sangria PhP 180.00
Our go-to-cocktail for the Titas and Titos at heart!
Bugnay wine, brandy, soda, mint leaves and orange

Tapuey Old-Fashioned PhP 180.00
Our take on a classic.
Tapuey rice wine, dark rum, syrup, angostura bitters

Spicy Mango Margarita PhP 180.00
Only for the brave.
Mango Liqueur, silver tequila, triple sec, calamansi and chilli peppers

Gin Basil Smash PhP 180.00
A refreshing local twist to a cocktail staple.
Gin, calamansi juice and lemon grass syrup

The Brown Man Revival PhP 180.00
In honor of our local roots.
Whiskey, tamarind jam, mango liqueur and calamansi juice

Ilokana PhP 180.00
A tribute to the modern Ilokana.
Lambanog, sweet vermouth, pineapple juice, calamansi juice and cucumbers

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