



MERIENDA
by PAN de MANILA

*Bringing
Filipino home-style
merienda and dishes
closer to you*





MERIENDA

by PAN de MANILA

*Savor Filipino homecooked meals
reminiscent of yesteryears*

Ever miss the flavorful aromas coming from your Lola's busy kitchen? The mouth-watering garlic wafting into all the rooms of the house, teasing your appetite. Let Merienda take you back to those days spent at your grandparents' house, excitedly awaiting the hearty meals served on the dining table.

Getting excited about meals lovingly prepared from scratch is a feeling we want to recreate here, amid the bustle of city life. From the moment you step inside our cafe, you'll smell the familiar aromas of various Filipino dishes being cooked. We'll take you back to those afternoons you eagerly anticipated, the first spoonful of rich ginataan when you smell the rich aroma of coconut cream being stirred in a traditional palayok, as well as the first sip of tablea tsokolate made from freshly ground cacao on the batirol.

We curated the best flavors from different provinces, making home accessible to you from right here in the city. Savor our Garlicky Lucban Longganisa, bite into our Crunchy Dried Beef Tapa, and delight in our flavorful Palabok Espesyal.

We, at Merienda by Pan de Manila invite you to slow down, taste and relive the warmth of your childhood days. Let the familiar flavors of Filipino food take you back to memories of your own home.

Continental Breakfast

GOURMET HUNGARIAN SAUSAGE	365
Gourmet Hungarian sausage served with Cheesy Scrambled Eggs and 2pcs Crusty Cheese Roll or Garlic Butter Baguette.	
GARLICKY LUCBAN LONGGANISA	365
Garlicky Lucban Longganisa served with Cheesy Scrambled Eggs and 2pcs Crusty Cheese Roll or Garlic Butter Baguette.	
PREMIUM LUNCHEON MEAT	365
Premium Luncheon Meat served with Cheesy Scrambled Eggs and 2pcs Crusty Cheese Roll or Garlic Butter Baguette.	
PREMIUM GARLICKY CORNED BEEF	365
Premium Garlicky Corned Beef served with Cheesy Scrambled Eggs and 2pcs Crusty Cheese Roll or Garlic Butter Baguette.	

ONLY +100 FOR HOT AMERICANO



Premium Luncheon Meat



Garlicky Lucban Longganisa



Premium Garlicky Corned Beef



Gourmet Hungarian Sausage

Available from 6AM-11AM only

-  Served with Cheesy Scrambled Egg
-  Served with 2pcs Cheesy Crusty Roll or Garlic Butter Baguette



**GRILLED PANDESAL
WITH KESONG PUTI**

Toasted pandesal with a thick layer of our house specialty kesong puti (white cheese made from carabao's milk).

325 (1PC) / 585 (2PCS)

Only +100 for Hot Americano



TINAPANG BANGUS

Enjoy the smoky flavor of Tinapang Bangus whenever you crave the familiar combination of fried milkfish, garlic rice, and sunny side up eggs! It's a meal that always hits home no matter which region you are from. Don't forget to dip in our signature salsa vinegar!

435  



Served with Garlic Rice or Plain Rice



Served with 2pcs Eggs (Sunny-Side or Scrambled)



GARLICKY LUCBAN LONGGANISA

Garlic-flavored Lucban Longganisa with garlic rice and eggs. Garnished with tomato, cucumber, homemade salsa and salted egg flavored mushroom chicharon on the side.

  435

 Served with Garlic Rice or Plain Rice

 Served with 2pcs Eggs (Sunny-Side or Scrambled)



PREMIUM LUNCHEON MEAT

Crispy around the edges and tender on the inside, our Premium Luncheon Meat is served with salted-egg flavored mushrooms, fluffy scrambled eggs, and garlic rice.

395  



HOMEMADE EMBUTIDO

Our home-grown recipe! Homemade Embutido served with salted egg-flavored mushrooms, eggs, and garlic rice.

405  

 Served with 2pcs Eggs (Sunny-Side or Scrambled)

 Served with Garlic Rice or Plain Rice

Mains

SWEET PREMIUM TOCINO

Relive the taste of a certified childhood favorite! Sweet Premium Tocino cooked to perfection and served with garlic rice and eggs. Homemade salsa, pan-grilled tomato, and cucumber served on the side.

420  



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PREMIUM GARLICKY CORNED BEEF

Stir-fried Garlicky corned beef with garlic rice and eggs. Garnished with tomato and cucumber on the side.

390  

Mains

CRUNCHY BEEF TAPA

Crunchy, savory beef tapa with garlic rice and eggs. Garnished with tomato, cucumber, and homemade salsa on the side.

495  



GARLICKY LUCBAN LONGGANISA

Garlic-flavored Lucban Longganisa with garlic rice and eggs. Garnished with tomato, cucumber, homemade salsa and salted egg flavored mushroom chicharon on the side.

435  

 Served with 2pcs Eggs (Sunny-Side or Scrambled)

 Served with Garlic Rice or Plain Rice



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Mains

CRISPY DAING NA BANGUS

Crispy marinated Bangus Belly with garlic rice and eggs. Served with pan-grilled tomato, cucumber, and homemade salsa on the side.

435  

HOMEMADE RELLENONG BANGUS

Oven-baked Rellenong Bangus served with eggs, salted egg-flavored mushroom chicharon, and garlic rice.

435  



CRISPY BANGUS BELLY IN GRAVY

Lightly breaded and perfectly crisped fried bangus belly with special creamy gravy. Served with eggs, garlic rice, and salted egg flavored mushroom chicharon on the side.

435  



SPANISH-STYLE SARDINES/TUYO

(Extra-Virgin Olive Oil / Garlic Calamansi / Tomato / Spicy)

Sauteed Spanish-Style Sardines with onions, and red and green pepper bits. Served with garlic rice and eggs. Garnished with tomato and cucumber on the side.

405  



 Served with 2pcs Eggs (Sunny-Side or Scrambled)

 Served with Garlic Rice or Plain Rice

Mains



FILIPINO-STYLE BONELESS CHICKEN BBQ

Pan-grilled Chicken BBQ served with salted egg-flavored mushroom chicharon and homemade salsa on the side.

435 



PORK BARBECUE

Flavorful pork marinated in a special mix of soy sauce, teriyaki, and garlic, with a hint of kalamansi. Grilled for a smoky taste and served with vinegar salsa on the side.

435 



LECHON BELLY

A mouth-watering treat! Slow-roasted, crispy Lechon Pork Belly Roll stuffed with flavorful herbs and spices. Served with garlic rice.

550 

 Served with 2pcs Eggs (Sunny-Side or Scrambled)

 Served with Garlic Rice or Plain Rice



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HOMEMADE CHICKEN PIE *(Solo/Big)*

A hearty mix of chicken and vegetables with a buttery crust made by hand. Also available frozen.

SOLO (Good for 1-2pax)	205
BIG (Good for 4-6pax)	450



PORK BARBECUE

Flavorful pork marinated in a special mix of soy sauce, teriyaki, and garlic, with a hint of kalamansi. Grilled for a smoky taste and served with vinegar salsa on the side.

3 pcs	435	
6 pcs	580	
12 pcs	1,080	



MIXED PANCIT CANTON AT BIHON

Merienda Style stir-fried canton-bihon noodles with flavorful pork stew, a medley of hearty vegetables, garnished with scallions and roasted garlic.

SOLO (Good for 1-2pax)	435
BILAO SMALL (Good for 5pax)	800
BILAO BIG (Good for 10pax)	1,480



LECHON BELLY SISIG

Rich and flavorful taste of slow-roasted Lechon belly chunks blended with a medley of red & green sili, and onions.



LOMI

A hearty soup with thick egg noodles in a rich savory broth with chicken, a medley of vegetables, and topped with fishballs, kikiam, and crispy mushrooms. Savor this comforting noodle soup with unique textures and bursts of flavors.

480

Bangus Sisig 435

A tangy and savory seafood version of sisig. Boneless bangus fried until crisped and sprinkled with red & green sili, and onions.



Lomi 480

A hearty soup with thick egg noodles in a rich savory broth with chicken, a medley of vegetables, and topped with fishballs, kikiam, and crispy mushrooms. Savor this comforting noodle soup with unique textures and bursts of flavors.



Green Mango Salad 295

Sweet vinegar dressing drizzled on a colorful bed of green mangoes, diced tomatoes, onions, and cucumber topped with crunchy mushroom chicharon. Eating healthy never tasted this good!



Dynamite Roll

Crunchy lumpia wrapped green chilis filled with melted cheese, deep fried until golden and served with a tangy sauce.

6 pcs	280
12 pcs	480
24 pcs	950

A la Carte



435

BINAGOONGANG LECHON KAWALI AND GREEN MANGO ON INIHAW NA TALONG

An irresistible Pinoy classic! Crispy Lechon Kawali smothered in special bagoong, everyone's favorite fermented fish condiment. Served with green mangoes and topped on inihaw na talong.



435

BINAGOONGANG LECHON KAWALI W/ KANGKONG

The classic Pork Binagoongan served with crispy lechon kawali and water spinach.



380

GINATAANG GULAY

Stir-fried mix of kalabasa, sitaw, okra, talong, and shrimp in special bagoong and coconut cream sauce (gata).



435

BANGUS SISIG

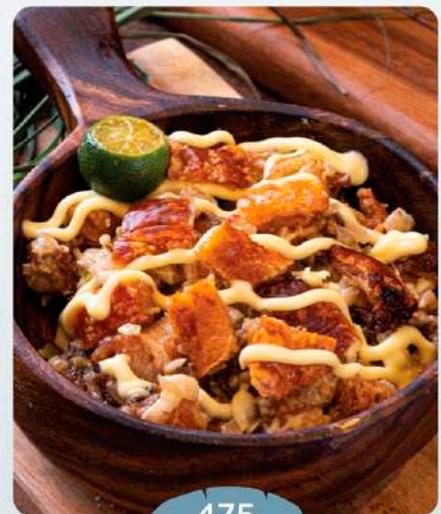
A tangy and savory seafood version of sisig. Boneless bangus fried until crisped and sprinkled with red & green sili, and onions.



375

VEGETARIAN TOFU SISIG

For vegetarian and vegan eaters, crisped to perfection tofu and sprinkled with onions, and red & green pepper bits.



475

LECHON BELLY SISIG

Rich and flavorful taste of slow-roasted Lechon belly chunks blended with a medley of red & green sili, and onions.



LUMPIANG EMBUTIDO

Our own version of traditional lumpia with a twist! Wrapped inside is cheese-filled embutido combined with vegetables, sausage and egg.

SHARING (8 pcs)	405
BILAO SMALL (24 pcs)	1,050
BILAO BIG (32 pcs)	1,350



PORK BARBECUE

Flavorful pork marinated in a special mix of soy sauce, teriyaki, and garlic, with a hint of kalamansi. Grilled for a smoky taste and served with vinegar salsa on the side.

3 pcs	435	
6 pcs	580	
12 pcs	1,080	



VEGGIE LUMPIA

Crispy, golden-fried vegetable rolls with a medley of sweet potatoes, carrots, cabbage, and Baguio beans. Served with vinegar salsa for a burst of tangy flavor.

5 pcs	300
10 pcs	590
15 pcs	850

Soup

LECHON BELLY BATCHOY SHARING (Good for 2-3)

A Filipino favorite reinvented to be your comfort food for the rainy days. A rich broth flavored with shrimp paste, topped with Lechon Belly, pork liver, mushroom chicharon & egg then garnished with scallions and roasted garlic.

480



BATUAN SINIGANG NA BABOY SHARING (Good for 2-3)

Our take on the Classic Filipino Favorite Batuan-miso soup with pork liempo and a mix of local vegetables.

480



BATUAN SINIGANG NA BANGUS SHARING (Good for 2-3)

Our take on the Classic Filipino Favorite Batuan-miso soup with Boneless Bangus and a mix of local vegetables.

480



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GINATAANG BILO-BILO

Coconut milk dessert with small glutinous balls, saba, kamote, gabi, sago, ube and langka.

SOLO (Good for 1-2pax)	325
SALU-SALU (Good for 5-6pax)	820

 Vegetarian



PALABOK BILAO

Filipino Rice Noodles smothered with seafood-infused sauce, topped with shrimps, tinapa, egg, mushroom chicharon and scallions.

SOLO (Good for 1-2pax)	435
BILAO SMALL (Good for 5pax)	800
BILAO BIG (Good for 10pax)	1,480

Pasta

ALIGUE PASTA

Rich and flavorful, crab fat sauce on fresh prawns and a bed of fine angel hair pasta.

425



SPANISH-STYLE SARDINES ANGEL HAIR PASTA

(Tuyo / Tomato / Garlic Calamansi)

Sauteed Spanish-Style sardines with onions, and red & green pepper bits on a bed of fine angel hair pasta.

395



LUCBAN LONGGANISA CARBONARA

Indulge in velvety sauce and the irresistible crunchy bits of garlic Lucban Longganisa —a creamy delight in every bite.

435



FILIPINO-STYLE SPAGHETTI

Spaghetti smothered with sweet spaghetti sauce with ground pork, bell pepper, mushroom and topped with hungarian sausage, and grated cheese.

SOLO (Good for 1-2pax) 380

BILAO SMALL (Good for 5pax) 750

BILAO BIG (Good for 10pax) 1,350



MIXED PANCIT CANTON AT BIHON

Merienda Style stir-fried canton-bihon noodles with flavorful pork stew, a medley of hearty vegetables, garnished with scallions and roasted garlic.

SOLO (Good for 1-2pax) 435

BILAO SMALL (Good for 5pax) 800

BILAO BIG (Good for 10pax) 1,480

Sandwiches

PREMIUM GARLICKY CORNED BEEF

Corned Beef with layers of lettuce, tomato and cucumber tucked inside our freshly baked jumbo pandesal. Served with homemade salsa and salted egg flavored mushroom chicharon.

325



FILIPINO-STYLE BONELESS CHICKEN BBQ

Homemade Chicken BBQ with layers of lettuce, tomato, and cucumber tucked inside our freshly baked jumbo pandesal. Served with homemade salsa and salted egg flavored mushroom chicharon.

380



GARLICKY LUCBAN LONGGANISA

Garlicky Lucban with layers of lettuce, tomato, cucumber and cheese tucked inside our freshly baked jumbo pandesal. Served with homemade salsa and salted egg flavored mushroom chicharon.

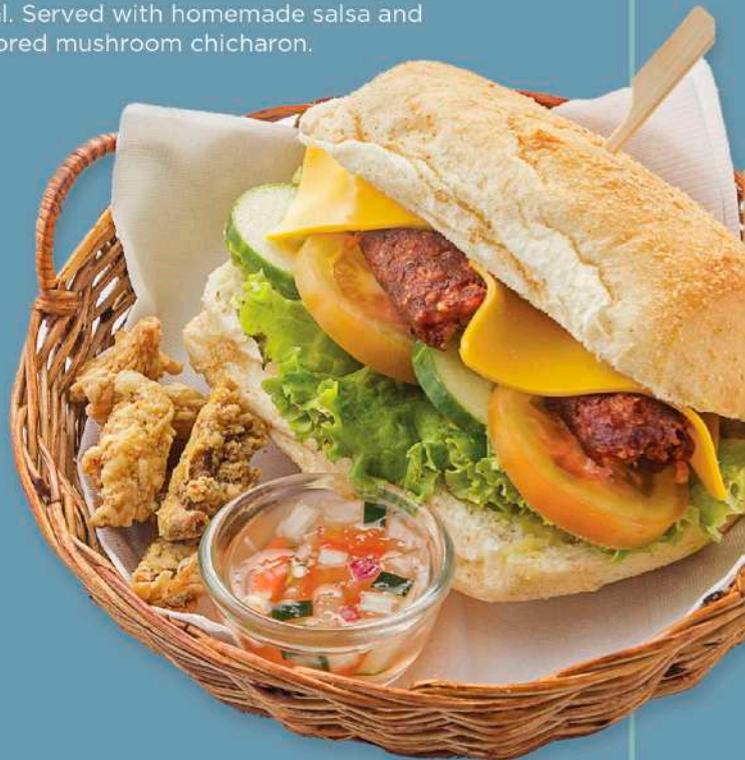
325



HAMON AND QUEZO

Sliced Hamon with layers of lettuce, tomato, cucumber and cheese tucked inside our freshly baked jumbo pandesal. Served with homemade salsa and salted egg flavored mushroom chicharon.

325



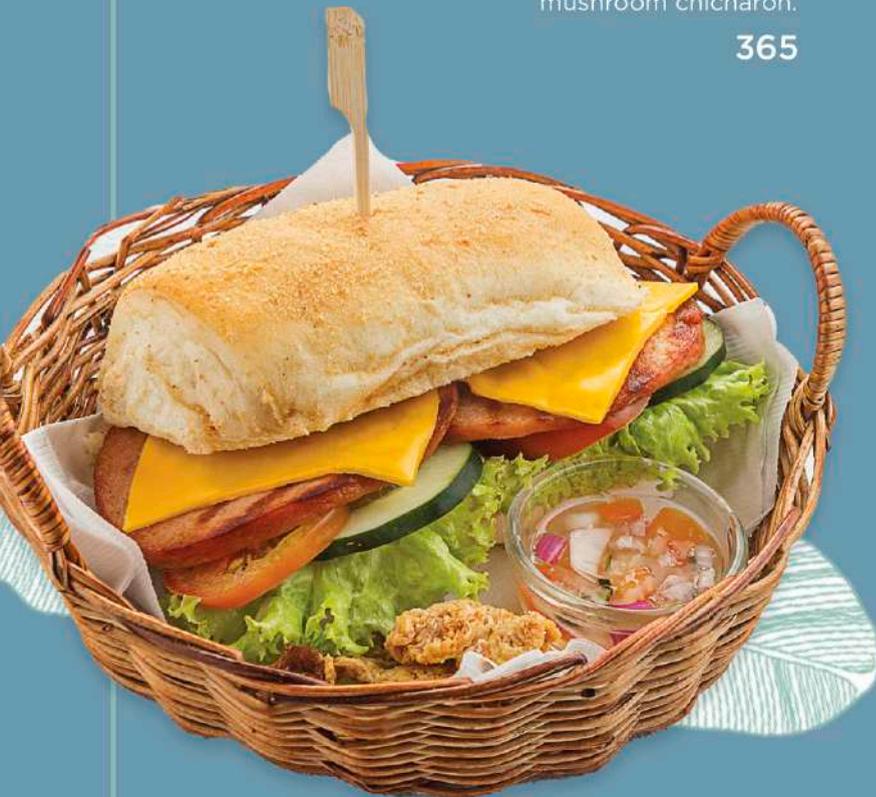
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Sandwiches

GOURMET HUNGARIAN SAUSAGE

Gourmet Hungarian with layers of lettuce, tomato, cucumber and cheese tucked inside our freshly baked jumbo pandesal. Served with homemade salsa and salted egg flavored mushroom chicharon.

365



PREMIUM LUNCHEON MEAT

Premium Luncheon Meat with layers of lettuce, tomato, cucumber and cheese tucked inside our freshly baked jumbo pandesal. Served with homemade salsa and salted egg flavored mushroom chicharon.

325



HOMEMADE EMBUTIDO

Homemade Style Embutido with layers of lettuce, tomato, cucumber and cheese tucked inside our freshly baked jumbo pandesal. Served with homemade salsa and salted egg flavored mushroom chicharon.

325



SPANISH-STYLE SARDINES/TUYO

(Extra-Virgin Olive Oil / Garlic Calamansi / Tomato / Spicy)

Spanish-Style Sardines with layers of lettuce, tomato, cucumber tucked inside our freshly baked jumbo pandesal. Served with homemade salsa and salted egg flavored mushroom chicharon.

350



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LECHON BELLY BATCHOY

SHARING (Good for 2-3)

A Filipino favorite reinvented to be your comfort food for the rainy days. A rich broth flavored with shrimp paste, topped with Lechon Belly, pork liver, mushroom chicharon & egg then garnished with scallions and roasted garlic.

480

Sandwich Combo Meals

COMBO A - SANDWICH

+ HOT OR COLD BEVERAGE

Hamon & Quezo
Premium Garlicky Corned Beef
Premium Luncheon Meat

435



COMBO B - SANDWICH

+ HOT OR COLD BEVERAGE

Garlicky Lucban Longganisa
Homemade Style Embutido

435



COMBO C - SANDWICH

+ HOT OR COLD BEVERAGE

Filipino-Style Boneless Chicken BBQ
Gourmet Hungarian Sausage
Spanish-Style Sardines/Tuyo

465

Choice of Beverage:

Americano or Pandan Lemongrass Iced Tea

Other Premium Drink (+50):

Café Tablea, Tablea Tsokolate con Leche, Fruit Shakes

Merienda / Soups

(Good for Sharing)



MALUNGGAY CORN SOUP

Creamy corn egg white soup with bits of malunggay.

275

CHICKEN ARROZ CALDO

(Solo 1-2pax / Salu-Salo 5-6pax)

Homemade style Arroz Caldo with chicken topped with garlic, spring onion, and boiled eggs.

350/850



HOMEMADE SOPAS

(Solo 1-2pax/Salu-Salo 5-6pax)

Creamy macaroni soup blended with chicken and vegetables. Garnished with garlic, and spring onions.

350/850



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Merienda / Desserts

(Good for Sharing)

CHAMPORADO

Rich tablea chocolate porridge, swirled with milk.

285



GINATAANG BILO-BILO

(Solo 1-2pax/Salu-Salo 5-6pax)

Coconut milk dessert with small glutinous balls, saba, kamote, gabi, sago, ube and langka.

325/820



GINATAANG MAIS

A Filipino dessert made with rice porridge simmered in rich coconut milk with cream of corn.

285

 Vegetarian



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Merienda / Desserts

(Good for Sharing)



285

BIBINGKA ESPESYAL

(with salted egg and quezo)

Moist buttery rice cake topped with cheese, salted egg and grated coconut.



295

LECHE FLAN

The quintessential Filipino dessert —the Leche Flan! Our take on a crème caramel custard, softly baked to perfection and smooth and silky in every bite.

 Vegetarian



600

TRIO SUMAN WITH TABLEA TSOKOLO CON LECHE

(Served w/ Coco Jam or Tsokolata Dip + 2 Tablea Tsokolata Drink)

Muscovado, Plain and Ube Suman served with muscovado and tsokolata dip and a good for sharing hot Spanish-Style Tablea Tsokolata con leche blended with real tablea and milk.



325

TRIO SUMAN (3PCS)

(Served w/ Coco Jam or Tsokolata Dip)

Muscovado, Plain and Ube Suman served with muscovado and tsokolata dip.



325

PUTO BUMBONG ESPESYAL 3PCS

Ube-flavored buttery rice cake topped with butter and baked to perfection.



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Merienda / Desserts

(Good for Sharing)



325

HALO-HALO MERIENDA-STYLE

Shaved ice dessert with layers of saba, nata de coco, leche flan, ube, and macapuno topped with your choice of ice cream (Ube, Avocado or Mango).

 Choice of Ice Cream: Avocado, Mango & Ube



275

MAIS CON YELO

(Ube or Salted Yema Topping)

Shaved ice dessert with layers of corn kernels and sweetened milk topped with your choice of Salted Yema or Ube.



290

GOLDEN TURON ALA MODE (3PCS)

Our own version of caramelized saba fried in lumpia wrapper, topped with Pan de Manila's signature ice cream!



BIBINGKA ESPESYAL

(with salted egg and quezo)

Moist buttery rice cake topped with cheese, salted egg and grated coconut.

Beverages

COLD

FRESH CUCUMBER LEMON COOLER 220

Cucumber and lemon juice.

MANGO MILKSHAKE 235

A creamy milk shake made with fresh mangoes in season so you can taste the real thing!

AVOCADO MILKSHAKE 235

Made with fresh avocados in season, this creamy milkshake is a treat!

UBE MILKSHAKE 235

A new crowd favorite! The comforting taste of Ube in a shake.

PANDAN LEMONGRASS ICED TEA 195

Iced Lemongrass and Pandan leaf.

CAFÉ TABLEA 235

A combination of two shots of espresso and tablea, the Café Tablea is the Filipino Café Mocha.

CAFÉ CON LECHE 235

Spanish-Style coffee blended with milk.

TABLEA TSOKOLATE CON LECHE 235

Spanish-Style Tablea Tsokolate con leche blended with real tablea and milk.

CALAMANSI SLUSH 235

Freshly made Calamansi slush.

MAIS CON YELO (Ube or Salted Yema Topping) 275

Shaved iced dessert with layers of corn kernels and sweetened milk topped with your choice of Salted Yema or Ube.

SAGO'T GULAMAN 235

The ultimate Filipino refresher! Chewy tapioca pearls in brown sugar syrup.

Pandan Lemongrass Iced Tea

Calamansi Slush



Sago't Gulaman



Mango Milk Shake



Fresh Cucumber Lemon Cooler



Beverages

HOT

AMERICANO

165

We serve the classic Americano with a double shot of espresso with water for a smooth and strong cup. Can be hot or iced.

Americano

CAFÉ TABLEA

235

A combination of two shots of espresso and tablea, the Café Tablea is the Filipino Café Mocha

CAFÉ CON LECHE

235

Spanish-style coffee blended with milk.

TABLEA TSOKOLATE CON LECHE

235

Hot Spanish-style Tablea Tsokolate con leche blended with real tablea and milk.

CAPPUCCINO

205

Perfect balance of espresso, steamed milk and foam.

CAFÉ LATTE

205

A coffee roasted to perfection with steamed milk and a thin layer of frothed milk on top.



Tablea Tsokolate
Con Leche

Cafe
Con Leche



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TRIO SUMAN WITH TABLEA TSOKO CON LECHE

(Served with Coco Jam or Tsokolate Dip + 2 Tablea Tsokolate Drink)

Muscovado, Plain and Ube Suman served with muscovado and tsokolate dip and a good for sharing hot Spanish-Style Tablea Tsokolate con leche blended with real tablea and milk.



*Avocado
Milkshake*

235

Ube Milkshake
235

*Mango
Milkshake*
235



CAFE CON LECHE

Spanish-style coffee blended with milk.

235 (Cold / Hot)

Ice cream Cakes



AVOCADO

Merienda by Pan de Manila's All-Natural Avocado Ice Cream Cake. Made with layers of Real Fresh Avocados, Avocado Ice Cream, Salted Yema filling and Avocado Sponge Cake.

SLICE 180 | WHOLE 999



TABLEA

Merienda by Pan de Manila's Tablea Ice Cream Cake made with rich chocolate ice cream, chocolate moist cake and layers of tablea ganache filling.

SLICE 180 | WHOLE 999



MANGO

Merienda by Pan de Manila's All-Natural Mango Ice Cream Cake. Made with real mangoes and layers of salted yema filling and graham crust.

SLICE 180 | WHOLE 999



STRAWBERRY YOGURT SHORTCAKE

Merienda by Pan de Manila's All-natural Strawberry Yogurt Ice Cream Cake. Made with layers of Real Fresh Strawberries, Strawberry Yogurt Ice Cream, Strawberry Jam filling, and sponge cake.

SLICE 180 | WHOLE 999



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Ice cream Cakes



COOKIES AND CREAM

Merienda by Pan de Manila's Cookies & Cream Ice Cream Cake. Made with Cookies & Cream Ice Cream and layers of chocolate fudge and cookie crust. Topped with whipped cream and cookies.

SLICE 180 | WHOLE 1,200



BLUEBERRY YOGURT CHEESECAKE

Merienda by Pan de Manila's All-Natural Blueberry Yogurt Cheesecake. Made with layers of blueberry Yogurt Ice Cream, classic Vanilla cheesecake and graham crust.

SLICE 180 | WHOLE 1,200



UBE BRAZO DE MERCEDES

Merienda by Pan de Manila's Ube Brazo de Mercedes Ice Cream Cake. Made with Ube and Vanilla ice cream, layers of ube halaya and salted yema filling topped with baked meringue.

SLICE 180 | WHOLE 1,200



TIRAMISU

Merienda by Pan de Manila's Tiramisu Ice Cream Cake. Made with coffee-flavoured ice cream, with layers of cream cheese custard, delicate ladyfingers, and dusted with cocoa powder.

SLICE 180 | WHOLE 1,200



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AVOCADO

Merienda by Pan de Manila's All-Natural Avocado Ice Cream Cake. Made with layers of Real Fresh Avocados, Avocado Ice Cream, Salted Yema filling and Avocado Sponge Cake.

SLICE 180 | WHOLE 999

Pantry Goods / Gift Items

STONEWARE MUG

MUG & COASTER SET	650
MUG	480
COASTER	200

MUSHROOM CHICHARON

REGULAR	150
BIG	300

TABLEA IN A BOX (10 TABLETS)

KESONG PUTI (ROLL) 300



Mushroom Chicharon



Kesong Puti (Roll)



Stoneware Mug



Tablea in a Box

 Vegetarian



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