



All dishes served are free from monosodium glutamate.

Fried Calamari	12,50 €
on mixed green salad with aioli dressing	
Larry's House Salad	
Seasonal salad with kalamansi honey vinaigrettes	11,50 €
with chicken breast strips	14,50 €
with shrimp	19,50 €
Fresh Tomato Salad	11,50 €
with balsamic vinaigrette and anchovis and basil garnish	
Vegetarian Spring Roll, vegan	6,00 €
Homemade with vegetable filling, served with chili soy sauce	
"Lumpia", Spring Roll	6,00 €
Homemade with ground beef, served with sweet chili dip	
Lumpiang Sariwa, vegan	8,50 €
filled with sautéed vegetables and topped with toasted peanuts, served with garlic soy sauce	
Lumpiang Sariwa Rolls Selection	12,00 €
for 2 persons	19,00 €
Ukoy	12,50 €
Crispy fritters made with scampi, carrots, and bean sprouts, served with chili soy sauce	
Or vegan with Tofu	9,50 €

Children's Menu

Crispy chicken nuggets served with french fries	7,00 €
Pasta with tomato sauce	7,00 €

The Diversity of Asia

our Filipino specialties

Chicken or Pork Adobo 17,50 €
Braised chicken legs or pork belly marinated in garlic and soy sauce

Caldereta 19,50 €
Sirloin steak strips cooked with vegetables in spicy tomato and coconut sauce

Ginataang Pabo 17,50 €
Turkey breast and vegetables simmered in coconut milk with chili and ginger sauce

Crispy Pata for 2 persons - preparation at least 25 minutes 34,00 €
Crispy deep-fried pork knuckles served with a side salad of freshly blanched vegetables, potatoes, and teriyaki-chili, soy, and coconut vinegar dipping sauce

Kare-Kare for 2 persons 39,00 €
Classic Filipino stew of beef, oxtail, eggplant, pak choy, and bush beans in a rich savoury peanut sauce

Inihaw na Bangus ca. ca. 450g 24,00 €
Milk fish grilled in banana leaves with tomato, onion, and garlic filling served with a side salad

All Filipino specialties are served with rice

Pancit Guisado - rice noodles with soy sauce

- with julienne vegetables - vegetarian 12,50 €
- with julienne vegetables and chicken breast strips 14,50 €
- with julienne vegetables and scampi 19,50 €

Dessert

Leche Flan Classic Filipino crème caramel 7,00 €

Spiced Banana Flambé 7,00 €
Bananas cooked in chili, coconut, and rum flambé served with vanilla ice cream

Larry's Crepes 8,50 €
with caramelized mango and coconut strips, homemade Mango Ice cream

Mango Panna Cotta 7,00 €

Halo Halo - Traditional Filipino dessert popularly 9,50 €
served during the summer season hilipienisches National-Sommer-Dessert we serve from May to October

Sizzling at Larry's

Savoury dishes served on a hot plate

Calamares	18,50 €
Gambas	23,50 €
Cichlid	17,50 €
Tofu, vegan	14,50 €
Vegetable Fry, vegan	12,50 €

Sizzling dishes are served with rice, stir-fried vegetables, chili soy sauce or coconut-ginger sauce

Chicken Inasal BBQ 18,50 €

Grilled chicken thighs in teriyaki, turmeric, and lemongrass marinade served with fresh vegetables and rice

Pork or Turkey Sisig 18,50 €

Slices of grilled pork belly
or slices of grilled turkey breast
served with julienne vegetables, rice, and oyster and lime soy sauce
- may be cooked spicy upon request

Bistek Tagalog 19,50 €

Sirloin steak strips served with lightly caramelized onion rings in butter soy sauce and rice

Chicken Rebosado 18,50 €

Battered chicken breast served with vegetable stir-fry, rice, and chili soy sauce

Lechon Kawali 18,50 €

Roasted pork belly strips with chili soy sauce served rice and wok vegetables

Seafood 22,50 €

with King Prawns & Baby Calamari sauted in Garlic-Chili sauce with wok vegetables

Bicol Express

with fried pork belly strips 17,50 €

with fried chicken breast strips 17,50 €

with fried sirloin steak strips 19,50 €

served with spicy coconut - shrimp paste - sauce, rice, and vegetable of the day

Chicken breast 17,50 €

Rump steak ca. 300g 25,50 €

All served with chili soy sauce, roasted potatoes, and salad