





Fried Calamari on mixed green salad with aioli dressing	14,50€	
Larry Salad		
Seasonal salad with kalamansi honey vinaigrettes with chicken breast strips with shrimp	12,50€ 16,50€ 23,50€	
Fresh Tomato Salad with balsamic vinaigrette and anchovis and basil garnish	12,50€	
Vegetarian Spring Roll, vegan Homemade with vegetable filling, served with chili soy sauce	7,00€	
"Lumpia", Spring Roll Homemade with ground beef, served with sweet chili dip	7,00€	
Lumpiang Sariwa, vegan filled with sautéed vegetables and topped with toasted peanuts, served with garlic soy sauce	9,50€	
Lumpiang Sariwa Rolls Selection for 2 persons vega on request	13,00€ 23,00€	,
Ukoy Crispy fritters made with scampi, carrots, and bean sprouts, served with chili soy sauce Or vegan with Tofu	13,50€	
Children's Menu		
Crispy chicken nuggets served with french fries Pasta with tomato sauce	9,00 € 9,00 €	ź
7-3		





## The Diversity of Asia our Filipino specialties

	Chicken or Pork Adobo Braised chicken legs or pork belly marinated in garlic and soy sauce	18,50€	
	Caldereta Sirloin steak strips cooked with vegetables in spicy tomato and coconut sauce	20,50€	
	Ginataang Pabo Turkey breast and vegetables simmered in coconut milk with chili and ginger sauce	18,50€	
	Crispy Pata for 2 persons - preparation at least 25 minutes Schweinshaxe mit knusprig gebratener Haut serviert mit Crispy deep-fried pork knuckles served with a side salad of freshly blanched vegetables, potatoes, and teriyaki-chili, soy, and coconut vinegar dipping sauce	34,00€	
	Kare-Karefor 2 personsClassic Filipino stew of beef, oxtail, eggplant, pak choi, and bush beans in a rich savoury peanut sauce	39,00€	
	Inihaw Na Bangus ca. ca. 450g Milk fish grilled in banana leaves with tomato, onion, and garlic filling served with a side salad All Filipino specialties are served with rice	28,00€	
	Pancit Guisado - rice noodles with soy sauce		
	-with julienne vegetables - vegetarian	14,50€	
	-with julienne vegetables and chicken breast strips -with julienne vegetables and scampi	17,50€ 23,50€	
	Dessert		
	Leche-Flan Classic Filipino crème caramel	9,00€	
	Ube Parfait	9,00€	
7	Spiced Banana Flambé Bananas cooked in chili, coconut, and rum flambé served with vanilla ice cream	9,00€	
))	<b>Lavry</b> S Crêpes mit karamellisierten Mango-Kokosstreifen und hausgemachtem Mangoeis	13,50€	minit
5	Mango Panna Cotta	9,00€	
	Halo Halo Traditional Filipino dessert popularly served during the summer season hilipienisches National -Sommer- Dessert we serve from May to October	13,50€	
Jan	other dishes according to the daily me	enu	Contraction of the second





	Calamares Gambas Cichlid Tofu, vegan Vegetable Fry, vegan Sizzling dishes are served with rice, stir-fried vegetables, chili soy sauce or coconut-ginger sauce	20,50 € 27,50 € 19,50 € 15,50 € 14,50 €	
1	Chicken Inasal BBQ Grilled chicken thighs in teriyaki, turmeric, and lemongrass marinade served with fresh vegetables and rice	19,50€	
	Pork or Turkey Sisig 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	19,50€	
215	Bistek Tagalog Sirloin steak strips served with lightly caramelized onion rings in butter soy sauce and rice	20,50€	
	Chicken Rebosado Battered chicken breast served with vegetable stir-fry, rice, and chili soy sauce	19,50€	
	Tofu Rebosado (vegan) served with vegetable stir-fry, rice,and chili soy sauce	17,50€	
	Lechon Kawali Roasted pork belly strips with chili soy sauce served rice and wok vegetables	19,50€	
	Seafood with King Prawns & Baby Calamari sauted in Garlic-Chili sauce with wok vegetables Bicol Express	25,50€	
С 5 Л	wahlweise with fried pork belly strips with fried chicken breast strips with fried sirloin steak strips served with spicy coconut - shrimp paste - sauce, rice, and vegetable of the day	18,50€ 19,50€ 20,50€	0
Ş	Chicken breast	18,50€	
	Rumpsteak ca. 300g	29,50€	Y
zz radvo	All served with chili soy sauce, roasted potatoes, and salad		A CONTRACTOR