






**LA CARINDERIA**  
FILIPINO-ITALIAN COMFORT FOOD

# ALL DAY BREAKFAST


*Available until 4pm*

 **Buongiorno Fruit Salad** 260  
Fruit bowl with mango, banana and watermelon topped with yogurt, granola, chia seeds, walnut and honey.

  **Veggie Omelette** 260  
Two eggs omelette stuffed with organic local spinach, mozzarella, fresh tomato, spring onion, organic basil and parmesan cheese. Served with homemade toasted bread, grilled tomato and home-made red onion pickle.

**Longsilog** 220  
A Filipino favorite traditional breakfast. Stir-fried garlic rice served with sunny side-up or scrambled egg, two grilled longanisa, organic local spinach salad with coco vinegar and home-made atchara.

**All Day Breakfast Panino** 320  
Toasted ciabatta bread with melted mozzarella, grilled bacon, local organic spinach, spring onion, organic basil, two scrambled eggs, grilled tomato, and caramelized onion.

 **Tortang Talong** 200  
Filipino vegetarian classic breakfast of grilled eggplant omelette, stuffed with spring onion and topped with organic basil and tomato, Served with garlic rice and home made pickles.

## ADD ONS

Egg | Mushroom | Honey 30  
Chia Seeds | Walnuts | Yogurt 60  
Crunchy Bacon | Feta Cheese 80

Longanisa | Mozzarella 60  
Bread (5 pcs) 50

 *Vegetarian*

 *Best Seller*

# STARTERS

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- ★ 🌿 **Pumpkin Polpetta** 150  
Vegetarian croquette of pumpkin served with home made dill-mayo dip.
- 🌿 **Panzerotto** 130  
A southern Italy favourite: four fried mini folded pizzas with mozzarella, tomato & organic basil.
- 🌿 **Bruschetta** 150  
Four pieces of traditional Italian bruschetta with tomato, garlic, basil and extra virgin olive oil.
- ★ **Antipasto Misto** 360  
A sampler plate of our starters: bruschetta, pumpkin balls and tomato basil small panzerotti with mayo-dill dip and tomato dip. Perfect for sharing!
- Tuna Carpaccio** 290  
Raw tuna, tomato basil, capers, Sicilian olives, calamansi, extra virgin olive oil, served with bread

*Dishes are made to order, please allow time for preparation.*



## LIGHT MEALS

🍃 **Glass Noodle Salad** 220

Chilled glass noodle served with cucumbers, fresh tomato, sesame seeds, cilantro, carrot, ginger bell pepper and our special toyo-mansi sauce.

🍃 **Roasted Pumpkin, Feta Cheese & Eggplant Salad** 280

Oven cooked pumpkin and eggplant salad with organic arugula, walnut and feta cheese, served with olive oil and honey dressing.

**Warm Squid And Mango Salad** 360

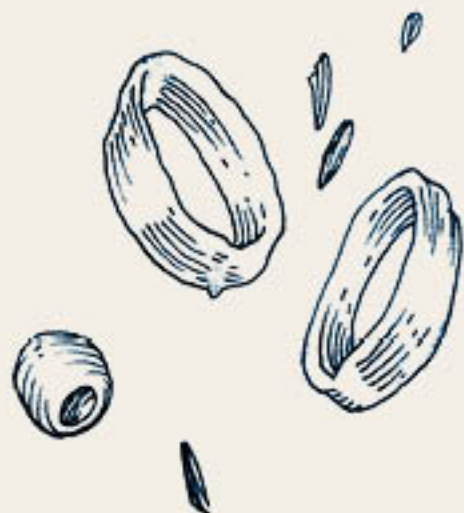
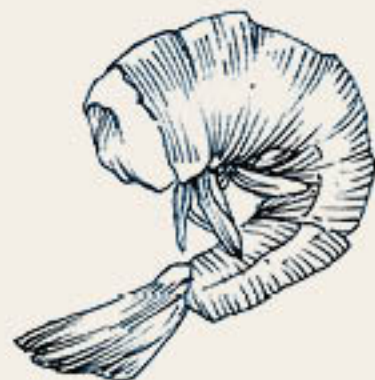
Served with organic arugula, tomato, calamansi & slightly spicy Malungay / Moringa dressing

**Tuna Sisig** 390

Filipino favorite dish of soy marinated tuna with fresh tomato, ginger, bell pepper and onion served with rice in a sizzling hot plate

🍃 **Vegan Roasted Pumpkin Soup** 250

Roasted then blended pumpkin soup, topped with Sicilian Olives and Extra Virgin Olive oil. Served with rice or bread



*Due to our limited space, table sharing maybe required.*

# HOMEMADE PASTA

🍃 **Vegetarian Tagliolini** 390

Vegetarian favorite handmade long pasta with mushrooms, sun-dried tomatoes, Sicilian olives, fresh tomato and organic arugula. Served with parmesan cheese.

★ **Mamma's Lasagna** 420

Oven baked layered handmade pasta with bolognese and besciamella sauce, mozzarella and parmesan cheese. Exactly the way Mamma makes it!

**Carbonara** 420

Handmade long pasta cooked in the traditional way with eggs, parmesan cheese and smoked Italian bacon.

**Pumpkin & Truffle Sauce Tortelloni** 420

Handmade stuffed pasta with pumpkin, walnuts, nutmeg and parmesan cheese in a creamy truffle sauce.

**Tagliatelle Al Ragu' Bolognese** 390

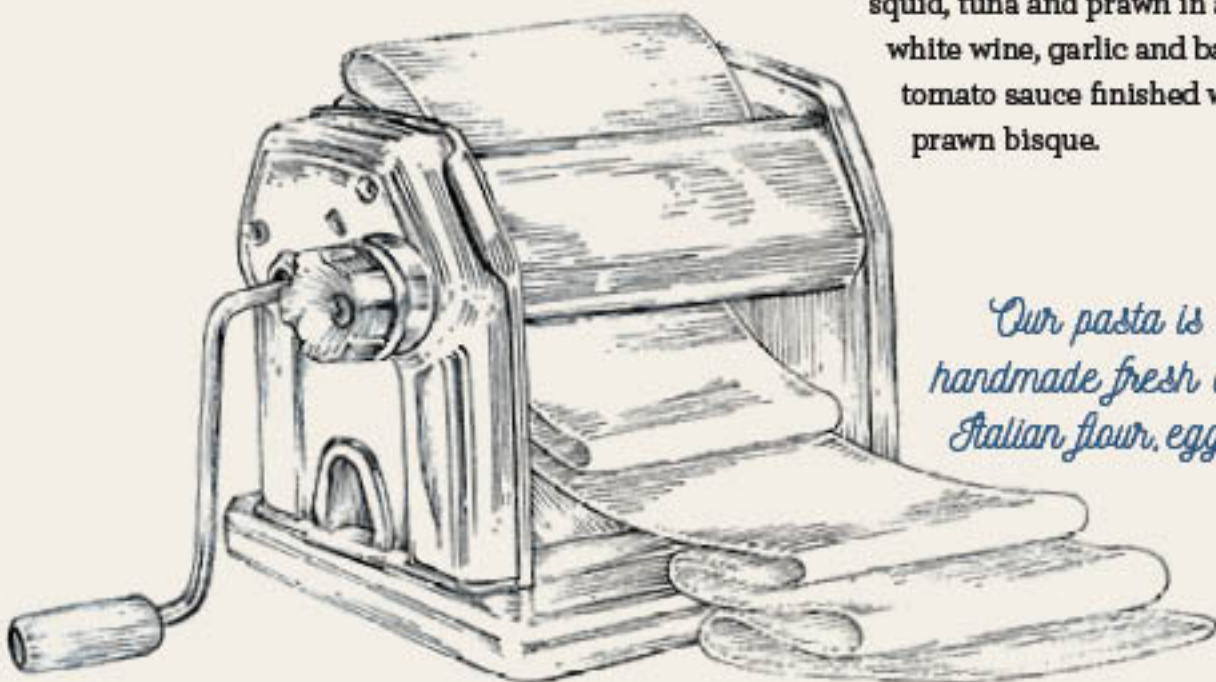
Siargao's organically grown ground pork slow cooked in tomato sauce with homemade long flat pasta, prepared in the traditional Italian way.

🍃 **Porcini Mushroom Tagliatelle** 420

Whole grain long flat pasta with Italian wild mushrooms, garlic, parsley and white wine sauce.

**Marinara Seafood Tagliolini** 420

Homemade long pasta with squid, tuna and prawn in a white wine, garlic and basil tomato sauce finished with prawn bisque.



*Our pasta is 100% handmade fresh daily with Italian flour, eggs & salt.*



# MAIN COURSE

## Tuna Tagliata 400

200 grams medium rare grilled tuna fillet cut before serving with organic arugula, tomato and basil salad topped with homemade balsamic vinegar glaze.

## Italian Style Seafood Hot Pot 520

Italian meets Filipino with this slow cooked mixed seafood hot pot in a rich tomato and organic basil sauce. Served with rice or bread.

## ★ Mix Grilled Seafood 490

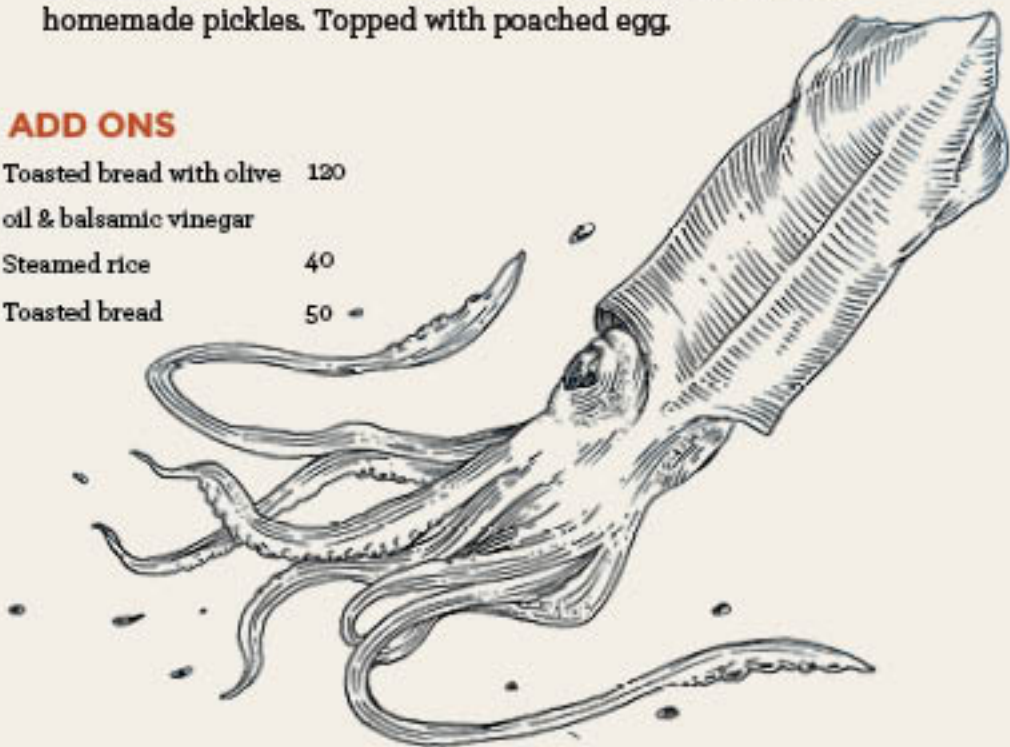
Mixed grilled fresh catch of the day platter with our blend of parsley and garlic oil. Served with rice or salad.

## Chicken Adobo Rice Bowl 300

Our version of this classic plate considered as the unofficial “national dish of the Philippines” : marinated chicken breast with red wine, garlic and soy sauce with cilantro leaves and homemade pickles. Topped with poached egg.

### ADD ONS

Toasted bread with olive oil & balsamic vinegar	120
Steamed rice	40
Toasted bread	50



*Ask our waiter for varieties of fish available depending on season & weather condition.*

# DESSERTS

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## Panzerottini

200

Four pieces of mini panzerotti with Nutella filling. Good for 2!

## Crostata Di Calamansi & Mango

190

Home made tart, starring the “the Filipino lemon” Calamansi. Topped with mango.

## Tiramisu

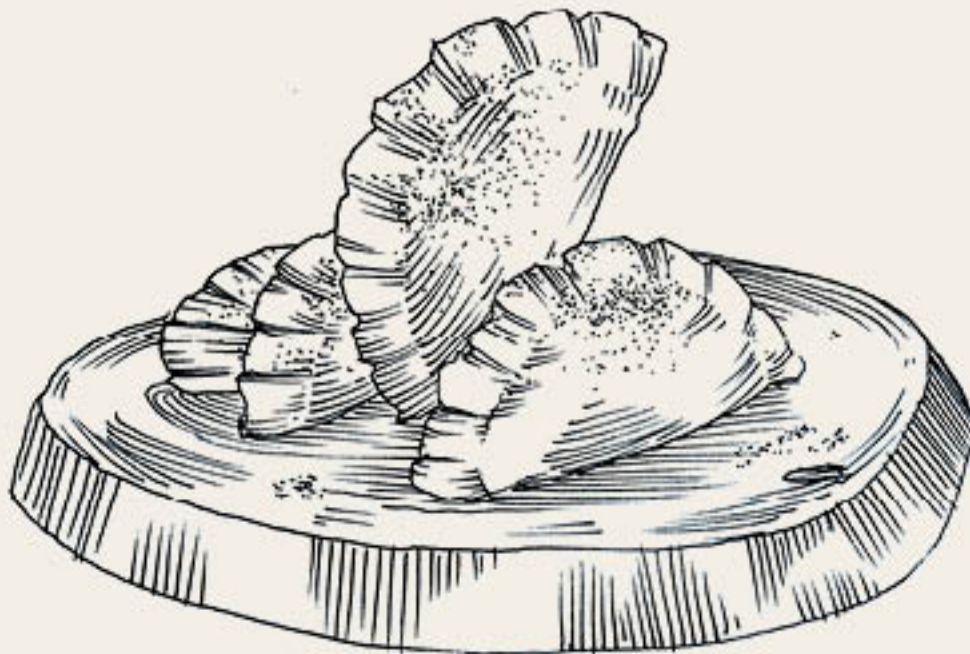
220

La Carinderia’s own version of the most famous Italian dessert.

## Pannacotta Con Mango

200

Italian classic dessert meets the Philippine’s best fruit.



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[www.lacarinderia.com](http://www.lacarinderia.com)

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