

~ Vegetables ~

<b>*Grilled Vegetables</b> Zucchini, yellow squash, red and green bell pepper, onion, soy sauce and olive oil	7
<b>*Chopsuey Guisado</b> A Chinese dish of sautéed mixed vegetables and chicken	8
<b>*Mongo</b> Green mongo beans, pork and bittermelon	7
<b>Tortang Talong</b> Eggplant omelet	6
<b>*Guinataang Gulay at Hipon</b> Green beans, eggplant, squash and steamed shrimp cooked in coconut milk	9
<b>*Pinakbet</b> Kabucha squash, pork and vegetable dish sautéed in a shrimp brine paste	9
<b>Laing sa Gata</b> Taro leaves with pork and shrimp cooked in coconut milk	8
<b>*Ampalaya con Carne</b> Beef sautéed with bitter melon and soy sauce	8
<b>*Guisadong Betchuelas</b> Green beans sautéed in pork	8

~ Desserts ~

<b>Halo-Halo</b> A refreshing medley of crushed ice mixed with fruit and bean preserves topped with ice cream and leche flan	5
<b>Ube Ice Cream</b>	3
<b>Leche Flan</b> Rich egg and milk custard	3

~ Sides ~

<b>Fried Egg</b>	.75
<b>Mango Salsa</b>	1.25
<b>Rice (one scoop)</b>	.50

~ Juice & Beverages ~

<b>Mango Juice</b>	1.50
<b>Soda (Coke, Diet Coke or Sprite)</b>	1
<b>Coffee</b>	2.50
<b>Hot Tea</b>	1.50



Filipino Restaurant

2010 Menu

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Dine-In...Carry-Out...Catering

Closed Mondays

www.islapilipina.com

