

Las Casas Filipinas de Acuzar

HERITAGE & CONVENTION CENTER

A New San Jose Builders Project

Cusina Ni Nanay Maria

KANIN SA DAHON NG SAGING | PHP 50
Steamed Pandan Rice Wrapped in Banana Leaves

SOUP (SABAW)

SINIGANG NA BANGUS SA BAYABAS | PHP 580
Freshly Catch Dagupan Milk Fish, Simmered with our Farm Fresh Produce (Talong, Labanos, Sigarillas at Kang Kong) Enriched with Guava Essence

VEGETABLE (GULAY)

GINATAANG LANGKA | PHP 425
Using only Fresh Coconut Milk, This Contemporary to Classic Raw Jackfruit Dish is for All Walks of Life.

MAIN DISH (ULAM)

ADOBONG LUMOT (SQUID) | PHP 430
A Big fin Reef Squid that has a Special Ink quality that differs from ordinary Squids. It is simmered in Garlic, Bagac Vinegar and Local Soy Sauce.

PATA TIM | PHP 895
A Heritage Pork Knuckle Dish. Slowly Braised in a Unique blending of Spice that will Tickle your Taste Buds. A fall off the Bone Dish and will really Melts in your Mouth

DESSERT (PANGHIMAGAS)

BUCO SALAD | PHP 150
Las Casas Grown Young Coconut with Coconut Cream and Condense Milk

MARIA CLARA LECHE FLAN | PHP 130
A Traditional Egg Custard using our Organic Farm Eggs

GABI ICE CREAM | PHP 35 PER SCOOP
Pride of Bataan, Taro or Gabi Sorbetes

ALL PRICES INCLUDE TAXES AND SERVICE CHARGE.

