

BAHAY KUBO
KAHIT MUNTI
ANG HALAMAN DOON
AY SARI-SARI



BAHAY KUBO

Restaurant



LECHON BELLY



BAGNET CRISPY PATA



APPETIZER



LUMPIANG PRITO
Filipino style
vegetable eggrolls

1.900

LUMPIANG SHANGHAI
Filipino style eggrolls,
choice of chicken or
pork with vegetables

2.000 Chicken
2.500 Pork

CAMARON REBOSADO
Deep fried battered prawns

3.200

CALAMARES
Deep fried battered squid rings

3.200

ENSALADANG PIPINO
Sliced cucumbers
in a vinegar sauce

1.200

CHICHARON
Pork rinds, deep fried pork skin

1.200



SOUP

CHICKEN CORN
Chicken and corn soup

1.900 Small
2.400 Large

CREAM OF MUSHROOM
Mushrooms in a
creamy soup

1.900 Small
2.500 Large

ARROZCALDO
Rice porridge cooked in
ginger-enhanced
chicken broth

2.200

HOTOTAY
Assorted vegetables in
a clear broth garnished
with raw egg

2.200 Small
2.800 Large

BOUILLABAISSSE
Mixed seafood in
a creamy stew

2.200 Small
3.500 Large

SOTANGHON
Vermicelli noodles with
shrimp, chicken and
vegetables in a chicken broth

2.400 Small
3.200 Large

CHICKEN WANTON
Minced chicken wrapped
in wonton skins served in a
chicken broth with vegetables

2.200 Small
2.900 Large

PORK WANTON
Minced pork wrapped
in wonton skins served in a
chicken broth with
assorted vegetables

2.600 Small
3.300 Large



BEEF



GOTO 2.200
Rice porridge with beef tripe in a ginger-enhanced broth

TAPSILOG 3.000
Fried sirloin marinated in special sauce served with garlic rice and a fried egg

KALDERETANG BAKA 3.500
Selected beef cutlets in tomato sauce and special spices

KARE-KARE 3.500 small
4.500 large
Stewed oxtail and beef shank in a rich peanut sauce

NILAGANG LAMAN NG BAKA 3.500
Tender beef cooked with selected vegetables served in simmering soup

BISTEK TAGALOG 3.500
Sliced beef cooked in soy sauce and lemon juice and garnished with caramelized onions and fried potatoes



PUCHERONG BAKA 3.500
Tender beef cooked with selected vegetables and plantain bananas in a simmering tomato soup

SINIGANG BAKA 3.500
Sauteed beef cooked in a tamarind broth with selected vegetables

BEEF BULALO 4.400
Beef shank and marrow with assorted vegetables in a simmering soup



CHICKEN



FRIED CHICKEN 2.300 half
3.900 whole
Golden fried chicken with a unique blend of secret spices

CHICKEN ADOBO 3.200
Chicken cooked in soy sauce and vinegar with garlic and pepper

GARLIC CHICKEN 3.200
Deep-fried chicken tossed in garlic

PUCHERONG MANOK 3.300
Chicken cooked with selected vegetables and plantain bananas in a simmering soup

AFRITADA 3.300
Chicken with potatoes and carrots in a tomato sauce

TINOLANG MANOK 3.200
Pieces of chicken sautéed in onions, garlic and ginger served as a refreshing soup with green papaya

SINIGANG NA MANOK 3.200
Sautéed chicken cooked in a tamarind broth with selected vegetables



CRISPY CHICKEN 3.200
Batter dipped chicken deep fried to perfection

CHICKEN BICOL EXPRESS 3.400
Chicken garnished with green chilli fingers in a coconut cream

CHICKEN CURRY 3.400
Cubes of chicken and selected vegetables cooked in a light curry sauce



PORK

PORK ADOBO 3.500
Pork belly chunks cooked in soy sauce and vinegar with garlic, pepper and bay leaves

PORK HUMBA 3.500
Pork belly chunks cooked in a sweet sauce of soy and vinegar with plantain bananas

PORK CURRY 3.500
Selected pieces of pork and vegetables cooked in a light curry sauce

PORK MENUDO 3.500
Colorful stew with selected pieces of pork, liver and vegetables in a rich tomato base



SINIGANG NA BABOY 3.500
Pork belly or ribs cooked in a tamarind broth with selected vegetables

NILAGANG BABOY 3.500
Pork cooked with selected vegetables served in a simmering soup

PORK KARE-KARE 3.800
Stewed pork in a rich peanut sauce

TORTANG GINILING 2.800
Ground pork omelette

INIHAW NA LIEMPO 3.500
Grilled pork belly in Bahay Kubo's special marinade

SISIG-TENGA NG BABOY 3.500
Sautéed pork ear cooked in soy sauce with egg

PUCHERONG BABOY 3.600
Pork cooked with selected vegetables and plantain bananas in a simmering soup



LECHON KAWALI 3.500
Deep fried pork belly served with homemade liver sauce

CRISPY PATA BAGNET 8.500
Deep fried pork knuckle with special seasonings

LECHON BELLY 12.000
Boneless, crispy pork belly stuffed with lemongrass, garlic, onions and Bahay Kubo special seasonings

PATATIM 9.500
Pork stewed with soy sauce and vinegar in a sweet and savory sauce

PORK BARBECUE 1.900
3 skewers of grilled pork in Bahay Kubo's special marinade

LECHELOG 3.000
Deep fried pork belly served with garlic rice and a fried egg

LECHONG PAKSIW 3.500
Deep fried pork belly cooked in soy sauce, vinegar and our homemade liver sauce

DINUGUAN 3.500
Selected pieces of pork in a pork blood stew

IGADO 3.500
Pork and liver cooked with vinegar and soy sauce with selected vegetables

BICOL EXPRESS 3.600
Pork belly garnished with green chilli fingers in a coconut cream

BINAGOONGANG BABOY 3.500
Crispy pork belly cooked in shrimp fry topped with okra, eggplant and chilli

SEAFOOD



SPICY HIPON 3.500
Prawns sautéed in garlic and onion in a spicy sauce served with selected vegetables

CRISPY HIPON 3.500
Prawns fried in oil with special seasonings

FRIED HIPON 3.500
Prawns pan fried in butter with special seasonings and selected vegetables

HALABOS NA HIPON 3.500
Sautéed prawns with salt

GINISANG HIPON SA BAWANG 3.500
Prawns sautéed in tomato and garlic

PRAWN CURRY 3.500
Butterflied prawns and selected vegetables in a light coconut curry sauce

SINIGANG NA HIPON 3.500
Prawns cooked in a tamarind broth with selected vegetables

GINATAANG HIPON 3.500
Prawns cooked in coconut milk and selected vegetables

KARE-KARE SEAFOOD 3.800 small
 4.800 large
Crab, prawns, clam and squid in a rich peanut sauce



SQUID & CRAB

ADOBONG PUSIT 3.500
Sliced squid sautéed in soy sauce, vinegar and garlic

INIHAW NA PUSIT 3.500
Grilled marinated stuffed squid

GINATAANG ALIMASAG 3.500
Crab cooked in coconut milk & selected vegetables

TORTANG ALIMASAG 3.500
Crabmeat omelette

ADOBONG PUSIT SA GATA 3.500
Sliced squid sautéed in coconut milk, soy sauce, vinegar and garlic



FISH



PINAPUTOK NA TILAPIA	4.500 S 5.000 M 5.500 L 6.000 XL	PAKSIW BONELESS BANGUS	4.500
<i>Tilapia stuffed with tomatoes and onions and fried inside a banana leaf</i>		<i>Stewed boneless milkfish in vinegar with peppers, bitter melon, eggplant and ginger</i>	
FRIED TILAPIA	3.300 S 3.800 M 4.200 L 4.700 XL	INIHAW NA BONELESS BANGUS	4.500 M 5.000 L
<i>Deep fried Tilapia with eggplant</i>		<i>Boneless milkfish stuffed with tomatoes and onions and grilled inside a banana leaf</i>	
SWEET AND SOUR TILAPIA	4.000 S 4.500 M 5.000 L 5.500 XL	SINIGANG NA SALMON	4.500
<i>Fried Tilapia in Bahay Kubo's sweet and sour sauce with selected vegetables</i>		<i>Salmon cooked in a tamarind broth with selected vegetables</i>	
GINATAANG TILAPIA	4.000 S 4.500 M 5.000 L 5.500 XL	FRIED HAMOUR	Subject to Availability
<i>Tilapia cooked in coconut milk and selected vegetables</i>		<i>Deep fried hamour with garlic</i>	
SARCIADONG TILAPIA	4.000 S 4.500 M 5.000 L 5.500 XL	SINIGANG NA HAMOUR	Subject to Availability
<i>Fried Tilapia in a simmering sauce of tomato and onion with special seasoning and scrambled egg</i>		<i>Sautéed hamour cooked in a tamarind broth with selected vegetables</i>	
FRIED BONELESS BANGUS	4.500 M 5.000 L	STEAMED HAMOUR WITH GARLIC	Subject to Availability
<i>Boneless milkfish pan fried in butter with selected vegetables</i>		<i>Hamour steamed and topped with garlic</i>	
DAING BONELESS BANGUS	4.500 M 5.000 L	SWEET AND SOUR HAMOUR	Subject to Availability
<i>Deep fried boneless milkfish served with fried eggplant and shrimp fry</i>		<i>Fried hamour in Bahay Kubo's sweet and sour sauce with selected vegetables</i>	
SINIGANG NA BANGUS	4.000 w/bones 4.500 boneless		
<i>Milkfish cooked in a tamarind broth with selected vegetables</i>			



VEGETABLES



CHOPSUEY <i>Mixed vegetables sautéed in oyster sauce</i>	3.500 Chicken 3.700 Pork 3.700 Shrimp
PINAKBET ILOCANO <i>Mixed vegetables and fried milkfish or pork sautéed in garlic, onions, tomatoes and anchovy sauce</i>	3.500
PINAKBET WITH BABOY AT HIPON <i>Mixed vegetables, shrimp and pork sautéed in garlic, onions, tomatoes and shrimp fry</i>	3.500
AMPALAYA CON KARNE <i>Sautéed bitter melon and beef cubes in oyster sauce</i>	3.200
AMPALAYA CON HIPON <i>Sautéed bitter melon and shrimp in oyster sauce</i>	3.200
AMPALAYA GUIBADO <i>Sautéed bitter melon, tomatoes and onions in oyster sauce with scrambled egg</i>	2.600
INIHAW NA TALONG <i>Grilled eggplant served with fresh onion, tomato and shrimp fry</i>	1.800

TORTANG TALONG WITH GINILING 2.800
Eggplant and ground pork omelette

TORTANG TALONG 1.800
Eggplant omelette

PRITONG TALONG 1.700
Fried eggplant

BUTTERED VEGETABLES 2.500
Mixed vegetables sautéed in butter

SITAW GUIBADO 2.800
Green beans sautéed with garlic, onions and tomatoes

GINISANG MONGO 2.800 Chicken
3.000 Pork
3.000 Shrimp
Mung beans sautéed with onions, garlic and tomato with bitter melon

LAENG 3.300 Chicken
3.500 Pork
3.500 Shrimp
Dried taro leaves cooked in coconut milk

LUMPIANG SARIWA 1.500
Selected vegetables wrapped in an egg pancake served with Bahay Kubo's peanut sauce



NOODLES



PANCIT CANTON 2.600 Chicken
Vegetable topped egg noodles with chicken, pork, or shrimp 2.900 Pork
 2.900 Shrimp

PANCIT MIXED 2.600 Chicken
Vegetable topped Canton and Bihon noodles with chicken, pork, or shrimp 2.900 Pork
 2.900 Shrimp

PANCIT CANTON SOTANGHON 2.600 Chicken
Vegetable topped Canton and Sotanghon noodles with chicken, pork, or shrimp 2.900 Pork
 2.900 Shrimp

CANTON SEAFOOD 2.900
Vegetable topped egg noodles with shrimp, crab and clams

PANCIT MALABON 3.200
Rice noodles with shrimp and squid in pork and shrimp sauce

PANCIT PALABOK 3.200
Rice noodles with shrimp, pork and vegetables in a shrimp sauce

BIHON GUISADO 2.600 Chicken
Vegetable topped rice noodles with chicken, pork, or shrimp 2.900 Pork
 2.900 Shrimp

SOTANGHON GUISADO 2.500
Vermicelli noodles with shrimp, chicken and vegetables

SPAGHETTI 3.200
Filipino style spaghetti served with beef and hotdogs in a sweet tomato sauce



ADOBO RICE 2.200 Chicken
Fried rice with chicken or pork cooked in soy sauce, vinegar and garlic 2.500 Pork

BLACK RICE 2.200 Small
Fried rice with Squid 3.300 Large

CRAB FRIED RICE 2.200
Fried rice with crab

STEAMED RICE 0.600
Freshly steamed long grain white rice

RICE

BAHAY KUBO RICE 2.200 Small
Seafood fried rice with turkey ham, green beans and raisins 3.400 Large

CHICKEN FRIED RICE 2.200
Fried rice with chicken and vegetables

VEGETABLE FRIED RICE 1.800
Fried rice with selected vegetables and egg

GARLIC RICE 1.100
Fried rice with garlic



DESSERT



HALO HALO 1.800
Delightful mix of Filipino sweets and fruit with crushed ice and evaporated milk

MAIS CON YIELO 1.200
Sweet corn with crushed ice and evaporated milk

SAGING CON YIELO 1.500
Caramelized banana with crushed ice and evaporated milk

LECHE FLAN 2.200
Creamy and rich dessert made from egg yolks and milk topped with sweet caramel syrup

BUKO PANDAN 1.100
Young coconut and pandan gelatin in sweetened cream

TURON 1.800
Deep fried bananas in spring roll wrappers with palm sugar

PALITAW MAY LINGA 1.200
Glutinous rice cakes with sugar and sesame seeds

PUTO BUMBONG 1.200
Steamed glutinous rice with sugar, butter and grated coconut

MADE TO ORDER

PANCIT 7.000 Medium
 12.000 Large
Your choice of Pancit Canton, Bihon Guisado or Mixed Pancit served in a medium or large platter

PANCIT MALABON/PALABOK 8.500 Medium
 12.000 Large
Pancit Malabon/Palabok served in a medium or large platter

SPAGHETTI 8.500 Medium
 12.000 Large
Filipino style spaghetti served in a medium or large platter

ARROZ VALENCIANA 16.500 Large
Glutinous rice with shrimp, chicken, liver and gizzards with coconut milk served in a large platter

RELLENONG BANGUS 7.500 each
Stuffed boneless milkfish with ground pork and vegetables



BEVERAGE

BUKO JUICE <i>(fresh coconut)</i> <i>(Subject to availability)</i>	1.500
GULAMAN AT SAGO	1.000
FRESH ORANGE JUICE	1.200
FRESH LEMONADE	1.200
ICED TEA	1.000
COFFEE	0.500
HOT TEA	0.500
SOFT DRINKS	0.500
BOTTLED WATER <i>(small)</i>	0.300



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