

126 H.V. Dela Costa St., Salcedo Village, Makati City Tel: +63 2 8357 0999 local 8907



BREAKFAST OFFERS FROM 6AM TO 10AM



CLASSIC PANCAKES PHP 310

Light and fluffy flat round cakes made from a mixture of flour, milk, and eggs topped with a choice of syrup.



DAING NA BANGUS PHP 410

Fried, savory boneless milkfish and two eggs cooked to your liking, served with garlic/steamed rice and coffee/juice.



PORK TOCINO PHP 380

Sweet cured pork meat and two eggs cooked to your liking. served with garlic/steamed rice and coffee/juice.



BEEF TAPA PHP 450

Marinated beef slices, seasoned with a blend of traditional spices and a hint of sweetness, two eggs cooked to your liking, pickled papaya, served with white or garlic rice.



STARTER



CHICKEN SATAY PHP 380 Grilled chicken meat skewers with peanut sauce.

SOUP



MUSHROOM SOUP PHP 180

Warm bowl of velvety cream with tender bites of mushroom pieces, served with garlic bread.



PUMPKIN SOUP PHP 180

Hearty puree of pumpkin blended with aromatic herbs and cream, served with garlic bread.



SALAD



CHEF'S SALAD

PHP 440

Fresh romaine lettuce with chicken breast fillet tossed in classic Caesar dressing.



GREEK SALAD PHP 440

Chopped tomatoes with a few slices of cucumbers, red onion, lettuce, black olives, and feta cheese dressed with olive oil.





SPAGHETTI BOLOGNESE PHP 420

Spaghetti served with ragu sauce made from tomatoes, minced beef, garlic, wine and herbs. served with garlic bread.



SPAGHETTI CARBONARA PHP 420

Spaghetti tossed in rich cream with bacon, cheese, and black pepper, served with garlic bread.



RICE MEALS



CRISPY KARE-KARE PHP 320

Crispy pork belly in Filipino-style peanut sauce and a variety of blanched vegetables topped with sauteed shrimp paste, served with a cup of steamed rice.



LAING WITH BAGNET PHP 390

Dried taro leaves simmered in coconut milk and chili peppers, topped with crispy pork belly.



CHICKEN & PORK ADOBO PHP 470

Combination of pork and chicken stewed in a marinade of vinegar, soy sauce, garlic, herbs, and spices.

SIAN SPECIALTY



MEE GORENG PHP 299

Stir-fried noodle dish with a perfect blend of savory and sweet flavors, tossed with fresh vegetables, tender meat, and a hint of spice.

LAKSA PHP 399

Fragrant bowl of rich, spicy coconut broth filled with tender noodles, shrimp, and a blend of fresh herbs and spices, delivering a burst of flavor in every spoonful.

CHAR KWAY TEOW PHP 349

Savor a stir-fried blend of wide rice noodles with succulent shrimp, tender slices of Chinese sausage, and crisp bean sprouts, all tossed in a savory soy sauce with a hint of spice.

SIZZLING SQUID PHP 429

Perfectly grilled squid served on a sizzling platter, accompanied by a vibrant medley of bell peppers and onions.

SIAN SPECIALTY



NASI LEMAK WITH BEEF RENDANG PHP 489

Fragrant rice cooked in coconut milk, paired with rich and tender slow-cooked beef in aromatic spices.



NASI GORENG WITH CHICKEN SATAY PHP 395

Fried rice with pieces of meat and vegetables topped with cucumber, crackers, egg, and chicken satay.



HAINANESE CHICKEN PHP 349

Poached chicken in superior sauce and fragrant oil. served with coconut rice and chili, ginger, and soy condiments.

KAILAN PHP 229

Vibrant Chinese broccoli stir-fried with garlic and a hint of soy, delivering a perfect balance of savory and fresh flavors.

NONYACAFE

ASIAN SPECIALTY



BEEF TERIYAKI WITH YAKIMESHI PHP 349

Tender beef glazed in teriyaki sauce served with savory Japanese fried rice.



ZARU SOBA (HOT OR COLD SOBA NOODLES) PHP 299

Refreshing chilled noodles served with a savory dipping sauce, perfect for a light and satisfying meal.



PORK KATSUDON PHP 449

Tender pork cutlet coated in crispy breadcrumbs, served over a bed of rice with a savory-sweet sauce and a touch of egg.



EBI FURAI PHP 479

Crispy, golden prawns, delicately breaded and deep-fried to perfection, served with a side of tangy dipping sauce.



CHICKEN TONKATSU PHP 399

Crispy, golden-breaded chicken cutlet served with a tangy, savory sauce, accompanied by a side of crisp shredded cabbage and steamed rice.



VEGGIE DELIGHTS



A savory stir-fry featuring a mix of fresh vegetables, perfectly seasoned and sautéed to maintain their crisp texture.



STIR-FRIED VEGETABLES WITH OYSTER SAUCE PHP 389

Crisp, colorful veggies tossed in a savory oyster sauce for a delightful burst of flavor.



BOK CHOY WITH OYSTER GARLIC SAUCE PHP 189

A crisp and tender bok choy stir-fried in a savory oyster garlic sauce, delivering a perfect balance of rich umami and aromatic flavor.

329 NONYACAFE SIGNATURE MEAL SET



CRISPY KARE-KARE WITH RICE

Crispy pork belly in Filipino-style peanut sauce and a variety of blanched vegetables topped with sauteed shrimp paste, served with a cup of steamed rice.



CHICKEN & PORK ADOBO

Combination of pork and chicken stewed in a marinade of vinegar, soy sauce, garlic, herbs, and spices.

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LAING WITH BAGNET

Dried taro leaves simmered in coconut milk and chili peppers, topped with crispy pork belly.

CLASSIC CHEESE BURGER

Juicy beef patty on sesame burger buns, layered with tomato, cucumber, lettuce, and slice of cheddar cheese, served with a side of fries and petite salad.

NONYA CLUB SANDWICH

Layers of chicken breast fillet, ham, vegetables, and egg with our signature spread on toasted bread, served with a side of potato fries and petite salad.

SERVED WITH:



329 NONYACAFE SIGNATURE MEAL SET



LAKSA

Fragrant bowl of rich, spicy coconut broth filled with tender noodles, shrimp, and a blend of fresh herbs and spices, delivering a burst of flavor in every spoonful.

BEEF TERIYAKI WITH YAKIMESHI

Tender beef glazed in teriyaki sauce served with savory Japanese fried rice.

NASI LEMAK WITH BEEF RENDANG

Fragrant rice cooked in coconut milk, paired with rich and tender slow-cooked beef in aromatic spices.



NASI GORENG WITH CHICKEN SATAY

Fried rice with pieces of meat and vegetables topped with cucumber, crackers, egg, and chicken satay.



PORK KATSUDON

Tender pork cutlet coated in crispy breadcrumbs, served over a bed of rice with a savory-sweet sauce and a touch of egg.



CHICKEN TONKATSU

Crispy, golden-breaded chicken cutlet served with a tangy, savory sauce, accompanied by a side of crisp shredded cabbage and steamed rice.

SERVED WITH:





SANDWICHES

CLASSIC CHEESE BURGER PHP 450

Juicy beef patty on sesame burger buns, layered with tomato, cucumber, lettuce, and slice of cheddar cheese, served with a side of fries and petite salad.



NONYA CLUB SANDWICH PHP 395

Layers of chicken breast fillet, ham, vegetables, and egg with our signature spread on toasted bread, served with a side of potato fries and petite salad.



LITTLE CHEF'S CHOICE

MOM'S SPAGHETTI PHP 169

Perfectly cooked spaghetti tossed in our homemade sauce, just like Mom makes it.



Perfectly gooey on the inside, crunchy on the outside – a spellbinding treat for our young adventurers.

BARBECUE STICKS PHP 199

Juicy skewers bursting with sweet and tangy flavors grilled to perfection.



All meals are served with a side of fries





DESSERTS



BLUEBERRY CHEESECAKE PHP 295

Smooth and rich homemade cheesecake topped with a flavorful blueberry sauce.



CHOCOLATE MOUSSE CAKE PHP 295

Chilled chocolate cake with creamy mousse filling topped with sweetened whipped cream and dotted with chocolate chips.



SEASONAL FRESH FRUITS PHP 310

Platter of fresh, vibrant slices of fruits selected according to the season.



SINGAPOREAN BEVERAGES



TEH TARIK PHP 260 Sweet and frothy milk tea with a smooth finish.



VIRGIN SINGAPORE SLING PHP 280

A refreshing mix of tropical juices and grenadine, non-alcoholic delight.



MILO DINOSAUR PHP 340

Rich chocolate drink topped with a generous layer of malt.



MILO GODZILLA PHP 370

Rich Milo shake topped with whipped cream, a generous sprinkle of Milo powder, and a crunchy chocolate Oreo biscuit.



MALAYSIAN BEVERAGES



BANDUNG

PHP 250 A refreshing pink beverage with a blend of rose and milk.



ROSE DALGONA PHP 160

Whipped floral delight over chilled milk.



COCONUT WATER LEMONADE PHP 150

Refreshing blend of coconut and zesty lemon.



FLAVORED ICED TEA



HOUSE BLEND PHP 140



SUNNY LEMON ICED TEA PHP 140



TAMARIND ICED TEA PHP 140



MANGO ICED TEA PHP 140

FRESH JUICES









HOT BEVERAGES





HOT CALAMANSI PHP 110









SPRITE PHP 145





SUMMIT BOTTLED WATER PHP 110

SPIRITS & LIQUERS

	vodka	PER SHOT	PER BOTTLE
	ABSOLUT CITRON	280	2800
	ABSOLUT KURANT	280	2500
	whiskey	PER SHOT	PER BOTTLE
	JW BLACK LABEL	300	3650
	JW RED LABEL	300	1900
	tequila	PER SHOT	PER BOTTLE
	TEQUILA ROSE	250	2500
	JOSE CUERVO GOLD	250	2500
	rum	PER SHOT	PER BOTTLE
	BACARDI GOLD	180	1550
	BACARDI SILVER	180	1350
	CAPTAIN MORGAN	180	1500
	gin	PER SHOT	PER BOTTLE
	BOMBAY SAPPHIRE	250	3000
1	TANQUERAY	250	2350
	brandy	PER SHOT	PER BOTTLE
	CARLOSI	250	4850
	liquers	PER SHOT	PER BOTTLE
	COINTREAU	300	3300
	KAHLUA	250	2200
	FRANGELICO	350	3200
	DRAMBUIE	350	3350
	JÄGERMEISTER	280	2300
	cognac		PER BOTTLE
	REMY MARTIN VSOP (70	OML)	8500

SPIRITS & LIQUERS

mixed drinks

CHERRY FIZZ COCKTAIL	300
BLUE LAGOON	300
SINGAPORE SLING	200
CHERRY LIBRE	200
LONG ISLAND ICED TEA	250
CUCUMBER LEMONADE	300
DAIQUIRI	300

margaritas

CLASSIC	250
BLUE	250
ROSE	250
NONYA	250

