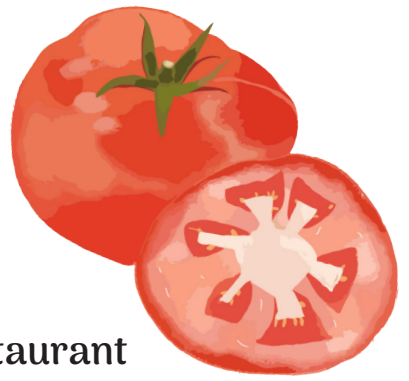


# *Straight from the Kusina*

Real Talk from the Creators of Ang Nanay

Written and Illustrated by Almoneca Montejo



People often ask why we named our restaurant Ang Nanay. The truth? Our mom was not exactly the

best cook in the family—but she was one of the most hardworking businesswomen we have ever known. It all started back in the 1980s, when my eldest sister began helping her sell food to nearby banks and offices. That’s when our love for cooking truly began. We even had a small eatery back then, and from those humble beginnings, our passion for food slowly grew.



Before Ang Nanay, we ran a small catering business in Puerto Princesa—another chapter in our humble beginnings. What started as modest food preparations for local gatherings slowly blossomed into a trusted catering service, eventually serving clients from VIPs to VVIPs. This experience laid the foundation for our deep passion for food and hospitality, and shaped the values we carry with us today.



The recipes we serve at Ang Nanay are not just random dishes—they are family creations, developed by my eldest sister who fell deeply in love with the culinary arts. She is a professional chef, a curious traveler, and a lifelong learner who has taken countless cooking and baking classes. But even with all that experience, we never tried to “fuse” flavors just to be trendy. Our food stays true to what we grew up eating—classic, home-style Filipino dishes.





As a family, we eat at all kinds of food establishments-whether it is a Michelin-starred restaurant, a gourmet café, fast food, or a humble carinderia. A carinderia is a small, local eatery found all over the Philippines, often serving affordable, home-cooked meals to the community. And honestly, that is our favorite kind of place-because there is just something special about home-cooked meals. That is the kind of food we grew up with-warm, comforting, and honest.



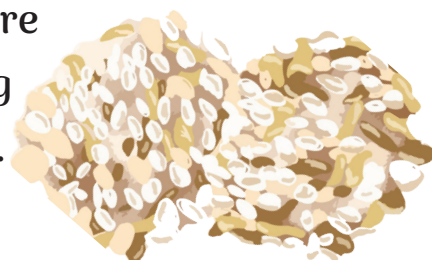
We also keep things close to home by using local ingredients and sourcing from community farmers and vendors. Even our seasonings and pantry staples come from trusted Filipino brands because we believe supporting locals does not stop at the kitchen door.



As for me, I handle the admin work and keep an eye on the numbers, while my other sister takes care of marketing, branding, and sharing our story with the world. In 2023, we opened our first branch in El Nido, a place close to our hearts. Not long after, we opened our second branch at Robinsons Place Palawan in Puerto Princesa City, bringing our signature comfort food to even more families and travelers alike.



At the heart of it all, this idea started simple: we just wanted to share our favorite home-cooked meals with others-the kind of food that brings comfort, no matter how far you are from home. For us, this is not just a business. It is a living story of our family-told through every bite, every flavor, and every warm plate we serve. And whenever you dine at Ang Nanay, you are not just having a meal-you're coming home to something familiar, something full of love.



# Pampagana

(appetizers)

<b>Pinoy Chips</b> 🌿 (thinly slice sweet potato, taro, purple yam chips, garlic mayo mustard)	<b>P220</b>
<b>Lumpiang Shanghai</b> ★ (pork springrolls)	<b>P260</b>
<b>Kinilaw na Isda</b> ★ (ceviche) (tuna/ mackerel)	<b>P375</b>
<b>Calamares</b> ★ (crispy fried squid rings, garlic-onion mayo)	<b>P460</b>

# Sinigang Series

(tamarind-taro broth soup)

<b>Sinigang na Hipon</b> (suahe (sand shrimp), water spinach, string beans, eggplant)	<b>P440</b>
<b>Sinigang na Lechong Kawali</b> ★ (deep fat fried pork belly)	<b>P495</b>

# Sabaw

(soup)

<b>Arroz caldo (pinoy porridge)</b> (para sa pamilya) (chicken broth, hard boiled egg noodles, sticky rice and chicken)	<b>P260</b>
<b>Lomi (para sa pamilya)</b> (chicken broth, egg noodles, chicken and chicharon)	<b>P300</b>
<b>Sinabawang Tahong sa Luya</b> (palawan mussels, lemon grass broth)	<b>P395</b>
<b>El Nido Soup</b> ★ (soup made of balinsasayaw nest)	<b>P500</b>
<b>Beef Bulalo</b> ★ (slow boiled tenderfork beef shank with beef broth)	<b>P550</b>

# Menu

## Gulay (vegetables)

<b>Adobong Kangkong at Pritong Bawang</b> 🌿 ★ (stir fried water spinach in soy vinegar sauce)	<b>P250</b>
<b>Inihaw na Talong</b> 🌿 (grilled eggplant, tomatoes, red onions, soy, shrimp paste on the side)	<b>P270</b>
<b>Tortang Talong</b> 🌿 (eggplant/ aubergine omelette)	<b>P280</b>
<b>Pakbet</b> 🌿 ★ (mix veggies with shrimp paste)	<b>P295</b>
<b>Gising Gising</b> 🌿 ★ (finely chopped, string beans and water spinach in coco cream)	<b>P295</b>
<b>Ginataang Gulay</b> 🌿 ★ (mixed veggies with coco cream)	<b>P300</b>



Ang Nanay  
El Nido • Puerto Princesa



# Menu

## Yamang Dagat (seafoods)

Adobong Pusit sa Gata (squid, soy sauce in coco cream)	P460
Pistek★ (slice of tanigue caramelized onions, soy kalamansi sauce)	P460
Minantikilyahang Isda (pan seared tuna/macarel, lemon butter)	P550
Binusog na Inihaw na Pusit (stuffed grilled squid)	P550

## Karne (meats)

Chicken Adobo ★ (classic, with coco cream)	P420
Pork Adobo ★ (classic, with coco cream)	P420
Combi Adobo ★ (pork & chicken) (classic, with coco cream)	P450
Pork Sisig (fried crispy pig ear with veggies choice: egg or without egg)	P450
Chicken Sisig (crispy chicken breast with veggies choice: egg or without egg)	P450
Sizzling Bulalo (mushroom gravy sauce)	P490
Inihaw na Liempo (grilled pork belly, marinated in banana ketchup and soy kalamansi)	P500
Lechon Kawali ★ (crispy fried pork belly, mang tomas/sinamak)	P530
Lechon Kawali Kare Kare ★ (crispy fried pork belly, creamy rice-peanut sauces shrimp paste on the side)	P560

## Kulma/Pinoy Currie (our homemade sauce: slow cook coco/peanut cream, curry sauce)

Tofu Curry 🌿 (pan seared tofu)	P350
Vegetable Curry 🌿	P360
Seafood Curry ★ (mussel, shrimp, squid, and fish)	P495
Chicken Curry ★ (fillet of chicken breast)	P495
Beef Curry ★ (beef sirloin)	P550

## Set Meal Series (ulam with rice)

Ginataang Gulay 🌿 (steamed rice and mix vegetables in coco cream)	P330
Tofu Curry with Rice 🌿 (plain rice, veggies and tufo in curry sauce)	P340
Vegetable Curry with Rice (plain rice, veggie and tofu in curry sauce)	P340
Adobong Pusit sa Gata with Rice ★ (steamed rice, string beans, squit in soy sauce and coco cream)	P350
Adobo with Rice (classic/ with coco cream) (choice: pork or chicken)	P360
Chicken Curry with Rice ★ (plain rice, veggies and chicken in curry sauce)	P360
Beef Curry with Rice ★ (plain rice, veggies, and beef sirloin in curry sauce)	P370
Inihaw na Liempo with Rice (grilled pork and rice)	P370
Beef Kaldereta with Rice ★ (plain rice, veggies, and tufo in curry sauce)	P390

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# Filipino Classic Noodles and Pasta ni Mama

Bihon ★ (filipino thin noodles stir fry veggies, seafoods, meats)	P250
Canton ★ (filipino thick noodles, stir fry veggies, seafoods, meats)	P250
Bam e ★ (thin and thick noodles, stir fry veggies, seafoods meats)	P280
Pasta ni Princesa ★ (shrimp, mussels, and squid in coco cream)	P320
Carbonara ni Mama ★ (bacon white sauce)	P330
El Nido Pasta ★ (fresh catch from El Nido water toss in garlicky olive oil)	P340

## Kanin (rice)

	Cup	Platter
Steamed Rice	P50	P170
Garlic Rice	P65	P190
Veggie Rice	P80	P220

## Burger

Chicken Burger (chicken patty)	P250
Baka Burger ★ (beef burger patty)	P300
Add ons:	
Cheese	P50
Caramelized Onion	P70
Patty	P130

Menu



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## Panghimagas (desserts)

Turon (dessert springrolls) (saging at langka)	P180
Sari Saring Prutas 🌿 (combination of 3 kinds of fruits in season)	P320

## Malamig na mga Inumin (non-alcoholic beverages)

Juice in Can	P100
Coke in Can (zero, regular)	P100
Kalamansi Tea	P120
Iced Tea	P130
Kalamansi Juice	P150
Lemonade (fresh)	P160
Fresh Passion Fruit Juice	P170
Orange Juice	P200



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## Fruit Shake

Watermelon	P200
Pineapple	P200
Banana	P200
Mango	P225
Guyabano	P225
Dragon-Fruit Shake	P225

## Serbesea

San Mig Light	P120
San Miguel Pale Pilsen	P120
Red Horse	P120

## Mocktails

Virgin-Mojito	P190
Virgin-Colada	P190

## Cocktails

Rhum Coke	P160
Mai Tai	P180
Gin Tonic	P180
Screw Driver	P180
Classic Margarita	P180
Mojito	P190
Frozen Margarita	P200
Pinacolada	P220
Tequila Sunrise	P220
Long Island	P280

## Kape

### Hot

Americano	P120
Espresso	P130

### Café Au Lait

Latte	P170
Cappuccino	P170
Espresso (milk on the side)	P180

### Cold

Iced Coffee	P150
Blended Café Au Lait	P180

Menu