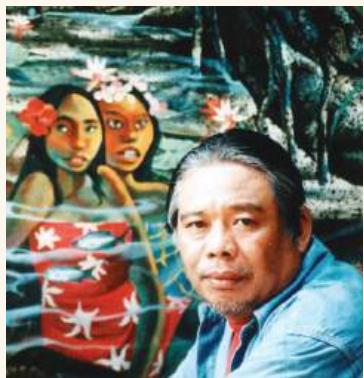


# via Mare



## ABOUT THE ARTIST

**Perdigon Vocalan** (1945–2001) was a distinguished Filipino visual artist, sculptor, and restaurateur from Angono, Rizal. Celebrated for his paintings inspired by Philippine folklore and mythological landscapes, he co-founded the renowned Balaw-balaw Restaurant and Art Gallery, where art and cuisine came together in a unique cultural experience. As a pioneer member of the Angono Ateliers, Vocalan was regarded as a quintessential contemporary Filipino artist, leaving behind a profound artistic legacy.

In celebration of its 50th year, Via Mare proudly inaugurates a new tradition by featuring Filipino artistry on its special menu covers—beginning with the works of Perdigon Vocalan. This initiative reflects Via Mare's enduring commitment to showcasing not only the richness of Filipino cuisine but also the depth of its cultural and artistic heritage. Vocalan holds a special place in Via Mare's history, having been the very first artist commissioned to create artworks for the walls of the original Café Via Mare in Greenbelt 1, Ayala, Makati.

Through this tribute, Via Mare continues to honor and share the excellence, creativity, and spirit of true Filipino talent.

CELEBRATING  
**50**  
1975  
YEARS

# Menu

# Sari-Saring Kakanin



## BIBINGKA GALAPONG

Via Mare's iconic signature native delicacy, an irresistibly soft and fluffy rice cake, masterfully crafted and freshly baked on aromatic banana leaves for an authentic, unforgettable flavor.

ꝝ

With laguna cheese and salted duck egg.

245

With laguna cheese and queso de bola.

275



## PUTO BUMBONG

140

Our classic fan-favorite purple rice delicacy that brings the festive spirit to every bite.

ꝝ

With grated cheddar cheese.

165

With queso de bola.

180

## Our Native Delicacies



**Did you know** the word *kakanin* comes from *kanin* (cooked rice)? These sweet rice treats are more than just desserts—they're bite-sized pieces of Filipino heritage! From pre-colonial rituals to festive *Noche Buena* spreads, *kakanin* carries centuries of history, creativity, and community. Each bite tells a story of resilience, blending indigenous, Spanish, and Chinese influences into sticky, chewy, and delicious traditions.

### CASSAVA BIBINGKA

140

Rich, golden-baked cassava cake topped with coco cream custard. A perfectly balanced soft, dense, and delightfully chewy pudding.



### GUINATAANG HALO-HALO

220

Warm, comforting bowl, brimming with vibrant hearty taro, purple yam, and sweet potato, stewed in rich coconut cream with rice dumpling, plantain banana and jackfruit.



### PALITAW

105

Soft, chewy rice patties, delicately poached, coated in freshly grated coconut and finished with a sprinkle of sugar & toasted sesame seeds.



# Merienda Delights

*Our Pancit Luglog is legendary for its one-of-a-kind sauce—a rich, savory blend of baby shrimp crafted from our unique recipe. Each bite delivers an unmistakable depth of flavor you won't find elsewhere. This is our signature dish, perfected over generations.*



## PANCIT LUGLOG

440

A comforting, flavorful Via Mare classic of silky rice noodles coated in a rich, velvety shrimp sauce, topped with succulent shrimp, crispy chicharon, and savory garnishes.



## DINUGUAN AT PUTO

395

Slow simmered, rich, savory ox blood stew, paired with soft steamed rice cakes.

### ARROZ CALDO

Warm, comforting Filipino rice porridge infused with ginger and garlic. With a choice of:

Goto 310      Chicken 320  
○○              ○○

### LUGAW SUPREME

385

Velvety rice porridge, topped with crispy adobo flakes, salted duck egg, tofu, pork kilawin, fried wonton, garlic & spring onions. A perfect balance of texture & flavor.

○○○○○

### LOMI

320

Thick, chewy egg noodles, in a rich broth, packed with the flavors of succulent shrimp, kikiam, tender squid balls, and savory pork liver.

○○○○



### Grilled Pandesal

*(Served with chips)*

LAGUNA CHEESE 295

Creamy farmer-style white cheese.

○○

CORNED BEEF 350

Savory sautéed corned beef, infused with garlic and onions.

○○

QUESO DE BOLA 345

Slices of salty, nutty cheese.

○○



# Altanghap



## VIGAN LONGGANISA

545

Crispy fried, lean pork sausage with bold native garlic flavors, freshly cracked black peppercorns and lightly soured sukang Ilocos.



## SIRLOIN TAPA

485

Pan-seared savory bites of tender sirloin slices, marinated in a blend of garlic, salt, and freshly cracked black pepper.



## THE ORIGINAL CRISPY ADOBO FLAKES

495

Shredded pork adobo, slow-toasted to the right combination of chewy and crisp perfection with deep, savory flavors.



**Did you know** Via Mare's famous Crispy Adobo Flakes began as a family tradition? In the 70s, Chef Glenda Barreto perfected her father's clever method of drying leftover adobo, transforming it into the crispy, crave-worthy dish we love today - proof that the best Filipino flavors often come from heartwarming home recipes!

**Delightful hearty meals served anytime, with fresh eggs (served any style) and garlic fried rice.**



### PORK TOCINO

450

Thinly sliced, sweet and savory cured pork.

OO



### CORNED BEEF SAUTÉ

395

Flaked corned beef, perfectly sautéed with sweet, caramelized red onions.

OO



### TINAPANG BANGUS

495

Smoky, boneless milkfish, pan-fried to golden perfection.

OO



### CRUNCHY BONELESS DILIS

385

Crispy, golden-fried anchovy fillet, served with spiced vinegar.

OO



### SPICY TUYO FLAKES

350

Flaked dried herring, infused with bold spices and slow-marinated in rich olive oil with fragrant garlic and chili.

OO

### **Torn between choices?**

*Savor the best of both worlds with our irresistible Dining Duo Combos!*

### **Dining Duos**

*With 2 eggs of choice, and garlic rice*

#### **DINING DUO 1 530**

Tinapang Bangus and Chicken Adobo.

OO

#### **DINING DUO 2 510**

Crunchy Boneless Dilis and Corned Beef Sauté.

OO

# Pica-Pica

## GAMBAS AL AJILLO

560

Spanish-style shrimp sautéed with garlic in olive oil, finished with a touch of peppers, served sizzling hot.



## LUMPIANG BINONDO

235

Deep-fried spring rolls filled with a savory shrimp and pork mixture.



## GLAZED CHICKEN WINGS

370

Crispy fried chicken wings coated in a rich, sticky glaze with a hint of spice.



## Classic Starter Picks, Everyone's Favorites!



### PORK SISIG

455

Crispy, golden-brown pork jowl and belly, tossed in a rich, velvety liver sauce, served on a hot, sizzling plate.



### TOKWA'T BABOY

315

Crispy fried tofu and tender pork ears, tossed in a savory, tangy vinegar-soy sauce with onions, garlic, and chili.



## Baked Oysters

### OYSTERS ROCKEFELLER

625

Juicy oysters baked with creamy cheese, spinach and crispy bacon blend.



### OYSTERS BOURSIN

640

Oysters topped with rich buttery Boursin cheese infused with aromatic garlic and basil.



### OYSTERS COMBINATION

695

A sampler platter of our best-selling flavors: Boursin and Rockefeller.



# Masaganang Tanghalian

## Lunch Sets

### TORTANG ALIMASAG

380

Flavorful crab omelette, made with succulent crabmeat, sautéed with aromatics.



### TIYAN NG BANGUS ASADO

515

Pan-fried milkfish bellies, in a rich soy-calamansi glaze, topped with caramelized onion rings.



### PINAIS NA ALIMASAG

515

Blue crab shells generously stuffed with tender crabmeat and fresh young coconut, then slow-steamed in rich, velvety coconut cream.



### ARROZ ALA CUBANA

485

Savory ground beef, slow-cooked in a rich sofrito blend with sweet raisins and green peas. Served with fried egg and saba.



**Served with a side of vegetables and a cup of white rice**



### **INASAL NA MANOK**

**395**

Savory and slightly sweet grilled chicken leg quarters marinated in a blend of garlic, lemongrass and citrus flavors, basted with annatto oil for a smoky finish.



### **CHICKEN & PORK ADOBO**

**485**

Combination of chicken and pork, slowly cooked in soy sauce, vinegar, garlic and bay leaf.



### **CRISPY BINAGOONGAN**

**590**

Deep-fried golden, crispy pork belly served with rich, savory sautéed bagoong.



### **INIHAW NA LIEMPO**

**425**

Juicy and flavorful grilled pork belly, marinated in a blend of citrus and spices.

# A la carte



## RELENONG BANGUS

895

Stuffed whole milkfish with a savory mix of herbs, spices, and vegetables, served with rich tomato concasse. (good for 3-4)



## PINALUTONG NA TILAPIA

510

Deep-fried crispy tilapia with tender, flaky meat, served with green mango-tomato relish and soy-calamansi dip. (good for 2-3)



## ADOBONG PUSIT

585

Squid simmered in a blend of garlic, soy sauce, vinegar and bay leaves. (good for 2)



## HOMESTYLE CRISPY CHICKEN

615

Golden and juicy boneless fried chicken, served with sweet potato fries. (good for 2-3)



## CHICKEN BICOL EXPRESS

425

Creamy and spicy chicken simmered in coconut milk, infused with shrimp paste, and chili peppers. (good for 2)



### CRISPY PATA

1430

Deep-fried pork leg, cooked to golden, crackling perfection, with juicy, tender meat beneath its crispy skin. Served with green mango, tomato, turnips and onion relish. (good for 2-3)



### KARE-KARE

695

Rich, hearty, tender ox tripe and oxtail slow-braised in peanut-annatto sauce, served with a side of bagoong alamang. (Good for 2-3)



### BEEF KALDERETA

695

Beef stewed in rich tomato sauce with aromatic spices and a touch of heat. (Good for 2)



### SUN-DRIED CRISPY TAPA

525

Naturally sun-dried crispy beef sirloin, with a delectable balance of smoky and savory flavors. An alternative to the traditional Filipino fare.



# Ensalada at Gulay

## Native salads and vegetables

### FRESH LUMPIANG UBOD

260

Spring roll of hearts of palm with pork and shrimps.



### RELENONG TALONG

320

An omelette of broiled eggplant stuffed with sauteed ground pork.



### ENSALADANG PAKO

340

Healthy and fresh bunches of crisp fern leaves with tomatoes, salted egg, and shrimps with a simple refreshing vinaigrette. (good for 2)



### LAING AT BAGNET

495

Rich gabi leaves in creamy coconut milk, infused with chili peppers and shrimp paste, topped with crispy golden bagnet. (good for 2)



### LASWA

360

Squash with beans, okra, eggplant, and leafy green vegetables with shrimps and clams in an earthy vegetable broth.



### ENSALADANG BAGNET

375

Crispy roasted pork with mustard leaves, tomatoes, and onions in calamansi and bagoong dressing. (good for 2)



# Mainit na Sabaw

Hot and hearty soups



*Sinigang isn't just soup—it's the soul of Filipino comfort food! Crowned as the nation's undisputed favorite, this tangy, tamarind-kissed masterpiece captures the vibrant essence of Philippine flavors in every steaming bowl.*



## BULALO

840

A rich, slow-simmered beef shank and bone marrow soup, infused with fragrant spices for a deeply comforting, soul-warming experience. (good for 2-3)



## Sinigang Soup

(Good for 2)

### HIPON

495

Fresh shrimps in tamarind broth with vegetables.



### TIYAN NG BANGUS SA MISO

475

Milkfish bellies in sour broth with soybean paste and mustard leaves.



### LIEMPO SA SAMPALOK

630

Tender pork belly in tamarind broth with vegetables.



## MONGGO SOUP

330

A comforting mung bean stew, slow-simmered with fresh ampalaya leaves, juicy shrimp, and crispy chicharon. (good for 2)



# Iba't-ibang Kanin

## Flavorful Filipino rice dishes

### CALCAG RICE

330

Stir-fried rice with sun-dried shrimps, savory bagoong and scrambled eggs. (good for 2-3)  
OO

### TUYO FRIED RICE

345

Stir-fried rice with smoky flavors of crispy tuyó flakes and scrambled eggs. (good for 2-3)  
OO

### FIESTA RICE

395

Flavorful rice with savory adobo, topped with creamy salted eggs and fresh tomatoes. (good for 2-3)  
OO

### WHITE OR GARLIC RICE

Cup (one serving)	55
Bowl (good for 2-3)	150



*This isn't just fried rice—it's Via Mare fried rice. A cut above, with a depth of flavor and texture that's ours alone. (Once you taste the difference, you'll understand.)*

# Mga Pampalamig

## Native cold refreshments

### HALO-HALO

225

A cool treat of melange of sweetened fruits, yams, pulses, and egg custard with milk, crushed ice.

With ice cream (+ P80)

### MAIS CON HIELO

155

Sweet, creamy corn layered with milk and finely shaved ice.

### GUINOMIS

175

Chewy sago pearls, crunchy pinipig, and soft gulaman, in sweet, creamy coco cream topped with crushed ice.

### SHOOTERS

230

Refreshing trio samplers of Halo-Halo, Mais Con Hielo and Guinomis

### SAGO'T GULAMAN

105

Refreshing drink with chewy sago pearls and soft gulaman jelly in panocha syrup topped with crushed ice.

### SABA AT LANGKA CON HIELO

155

Caramelized saba and stewed jackfruit with panocha syrup and crushed ice, topped with crispy pinipig.

### CHILLED BUKO

130

Chilled whole young coconut.

### ICE CREAM (SCOOP)

80

Please ask your server for our available flavors today.



# Beverages

---

## JUICES

Calamansi, Dalandan 160  
Watermelon, Cucumber Lemonade

Green Mango 175

Ripe Mango, Orange 210

Chilled Buko 160

## SODA

Coke, Coke Zero, Coke Light 95  
Sprite, Royal

## OTHER DRINKS

Signature Iced Tea 110

Spanish Style Hot Chocolate 140

Salabat (Ginger Brew) 50

Fresh Milk 80

Bottled Water 70

## TEA

English Breakfast, Chamomile, 90  
Green Tea

## COFFEE



Americano 130

Latte 160

Cappuccino 160

Espresso (Single/ Double) 130 / 230

Signature Pandan Coffee 185

Coconut Latte (Hot/ Iced) 260

## BEER (only available in selected stores)

San Mig Pilsen, San Mig Light 145

## Via Mare Outlet Locations

### MAKATI CITY

**LANDMARK MAKATI**  
2nd Floor, The Landmark Dept. Store, Ayala Center, Makati City  
8659-8930

**ROCKWELL POWER PLANT**  
Ground Floor, Rockwell Center, Makati City  
8898-1305 / 8898-1306

**AYALA NORTH EXCHANGE**  
GF, Shops at Ayala North Exchange, Ayala Avenue cor. Salcedo St., Legaspi Village, Makati City  
8541-2276 / 8810-5542

### TAGUIG CITY

**ST. LUKE'S MEDICAL CENTER- GLOBAL CITY**  
GF, Medical Arts Bldg. St. Luke's Global, The Fort - BCC, Taguig City  
8556-8982 / 8556-9071

### MANDALUYONG CITY

**SHANGRI-LA PLAZA**  
6th Level Main Wing Shangri-La Plaza, EDSA Corner Shaw Boulevard, Ortigas Center, Mandaluyong City  
8727-6020

### PASIG CITY

**CAPITOL COMMONS**  
GF, Unimart, Capitol Commons, Meralco Ave. Cor. Shaw Blvd., Ortigas Center, Pasig City  
8251-2774

### SAN JUAN CITY

**GREENHILLS MALL**  
2nd Floor Greenhills Mall, Greenhills, Ortigas Avenue, San Juan, 1502 Metro Manila  
8361-5547

### MUNTINLUPA CITY

**LANDMARK ALABANG**  
1st Floor, Landmark Alabang, Filinvest City, Alabang, Muntinlupa  
8851-5247

### LAS PINAS CITY

**EVIA LIFESTYLE CENTER**  
GF, North Wing, Evia Lifestyle Center, Daang Hari Road, Las Piñas  
8354-0146

### PARANAQUE CITY

**LANDMARK MANILA BAY**  
2nd Floor, Landmark Dept. Store, Ayala Malls Manila Bay, Aseana Ave, Baclaran, Parañaque City

### QUEZON CITY

**UP DILIMAN CAMPUS**  
GT Toyota Asian Cultural Center, Katipunan Road, corner Magsaysay St. UP Diliman, Quezon City  
8350-4444 / 8641-5555

**TOMAS MORATO**  
27 Terraces, Scout Borromeo cor. Tomas Morato, Brgy. South Triangle, Quezon City  
7005-0182 / 0998-534-5114

**GATEWAY MALL 2**  
Gateway Mall II, 28 General Araneta, Cubao, Quezon City  
8897-4442

**OPUS MALL**  
3rd Floor, Opus, Bridgetowne Destination Estate, Quezon City  
(0919) 435-3307

**LANDMARK TRINOMA**  
2nd Floor, Landmark Trinoma, Ayala Triangle North Mall, Quezon City  
8441-0643



# Via Mare

## CATERING

### Orchestrating The Grandest Feasts Of Our Society Since 1975

*Via Mare Catering has served a significant portion of the upscale market for mobile catering services in the business, government, and social sectors from Manila and other major cities of the country.*

*It is renowned for its attention to detail, promptness, and excellent service that have satisfied Manila's buena familia as well as the country's leaders and prominent political figures.*

*Whether it be intimate family dinners, prestigious weddings, reunions, state dinners, or corporate parties, we make sure that each table has well appointed china, crystal, and silverware befitting the occasion.*

*With the catering division, no occasion or event is too small as to spare our clients of our world-class service.*

#### CONTACT US

catering.viamare@gmail.com • 8890-8090 | 8890-8023  
7503 Bagtikan Street San Antonio Village, Makati City

## MENU ALLERGEN GUIDE



Egg



Soy



Milk



Wheat



Fish



Peanut



Crustacean



Sesame



Mollusc

