



# THE COURTYARD FARM KITCHEN



KILYAWAN FARM RESORT, BRGY. TULAY, IBAAN, BATANGAS  
RESERVATIONS.KILYAWAN@GMAIL.COM



# THE COURTYARD

## FARM KITCHEN

### ALMUSAL

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<b>ARROZ CALDO</b>	<b>P280</b>
Filipino porridge with chicken, ginger and rice cooked in broth	
<b>BEEF TAPA</b>	<b>P390</b>
Marinated sirloin, garlic rice, 2 eggs cooked to your liking, and homemade atsara	
<b>LONGGANISA</b>	<b>P385</b>
Hamonado longganisa, garlic rice, 2 eggs cooked to your liking, and homemade atsara	
<b>PUSIT AT BIYA</b>	<b>P360</b>
Dried squid and goby fish, garlic rice, 2 eggs cooked to your liking, and homemade atsara	
<b>TINAPANG BANGUS</b>	<b>P500</b>
Smoked milkfish, garlic rice, 2 eggs cooked to your liking, and homemade atsara	
<b>VEGETABLE OMELETTE</b>	<b>P310</b>
3 eggs with farm vegetables, served with country bread and homemade mango jam	
<b>KILYAWAN CHAMPORADO</b>	<b>P250</b>
Farm-grown cacao, sticky rice & milk, served with dilis	
<b>CONTINENTAL</b>	<b>P470</b>
Bacon, ham, 2 eggs, toasted country bread, homemade jam and fresh fruits	
<b>PANCAKE</b>	<b>P290</b>
Buttermilk pancakes served with cream and maple syrup	
<b>BREAD BASKET</b>	<b>P275</b>
Choice of bread with homemade mango jam <i>Focaccia / Ciabatta / Soft rolls</i>	

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# THE COURTYARD

## FARM KITCHEN

### VEGETARIAN

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<b>BREAKFAST SAUSAGE</b>	<b>P380</b>
Vegan sausage, garlic rice, 2 eggs cooked to your liking, and homemade atsara	
<b>TAPA</b>	<b>P550</b>
Vegan tapa, garlic rice, 2 eggs cooked to your liking, and homemade atsara	
<b>ADOBO FLAKES</b>	<b>P530</b>
Vegan adobo flakes, garlic rice, 2 eggs cooked to your liking, and homemade atsara	
<b>TOCINO</b>	<b>P550</b>
Vegan tocino, garlic rice, 2 eggs cooked to your liking, and homemade atsara	
<b>BOLOGNESE</b>	<b>P490</b>
Minced vegan beef in a rich tomato sauce, spaghetti and toasted country bread	
<b>TOFU SISIG</b>	<b>P250</b>
Tofu tossed in our own blend of sauce garnished with mayonnaise and seared calamansi	
<b>VEGETABLE KARE-KARE</b>	<b>P450</b>
Assorted local vegetables served with a thick peanut sauce and fried tofu	
<b>STIR FRY VEGETABLES</b>	<b>P260</b>
Mixed vegetables in a sweet and savory sauce	
<b>VEGAN BURGER</b>	<b>P380</b>
Vegan patty on a soft toasted bun served with french fries	
<b>ARROZ ALA CUBANA**</b>	<b>P630</b>

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# THE COURTYARD

## FARM KITCHEN

### PAMPAGANA

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#### MANGO WALNUT SALAD **P360**

Fresh farm lettuce, ripe Golden Queen mango, walnut and calamansi mango dressing

#### PINOY ENSALADA **P250**

Salted egg, eggplant, okra, tomato, onion, alamang and mango buro

#### SHRIMP POMELO SALAD **P400**

Farm-grown Pomelo, shrimp, lettuce and mango cilantro dressing

#### SISIG **P320**

Crispy pork jowl tossed in our own blend of sauce garnished with mayonnaise and seared calamansi

#### TILAPIA FRITTERS **P260**

Battered and fried boneless tilapia chunks with patis-calamansi sauce

#### MUSHROOM CHICHARON **P330**

Oyster mushrooms lightly breaded with seasoned flour deep fried and served with aioli

#### DYNAMITE **P220**

Green chili stuffed with local cheese and breaded in panko, served with Thousand Island sauce

#### ROASTED SQUASH SOUP **P240**

Pureed roasted squash simmered in broth and cream

#### BULANGLANG **P240**

Fresh farm vegetables in dried fish and bagoong broth

### PANG-MAGKASAMA

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#### INIHAW NA LIEMPO **P650**

Marinated pork belly grilled and served with homemade atchara

#### BULALO **P890**

Beef shank simmered for hours served with fresh simmered vegetables

#### PINAPUTOK NA ISDA **P950**

Fresh pampano wrapped in banana leaf and steamed with aromatic vegetables

#### BEEF SHORT RIB SOFRITO **P710**

Braised short ribs in soy vinegar, 3-hour sofrito adobo sauce topped with soy egg & potatoes

#### CHICKEN INASAL **P550**

Grilled marinated chicken, homemade atchara, soy vinegar dipping sauce

#### PORK BARBECUE **P450**

Skewered sliced pork marinated with a sweet BBQ sauce and grilled (5 sticks)

#### ADOBO SA DILAW **P400**

Farm-grown native chicken braised in vinegar and turmeric

#### SINIGANG NA HIPON **P580**

Tangy Filipino shrimp soup with vegetables in a tamarind broth

#### TINOLA **P540**

Native chicken simmered in a light chicken broth with ginger and green papaya

#### LUMPIANG SHANGHAI **P300**

Seasoned ground pork wrapped in rice paper and deep fried, served with sweet chili sauce



# THE COURTYARD

## FARM KITCHEN

### SINAING NA TULINGAN **P280**

Bullet tuna wrapped in banana leaves slow cooked in a clay pot for 4 hours

### TULINGAN SA GATA **P320**

Sinaing na Tulingan cooked in coconut milk

### LUMPIANG GULAY **P220**

Fried vegetable spring rolls served with a dipping sauce

### VEGETABLE KARE-KARE **P400**

Assorted local vegetables served with a thick peanut sauce

### LAING **P260**

Dried taro leaves in coconut milk topped with red chili, coconut cream and dilis

### FARM FRESH VEGETABLE PESTO **P320**

Fresh vegetables from our garden seared with pesto sauce

## PAMBATA

### CHICKEN AND CHIPS **P280**

Breaded cubed chicken thighs deep fried and served with french fries

### PINOY SPAGHETTI **P240**

Filipino favorite sweet style spaghetti

### MOZZARELLA STICKS **P220**

Deep-fried breaded mozzarella served with Thousand Island sauce

### KIDS' PIZZA **P350**

Thin crust pizza; choice of margherita or 3-cheese

## PANDAGDAG

### PANCIT GUISADO **P380**

Miki Noodles sauteed with a rich sauce and toppings of ground beef, pork belly and pork liver garnished with a fried egg

### BOLOGNESE **P350**

Minced beef in a rich tomato sauce, spaghetti and toasted country bread

### HERB PESTO PASTA **P350**

Herbs from our garden made into a pesto sauce tossed with spaghetti

### VEGETABLE FRIED RICE **P270**

Fried rice made from freshly harvested vegetables cooked with sesame oil and egg

### BASIL DILIS RICE **P250**

Fried rice made with crispy dilis, fresh basil and sambal soy sauce

### ADOBO RICE **P250**

Fried rice made from bits of adobo sofrito ribs

### BAGOONG RICE **P250**

Fried rice mixed with our homemade shrimp paste

### STEAMED RICE **P50**

### GARLIC RICE **P75**



# THE COURTYARD

## FARM KITCHEN

### PANG-MERIENDA

#### KILYAWAN LOMI **P320**

Egg noodles in rich pork broth topped with chasu, soy egg, squid ball, chicken liver and pork chicharon

#### IBAAN TAMALES **P190**

Local savory Tamales served either fried or steamed, with a small cup of tsokolate

#### LONGGANISA PANDESAL **P215**

Grilled pork longganisa with barbecue sauce and 2 pieces of pandesal

#### KESONG PUTI PANDESAL **P230**

Grilled kesong puti and 2 pieces of pandesal

#### SUMAN AT MANGGA **P300**

Glutinous rice cake and Golden Queen Mangoes drizzled with coconut milk

#### CLUBHOUSE SANDWICH **P480**

Ham, bacon, chicken spread and cheese in our homemade ciabatta bread served with fries

#### BURGER **P380**

Beef and pork patty on a soft toasted bun served with french fries

#### FRIED CHICKEN **P420**

#### SANDWICH

Breaded chicken thigh fillet with pickled onions served with kamote or potato fries

### PANG-HIMAGAS

#### TURON A LA MODE **P290**

Banana fritters with ube and jackfruit served with mantecado ice cream

#### TABLEA BROWNIE **P350** A LA MODE

Tablea brownies topped with mantecado ice cream

#### BIBINGKA SOUFFLE **P320**

Light and fluffy salted egg bibingka served with a coconut custard sauce

#### HALU HALO **P240**

Shaved ice dessert with sweetened fruits, beans, pinipig, and leche flan

#### BURNT BASQUE **P360** CHEESECAKE

Scorched cheesecake with a rich, gooey interior

#### SORBETES **P120**

2 scoops (ask for available flavors)

### PANG-MARAMIHAN

Lead time: 3 days

Weight indicated is cooked weight

#### COCHINILLO **P12,000**

6-7 kilos

#### LECHON BELLY

SMALL, 4 kilos **P7,000**

MEDIUM, 5 kilos **P8,000**

LARGE, 7 kilos **P10,000**



# THE COURTYARD

## FARM KITCHEN

### PANTULAK

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#### *COLD*

GOLDEN QUEEN MANGO SHAKE	<b>P230</b>
BANANA TABLEA MILKSHAKE	<b>P200</b>
CUCUMBER SHAKE	<b>P150</b>
PAPAYA MILKSHAKE	<b>P150</b>
CALAMANSI JUICE	<b>P100</b>
FRESH BUKO JUICE	<b>P120</b>
ICED TSOKOLATE	<b>P180</b>
CITRON HONEY GINGER ICED TEA	<b>P110</b>
SPARKLING CITRON JUICE	<b>P150</b>
SAGO'T GULAMAN	<b>P120</b>
ICED BARAKO	<b>P140</b>
ICED MOCHA	<b>P190</b>
SODA	<b>P100</b>
BOTTLED WATER	<b>P50</b>

#### *HOT*

KAPENG BARAKO	<b>P80</b>
TABLEA TSOKOLATE	<b>P150</b>
CALAMANSI WITH HONEY	<b>P80</b>
CITRON HONEY GINGER TEA	<b>P140</b>
HERBAL TEA	<b>P150</b>
<i>ginger, blue pea, jasmine, oolong, tarragon</i>	

#### *BEERS*

SAN MIG LIGHT	<b>P120</b>
SAN MIG PALE	<b>P120</b>

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**MUSHROOM  
CHICHARON**



**ROASTED SQUASH  
SOUP**



**MANGO WALNUT  
SALAD**



**PANCIT GUISADO**



**INIHAW NA LIEMPO**



**BASIL DILIS RICE**



**CHICKEN INASAL**



**PINAPUTOK NA ISDA**



**BULALO**



**THE COURTYARD  
FARM KITCHEN**

# FARM KITCHEN LUNCH

sets



→  
*Grilled Salmon*



←  
*Clubhouse  
Sandwich*



→  
*Pork Bistek*



←  
*Honey Garlic  
Chicken*



→  
*Palabok*

400

PER MEAL

*Inclusive of  
1 drink*

**AVAILABLE  
MON-FRI  
11AM - 2PM**