



Mihasa

— BY THE SEA —



Welcome to

Mihasa

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DIANAO translated from the indigenous Aeta language means “*Beautiful open view*”
and **MIHASA** stands for “*Delicious*”

Indulge in an extraordinary dining experience where luxury meets nature in our enchanting al fresco setting, complete with breathtaking views of the Pacific Ocean.

At Mihasa, we take pride in our farm-to-table concept, showcasing organic rice and exquisite vegetables sourced from our own eco-farm.

Our talented in-house chefs have meticulously crafted a delectable menu that highlights both local and international cuisines, ensuring a culinary journey that delights the senses.

Complement your meal with a refined selection of beers, fine liquors, and an exceptional wine list, catering to all preferences, including enticing vegetarian options.

Join us at Mihasa, where every meal is a celebration of flavor and elegance, all framed by the stunning backdrop of the sea.

Experience Dining Redefined.

At your service,

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Appetizer

Dianao Fries ----- PHP 159

Classic Fries served with our signature special dipping sauce — a perfect snack or side.

Tokwa't Baboy ----- PHP 219

Pork and bean curd served with special sauce.

Dianao Nachos ----- PHP 259

Crispy tortilla chips topped with chili con carne and fresh salsa for a satisfying crunch.

Fried Calamari ----- PHP 259

Squid ring in batter served with spicy aioli and sweet chili.

Fish Ceviche ----- PHP 259

Fresh fish marinated in coconut vinegar, accompanied by a medley of vegetables for a zesty flavor.

Buffalo Wings ----- PHP 299

Classic Korean Buffalo Wings. Marinated chicken wings with Korean BBQ sauce (6pcs)

Chicken Finger ----- PHP 359

Deep fried chicken fillet served with our special sauce.

Shrimp Ceviche ----- PHP 399

Shrimp marinated in coconut vinegar, accompanied by a medley of vegetables for a zesty flavor.

Salad

Kani Salad ----- PHP 259

A refreshing blend of shredded kani, cucumber, and a tangy dressing for a refreshing, tropical flavor.

Fresh Garden Salad ----- PHP 259

A refreshing blend of seasonal, farm-fresh vegetables, creating a light and nourishing dish.

Chef Special Soup

Vegetable Medley ----- PHP 199

A delightful blend of farm-fresh organic vegetables simmered in a fragrant lemongrass stock.

Creamy Mushroom ----- PHP 199

Experience the natural umami of our organic mushrooms in this luxurious creamy soup.

Roasted Pumpkin Soup ----- PHP 199

Enjoy the smoky essence of roasted pumpkin enhanced with a blend of aromatic herbs and spices.

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Local Soup

Tinolang Manok ----- PHP 329

Aromatic chicken soup cooked in lemon grass, ginger, onion, garlic with vegetable.

Sinampalukang Manok ----- PHP 329

Dianao specialty chicken soup with tamarind leaves, and vegetables.

Chicken Binakol ----- PHP 359

Dianao specialty chicken soup with young coconut and vegetables.

Sinigang ----- PHP 399

A traditional Filipino cuisine flavored in tamarind with mixed of seasonal vegetables in sour soup.
Choice of fish, shrimp, or pork

Bulasing ----- PHP 599

Slow cooked beef shank in fusion of bulalo and sinigang.

Bulalo ----- PHP 599

A Filipino classic dish. It is a hearty and comforting soup with slow cooked beef shank and vegetable, simmered until the meat is tender and the flavors meld into a rich broth.

Seafood

"Explore the flavors of the ocean—ask about our fresh catch of the day!"

Grilled Fish with Salsa ----- PHP 299

Seasoned fish grilled to perfection, served with a fresh and flavorful salsa fresca.

Fish in Garlic Butter ----- PHP 339

Fresh fish fillet with flavorful garlic butter sauce.

Fish with Basil ----- PHP 359

Pan-seared fish fillet with special basil oil-based sauce.

Fish and Chips ----- PHP 389

Golden-brown battered fish served with crispy fries, accompanied by tangy tartar sauce and lemon wedges. A classic hearty dish perfect for satisfying your comfort food cravings.

Fish Curry ----- PHP 399

Delicately poached fish immersed in a flavorful curry sauce, served over a bed of vibrant vegetables.

Relyenong Bangus ----- PHP 399

A flavorful Filipino favorite featuring milkfish that is stuffed with fish meat and vegetables, fried to a crispy golden perfection. Served with a tangy dipping sauce, it offers a delightful combination of textures and rich taste.

Seasonal Chef Specials

*Baked Cajun Shrimp, Garlic Butter Shrimp, Garlic Butter Lobster, Lobster Thermidor,
Grilled Lobster, Grilled Squid, Grilled Fish, Fresh Sashimi, Steamed Crabs, Seafood Platter*

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Chicken

"Savor the taste of farm-fresh native chicken—ask about its availability today!"

White Chicken Adobo ----- PHP 359

Tender pork cubes stir-fried with vegetables and coated in a delightful pineapple sauce for a tangy twist.

Trio Adobo ----- PHP 359

A delightful trio featuring tender chicken adobo, string beans adobo, all served on a bed of flavorful adobo rice.

Cheesy Chicken Pesto ----- PHP 399

A seasoned chicken fillet topped with melted cheese and aromatic pesto sauce for a deliciously rich flavor.

Chicken Sisig ----- PHP 399

A savory and bursting with flavors Filipino favorite made with chicken meat, seasoned with aromatic spices, and topped with a tangy citrus twist.

Bucket Fried Chicken ----- PHP 799

Crispy deep-fried chicken infused with Asian herbs and spices, complemented by a homemade dipping sauce for added zest.

Pork

Sweet & Sour Pork ----- PHP 399

Tender pork cubes stir-fried with vegetables and coated in a delightful pineapple sauce for a tangy twist.

Trio Adobo ----- PHP 399

A three way adobo served with tender pork adobo, string beans adobo, all resting on a bed of adobo rice for a flavorful experience.

Pork Sisig ----- PHP 399

A savory and bursting with flavors Filipino favorite made with pork meat, seasoned with aromatic spices, and topped with a tangy citrus twist.

Schnitzel ----- PHP 399

A German favorite recipe. Breaded pork tenderloin fried to perfection, served with savory mushroom gravy, a side of fries and green seasonal salad.

Crispy Pata ----- PHP 999

Confit pork knuckles deep fried to crispiness serve with soy vinegar.

Beef

Beef Mushroom ----- PHP 379

Tender beef strips cooked with savory mushrooms in a rich, flavorful sauce.

Garlic Pepper Beef ----- PHP 399

Juicy beef slices drenched in a creamy pepper gravy and topped with toasted garlic for an aromatic finish.

Beef Salpicao ----- PHP 399

Tender stir-fried beef paired with organic mushrooms from our farm.

Beef Kare-Kare ----- PHP 499

Dianao signature oxtail and ox tripe ragout in peanut sauce, vegetable, and shrimp paste.

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Pasta

"Homemade Pasta: Crafted daily by our skilled in-house chefs for a fresh, authentic taste."

Classic Lasagna ----- PHP 259

A timeless favorite with layers of meat sauce, cheese, and béchamel sauce baked to perfection..

Chorizo & Mushroom ----- PHP 299

A delightful oil-based pasta dish featuring our homemade chorizo recado and organic mushrooms.

Chicken Alfredo ----- PHP 359

Creamy white sauce pasta crowned with perfectly grilled chicken for a comforting meal.

Aglío Olio Scampi ----- PHP 399

A flavorful pasta dish with parsley, chili, and garlic, offering a delightful taste of simplicity.

Dianao Carbonara ----- PHP 399

A traditional carbonara crafted with our homemade guanciale, complemented by rich egg and cheese.

Noodles

Choice of Chicken, Pork, or Beef

Canton Guisado ----- PHP 299

Stir fry canton noodle and vegetable.

Pancit Bihon ----- PHP 299

Stir fry bihon and vegetable

Mixed Pancit ----- PHP 319

Stir fry canton, bihon and vegetable

Organic Rice

"Sourced from our own eco-farm, ensuring the freshest and most sustainable ingredients in every dish."

PER CUP

Steamed White Rice ----- PHP 55

Steamed Black Rice ----- PHP 65

Garlic Fried Rice ----- PHP 65

PER PLATTER

Steamed White Rice ----- PHP 229

Steamed Black Rice ----- PHP 299

Garlic Fried Rice ----- PHP 299

Adobo Fried Rice ----- PHP 399

Aligue Fried Rice ----- PHP 399

Chow Fan Rice ----- PHP 399

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Burgers and Sandwiches

Smoked Fish Sub ----- PHP 299

Savory smoked fish served on a sub roll with a creamy spread of cream cheese, fresh lettuce, and ripe tomatoes.

Nashville Style Hot Chicken Sandwich ----- PHP 359

Experience the bold flavors of Nashville with this crispy chicken sandwich featuring a juicy, tender center, served with a side of homemade creamy coleslaw.

Mihasa Signature Burger ----- PHP 369

A delicious choice with a brioche bun, our special burger sauce, a juicy grilled patty, caramelized onions, cheese, pickles, lettuce, tomato, and crispy bacon.

Dianao Club Sandwich ----- PHP 369

Layered sandwich with cured ham, cheese, chicken, mayo, mustard, egg, lettuce, and tomato. Served with fries

BBQ Double Cheeseburger ----- PHP 399

Indulge in a towering delight with double beef patties, smothered in BBQ sauce and topped with crispy onion rings.

Grilled Three Cheese Sandwich ----- PHP 399

A hearty combination of cheddar, filled cheese, and mozzarella cheese, grilled to perfection with a spread of mayonnaise for extra flavor.

Dessert

Homemade Ice Cream ----- PHP 129

Creamy and indulgent, our handcrafted ice cream is made fresh daily with rich, natural flavors. A perfect treat to cool down and satisfy your sweet tooth.

Caramel Bar ----- PHP 219

A rich and gooey treat featuring buttery, crumbly crust topped with smooth, luscious caramel. Perfectly baked to create a sweet and satisfying dessert experience.

Banana Split ----- PHP 229

A classic dessert featuring ripe bananas sliced lengthwise and layered with scoops of velvety ice cream. Topped with luscious syrups and whipped cream, it's a delightful and indulgent treat for all ages.

Baked Cheesecake ----- PHP 259

A creamy, velvety dessert with a smooth, rich texture atop a buttery crust. Elegantly crafted to deliver a perfect balance of sweetness and tang, finished with flavorful toppings (blueberry, strawberry, or matcha).

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Pizza Menu

Homemade Pizza Dough: Made fresh each day by our talented in-house chefs for a flavorful and perfectly textured crust.

Margherita ----- PHP 619

A classic delight featuring homemade tomato sauce topped with cheese, fresh tomatoes, and aromatic basil.

Pacific Veggie ----- PHP 719

A vibrant mix of homemade tomato sauce, cheese, fresh tomatoes, cucumber, onions, mushrooms, and black olives.

Quattro Formaggi ----- PHP 719

Indulge in a rich combination of mozzarella, cheddar, Ibérico cheese, and gorgonzola over a base of homemade tomato sauce.

Aloha (Hawaiian) ----- PHP 719

Experience a taste of the tropics with homemade tomato sauce, cheese, savory ham, sweet pineapple, and onions.

Meat Lover ----- PHP 719

Satisfy your cravings with a hearty blend of homemade tomato sauce, cheese, pepperoni, and onions.

Chicken Bacon Ranch ----- PHP 819

A flavorful medley of homemade tomato sauce, cheese, tender chicken, crispy bacon, onions, all finished with a drizzle of ranch dressing.

Dianao Long Pizza ----- PHP 1,619

A grand pizza experience featuring homemade tomato sauce, cheese, onions, mushrooms, cucumber, black olives, pepperoni, ground beef, sausage, and ham.



The Master's Choice

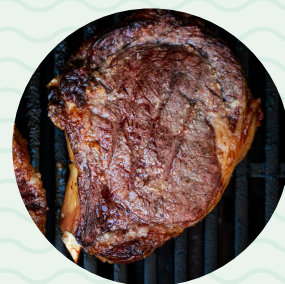
Indulge in our premium selection of meticulously crafted, mouthwatering steaks. Experience the pinnacle of flavor and tenderness, curated for discerning palates.

Grilled Rib-eye Steak ----- PHP 1,999

Grilled Australian Angus beef with a choice of French fries or mashed potatoes with sautéed vegetables.

Grilled T-Bone Steak ----- PHP 2,999

Grilled Australian T-Bone with a choice of French fries or mashed potatoes with sautéed vegetables.



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