



Vegetarian Delights

SAVOR THE FLAVOR OF NATURE

Explore our handpicked selection of vibrant, plant-based dishes crafted with fresh, high-quality ingredients.

Each dish celebrates the rich flavors and textures of seasonal vegetables, grains, and legumes, perfectly paired with our organic farm-produce rice ensuring a satisfying and wholesome dining experience for everyone.

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.

Appetizer

Roasted Eggplant Salad ----- PHP 289

Savor the smoky flavor of roasted eggplant, balanced with the umami and acidity of coconut vinegar.

Radish and Cucumber Kinilaw ----- PHP 289

A flavorful appetizer featuring radish and cucumber, marinated in traditional native coconut vinegar.

Spicy Vegetable Dumplings ----- PHP 299

Crispy deep-fried vegetable dumplings, generously coated in a zesty spicy sauce.

Main Course

Mushroom & String Beans Adobo ----- PHP 249

A traditional Filipino dish featuring a medley of vegetables simmered in soy sauce and vinegar.

Stuffed Cabbage Roll ----- PHP 259

Steamed cabbage leaves filled with seasoned vegetables, drizzled with aromatic oil and sauce.

Vegetable Curry ----- PHP 299

A vibrant dish made with an array of vegetables, spices, and herbs in a rich and flavorful sauce.

Monggo Burger Steak ----- PHP 399

A unique patty crafted from mashed mung beans, served with creamy mashed potatoes and mushroom sauce.

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Please note:

The image is a representation of the menu item.
Actual serving sizes and presentation may vary due to
natural variations in color and appearance.





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Filipino Flavors

Adobong Kangkong ----- PHP 199

A Filipino vegetable dish where water spinach (kangkong) is cooked in an adobo sauce. It typically features kangkong leaves and stems braised in a savory mixture of soy sauce, vinegar, garlic, and other seasonings, creating a flavorful and slightly tangy dish.

Tortang Talong ----- PHP 239

Grilled eggplant coated in a savory egg batter and fried to perfection. A delicious Filipino favorite with smoky, savory flavors, served with your choice of dipping sauce.

Pinakbet ----- PHP 259

A vibrant Filipino vegetable stew, known for its savory flavors and diverse textures. It typically features a medley of vegetables like eggplant, squash, okra, long beans, and bitter melon (ampalaya), cooked with shrimp paste (bagoong).

Pasta

Pasta Pomodoro ----- PHP 399

Fresh tomatoes combined with our homemade pasta for a light and flavorful experience.

Aglio Olio ----- PHP 399

An oil-based pasta infused with garlic, fresh green chili, and parsley for a simple yet delightful taste.

Classic Basil Pesto ----- PHP 499

A timeless favorite, this dish features a rich and flavorful basil pesto served with our homemade pasta.

Burgers and Sandwiches

Cucumber and Hummus Sandwich ----- PHP 259

A refreshing combination of creamy hummus and mustard, topped with slices of tomato and cucumber for a burst of flavor.

Mushroom Nashville-Style Hot Sandwich ----- PHP 399

Breaded organic mushrooms coated in a spicy Nashville-style sauce, served in a soft bun for a bold taste experience.

Mihasa Mung Signature Burger ----- PHP 399

A delicious patty crafted from mashed mung beans, served on a brioche bun with fresh tomato, lettuce, and our special burger sauce.

Roasted Vegetable Sub ----- PHP 399

A hearty sandwich filled with a medley of roasted vegetables, nestled between fresh bread to accentuate their natural sweetness and provide a satisfying crunch.



Please kindly inquire with your server regarding our available vegetarian dessert offerings.

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