

gingerroot

APPETIZERS

| | |
|--|-------------|
| CRISPY SPRING ROLLS (LUMPIA SHANGHAI) | 7.00 |
| stuffed with ground pork, carrots, and water chestnuts, with sweet & sour sauce | |
| VEGETARIAN SPRING ROLL (CRISPY) | 8.00 |
| carrots, cabbage, green beans, bean sprouts, and tofu served with a garlic & vinegar dip | |
| CALAMARI | 9.95 |
| crispy fried jumbo squid served with a tangy carrot & celery dipping sauce | |

ENTREES *(served with rice except for noodle dishes)*

| | |
|--|-------------------------------------|
| BULALO | 14.95 |
| boiled bone-in beef shank served with vegetables in a rich and flavorful broth | |
| CHICKEN ADOBO | 11.95 |
| chicken simmered in our classic soy & vinegar sauce | |
| PINAKBET (ASIAN RATATOUILLE) | 11.95 |
| eggplant, Asian squash, green beans, okra, and bitter melon in a shrimp base | |
| TILAPIA ESCABECHE | 2 LBS. 15.95 // 3 LBS. 19.95 |
| deep-fried fresh fish served with a light escabeche sauce | |
| SISIG | 14.95 |
| crispy pork served with green chiles and onions on a sizzling platter | |
| VEGETARIAN CHOP SUEY | 11.95 |
| with sautéed broccoli, cauliflower, baby corn, snow peas, cabbage, carrots, and tofu | |
| PAN-FRIED FLOUNDER (WHOLE) | 19.95 |
| large, fresh whole flounder pan-fried with a mild ginger-soy dressing | |
| SEAFOOD PLATTER | 15.95 |
| a mélange of shrimp, scallops, mussels, and baby squid served on a sizzling platter | |
| BEEF CALDERETA | 14.95 |
| Filipino-style beef stew with potatoes, carrots, peppers, and green olives | |
| CRISPY FRIED CHICKEN A LA GINGERROOT | 14.95 |
| whole crispy, juicy chicken served with our own dipping sauce | |
| PANCIT BIHON | 11.95 |
| thin rice noodles with carrots, cabbage, snow peas, and choice of pork or chicken (shrimp \$1.00 extra) | |
| PANCIT CANTON | 11.95 |
| wheat noodles with red & green peppers, carrots, cabbage, and choice of pork or chicken (shrimp \$1.00 extra) | |
| PANCIT PALABOK | 11.95 |
| thick rice noodles with shrimp and ground pork | |
| CHICKEN INASAL | 11.95 |
| boneless grilled chicken served with green papaya acharra and dipping sauce | |

ENTREES (CONTINUED)

BICOL EXPRESS, GINGERROOT STYLE (HOT!) 14.95
strips of pork, baby squid, and shrimp with green jackfruit and hot pepper
simmered in coconut milk

KARE-KARE 15.95
tender beef, oxtail, and tripe simmered in peanut sauce with Asian vegetables

CHICKEN CURRY 11.95

LECHON KAWALI 14.95
pan-roasted crispy pork served with liver sauce

FRIED MILKFISH 15.95
deboned large whole milkfish marinated in vinegar and garlic and fried to
a golden brown, served with tomato-and-onion relish

CRISPY PATA LARGE 14.95, JUMBO 17.95
pork hock, deep fried to perfection and served with a garlic & vinegar dipping sauce

DINUGUAN 13.95
classic Filipino favorite of pork cubes and pork blood stewed with onion
and jalapeño peppers

GINGERROOT RIBS 14.95
tender, juicy pork ribs grilled and served with garlic fried rice and dipping sauce

GRILLED JUMBO SQUID 11.95
served with red onion and green pepper on a sizzling platter

SINIGANG SOUP 13.95
choice of fresh shrimp or pork ribs in a tamarind broth with Asian vegetables

LAING 11.95
taro leaves simmered in coconut milk with pork bits and shrimp

CHICKEN AFRITADA 11.95
stewed chicken with tomatoes, carrots, potatoes, and green and red pepper

TADYANG 14.95
deep-fried short ribs served with acharra and a soy & vinegar dip

SALMON FILLET 18.95
grilled or crispy fried, served with mango, tomato, and onion relish

DESSERTS

FLAN 6.00

TURON 2.50
crispy banana roll with jackfruit

TURON & ICE CREAM 6.00
served with vanilla ice cream, layered with chocolate sauce and chopped nuts

HALO-HALO ROYALE 6.00

BEVERAGES

CALAMANSI JUICE 3.00 COCONUT JUICE 2.00 ICED TEA 3.00 SAGO 3.00 SODA 1.00