



Menu

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thelegendvillas



for the Love of Food

LOLA MARIA'S STORY



A place where guests can talk business yet find pleasure in great food and good company, the restaurant at The Legend Villas would've made Lola Maria proud.

Doña Maria Florentine Villanueva Rosario, the inspiration behind Lola Maria Restaurant, was the maternal grandmother of Legend Hotels International Corporation chairman Wyden R. King. She was born on September 11, 1901 in Vigan to then Governor Jose Florendo Villanueva and his wife, Maria Florentine.

Truly a woman well beyond her years, Lola Maria managed her father's social and political affairs at an early age. Later on, she started building a family with Judge Constantino Angco Rosario. She then entered business as Vigan's first dealer of Socony gas station and later became known as one of the biggest jewelers in northern Philippines, reaching even far-off markets like Mindanao and Hawaii. She did all these while keeping family ties strong through the years.

All Lola Maria learned about family and business management, she passed onto her children and grandchildren, instilling in them the family motto "Purity, sincerity, and honesty in thoughts, words, and actions" in every summer vacation and family reunion.

Of course, with every get together comes a feast. Although Lola Maria didn't have the time to cook, she also didn't like eating out so much. Thus, her fondness for home-cooked meals. In between each bite of classic Filipino food prepared with love in their home in Vigan, she filled the hearts and minds of the little ones with memories to treasure forever.

We hope to inspire the same degree of longing for home and family with every meal. Here, a dish is not just a dish; it can be a pot of sinigang your mom served on rainy days, a plate of binagoongan your dad loved to bits, or that nutty kare-kare you cooked on their anniversary - a heartwarming surge of memories that renders balance to the business and corporate scene of Mandaluyong.

Breakfast Available from 6am to 10am only



Daing na Bangus



Vigan Longganisa

Pinoy Breakfast 288

A choice of Beef Tapa, Corned Beef, Pork Tocino, Skinless Longganisa, Daing na Bangus or Vigan Longganisa Served with 2 eggs (sunny side-up or scrambled), garlic or steamed rice and a choice of coffee, tea, fresh milk or hot chocolate



Bacon Strips



Breakfast Sausage

American Breakfast 298

A choice of Smoked Farmer's Ham, Bacon Strips, or Breakfast Sausage Served with 2 eggs (sunny side-up or scrambled), a choice of bread rolls or bread toast or homemade pan de sal, a choice of fresh fruits or chilled fruit juice, and a choice of coffee, tea, fresh milk or hot chocolate

Breakfast on the Side

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|-----------------------|-----|-------------------------------------|-----|
| SPANISH OMELETTE | 195 | MUSHROOM, BACON AND CHEESE OMELETTE | 199 |
| BANANA-RAISIN PANCAKE | 185 | BUTTERMILK PANCAKE | 180 |
| | | FRENCH TOAST | 150 |

Appetizers

Single Double

KILAWIN UKOY CANAPES 280

A ceviche of fresh tanigue in coconut milk and crispy baby shrimps, served with ripe mangoes, cilantro oil and chili powder

BANGUS TOFU LUMPIA 175

Deep-fried spring rolls of marinated milkfish, bean sprouts, carrots, quesong puti and bean curd, served with Asian cabbage slaw

PORK SISIG 245

Chopped crispy pork meat with spices and savory vegetables

UBOD ROLLS 195 / 245

Heart of palm cooked with pork and shrimp wrapped in crepe, served with toasted peanuts, garlic infused soy sauce and chilled julienne turnips

PRITSON CINCO 275

Crispy pork belly and fresh vegetables wrapped in flour tortillas, served with wasabi sour cream, lechon garlic sauce and hoisin dressing



TOKWA'T BAGNET 198

Deep fried pork belly and tofu served with seasoned vinegar and soy sauce dip



Kilawin Ukoy Canapes



Ubod Rolls



Pritson Cinco



Sinigang na Hipon



Kangkong Ala Laing



Pinakbet Manileño



Tapa Rice

Salads

QUEZO DE DUO 298

A combination of herbed crusted quesong puti and queso de bola crisps with orange-curry vinaigrette, grilled vegetables and seared cherry tomatoes

MESCLUN SALAD 255

A salad mix of assorted lettuce, roasted bell peppers, parmesan shavings, walnuts, pitted black olives and fried capers, drizzled with Honey Balsamic Dressing

TOSSED GREEN SALAD 235

Fresh iceberg lettuce tossed with slices of cucumber, tomato, bell pepper, carrots, and croutons, served with a choice of thousand island dressing or herbed vinaigrette

CAESAR SALAD 265

Our very own version of the classic Caesar salad, served with queso de bola crisps and garlic croutons

Soups

SINIGANG NA HIPON 495

Fresh prawns in sour broth with fresh vegetables and infused with tamarind

BULALO 568

Slowly simmered tender beef shank and brisket with fresh vegetables

CREAM SOUP 78

SINIGANG NA BABOY 448

Pork ribs in sour broth with fresh vegetables and infused with tamarind

CHICKEN BINAKOL 355

Hearty chicken soup flavored with ginger, coconut juice, and lemon grass, served with chili leaves, green papaya and coconut shreds

Vegetables

PINAKBET MANILEÑO 245

A medley of fresh vegetables cooked in shrimp paste, and topped with crispy pork cracklings



KANGKONG ALA LAING 258

Swamp cabbage sauteed in shrimp paste, ground pork, chilli, simmered coconut cream, served with crispy fried galunggong

CHOPSUEY 268

Stir-fried fresh vegetables mixed with chicken and shrimp

INABRAO WITH FRIED BANGUS 320

An assortment of fresh local vegetables, boiled in anchovy sauce and topped with fried fish

Rice

NASI GORENG 245

Rice sautéed with fillet of beef, shrimp, and chicken, flavored with spices, topped with fried egg, and prawn crackers



TAPA RICE 185

Fried Rice seasoned with spices, topped with tapa, salted duck egg and fresh tomato

GARLIC RICE 55

BINAGOONGAN RICE 175

Fried rice flavored with shrimp paste topped with crispy pork bits, fried eggplant and mango relish

LONGGANISA RICE 250

Fried Rice mixed with minced Vigan longganisa

STEAMED RICE 45



Signature Recipes

House Specialties

-  **BEEF COCIDO** 455
Beef ribs stewed in rich tomato sauce with chorizo, sweet potatoes, cardava banana and blanched farm vegetables served with eggplant relish
-  **OX TAIL KARE-KARE** 485
Slowly simmered ox tail and ox tripe flavored with annatto and peanut sauce served with blanched farm vegetables and our very own shrimp paste
-  **BEEF CALDERETA** 485
Tender beef brisket in savory tomato sauce with roasted bell peppers, potatoes and carrots
- BEEF SALPICAO** 420
Tenderloin sauted in garlic and seasoning
- SIZZLING BULALO** 550
Tender beef shanks served on a sizzling plate with mushroom gravy
- CRISPY PATA** 720
Deep fried pork knuckles served with grilled eggplant relish, pickled papaya and soy dipping sauce
-  **BAGNET** 380
Deep fried seasoned pork belly served with infused vinegar and bagoong fish sauce and pickled papaya on the side
- GRILLED CHICKEN INNATO** 375
Grilled marinated chicken in ginger-garlic annatto oil, served with pickled papaya and honey-patis
- BULACAN FRIED CHICKEN** 388
Crispy fried marinated half spring chicken served with tamarind catsup
- CHICKEN PANDAN** 299
Marinated chicken wrapped in pandan leaves then deep fried
-  **PAKSIW PRITO TRIO** 288
An assortment of local fish cooked in vinegar and spices then panfried, served with sauteed farm greens and pickled raddish
- SEAFOOD BICOL EXPRESS** 585
An assortment of fresh seafoods cooked in coconut cream with fresh chilis
- BAKED FISH AIOLI** 355
Oven baked Fish Fillet topped with seasoned garlic mayonnaise

Plated Entrees

Served with choice of Pandan, Garlic or Java Rice

- BEEFSTEAK FILIPINO** 478
Seared marinated beef tenderloin cooked in soy sauce and lemon and topped with onion rings
-  **ADOBO COMBO** 310
A combination of pork belly, chicken and swamp cabbage simmered in vinegar, soy sauce, garlic, crushed peppercorns and dried laurel leaves
- LECHON KAWALI** 360
Crispy pork belly served with pinakbet
- LECHON BINAGOONGAN** 360
Crispy pork belly cooked in shrimp paste, served with eggplant and okra
- GARLIC MILKFISH** 295
Grilled bangus topped with garlic, crispy pork belly and served with marinated eggplant, fried tomato and salted egg

Hearty Sandwiches

-  **LEGEND BURGER** 355
100% grilled ground beef with cheese, lettuce, tomato, onion and cucumber in hot sesame bun, served with French Fries
- GRILLED VEGETABLE SANDWICH** 288
Grilled asparagus, bell pepper, zucchini and eggplant, topped with caramelized onion marmalade on toasted wheat bread, served with coleslaw
- CHICKEN SALAD WRAP & ROLL** 255
Chunky chicken filling on a bed of lettuce, tucked with crispy sliced apples and cheese and rolled-up in a tortilla, served with potato chips
- CLUB SANDWICH** 325
Triple deck sandwich of chicken, ham, bacon and cheese with choice of potato chips or French Fries
- MONTE CRISTO** 255
A savory sandwich with ham and cheese dipped in egg batter mixture and pan fried to a golden brown
- LONGGANISA WRAP & ROLL** 225
Fried skinless longganisa topped on a bed of Lolo Rosa, fresh red onion, cayenne and rolled-up in a tortilla, served with pickle relish, aioli, hot sauce and potato chips on the side

 Signature Recipes

Merienda Favorites



Pancit ni Lola Maria



Vigan Longganisa Pasta



Arroz Caldo



Bibingka Galapong



Lola's Hot Chocolate Cake



Lola Maria's Halo-Halo



Ensaymada Pudding



PANCIT NI LOLA MARIA 395

A must try from Lola Maria's collection of favorite pancit bihon recipes, served with puto



LEGEND SPAGHETTI 375

An old-time favourite, slowly simmered meat sauce on spaghetti noodles

PANCIT PALABOK 225

Rice noodles with pork, seafood, annatto sauce, topped with pork cracklings and flaked smoked fish served with camachile biscuit

DINUGUAN AT PUTO 228

Filipino's favorite merienda chopped pork belly stewed with vinegar, pork blood and chili pepper

PANCIT MOLO WITH BISCOCHO 158

Iloilo's pride, soup prepared with pork, shrimp, chicken and ham and dumpling

SPECIAL LOMI 225

Steaming bowl of thick soup with fresh egg noodles, chicken shreds, shrimps and vegetables



ARROZ CALDO 170

Filipino comfort food, a rice porridge with chicken, flavoured with ginger and garlic

VIGAN LONGGANISA PASTA 255

Sauteed Vigan Longganisa mixed with cream sauce on Fettuccini noodles served with garlic bread

ENSAYMADA AT TSOKOLATE 158

Baked sweet bread topped with grated cheese served with hot chocolate

BIBINGKA GALAPONG 155

Traditional Filipino rice cake, topped with kesong puti, salted duck egg, served with grated coconut and muscovado

CHAMP-O-RADO 188

Sticky rice porridge cooked with sweetened chocolate and topped with evaporated milk
*with Tuyo (dried fish) - + PhP 45

Desserts

BANANA CHOCO CHIP ALA MODE 215

House baked specialty cake served with caramelized sauce and vanilla ice cream



LOLA'S HOT CHOCOLATE CAKE 168

Molten chocolate cake with caramelized banana, coconut barquillos, strawberry sauce and coffee caramel glaze, served with vanilla ice cream

BRAZO DE MERCEDES ALA MODE 178

A traditional custard cream filled log cake topped with vanilla ice cream and barquillos



LOLA MARIA'S BANANA SPLIT 205

Scoops of vanilla ice cream with cavendish banana on the sides, topped with whipped cream, blueberry and cherry preserves, chocolate syrup and barquillos

ENSAYMADA PUDDING 115

Cheesy ensaymada baked on a custard pudding



LOLA MARIA'S HALO-HALO 120 / 180

A medley of homemade preserved fruits and sweets on shaved ice topped with Pinipig (rice crispies) and ice cream, served with evaporated milk:

Saba (banana), **Kamote** (sweet potato), **Kaong** (sugar palm fruit), **Macapuno** (soft coconut strings), **White and Red Beans**, **Sago** (tapioca pearls), **Gulaman** (gelatin), **Langka** (jackfruit), **Ube** (purple yam), **Nata de Coco** (coconut jelly), **Leche Flan** (egg custard)

Special - Complete 12 ingredients topped with ice cream

Regular - your choice of any six ingredients

CHEESECAKE DUO 190

Creamy cheese cakes topped with strawberry and blueberry preserves and drizzled with chocolate and caramel syrup

FRESH FRUIT PLATTER 125 / 278

An assortment of fresh fruits in season



Signature Recipes

Salu-Salo Meal Specials

For Restaurant Dine-in only
(One Set Good for 5pax, includes Rice, Dessert and Iced Tea)

Filipino 2500 nett

BULALO SOUP
KARE-KARE
PINAPUTOK NA BONELESS BANGUS
BULACAN FRIED CHICKEN
PINAKBET

Asian 2600 nett

ORIENTAL CORN SOUP
BEEF TERIYAKI
HAINANESE CHICKEN
FISH FILLET & TOFU IN BLACK BEANS
CHOPSUEY

International 2800 nett

CREAM OF MUSHROOM SOUP
BEEF POT ROAST
CHICKEN CACCIATORE
BAKED FISH AIOLI
SAUTÉED MIXED VEGETABLES

Steamed Platter 2200 nett

MISWA SOUP
PINAPUTOK NA TILAPIA
HALABOS NA HIPON
PINAUPONG MANOK
PORK HARDINERA
ASSORTED VEGETABLES

Prito Platter 2400 nett

EGG DROP SOUP
BAGNET
UKOY TAGUNTON
BULACAN FRIED CHICKEN
FRIED TILAPIA
TOMATO & EGGPLANT ENSALADA

Inihaw Platter 2600 nett

SOPA DE AJO
TUNA BELLY
CHICKEN INNATO
INIHAW NA LIEMPO
SHRIMP SKEWERS
BARBECUE TOFU
INIHAW NA TALONG WITH
BAGOONG ALAMANG



Filipino Set Meal



Inihaw Platter

Beverages

AMERICANO <i>Black Coffee</i>	100	BREWED COFFEE <i>Our own house blend</i>	100
CAPPUCCINO <i>Espresso coffee with frothy full cream milk and cinnamon powder</i>	125	ICE LEGEND CHOCO <i>Our signature chocolate drink blended with ice, topped with whipped cream and drizzled with chocolate syrup</i>	235
CAFE LATTE <i>Espresso coffee with steamed milk and topped foamed milk</i>	125	ICED COFFEE <i>Sweet and creamy coffee blended with ice</i>	185
LEGEND MOCHA <i>Freshly brewed coffee infused with our Lola Maria Hot Chocolate topped with milk and mallows</i>	130	LOLA MARIA ICED TEA <i>Our house blend tea with orange and lime juice</i>	130
SEASONAL FRUIT SHAKES	175	GREEN TEA / JASMINE TEA	78
HOT/COLD CALAMANSI	75	POT OF HOT TEA	95
CHILLED JUICES	110	BOTTOMLESS ICED TEA/REG. SODA	95
FRESH BUKO IN SHELL	135	SODA IN CAN	75
CUCUMBER SLUSH	155	SODA LIGHT IN CAN	85
SAGO AT GULAMAN	125	BOTTLED WATER 500ml	55
FRESH MILK	75	SAN MIGUEL LIGHT	88
MILK SHAKE	118	SAN MIGUEL PALE PILSEN	78