



Our Menu

#morethanjustlechon

North vs. South?

Traditionally, lechons in Luzon are cooked unstuffed, and are served with a sweet and savory liver-based gravy or “sarsa” to enhance the flavor of the meat.

Visayan lechons are typically roasted with their bellies stuffed with fragrant aromatics, so they are served simply with vinegar or “sinamak” as a dipping sauce.



One way isn't better than the other, they're just different.

Enjoy your lechon the way you prefer.

We have vinegar, soy, chili oil and “sarsa” for our guests.

Zubuchon

Get to know the
happy red pig

2

Our Meat

Absolutely
NO ADDED MSG

3

Desserts

End your meal
with local delicacies

10

“Best pig...ever!”

Thank you,
Anthony Bourdain

12

Welcome to Zubuchon!

We have always sought out **local ingredients** whenever possible, such as natural sea salt, native coconut vinegar, freshly squeezed coconut milk, millet, rice, seafood and backyard-raised pigs.

We don't use any artificial flavorings, food coloring or chemical preservatives in our food.

LET US GET IT RIGHT

If we can do anything to improve your meal or our service today, please let your server know.

Give us the opportunity to make it right, and we will do our best to do so.



THE “SECRET” INGREDIENT: LECHON BROTH

Our lechon broth is made from lechon meat, bones and aromatics which are slow-cooked for 6 hours. It's the base that naturally flavors many of our dishes.

PIGS CAN FLY: VISAYAN BACKYARD-RAISED PIGS

We import our pigs from Cebu and Negros to ensure that our lechons taste the same as those served in our Cebu restaurants.

OH MY LARD!

Natural pork lard is a critical flavor component of many key dishes like noodles, vegetables and even fried chicken. Latest scientific findings suggest lard isn't as bad as you think, probably much better for you than margarine, hydrogenated vegetable oils or butter. Lard on toast, anyone?



Spicy option available



Sizzling option available



ZUBUCHON

Our classic, roast pig

SMALL PLATTER

(serves 2)

P 350

MEDIUM PLATTER

(serves 4)

P 650

LARGE PLATTER

(serves 6)

P 980



BONELESS ZUBUCHON

All belly, more fat

SMALL PLATTER

(serves 2)

P 350

MEDIUM PLATTER

(serves 4)

P 650

LARGE PLATTER

(serves 6)

P 980

WHOLE LECHON

For more information on placing orders for lechons, please inquire from any of our staff.

MEDIUM

P 8,500

10-12 kilos (Cooked Weight) • 30-35 pax

LARGE

P 9,500

14-16 kilos (Cooked Weight) • 40-45 pax



New

APPETIZERS

Zubuchon Sisig

Chopped lechon cheeks, ears and meat sauteed with aromatics and chilies and served on a sizzling plate.

P 260

Bangus Sisig

Chopped milkfish sauteed with aromatics and chilies and served on a sizzling plate.

P 290

Baked Scallops

Baked small local scallops topped with butter, garlic and cheese.

P 270

Baked Tahong

Baked mussels topped with butter, garlic and cheese.

P 270

Calamares

Battered and deep-fried squid rings.

P 260

Gambas

Small shrimp sauteed in olive oil with garlic, chilies and paprika.

P 260

Dynamite

Finger chilies stuffed with chorizo and cheese.

P 220

Chorizo Lumpia

Deep-fried spring rolls filled with our house-made chorizo filling.

P 250

Ubod Lumpia

Deep-fried spring rolls filled with heart of palm, shrimp and pork.

P 230

Kinilaw na Tangigue

Raw fish (ceviche-style) with vegetables, vinegar and coconut cream.

P 300

Sinuglaw

Kinilaw with the addition of boneless lechon, a beach-side surf and turf.

P 350

Fish Skin Tacos

Kinilaw na Tangigue served with deep-fried fish skins.

P 370

Chicharon Bulaklak

Deep-fried pork innards which taste better than they sound.

P 300

Chicharon

Deep-fried pork rinds, made the old-fashioned way.

P 160





Spicy option available

SOUPS

Zubuchon Monggo

P 240

Mung beans with lechon broth, lechon, coconut cream and vegetables.

Sinigang Lechon

P 360

Tamarind-based sour soup with vegetables and lechon.

Sinigang Shrimp

P 340

Tamarind-based sour soup with vegetables and shrimp.

Sinigang Pork Ribs

P 340

Tamarind and taro based sour soup with pork ribs.

Sinigang Bangus

P 330

Tamarind-based sour soup with vegetables and milkfish.

Linarang na Maamsa/Talakitok

P 390

Trevally or Jack fish cooked in a sour fruit broth, tomatoes, vegetables and chillies.

Kalabasa Soup

P 190

Cream of squash soup garnished with lechon flakes.

Binakol na Manok

P 360

Chicken soup with ginger, lemongrass and coconut.

Roasted Chicken Sotanghon Soup

P 250

Roasted chicken broth with chicken, glass noodles and vegetables.

Lechon Mami

P 260

Egg noodles, lechon and a slow-cooked lechon broth.



Zubuchon Monggo



Sinigang Lechon

SINIGANG

While unripe tamarind (*sampalok*) is the most common souring agent of sinigang across the archipelago today, there are several other options like batuan, green mango, green sineguelas, guava, kalamansi, kamatis, kamias, libas leaves, santol and sour pineapple.



Kalabasa Soup



Binakol na Manok



Lechon Mami



New



Vegetarian option available

SEAFOOD

Sizzling Squid Stuffed with Sisig

P 400

Squid stuffed with minced lechon and aromatics.

Crab Relleno

P 250

Crab shell stuffed with crab meat and spices, battered and deep-fried.

Seafood Kare-Kare

P 450

Seafood and vegetable stew thickened with peanuts and toasted rice flour and served with shrimp paste.

Chili Shrimp

P 320

Sautéed shrimp with chili sauce.

Tortang Alimasag

P 270

Crab meat omelet with onions and tomatoes.

Spicy Adobong Pusit

P 320

Spicy and sweet squid in its own ink with vinegar, soy and oyster sauce and chilies.

Bangus Tagalog

P 350

Fried milkfish with a sauce of soy, kalamansi and onions.

Sizzling Bangus

P 350

Milkfish with pork renderings and onions served on a sizzling plate.

Sizzling Chili Shrimp with Chorizo

P 330

Spicy shrimp and our house-made skinless chorizo served on a sizzling plate.

Stuffed Tinapang Bangus

P 380

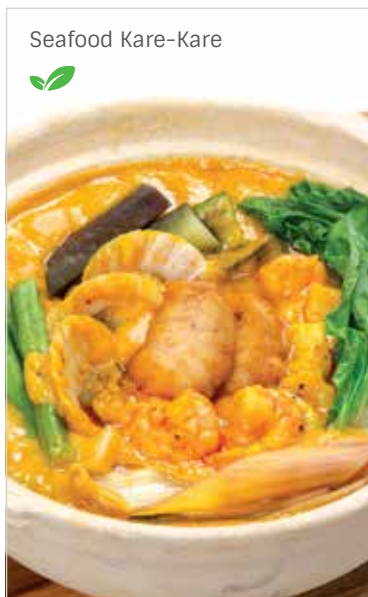
Smoked milkfish baked with a stuffing of tomatoes, onions and chilies.

Sizzling Squid
Stuffed with Sisig

Crab Relleno



Seafood Kare-Kare



Spicy Adobong Pusit

Sizzling Chili Shrimp
with ChorizoStuffed Tinapang
Bangus**BANTAYAN
ISLAND**

A beautiful island at the northern tip of Cebu, Bantayan lies smack in the middle of abundant fishing grounds and it is our main source for crab, scallops, dried fish and other seafood items.





New



Vegetarian option available



Vegetarian

VEGETABLES

Pinakbet

Sautéed mixed vegetables with pork rinds and shrimp paste.

P 270

Stir-Fried Mixed Vegetables



Sautéed seasonal vegetables with lechon meat and broth.

P 280

Ensaladang Talong



Grilled eggplant and tomato salad with a vinaigrette dressing.

P 180

Adobong Kangkong



Sautéed water spinach with lechon and pork rinds.

P 180

Ensaladang Kamatis, Itlog na Maalat at Tinapang Bangus

Tomato, salted duck egg and flaked smoked fish salad.

P 230

Ginataang Langka

Braised unripe jackfruit with coconut cream and salted fish.

P 200

Bicol Express

Green finger chilies and lechon simmered in coconut cream.

P 250

Ensaladang Ampalaya at Dilis

Bitter melon salad with tomatoes, fried fish fry and vinegar dressing.

P 190

Mustasa Salad with Lechon

Mustard greens with deep-fried lechon with a kalamansi and shrimp paste dressing.

P 250

Dinuldog

Stewed squash and shrimp with coconut cream.

P 220

Ampalaya with Crab Meat

Bitter melon and crab meat sauté.

P 200

Pinakbet



Stir-Fried Mixed Vegetables



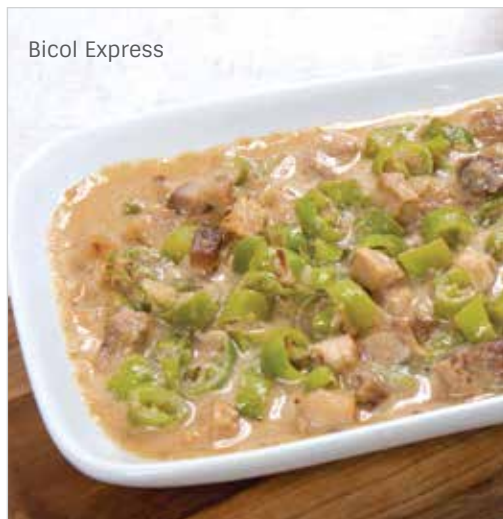
Ensaladang Kamatis, Itlog na Maalat at Tinapang Bangus



Ginataang Langka



Bicol Express



Mustasa Salad with Lechon



Dinuldog





New

MEAT

Zubuchon Lechon Sampler (3 ways)	P 990	Slow-Cooked Adobong Puti	P 330
Lechon three ways : Zubuchon, Boneless Zubuchon and lechon flakes.		Our old-fashioned adobo made without soy sauce; just vinegar, salt, spices and slow-cooked over charcoal.	
Paksiw na Zubuchon	P 340	Lechon Kare-Kare	P 400
A lechon stew with vinegar, a hint of liver sauce and spices.		Lechon and vegetable stew thickened with peanuts and toasted rice flour and served with shrimp paste.	
Lechon Flakes	P 410	Asian Fried Chicken	P 290
Shredded and fried lechon meat.		Soy and citrus marinated fried chicken, no batter.	
Pritchon	P 590	Sizzling Spicy Zubuchorizo	P 230
Deep-fried chopped lechon.		Our own house-made spicy chorizo with lots of paprika, garlic and spices, served on a sizzling plate.	
Zubuchon Dinuguan	P 320	Kalderetang Baka	P 460
Our version of a traditional blood-thickened stew, without innards, only lechon meat. We also use coconut cream.		A Filipino-style beef and vegetable stew with tomatoes and a hint of mashed liver.	



**SLOW-COOKED
ADOBONG PUTI**

Slow-cooked with absolutely no soy sauce, just vinegar and salt. Adobo like this will last for weeks. Your great-grandmother probably kept a palayok of adobo stored in the kitchen for days.





RICE and NOODLES

Plain Rice - Cup Platter	P 40 P 130	Zubuchon Pancit	P 270
Garlic Rice - Cup Platter	P 50 P 160	Our signature noodle dish made with egg noodles, lechon, lechon broth, shrimp and vegetables.	
Five Pork Fried Rice	P 280	Pasayan Bihon Guisado	P 270
Our signature pork fried rice with lechon meat, pork cracklings, pork renderings, lechon drippings and a touch of lard, with shrimp paste and minced green mango.		Rice noodles with shrimp, shrimp broth and vegetables.	
Crab and Aligue Fried Rice	P 270	Sotanghon Guisado	P 270
Fried rice with crab meat and crab fat/roe.		Mung bean glass noodles with lechon, shrimp and vegetables.	
Lechon Sisig Rice	P 230	Pancit Malabon	P 330
Fried rice with lechon sisig.		Rice noodles with a shrimp and annatto sauce, topped with seafood and pork rind.	
Chorizo and Egg Fried Rice	P 250		
Fried rice with house-made skinless chorizo and egg.			
Daing Fried Rice	P 250		
Fried rice with dried fish flakes.			



FAST MEALS

A complete meal that comes with meat, monggo soup, plain rice and a side of acharra

Zubuchon	P 290
Boneless Zubuchon	P 290
Pritchon	P 290
Paksiw na Zubuchon	P 290
Slow-Cooked Adobong Puti	P 290
Zubuchorizo	P 290





DESSERTS

Zubuchon Dessert Sampler Platter

P 270

A platter of several of our favorite Filipino desserts.

Leche Flan

P 70

Crème caramel or custard made with fresh milk.

Biko

P 80

Sticky rice cake cooked in coconut milk and brown sugar.

Cassava Cake

P 120

Two pieces of cassava cake made with grated cassava, coconut cream, eggs and sugar.

Budbud Kabug

P 60

Millet seeds stewed in coconut milk and sugar, wrapped and steamed in banana leaves.

Banana Turon

P 130

Fried plantain banana spring rolls served with dulce de leche.

Ube Halaya Cheesecake

P 130

House-made cheesecake with ube jam mixed in.

Halo-Halo

P 170

Shaved ice with mixed beans, yams, and fruit served with ice cream and leche flan.

Guinomis

P 150

Shaved ice with tapioca pearls, gelatin cubes, toasted rice, muscovado syrup and coconut cream.

Maiz con Hielo

P 150

Shaved ice with corn, milk and sugar.

Zubuchon Dessert Sampler Platter



Biko



Cassava Cake



Banana Turon



Halo-Halo



Guinomis



Budbud Kabug





BEVERAGES

SHAKES

Iba / Kamias Shake	P 120
Ripe Mango Shake	P 170
Pineapple-Mint Shake	P 140
Buko (Coconut) Shake	P 120
Red Grape Shake	P 140
Kalamansi Shake	P 120
Kaimito (Star Apple) Shake	P 140
Duhat (Java Plum) Shake	P 140
Dalandan (Citrus) Shake	P 140



Iba / Kamias Shake



Pineapple-Mint Shake

JUICES

3 Citrus Iced Tea (Pitcher)	P 195
Guava Iced Tea (Pitcher)	P 195
Lime and Lemongrass Juice (Pitcher)	P 195
Sampalok (Tamarind) Juice (Pitcher)	P 195
Sampalok (Tamarind) Juice (Pitcher)	P 100
3 Citrus Iced Tea (Glass)	P 100
Fresh Coconut Juice (Selected branches)	P 100
Fresh Santol Juice	P 100
Kalamansi Honey Juice	P 90
Del Monte Four Seasons Juice	P 90
Del Monte Pineapple Orange Juice	P 90
Del Monte Orange Juice	P 90



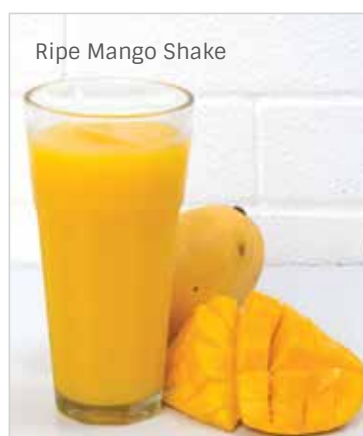
Kaimito (Star Apple) Shake



Dalandan (Citrus) Shake

SOFTDRINKS & OTHER BEVERAGES

Coke Regular	P 90
Coke Zero	P 90
Coke Light	P 90
Sprite	P 90
Royal Tru-Orange	P 90
A&W Rootbeer	P 100
Bottled Water	P 50
Brewed Coffee	P 80
Hot Tea	P 80



Ripe Mango Shake



Grape Shake

ALCOHOLIC BEVERAGES

San Miguel Beer Light	P 100
San Miguel Beer Pale Pilsen	P 100
Red Horse (Stallion)	P 100
Red Wine (750ml bottle)	P 980
White Wine (750ml bottle)	P 980

Sampalok
(Tamarind) Juice 

3 Citrus Iced Tea

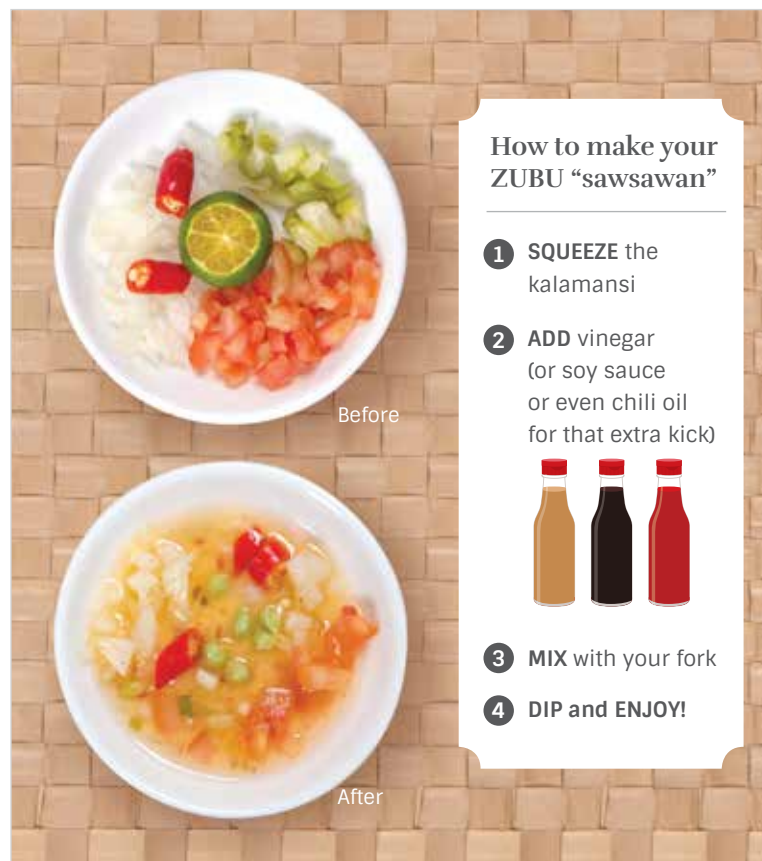
Personalize your dipping sauce

For many Filipinos, our “sawsawan” or dipping sauce is a personal flavoring trademark.

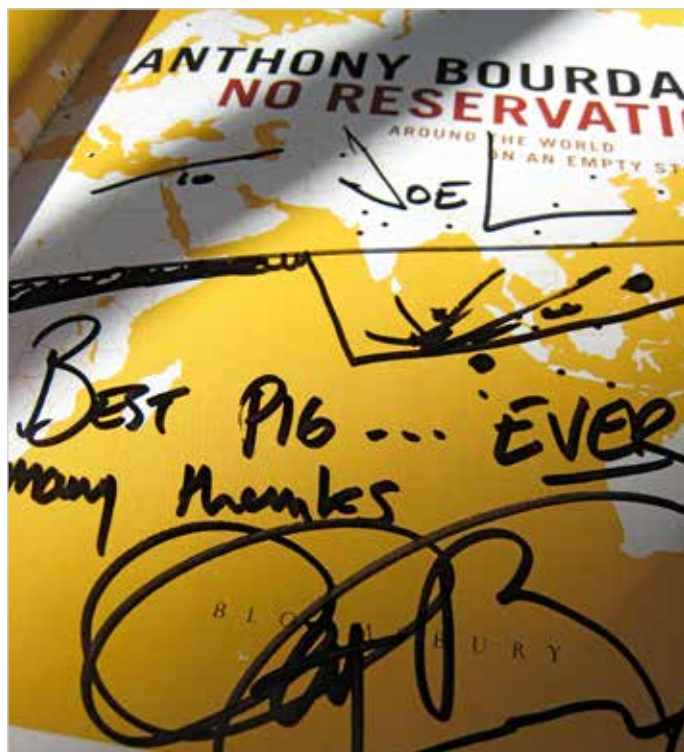
We adjust sauces based on the dish we are eating (grilled, fried, meat, seafood, soup) or our personal flavor preferences (like something salty, sour, sweet, spicy, aromatic, etc.).

For our lechon, we highly recommend starting with our Zubu vinegar dip with aromatics mixed in, then perhaps some chilies for kick and some soy for added saltiness and kalamansi for citrus flavor and acidity.

But feel free to create your own personal dipping sauce, any way you like it.



“Best pig...ever!”



Anthony Bourdain put Philippine lechon and food in the global spotlight.

“Some would say, what’s in a simple quote? It’s just a personal opinion, everyone has different taste preferences. And I would agree for the most part. Except that it was said by a person whose credibility, integrity and global food expertise I admire deeply, and whose core values seem to dovetail with many of mine as well.

It is one thing to have made a lasting impression on a man like Anthony Bourdain, but what is more impressive is the attention, focus and impact he has had on highlighting Philippine cuisine for a global audience, bolstering national pride in our own dishes, and providing decent employment for hundreds of individuals.

Thank you Tony, you will be sorely missed.”

- Joel A. Binamira

“Marketman” at www.marketmanila.com

 @therealmarketman



MANILA BRANCHES

Makati
SM Megamall
SM Mall of Asia
BGC Stopover
Eton Centris

Eastwood Citywalk
SM Southmall
SM Makati (Express)
Rockwell Ortigas
Molito Alabang

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