

# Isla Pilipina

2501 W Lawrence Ave 60625-2958 · +17732712988 · Updated: Jan 14, 2026

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## APPETIZERS 7

**Baked Tahong** **\$7.00**

mussels in garlic butter sauce

**Crispy Pusit (calamari)** **\$7.00**

fried squid with vinegar and garlic dip.

**Lumpia Shanghai** **AVAILABLE OPTIONS**

deep fried mini eggrolls served with sweet & sour sauce: pork, egg, jicama, green onions, carrots, soy sauce, love.

10pcs.: \$3.00

20pcs.: \$5.00

**Vegetable Eggroll** **\$3.00**

deep fried vegetable egg roll

**Fresh Eggroll Lumpia** **\$5.00**

spring egg roll with fresh vegetables

**Eggplant Tomato Tower** **\$5.00**

a salad style of eggplant and tomatoes dressed with cheese and homemade sauce

**Pork Bbq** **\$3.00**

grilled chunks of bbq pork on a stick

## SOUP 4

**Nilaga** **AVAILABLE OPTIONS**

an original house broth with cabbage, potato and your own choice of the following:

Baka (beef): \$8.00

Manok (chicken): \$7.00

Baboy (pork): \$8.00

**Sinigang** **AVAILABLE OPTIONS**

sour tamarind soup with vegetables mixed with your choice of:

Manok (chicken) / Baboy (pork): \$8.00

Baka (beef) / Hipon (shrimp) / Bangus (milkfish): \$9.00

**Sotanghon Caldo** **\$8.00**

vermicelli noodles, garlic and onion in chicken broth

**Tinolang Manok** **\$8.00**

chicken soup with bok choy, cabbage and ginger

## NOODLES 5

<b>Pancit Bihon</b>	<b>\$7.00</b>
pan fried rice noodle sauteed in chicken and pork, mixed with shredded vegetables	
<b>Pancit Canton</b>	<b>\$7.00</b>
chinese noodles sauteed in pork and shrimp, mixed with vegetables	
<b>Pancit Palabok</b>	<b>\$8.00</b>
tofu sauce made with garlic, egg and onion over thin noodles	
<b>Sotanghon Guisado</b>	<b>\$8.00</b>
vermicelli noodles sauteed in shrimp, pork and vegetables	
<b>Spaghetti Delight</b>	<b>\$9.00</b>
ground beef, pork, hot dog, parmesan cheese in tomato sauce over spaghetti noodles; served with fried chicken	

## RICE 3

<b>Adobo Rice</b>	<b>\$7.00</b>
fried rice with garlic pork stew	
<b>Garlic Rice</b>	<b>\$6.00</b>
fried rice with garlic	
<b>Shanghai Fried Rice</b>	<b>\$8.00</b>
fried rice with bits of shrimp, pork, and eggs	

## HOUSE SPECIALS 13

<b>Crispy Pata</b>	<b>\$13.00</b>
deep fried pork knuckle	
<b>Lechon Kawali</b>	<b>\$9.00</b>
deep fried pork served with filipino style gravy	
<b>Kare-kare</b>	<b>\$11.00</b>
beef ox tail, tripe and green beans in peanut sauce	
<b>Tocino</b>	<b>\$8.00</b>
fried cured pork	
<b>Longanisa</b>	<b>\$7.00</b>
fried filipino style sausage	
<b>Paksiw Na Lechon</b>	<b>\$9.00</b>
deep fried pork belly	
<b>Beef Steak Tagalog</b>	<b>\$8.00</b>
thin slices of tender angus chuck roast in onion and soy sauce based gravy	
<b>Bicol Express</b>	<b>\$10.00</b>
slightly spicy combination of meat and seafood drizzled in coconut milk	

<b>Crispy Chicken</b>	<b>\$7.00</b>
breaded, deep fried chicken	
<b>Dinuguan</b>	<b>\$7.00</b>
chunks of pork served in a special gravy	
<b>Beef Caldereta</b>	<b>\$9.00</b>
angus chuck roast cooked in a tomato and pepper based gravy	
<b>Menudo</b>	<b>\$8.00</b>
pork and diced potatoes prepared with tomato, peppers and liver gravy	
<b>Mixed Adobo</b>	<b>\$8.00</b>
an unmistakable filipino delicacy; chunks of chicken and pork marinated in a special sauce of garlic, vinegar and black peppercorn	

## INIHAW (GRILLED SPECIALS) 5

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<b>Inihaw Pork</b>	<b>\$9.00</b>
tender strips of pork grilled and served with a special vinegarett.	
<b>Chicken Bbq</b>	<b>\$8.00</b>
boneless chicken thighs, marinated and grilled to perfection	
<b>Chicken Teriyaki</b>	<b>\$8.00</b>
grilled chicken glazed with teriyaki sauce	
<b>Inihaw Na Pusit</b>	<b>\$10.00</b>
grilled, stuffed squid	
<b>Tapa</b>	<b>\$10.00</b>
seasoned cuts of top sirloin beef	

## SEAFOOD 8

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<b>Camaron Rebosado</b>	<b>\$9.00</b>
breaded shrimp	
<b>Daing Na Bangus</b>	<b>\$10.00</b>
sun dried boneless milkfish	
<b>Pla-pla Sa Dahon</b>	<b>\$10.00</b>
fried tilapia with sauteed onions and tomatoes	
<b>Sweet And Sour Red Snapper</b>	<b>\$13.00</b>
whole red snapper served in sweet and sour sauce	
<b>Inihaw Bangus</b>	<b>\$10.00</b>
grilled, marinated whole milkfish	
<b>Fried Butterfish</b>	<b>\$1.50</b>

<b>Tilapia</b>	<b>\$8.00</b>
grilled or deep fried	
<b>Tilapia Fillet</b>	<b>\$7.00</b>
with mango salsa four (4) fried tilapia fillets with mango salsa	

## VEGETABLE DISHES 8

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<b>Ampalaya Con Carne</b>	<b>\$8.00</b>
beef sauteed with bitter melon and soy sauce	
<b>Chopsuey Guisado</b>	<b>\$8.00</b>
a chinese dish of sauteed mixed vegetables and chicken	
<b>Guinataang Gulay At Hipon</b>	<b>\$9.00</b>
mixed vegetables and steamed shrimp cooked in coconut milk	
<b>Laing Sa Gata</b>	<b>\$8.00</b>
taro leaves in coconut milk	
<b>Pinakbet</b>	<b>\$8.95</b>
squash, pork and vegetable dish sauteed in a shrimp based sauce	
<b>Tortang Talong</b>	<b>\$7.00</b>
eggplant omelet	
<b>Mongo</b>	<b>\$7.00</b>
green mongo beans, boiled to soften and mixed with oriental spices	
<b>Grilled Vegetables</b>	<b>\$7.00</b>
zucchini, yellow squash, red and green bell pepper, onion, soy sauce and olive oil	

## WEEKLY LUNCH SPECIALS 5

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<b>Inihaw Pork</b>	<b>\$5.99</b>
<b>Fried Bangus</b>	<b>\$5.99</b>
<b>Beef Steak</b>	<b>\$5.99</b>
<b>Teriyaki Chicken</b>	<b>\$5.99</b>
<b>Bbq Pork</b>	<b>\$5.99</b>

## BEVERAGES 6

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<b>Buco Juice</b>	<b>\$1.50</b>
young coconut juice	
<b>Gulaman Sago</b>	<b>\$2.75</b>
a combination of gelatin and tapioca pearls with ice and brown sugar syrup	

<b>Mango Juice</b>	<b>\$1.50</b>
<b>Soda</b>	<b>\$0.90</b>
<b>Coffee</b>	<b>\$1.50</b>
<b>Hot Tea</b>	<b>\$1.50</b>

## DESSERTS <sup>3</sup>

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<b>Halo-halo</b>	<b>\$5.00</b>
a refreshing medley of crushed ice mixed with fruit and bean preserves topped with ice cream and rice crispies	
<b>Ube Ice Cream</b>	<b>\$4.00</b>
<b>Leche Flan</b>	<b>\$3.00</b>
rich custard of egg and milk	