

LAPIANTE ITALIANO







Okada Green Heart: Your Food is Sustainably Made

At Okada Manila, our goal is to prioritize fresh and sustainably sourced produce and ingredients in our signature outlets. Most of the produce we use are locally sourced and grown in the Philippines, ensuring they are fresh, healthy, and organic. We aim to use responsibly sourced seafood and ensure that our eggs and meat come from cruelty-free environments.

As we strive to bring delectable dishes that are healthy and nutritious, we also support various sustainable practices. We have significantly reduced plastic use in our operations, eliminating items such as plastic stirrers and straws. We participate in food rescue programs to minimize food waste and help eliminate hunger in nearby communities.

Furthermore, we upcycle materials to contribute to a more sustainable environment.

Enjoy your meal at Okada Manila, knowing it's prepared with sustainability and responsibility in mind.

Scan the QR code to learn more about the Okada Green Heart.



ANTIPASTI

AFFETTATI E FORMAGGI · PHP 1,050

Italian Cold Cuts, Cheese, Homemade Giardiniera, Nuts, Dried Fruits

BURRATA · PHP 1,000

Fresh Local Burrata Cheese, Cherry Tomato, Basil Oil

INSALATA DI CESARE · PHP 700

Romaine Lettuce, Anchovy Dressing, Parmesan Flakes, Cured Egg Yolk

CARPACCIO DI MANZO · PHP 1,200

Mulwarra Beef Tenderloin Carpaccio, Grated Hazelnut, Rosemary Oil, Bagna Cauda Dressing

FORMAGGIO E PERE · PHP 400

Local Ricotta Cheese, Marinated Pears, Pecorino Cheese, Lemon Oil Dressing, Pecan Nuts

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PROSCIUTTO E MELONE · PHP 950

Parma Ham, Cantaloupe Melon

CRUDO DI TONNO · PHP 500

Tuna, Salmoriglio Dressing, Orange Zest, Capers, Black Olives

GAMBERONE AGLIO E OLIO · PHP 800

Pan-seared King Prawn, Brown Butter, Olive Oil, Garlic, Sfincione Bread

SUPPLI DI PASTA · PHP 260

Pasta Croquette, Béchamel, Mozzarella Cheese, Marinara Sauce

Seafood

Nuts

So Soya ⊚ Egg 🗓 Milk

Wheat

ZUPPE

ZUPPA DI PESCE · PHP 750

Tomato Fish Broth, Prawn, Mussel, Clam, Fish Fillet, Scallop



CREMA DI FUNGHI • PHP 500

Mushroom Soup, Black Truffle Paste

PASTA E FAGIOLI · PHP 500

Borlotti Beans, Rosemary Oil, Handcrafted Pisarei Pasta, Guanciale

80 #













PASTA

LA PASTA DEL NORD

TROFIE AL PESTO · PHP 700

TAGLIATELLE AL BRASATO · PHP 900

CASONCELLI · PHP 650

LA PASTA DEL CENTRO

CARBONARA (Spaghetti or Rigatoni) · PHP 900

CAVATELLI ALLA NORCINA · PHP 900

Handcrafted Cavatelli, Creamy Truffle Sauce, Mushroom, Italian Sausage

TAGLIATELLE VERDI AI FUNGHI · PHP 600

LA PASTA DEL SUD

SPAGHETTI ALLE VONGOLE · PHP 700

ORECCHIETTE ALLA BARESE · PHP 600

Handcrafted Orecchiette, Tomato Sauce, 'Nduja, Bell Pepper, Pecorino

LINGUINE AI GAMBERI · PHP 950

Linguine, King Prawn, Tomato Bisque Sauce

Seafood

Nuts

⊗ Soya

Milk

Wheat

For your safety, please advise our service staff if you have any food allergies or dietary restrictions. All prices are in PHP, inclusive of VAT, service charge, and local government tax.

I NOSTRI PIATTI

RISOTTO ALLA PESCATORA · PHP 1,000

Carnaroli Rice, Assorted Seafood, Tomato Fish Broth, Local Stracciatella Cheese

1 80 5

RISOTTO FUNGHI E STRACCHINO · PHP 880

Carnaroli Rice, Mushroom, Local Stracchino Cheese 1 %

POLLO ARROSTO · PHP 1,300

Roast Chicken, Mashed Potatoes, Sautéed Spinach, Chicken Jus

PESCE AL CARTOCCIO · PHP 2,200

Oven-roasted Chilean Sea Bass, Braised Pepper & Leeks, Carrot, Lemon Butter Sauce 1 50

GUANCIA BRASATA · PHP 1,300

Red Wine Braised Beef Cheek, Polenta, Buttered Carrots

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PORCHETTA · PHP 1,430

Crispy Pork Belly Roll, Sautéed Spinach, Roasted Marble Potatoes

Seafood

🚫 Nuts 🔗 Soya 向 Egg 🗓 Milk

Wheat

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DALLA BRACE

PORK & LAMB

CARRÈ DI MAIALE · PHP 5,150

Legado Iberico Pork Rack 1 kg

CARRÈ DI AGNELLO · PHP 4,200

New Zealand Lamb Rack 320 g

SEAFOOD

GAMBERI · PHP 2,200

King Prawns 300 g

SPIGOLA · PHP 2,750

Barramundi Fillet 500 g

65

BEEF

Australian Mulwarra Black Angus 120 Days Grain-fed

FILETTO · PHP 3,300

Beef Tenderloin 250 g

COSTATA · PHP 4,700

Ribeye 400 g

Australian Black Tyde Angus 150 Days Grain-fed

COSTATA CON OSSO · PHP 10,400

T-Bone 1 kg

BISTECCA · PHP 13,700

Tomahawk 1.2 kg

Seafood

🚫 Nuts 🔗 Soya 🔘 Egg 🗓 Milk 🖁 Wheat

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SIDES

Thick-cut Fries • PHP 200% Mashed Potatoes · PHP 250 ⋒ Roasted Vegetables • PHP 230 Spinach Gratin · PHP 280 ੈ

BUTTER

Herb Butter • PHP 65 🖺 Truffle Butter • PHP 65 🖰

SAUCE

Red Wine Jus ‰ ▮ Peppercorn Sauce >> | Mushroom Sauce >> | Lemon Butter Sauce













PIZZERIA

PIZZA NAPOLETANA

MARGHERITA · PHP 500

Tomato Sauce, Mozzarella, Basil

TONNO E CIPOLLE · PHP 660

Tomato Sauce, Mozzarella, Tuna Chunk, Red Onion, Roasted Cherry Tomatoes

BAGNA CAUDA · PHP 700

Garlic & Anchovies Sauce, Mozzarella, Artichoke, Spinach

MONTANARA · PHP 740

Mozzarella, Assorted Mushrooms, Italian Sausage

MORTAZZA · PHP 780

Mortadella, Mozzarella, Pistachio, Ricotta

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DIAVOLA · PHP 790

Tomato Sauce, Mozzarella, Spicy Salami, 'Nduja, Italian Sausage, Bell Pepper, Chili Flakes

QUATTRO FORMAGGI · PHP 820

Mozzarella, Fontina, Taleggio, Gorgonzola

SPECK E RUCOLA · PHP 870

Mozzarella, Speck Ham, Arugula, Ricotta, Parmesan Flakes

PIZZETTA

MARINARA · PHP 440

Tomato Sauce, Roasted Garlic, Anchovies, Capers

SALAME E STRACCIATELLA · PHP 450

Tomato Sauce, Stracciatella, Spicy Salami

TARTUFATA · PHP 530

Cream Truffle Sauce, Assorted Mushrooms

SPINACI · PHP 540

Creamy Spinach, Mozzarella, Pecorino

Seafood

Nuts

go Soya

Wheat

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DOLCI

TIRAMISÙ · PHP 570

Mascarpone, Ladyfinger, Espresso, Cocoa Powder

PANNA COTTA · PHP 440

Vanilla Cream, Strawberry Coulis, Berry Gelato

MAGNUM AL PANFORTE · PHP 530

Spiced Glazed Fruits, Custard Gelato, Meringue 1 % 6 Ø E

PERA · PHP 600

Lemon Mousse, Pear Compote, Crumble

TORTA DI FICHI · PHP 500

Fig Cake, Toffee Sauce, Candied Walnut, Vanilla Gelato 1 0 ■

PRALINA AL CIOCCOLATO · PHP 550

70% Dark Chocolate Mousse, Praline Crunch, Hazelnut Gelato <a> € <a> €

TAGLIERE DI FORMAGGI · PHP 660

Selection of Italian Cheeses

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Okada Manila promotes and practices the use of cage-free eggs for the welfare and quality of life of egg-laying hens.

La Piazza Ristorante Italiano's burrata, stracciatella ricotta, and stracchino are locally made from Mercanti Veneziani, following the Italian cheese-making standard.

Seafood

Nuts 🗞 Soya 🔘 Egg 🗓 Milk 🖁 Wheat

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