

gingerroot

APPETIZERS

CRISPY SPRING ROLLS	7.00
stuffed with ground pork, carrots, and water chestnuts, with sweet & sour sauce	
CRISPY BEEF SHORT RIBS (TADYANG)	8.95
crispy fried beef ribs served with soy-vinegar dipping sauce	
CALAMARI	8.95
jumbo squid crispy fried or grilled served with dipping sauce on sizzling plate	

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

MARYLAND CRABS IN BLACK BEAN SAUCE	MARKET PRICE
blue crabs cooked with ground pork and sautéed in garlic, ginger, cilantro, and black beans	
SHRIMP SINIGANG SOUP	13.95
fresh shrimp cooked in green tamarind broth and a variety of Asian green vegetables	
GINGERROOT RIBS	14.95
tender, juicy pork ribs served with garlic fried rice and a honey-and-spiced-vinegar dipping sauce	
CRISPY BEEF SHORT RIBS (TADYANG)	14.95
crispy fried beef ribs served with soy-vinegar dipping sauce	
BULALO	13.95
boiled bone-in beef shank served with vegetables in a rich and flavorful broth	
CHICKEN ADOBO	10.95
chicken simmered in our classic soy and vinegar sauce	
PINAKBET (ASIAN RATATOUILLE)	10.95
eggplant, Asian squash, green beans, okra, and bitter melon in a shrimp base	
TILAPIA ESCABECHE	14.95
fresh tilapia, deep fried, served with escabeche sauce	
SISIG	12.95
crispy pork dish served with green chiles and onions on a sizzling platter	
CHOP SUEY	10.95
with sautéed broccoli, cauliflower, baby corn, snow peas, cabbage, and carrots	
PAN-FRIED FLOUNDER (WHOLE)	18.95
fresh, crispy whole flounder pan fried with a mild ginger-soy dressing	
SEAFOOD PLATTER	14.95
a mélange of shrimp, scallops, mussels, and baby squid served on a sizzling platter	
BEEF CALDERETA	13.95
Filipino-style beef stew with potatoes, carrots, and green peas	

ENTREES (CONTINUED)

SAUTÉED UPO (GOURD) gourd sautéed with shrimp and bits of pork	10.50
CRISPY FRIED CHICKEN A LA GINGERROOT whole crispy, juicy chicken served with our own dipping sauce	14.95
PANCIT BIHON thin rice noodles with carrots, cabbage, snow peas, and pork strips	10.95
PANCIT PALABOK thick rice noodles with shrimp and ground pork	10.95
PANCIT CANTON wheat noodles with red and green peppers, carrots, cabbage, and choice of chicken, pork, or shrimp	10.95
BICOL EXPRESS, GINGERROOT STYLE (HOT!) strips of pork, baby squid, and shrimp with green jackfruit and hot pepper simmered in coconut milk	13.95
KARE-KARE tender beef, oxtail, and tripe simmered in peanut sauce with Asian vegetables	14.95
LECHON KAWALI pan-roasted crispy pork served with liver sauce	13.95
FRIED MILKFISH de-boned large whole milkfish marinated in vinegar and garlic and fried to a golden brown, served with tomato-and-onion relish	14.95
CRISPY PATA knuckles of pork, deep fried and served with garlic-vinegar dipping sauce	LARGE 12.95, JUMBO 16.95
DINUGUAN classic Filipino favorite of pork cubes and brown gravy stewed with onion and jalapeño peppers	12.95

DESSERTS

SANS RIVAL layers of cashew meringue laced with buttercream and coffee and topped with almond slivers	6.00
FLAN a rich custard dessert topped with a soft layer of caramel	6.00
HALO-HALO ROYALE sweet beans, coconut strings, purple yam, jackfruit, palm fruit, flan, and roasted rice crispies topped with vanilla ice cream	6.00
CRISPY BANANA ROLL WITH JACKFRUIT served with vanilla ice cream, layered with chocolate sauce and chopped nuts	6.00

BEVERAGES

CALAMANSI JUICE 3.00	COCONUT JUICE 2.00	ICED TEA 3.00	SAGO 3.00
DOMESTIC BEER 3.00	IMPORTED BEER 4.00	WINE 5.00	