



Vintaza is a gentle story of comfort.

Its name comes from a play on vintage and cup, inspired by the owner Generosa Dela Fuente, a mother whose quiet love for century old tea sets and plateware reflects a life shaped by care, memory, and home. Even the Vintaza logo began as her own simple sketch, drawn from the same affection for thoughtful details. From these pieces grew a simple vision. A table where imagined recipes become real and where everyone is welcomed with warmth.

At Vintaza, the menu is personal. The hands that cook are local. The herbs, spices, and ingredients are thoughtfully sourced from nearby farms and trusted growers.

Mornings begin slowly with warm cups and familiar flavors. Afternoons gather around hearty plates. Evenings settle into sunset and starlit dinners shared with family, friends, and quiet conversation. From comforting Chicken Binakol, prepared by the few who still keep its tradition alive, to signature favorites like Seafood Lomi, every dish is made to feel like home.

Here, no matter where you come from, there is always space at the table and always a touch of motherly comfort waiting.

# LIGHT STARTERS

## SOUPS

### **CHICKEN BINAKOL** 400

Chicken simmered in coconut broth with ginger and lemongrass.

### **TOM YUM** 380

Hot-and-sour Thai broth with lemongrass, lime, chili, and fragrant herbs.

### **MUSHROOM** 350

Creamy mushroom soup with garlic and herbs.

### **EGG DROP** 350

Silky chicken broth with delicate ribbons of egg and scallions.

## SALADS

### **EVERGREEN** 350

Fresh greens and crisp vegetables with housemade dragon fruit dressing.

### **POMELO-MELON** 350

Pomelo, Cucumber and Watermelon with peanuts in a sweet-and-sour Thai dressing.

### **PAPAYA** 300

Crisp green papaya with chili, lime, and a sweet-sour Thai dressing.

# BREAKFAST

## BINALOT

Rice meal wrapped in banana leaf with your choice of viand.

### **SPAM**

Pan-fried luncheon meat with a savory, smoky flavor.

220

### **LONGGANISA**

Sweet garlic Filipino sausage, pan-fried until caramelized.

220

### **DANGGIT**

Crispy fried dried fish with a savory, salty bite.

220

### **TINAPA**

Smoked fish with a rich, savory flavor.

220

### **BONELESS BANGUS**

Deboned milkfish with tender, mild-flavored meat.

220

### **ADOBO**(CHICKEN OR PORK)

Meat braised in soy sauce, vinegar, garlic, and spices.

220



# SMALL PLATES, SKEWERS, & NOODLES

## SMALL PLATES

**GRILLED VEGGIES** 280

Seasonal vegetables grilled until smoky and tender.

**BALUT TEMPURA** 350

Crispy battered balut with vegetables and sweet-and-sour sauce.

**CALAMARES** 300

Crispy battered squid with onion rings.

## GRILLED KEBABS

Choice of meat and vegetables marinated in spices and grilled on skewers.

**WAGYU** 600

**PORK** 420

**CHICKEN** 420

**SHRIMP** 420

**SALMON** 420

## NOODLES

**PAD THAI** 480

Stir-fried rice noodles in sweet-tangy sauce with egg, peanuts, and bean sprouts.

**SEAFOOD MARINARA** 420

Pasta with mixed seafood in a savory tomato marinara sauce.

**PANCIT GUISADO** 420

Stir-fried noodles with vegetables and savory soy sauce.

**PANCIT CANTON** 380

Crispy Noodles with vegetable toppings.

**SEAFOOD LOMI** 380

Thick egg noodles in rich seafood broth with vegetables.

# ENTREES

## FILIPINO

<b>CRISPY PATA</b> Deep-fried pork leg with golden crackling skin and tender meat.	1,350
<b>BANGUS OVERLOAD</b> Fried milkfish loaded with tomato, onion, egg, eggplant, and ripe mango.	750
<b>KARE-KARE</b> Rich peanut stew with tender meat and vegetables.	720
<b>BULALO</b> Slow-simmered beef shank soup with marrow and vegetables.	700
<b>BULALO STEAK</b> Sizzling beef shank with mushroom gravy, potatoes, and bulalo broth.	680
<b>TONKATSU   PORK OR CHICKEN</b> Crispy breaded cutlet with curry sauce and vegetables.	420
<b>PUSIT STUFFED W/ PORK SISIG</b> Grilled squid stuffed with savory pork sisig.	420
<b>BANGUS SISIG</b> Sizzling chopped milkfish with onions, chili, and citrus.	420
<b>PORK SISIG</b> Sizzling chopped pork with onions, chili, and citrus.	380
<b>CHOPSUEY</b> Stir-fried vegetables in savory sauce.	380
<b>CHICKEN PANDAN</b> Marinated chicken wrapped in aromatic pandan leaves.	380
<b>ADOBONG BALUT</b> Duck-egg braised in soy sauce, vinegar, garlic, and spices.	330
<b>CHICKEN INASAL</b> Grilled marinated chicken in lemongrass, chilli and onion until smoky.	380

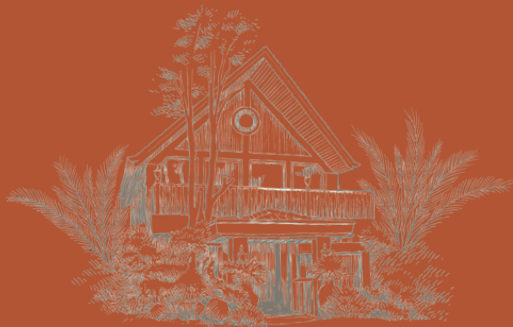
# ENTREES

## THAI SEAFOOD

<b>GRILLED THAI FISH</b>	850
Grilled fish with lemongrass and spicy Thai sauce.	
<b>FRIED THAI FISH</b>	850
Crispy fried fish with turmeric and garlic.	
<b>STEAMED THAI FISH</b>	850
Steamed fish with sesame oil, tomato, and onion.	
<b>SIZZLING SINIGANG THAI FISH</b>	980
thai fish smothered in a thick sinigang sauce with vegetables.	

## RICE

<b>PLAIN WHITE</b>	50
Steamed white rice with soft, fluffy grains.	
<b>GARLIC &amp; EGG FRIED RICE</b>	80
Garlic fried rice tossed with egg and savory seasoning.	
<b>VEGETABLE FRIED RICE</b>	80
Stir-fried rice with mixed vegetables and savory seasoning.	
<b>BAGOONG FRIED RICE</b>	80
Fried rice with Bagoong alamang.	
<b>ALIGUE FRIED RICE</b>	100
Fried rice with Bagoong aligue.	



# CASUAL BITES & MIRIENDA DESSERTS

## CASUAL BITES

<b>VINTAZA CLUBHOUSE</b>	350
Layered sandwich with ham, egg, pickles, chips, cheese, sauerkraut and house sauces.	
<b>NACHOS</b>	300
Crispy tortilla chips with melted cheese and savory toppings.	
<b>VINTAZA FRIES OVERLOAD</b>	280
Crispy fries loaded with savory toppings and signature sauces.	
<b>HAMBURGER</b>	250
Juicy beef patty in a bun served with fries.	

## MIRIENDA DESSERTS

<b>FRUIT PLATTER</b>	350
Assorted fresh fruits in season.	
<b>MANGO STICKY RICE</b>	220
Sweet coconut sticky rice with fresh ripe mango.	
<b>CHAMPORADO</b>	200
Sweet rice porridge available in chocolate, dragon fruit, or ube flavors.	
<b>HALO-HALO [SOLO]</b>	180
Shaved ice with milk, sweet fruits, and assorted toppings.	
<b>MAIZ-CON-YELO [SOLO]</b>	180
Shaved ice with sweet corn and milk.	
<b>PALITAW</b>	120
Soft rice cakes with coconut, sugar, and toasted sesame.	
<b>TURON W/ CARAMEL</b>	120
Crispy banana spring rolls drizzled with caramel and sesame.	
<b>HAPPY SCOOP ICE CREAM</b>	120
Plant-based fruit ice cream in cacao, dragon fruit, coconut or pineapple.	
<b>VINTAZA ICE CREAM</b>	100
Choice of Gabi Keso or Ube Keso.	

# BEVERAGES

## WARM SIPS

<b>VINTAZA DE BATIROL</b>	120
Traditional hot chocolate from house-grown cacao, stone-ground and whisked.	
<b>KAPE BARAKO</b>	90
Bold Filipino coffee with a strong aroma and rich flavor.	
<b>TAMARIND TEA</b>	85
Sweet-tart tamarind tea with a refreshing citrusy taste.	
<b>VINTAZA HEIRLOOM TEA</b>	75
House herbal tea of banaba, guyabano, mangosteen, tanglad, and avocado leaves.	

## COOL SIPS

<b>DRAGON FRUIT SMOOTHIES</b>	250
Blended dragon fruit with a lightly sweet, refreshing taste.	
<b>WATERMELON SMOOTHIES</b>	250
Blended watermelon with a light, refreshing sweetness.	
<b>BUKO SMOOTHIES</b>	250
Blended young coconut with a creamy, refreshing taste.	
<b>MANGO SMOOTHIES</b>	200
Blended ripe mango with a sweet, tropical flavor.	
<b>FRESH BUKO JUICE</b>	100
Young coconut served chilled in its shell with sweet, refreshing water.	
<b>DALANDAN JUICE</b>	75
Fresh dalandan juice with a bright sweet-tart citrus taste.	
<b>TAMARIND JUICE</b>	90
Sweet-tangy tamarind juice with a refreshing citrusy taste.	

## CANNED SIPS

<b>BEER IN CAN</b>	100
<b>SODA IN CAN</b>	75

**CASA VERANDA IS A QUIET MOUNTAINVIEW ESCAPE WHERE TIME MOVES A LITTLE MORE GENTLY. SET IN ORANI, BATAAN AND SURROUNDED BY OPEN SKIES AND CALM LANDSCAPES, IT OFFERS A PEACEFUL AND DOWN TO EARTH SPACE FOR REST, CONNECTION, AND STILLNESS.**

Here, mornings begin slowly, afternoons are unhurried, and evenings settle into quiet conversations under soft skies. Casa Veranda invites guests to pause, breathe deeply, and rediscover the comfort of simply being.

For those who wish to linger a little longer, its rooms and shared spaces quietly extend the same warmth and calm felt at the table.



**WEBSITE**



**AIRBNB**



**FACEBOOK**

+63.998.991.8252 | casaverandatala@gmail.com