

GREEN BANANA LEAF

FILIPINO

FUSION CUISINE

Starters

GBL SAMPLER

Egg rolls, calamari, chicharon bulaklak, and sweet potato fries

LUMPIANITAS

Pork eggroll, ground meat, vegetables, served with sweet and sour sauce

CALAMARES FRITOS

Lightly breaded squid rings served with our very own aioli sauce

FRIED VEGGIE EGGROLL

Sweet potatoes, green beans, jicama, carrots, sweet yam, and bean sprouts with vinegar sauce

FRESH LUMPIA

Mixed vegetables wrapped in a crepe-like (unfried) wrapper, garnished with sweet sauce and crushed peanuts

CHICHARON BULAKLAK

Deep fried pork ruffle fats served with vinegar dipping sauce

FRIED TOFU

Crispy deep fried tofu glazed with Sukiyaki sauce and topped with bonito flakes

PORK FRITTERS

Pieces of pork breaded and deep-fried until golden and crispy

Vegetables

LECHON PAKBET

Long beans, okra, squash, bitter melon, and eggplant sautéed in soy sauce and shrimp paste, topped with lechon kawali

CHOPSUEY

Stir-fried vegetables with quail eggs, shrimp, and chicken liver

ASPARAGUS WITH TOFU

Stir-fried asparagus in ginger sauce, topped with fried tofu

BICOL EXPRESS

String beans, pork, squid, and shrimp simmered in coconut milk and topped with fried eggplant

GINATAANG SITAW AT KALABASA

String beans, squash, pork, and shrimp simmered in coconut milk with shrimp paste

VEGETABLE CURRY

Vegetables simmered in coconut curry sauce

Kare-kare

TRADITIONAL KARE-KARE

Oxtail, tripe, and vegetables cooked in a peanut-based sauce

GBL CRISPY KARE-KARE

Deep fried pork hock served with vegetables in peanut-based sauce

BAHKA KARE-KARE

Juicy, grilled beef steak smothered in a thick, creamy peanut sauce. Paired with sautéed native vegetables like eggplant, string beans, and pechay (bok choy)

SEAFOOD KARE-KARE

Deep fried breaded calamari, green mussels, tilapia fillet, and shrimp served with vegetables in a peanut-based sauce

VEGGIE KARE-KARE

Vegetables cooked in peanut based sauce

Our Favorites

CLASSIC PORK ADOBO

Tender pork belly simmered in vinegar, soy sauce, garlic, topped with boiled egg

CHICKEN ADOBO

Pieces of chicken simmered in vinegar, soy sauce, garlic, topped with boiled egg

CALDERETA

Beef ribs, potatoes, carrots, and bell peppers simmered in tomato sauce

SWEET AND SOUR FISH

Deep fried breaded swai fillet with carrots, bell peppers, and served sweet & sour sauce

Salads

ENSALADA TRIO

Fried eggplant, bagoong, tomatoes with salted egg, cucumber salad

CUCUMBER SALAD

Fresh cucumber in rice vinegar with red onions

ASIAN CHICKEN SALAD

Mixed greens with Asian dressing, topped with BBQ chicken and crispy noodles

AMPALAYA SALAD

Thin slices of bitter-melon with onions, pineapple and mango, mixed in rice vinegar

Soup

BEEF RIBS NILAGA

Beef ribs soup with potatoes and cabbage

BEEF BULALO

Slowly simmered beef shank with green beans, cabbage, bokchoy and corn on the cob

SINIGANG NA BABOY

Tender pork ribs in sour broth with vegetables

SINIGANG NA HIPON

Shrimps in sour broth with vegetables

SINIGANG NA MISO

Bangus (milk-fish) belly in sour broth with vegetables

PANCIT MOLO

Filipino pork wonton soup

GBL LOMI SOUP

Thick soup with lomi noodles, squid, chicken liver, pork and quail eggs

CHICKEN TINOLA

Chicken soup dish with ginger, chayote wedges and spinach

BEEF SINIGANG

Tender beef ribs in sour broth with vegetables

On-the-Sizzle

BISTEK BANGUS BELLY

Boneless bangus (milk-fish) belly simmered in lemon soy sauce topped with fried onion rings

BANGUS SISIG

Shredded bangus (milk-fish) sautéed with onions and bell peppers

PORK SISIG

Finely chopped pork belly and grilled pork ears mixed with onions and bell peppers

CHICKEN SISIG

Finely chopped chicken and chicken liver mixed with onions

Rice

BAGOONG FRIED RICE

Sautéed in shrimp paste and topped with fresh mangoes and diced tomatoes

ADOBO RICE

Sautéed with pork adobo, egg, soy sauce, and garlic

SHRIMP FRIED RICE

Rice with shrimp, eggs, green peas and carrots

JAVA RICE

Rice sautéed with ground pork garlic and annatto oil

CHICKEN FRIED RICE

Rice sautéed in garlic, onion, and tomatoes with chicken meat, peas and carrots

STEAMED RICE

Small: 4.00 Medium: 5.00 Large: 7.00

GARLIC RICE

Small: 5.00 Medium: 7.00 Large: 9.00

Merienda

TOKWA'T BABOY

Fried tofu and pork ears served with dipping sauce

CHICKEN ARROZ CALDO

Rice porridge with chicken and egg

PALABOK

Rice noodles in thick ground pork sauce, garnished with fried garlic, chicharon, shrimps and egg

PANCIT BIHON

Stir-fried rice noodle with shrimp, pork, and vegetables

MIKI BIHON

Stir-fried fresh egg noodles and rice noodles with shrimp, pork, and vegetables

PANCIT CANTON

Stir-fried canton noodles with shrimp, pork, and vegetables

SPAGHETTI

Made with Filipino style sweet spaghetti sauce with hot-dogs and topped with cheese

*Please notify your server of any allergies or sensitivities so we can prepare your meal safely.

**Parties of 6+ are subject to an automatic 18% service charge.

GREEN BANANA LEAF

FILIPINO FUSION CUISINE

House Specials

LECHON KAWALI	22
Crispy deep-fried pork belly, tender on the inside and golden-brown on the outside served with savory lechon sauce or spiced vinegar	
CRISPY PATA	25
Crispy deep-fried pork knuckle with crispy skin and tender meat served with savory lechon sauce or spiced vinegar	
GBL CRISPY DINUGUAN	17
A comforting Filipino classic stew made with tender pork meat and pork ears simmered in a rich spiced pork blood	
BINUKADKAD NA TILAPIA	15
Deep fried butterflied tilapia	
BISTEK TAGALOG	20
Sliced beef simmered in lemon soy sauce & topped with fried onion rings	
BBQ CHICKEN	16
Chicken thigh meat marinated with our GBL BBQ Sauce	
PORK BBQ SKEWERS	17
Thin slices of pork marinated with our GBL BBQ sauce	
GRILLED POMPANO	16
Grilled whole pompano served with eggplant salsa	
INIHAW NA BANGUS	24
Grilled whole milk fish served with eggplant salsa	
BBQ LIEMPO	18
Grilled pork belly marinated with our GBL Sauce	
CHICKEN INASAL	15
Half chicken marinated in annatto oil and garlic	
STUFFED GRILLED SQUID	14
Grilled cuttlefish stuffed with diced tomatoes and onions	
WHOLE CRISPY BANGUS	24
Fried whole boneless bangus (milk-fish) topped with eggplant salsa	
GBL FRIED CHICKEN	
Deep fried whole chicken served with banana sauce	
WHOLE: 19.00 6 PIECES: 15.00 8 PIECES: 17.00	

Brunch Specials

BREAKFAST COMBO

Breakfast (Chino Hills Location Only)
Monday to Friday 11:00AM to 12:30 PM
Served with Hot Soup, 2 Eggs and Rice
(Garlic or Steamed)

BEEF TAPA	14
PORK TOCINO	13
SMOKED LONGANISA	13
DAING NA BANGUS	13

LUNCH COMBO

Monday to Friday 11:00AM to 2:30 PM
Served with Lumpianitas, Hot Soup, choice of Pancit or Salad and Rice (Garlic or Steamed)

BBQ CHICKEN COMBO	14
CRISPY BANGUS COMBO	14
SWEET AND SOUR FISH COMBO	14
LIEMPO COMBO	14
PORK FRITTERS	14
PORK BBQ SKEWER	14
CRISPY SHRIMP SINIGANG COMBO	14

Fiesta Platters

GBL SEAFOOD PLATTER	67
Seafood house specials: grilled boneless (milk-fish) with eggplant salsa, stuffed grilled squid, stuffed baked green mussels, and Cajun shrimps	
GBL CRISPY PLATTER	67
Crispy favorites: calamares fritos, lumpianitas, crispy pata, lechon kawali, and GBL fried chicken	
GBL BBQ PLATTER PLATTER	67
Barbecue house specials: Pork BBQ skewers, BBQ liempo, sliced BBQ chicken, Korean BBQ ribs, and half chicken inasal	

Willow's Kids Meal

FRIED CHICKEN WITH SPAGHETTI	15
Our house special deep fried chicken served with Filipino-style spaghetti	
FRIED CHICKEN WITH PANCIT BIHON	15
Our house special deep fried chicken served with stir-fried rice noodles	

Desserts

HALO-HALO	9
Mixture of shaved ice, milk, jack fruit, red beans, sweet palm fruit, and green jello, topped with purple yam jam, leche flan, ube ice cream	
MAIS CON YELO	9
Shaved ice with sweet corn and milk mixture, topped with mango ice cream and rice crispies (pinipig)	
BUKO PANDAN	9
Mixture shredded young coconut, tapioca, pandan flavor gelatin and sweetened milk, topped with vanilla ice cream and rice crispies	
BANANA LANGKA STRUDEL (TURON)	11
Made with plantains and jack fruit wrapped in a lumpia wrapper and fried to crisp	
LECHE FLAN	9
A caramel custard dessert	
HEAVENLY ICE CREAM	4
A scoop of mango, ube, or vanilla	

Drinks

SAGO AT GULAMAN	7
THAI TEA	7
HOT TEA	4
CALAMANSI JUICE	6
GUYABANO JUICE	6
MANGO JUICE	6
COCONUT JUICE	6
BOTTLED WATER 16oz	4
BREWED COFFEE	5
MANGO SMOOTHIE	8
UBE MADNESS	8
CANNED SODA	4