



nanam

delicious ; tasty ; mouthwatering

Welcome "Tuloy po kayo"

Our menu is a love letter to all who visit Nanam. It is written as a heart-felt tribute to our beloved Filipino cuisine and inspired by New Zealand's fresh, local and seasonal ingredients which help bring our culinary story to life.

Let us introduce you to the exciting world of Filipino cuisine and expertise served in a relaxed and fun environment.

Come and taste our story.
"Salamat po" Thank you.

TAPAS

Lamb "Adobo" Croquettes 14
Pure South lamb shoulder / adobo sauce / herb
creme fraiche / bay leaf potato

Taco Pao vg option available 14
Home made rolled beetroot buns / sticky pork
belly / assorted condiments and
pickles

Sardinas" 14
Smoked wild caught sardines with chopped
tomatoes and house sourdough

Organic BBQ Tofu Salad 15 df, v
BBQ tofu / pickled papaya / mixed greens //
broccoli

Crispy Cassava 15 vg
Crispy halloumi and cassava / pickled red
onion and sultana / lettuce / miso dressing

Spicy Pork and Prawn 15 df
Dry coconut curry of pork and prawns /
chilli / prawn crisps / lettuce cup

Wagyu Sausage "Longganisa" 16 df
Awarded "100 Iconic dish in Auckland"
Wagyu and lemongrass sausage / coriander /
atchara pickle / tortilla / chipotle mayo /
peanuts

Tiger Prawn "Lumpia" Spring Roll 14 df
Prawn and mushroom spring roll / sweet and
sour shiitake ginger dip

Hearty Soup of the Day 16 v, vg
Hot Soup of the Day / house sourdough

"Patatas" 12 vg option available Crispy
potato / chorizo / garlic butter

"Inihaw salmon" 16, df
charcoal grilled salmon / daikon / green
vinaigrette

"Sinuglaw" Tuna ceviche 18
Yellow fin tuna grilled ceviche/
coconut vinegar / cucumber celery /
crisp

"Rebosado" King Oyster mushroom 14
Crispy Battered oyster mushrooms with
green mustard dip

Grilled Eggplant "Ensalada" 14
grilled eggplant salad / brown-black rice
crackers / cherry tomatoes
add on scallops 18

MAINS

Crispy Pork Hock "Pata" 30
Crispy pork hock "Pata" tossed in chorizo
and basil sauce with spicy soy dip

Confit of Duck 44 df
1/2 Duck roasted with spicy
soy bean onion glaze and cabbage

Beef Cheek "Caldereta" 29 df
Braised beef cheek "Caldereta" stew /
peas and mushroom / whipped bay leaf
potato (150g)

Mushroom "Sisig" 35 vg
Mixed three types of mushroom from
House of Fungi served in a sizzling plate
with grilled tortilla and spicy chimichurri
sauce

"Prito" Fish of the day 34 df
Pan seared Fish of the day / caramelised
leek and Kale / chickpea miso puree

"Lechon" Pork Belly 30
Roasted crispy pork belly with
caramelised artichoke pate / cucumber
salad (160g)

Roast Chicken "Sinigang" 29 df
Roast Tamarind Free Range Chicken
"Sinigang" / tomato salsa / green
watercress puree (half chicken)

NZ Angus beef "Bistek" 36
Charcoal grilled NZ Angus ribeye / salt
baked pumpkin / black garlic butter /
calamansi / shallot jus (200g)

SIDES

Nanam Rice 3
Pandan-cooked jasmine rice

Kraut Slaw Salad 9
Natural kraut slaw salad with carrots,
peanuts, and sesame in miso dressing

Crispy Kumara 9
Crispy red Kaipara kumara in spiced
batter served with coriander creme

Baked Cauliflower 9
Baked cauliflower with salsa verde
and light miso dressing

Greens of the day 9
in Lemon chilli olive oil

*Some options may be made to match your dietary requirements and for any gluten-friendly advice.
Please see one of our wait staff.*