

nANAM

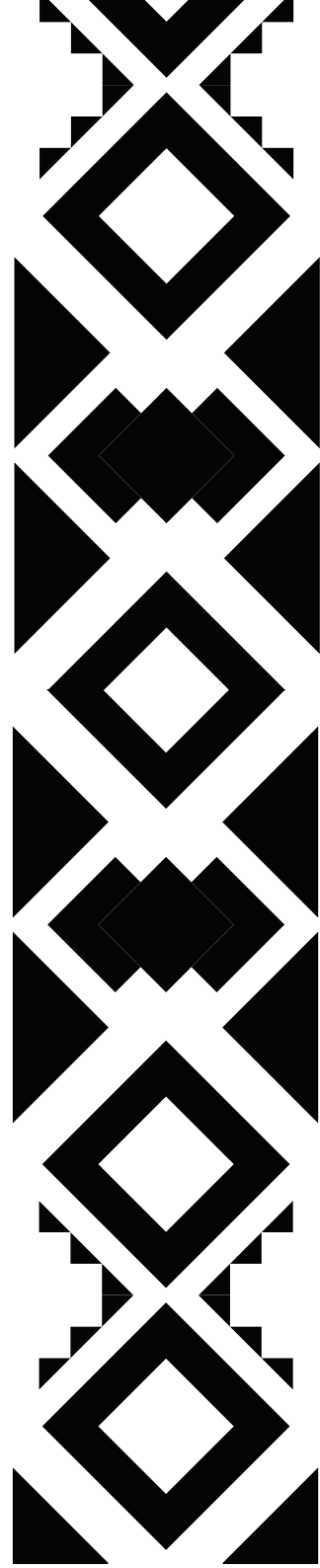
delicious ; tasty ; mouthwatering

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 experience 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

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

Spicy Pork and Prawn 16 *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

Grilled Kikiam 15
Mince chicken skewer with asian aromatics /
five spice / pineapple vinaigrette and yellow
pickle

Papaya salad with Spanner Crab 22
with light miso dressing, chilli and fresh herbs

Grilled Eggplant "Ensalada" 16
grilled eggplant salad / Kumara crisps /
curious cropper tomatoes / lemongrass
dressing

Cauliflower Bravas 15
Crispy cauliflower in Chorizo sauce finished
with Chimichurri

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

"Rebosado" King Oyster mushroom 16
Crispy Battered oyster mushrooms with
green mustard dip

MAINS

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

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

Fish of the day 34 *df*
Pan seared Fish of the day / preserved
lemon and ginger dressing / chickpea
miso puree

"Lechon" Pork Belly 30
Roasted crispy pork belly roll with
caramelised artichoke pate /
lemongrass Jus

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 /
calamansi / shallot jus (200g)

SIDES

Nanam Rice 3
Pandan-cooked jasmine rice

Kraut Slaw Salad 9
house 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

Sauteed Greens of the day 9
Fresh green of the day tossed
miso and ginger

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