



GUGMA, LOVE CHEF KAI

MENU

A FILIPINO FUSION RESTAURANT

PANGLAO, BOHOL

FILIPINO BREAKFAST



FILIPINO BREAKFAST



BELLY CHIPS

₱320

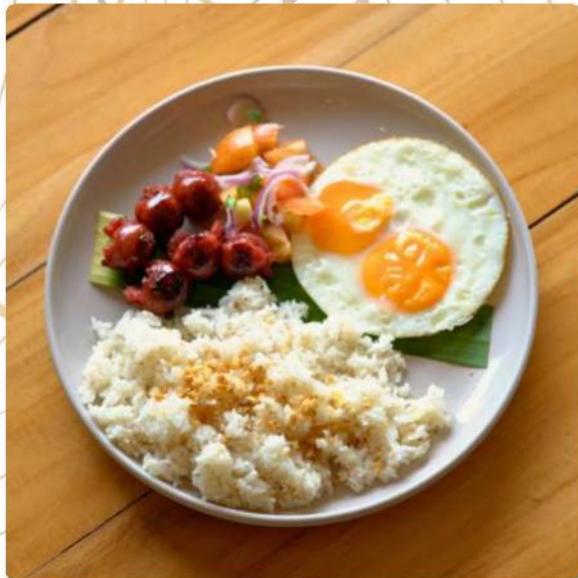
Pork belly slices fried to a golden crisp served with garlic rice, 2 sunny side up or scrambled eggs, tomato salsa and papaya atchara.



FRIED DANGUIT

₱290

Salted sun-dried fish served with garlic rice, 2 sunny side up or scrambled eggs, tomato salsa and papaya atchara.



LONGGANISA

₱290

A Filipino version of smoked sausages seasoned with garlic, pepper and a touch of brown sugar served with garlic rice, 2 sunny side up or scrambled eggs, tomato salsa and papaya atchara.



BEEF TAPA

₱335

Tender slices of fried marinated beef, served with garlic rice, 2 sunny side up or , scrambled eggs, tomato salsa and papaya atchara.



PANGLAO, BOHOL

AMERICAN BREAKFAST



AMERICAN BREAKFAST



PANCAKE ₱250

2 pcs of Gugma's very own pancake batter recipe topped with fresh fruits in season, whipped cream, butter and maple syrup.



WAFFLE ₱250

2 pcs of Gugma's very own waffle batter recipe topped with fresh fruits in season, whipped cream, butter and maple syrup.



CHICKEN & WAFFLE ₱330

Crispy fried chicken with homemade gravy on a bed of waffles, maple syrup.



FRENCH TOAST ₱250

Gugma's home made brioche French toast topped with brûléed banana, whipped cream and coconut sauce.



OMELETTE ₱250

2 egg omelette, tomatoes, red onions, green and black olives served with toasted baguette.



PANGLAO, BOHOL

STARTERS & SHARING



STARTERS & SHARING



CALAMARI

₱275

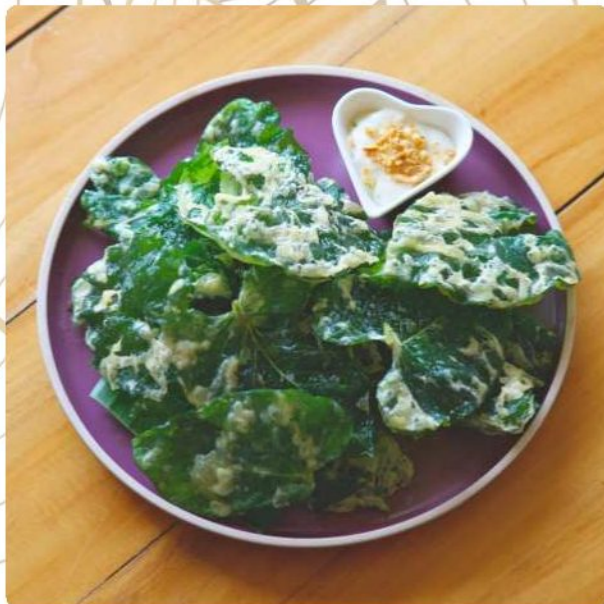
Squid rings coated with our special batter and seasoned with delectable spices.



CHICKEN WINGS

₱260

Deep fried chicken wings coated with your choice of flavor (*Parmesan, Sriracha & Sweet Chili*).



CRISPY KANGKONG

₱260

Perfectly fried kangkong leaves served with Gugma's take on a garlic aoli sauce.



LUMPIANG SHANGHAI

₱250

Crispy spring rolls made of ground pork, minced carrots seasoned with Gugma spices.



PANGLAO, BOHOL

SALAD



SALAD



**CHICKEN
MANGO SALAD**

₱350

Mixed greens, cucumber, tomatoes and ripe mango with calamansi vinaigrette topped with grilled chicken inasal.



**CAESAR
SALAD**

₱345

Romaine and iceberg lettuce with croutons, capers and chick peas topped with Caesar dressing.



**SEAWEED
SALAD**

₱200

Local seaweed LATO, dipped with seasoned vinegar.



**GREEN MANGO
SALAD**

₱250

Green mango drizzled in Nuoc calamansi with a side of sautéed shrimp paste dressing.



PANGLAO, BOHOL

MAINS

(PORK)



MAINS – PORK



CRISPY PATA **₱895**

Crispy pork knuckle paired with seasoned soy sauce and vinegar.



SIZZLING SISIG **₱330**

A classic Filipino favorite made of pork jowls and ears with crunchy pork belly topped with egg, seasoned with calamansi, onions and chili peppers.



PORK BARBECUE **₱320**

Filipino Pork BBQ marinated in coconut vinegar, calamansi and some Gugma secret spices.



PORK BINAGOONGAN **₱540**

Melt in your mouth tender pork cooked with shrimp paste and served with fried eggplant and green mangoes.



HUMBA **₱570**

A Boholano favorite braised pork in soy sauce, vinegar, fermented soy beans and banana blossoms sweetened with muscovado sugar and pineapple.



KARE-KARE **₱570**

Stewed pork leg in creamy peanut sauce with pechay, string beans, eggplant and banana heart.



WATERMELON PORK SINIGANG **₱520**

Pork boiled in watermelon flavored broth with fresh garden vegetables and tamarind.



PORK DINUGUAN **₱540**

A stew made of pork belly simmered in a rich sauce made with fresh pork blood, garlic, and vinega with a hint of chili for warmth.



PANGLAO, BOHOL

MAINS

(BEEF)



MAINS – BEEF



KANSI

₱570

A traditional Bacolod dish of beef shanks with marrow boiled until gelatinous in a broth soured with batwan.



BEEF KALDERETA

₱575

A tomato based beef stew with bell peppers and carrots.



BALBACUA

₱450

A traditional Visayan dish particularly popular in regions like Cebu and Negros using beef skin contributing to the rich, gelatinous texture of the stew.



PANGLAO, BOHOL

MAINS

(SEAFOOD)



MAINS – SEAFOOD



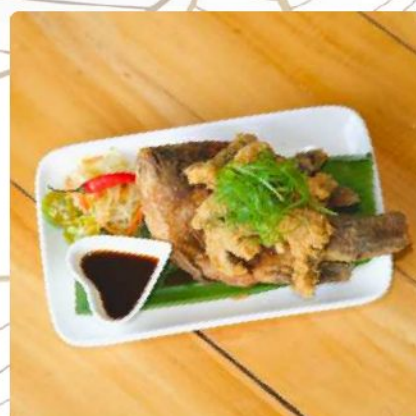
**ADOBONG
PUSIT ₱330**

A tasty Filipino dish where the squid is simmered in onion, garlic, tomato, vinegar, soy sauce and black squid ink sauce.



**BANGUS
ALA POBRE ₱390**

Boneless milkfish seared with soy and calamansi sauce topped with fried garlic and spring onions.



**FRIED
PLA-PLA ₱330**

Fried fish served with a zesty papaya atchara.



**SALTED
EGG SHRIMP ₱375**

A tasty Filipino dish where the squid is simmered in onion, garlic, tomato, vinegar, soy sauce and black squid ink sauce.



**SEAFOOD
SINIGANG ₱430**

Boneless milkfish seared with soy and calamansi sauce topped with fried garlic and spring onions.



**SEAFOOD
BICOL EXPRESS ₱430**

Boneless milkfish seared with soy and calamansi sauce topped with fried garlic and spring onions.



PANGLAO, BOHOL

MAINS

(CHICKEN)



MAINS – CHICKEN



**CHICKEN
INASAL**

₱350

Gugma's version of Bacolod's famous char-grilled chicken, marinated with citrus juice, lemongrass, brushed with annatto oil.



**FRIED
CHICKEN**

₱370

Crispy fried chicken with homemade gravy served with fries.



**CHICKEN
HALANG-HALANG**

₱350

A Boholano favorite, chicken cooked in freshly squeezed coconut milk and flavored with lemongrass and chilli peppers.



PANGLAO, BOHOL

VEGETABLES



VEGETABLES



**FRIED LUMPIANG
TAUGE**

₱220

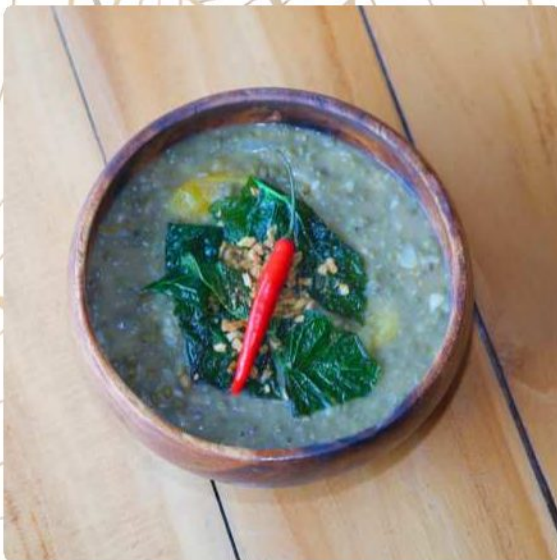
A variation of a fried spring roll filled with mung bean sprouts and served with a garlic vinegar dip.



ENSALADANG PUSO

₱200

Boiled banana heart with ginger, onion, coconut milk and vinegar.



**SAUTEÉD
MONGGO**

₱220

Sautéed mung beans topped with crispy kangkong leaves.



PINAKBET

₱300

Melt in your mouth tender pork cooked with shrimp paste and served with fried eggplant and green mangoes.



PANGLAO, BOHOL

NOODLES



NOODLES



BAM-I

₱350

Stir fried egg noodles with crispy pork belly and vegetables.



CRISPY PALABOK

₱350

Crispy rice noodles with a shrimp infused sauce topped with shrimp, fried tufo, pork cracklings and sliced eggs.



GARLIC MUSHROOM NOODLES

₱390

Noodles with asian flare featuring perfectly cooked noodles tossed in a savory garlic sauce and mushrooms with a hint of sesame oil.



SPAGHETTI

₱370

Filipino Pork BBQ marinated in coconut vinegar, calamansi and some Gugma secret spices.



CREAMY CARBONARA

₱390

Melt in your mouth tender pork cooked with shrimp paste and served with fried eggplant and green mangoes.

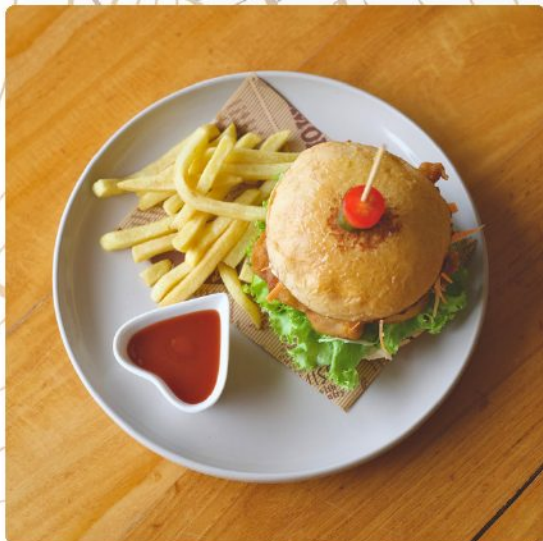


PANGLAO, BOHOL

SANDWICHES



SANDWICHES



**CRISPY CHICKEN
SANDWICH**

₱340

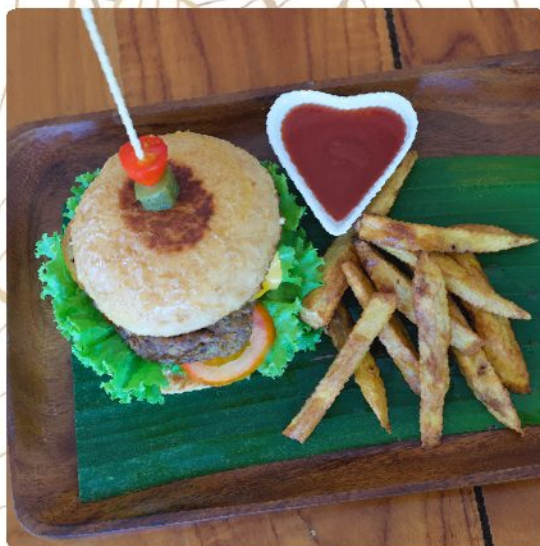
Golden crispy chicken fillet coated with seasoned batter, with potato fries.



**CLUB
SANDWICH**

₱350

A hearty and filling sandwich with layers of ham, juicy tomatoes and crisp lettuce



**GUGMA
PUSO BURGER**

₱290

Seasoned ground banana heart made into patties for a perfect version of a veggie burger.



PANGLAO, BOHOL

DESSERTS



DESSERTS



**CREAMY
BUKO PANDAN**

₱250

A refreshing dessert made of young coconut with pandan cream.



**CARAMELIZED
BANANA**

₱230

Caramelized bananas with coconut sauce topped with creamy vanilla ice cream.



**MANGO UBE
PUTO MAYA**

₱260

Glutinous sticky rice cooked and steamed in coconut milk.



**BROWNIE
SKILLET**

₱260

Fudgy brownie topped with a smooth and creamy vanilla ice cream.



PANGLAO, BOHOL

RICE

STEAMED RICE (single/solo)	₱60	SISIG RICE (to share)	₱250
GARLIC RICE (single/solo)	₱70	STEAMED RICE (to share)	₱180
BAGOONG RICE (to share)	₱230	GARLIC RICE (to share)	₱200

BEVERAGES

JUICES

MANGO JUICE	₱225
ORANGE JUICE	₱225
CALAMANSI JUICE	₱225
WATERMELON JUICE	₱225
FRESH BUKO JUICE	₱225

SHAKES

RIPE MANGO SHAKE	₱235
GREEN MANGO SHAKE	₱235
WATERMELON SHAKE	₱235
BUKO SHAKE	₱235
BANANA SHAKE	₱235
BANANA MANGO SHAKE	₱250

ALCOHOLIC BEVERAGES

SMB/PILSEN	₱120
SMB/LIGHT	₱120
SMB APPLE/LEMON	₱120
RED HORSE	₱120

COLD DRINKS

COKE/COKE ZERO	₱105
SPRITE/ROYAL	₱105
BOTTLED WATER	₱50
ICED TEA	₱120
FROZEN ICED TEA	₱130

HOT DRINKS

AMERICANO	₱110
ESPRESSO	₱150
CAFÉ LATTE	₱165
BREWED COFFEE	₱110
HOT CHOCOLATE	₱125
HOT TEA	₱125



COCKTAILS

TEQUILA

295

CLASSIC MARGARITA
PINEAPPLE MINT
MARGARITA
TEQUILA SUNRISE
TEQUILA SLAMMER

GIN

295

GIN TONIC
MARTINI
NEGRONI

RUM

295

RUM COKE
TROPICAL SUNDOWN
PINACOLADA
FLAVORED MOJITO
FLAVORED DAIQUIRI
MAI TAI

VODKA

295

COSMOPOLITAN
BLUE GLASIER MARTINI
LEMON TEARDROP
STRAWBERRY MULE
SEX ON THE BEACH

WHISKEY

345

JACK COKE
OLD FASHIONED

MIXED/SPICED RUM

295

LONG ISLAND ICED TEA
SPICED MANGO CAIPIRINHA

AMARETTO SOUR

295

AMARETTO SOUR



NOT SURE WHAT TO ORDER?



**FIND YOUR
GUGMA MATCH**

- **SCAN**
- **PICK**
- **KAON!**



Share the
GUGMA
Experience!



Scan to leave us a
Google review.



PANGLAO, BOHOL

Thank you for dining with us!

Follow us on



@gugmalovechefkai

Chef Kai's Story

Gügma means "Love"

In both Bisaya and Hiligaynon, embodying a love that is pure, authentic, and organic. This is the heartfelt story of two best friends, Kakai and Vianne, who, amidst the laughter and camaraderie of their nursing school days, dreamed of one day opening a restaurant together.

Kakai has always had a passion for cooking, crafting delectable home-cooked meals that warm the soul. Vianne, on the other hand, grew up surrounded by the comforting aromas of her family's coffee shop and carinderia, where her mom and Tito Efren poured their hearts into every dish.

During college breaks, weekends, and any chance they got, Kakai and Vianne would return to La Castellana, where the air was filled with the rich scents of hearty meals. Kakai, ever curious, would dive into the kitchen, helping out and getting her hands deliciously messy. Vianne, the dedicated taste tester, would savor every creation, ensuring each dish was just right.

As the years went by, their paths diverged as they pursued their nursing careers. But one day, as Vianne returned to school for her master's degree, she reignited the spark of their old dream with Kakai—why not go back to school for culinary arts? Without hesitation, the two best friends embarked on a new journey together.

Kakai honed her skills in the competitive culinary world of Manila, transforming her passion into artistry. After years of hard work and dedication, their dream of opening a restaurant became a reality, fueled by their unwavering love for each other and their shared passion for food.

This is our love letter to you, a celebration of friendship, culinary delight, and the pure essence of Gügma.

With love,

Chef Kai



A FILIPINO FUSION
RESTAURANT

Panglao, Bohol