

PENINSULA *Restaurant week*

April 19-27, 2024

\$50 PER PERSON. No substitutions, upgrades or sharing. Dine in only.

Choose an Appetizer

Fish, Pork, Vegetable or Chicken Lumpia
our most popular appetizer. hand-rolled, house made mini egg rolls served w/ our house sauces

Sizzling Garlic Mushrooms
fresh button mushrooms sauteed in lots of garlic, soy sauce, butter and spices

Sweet Chili Garlic Wings
breaded wings tossed in sweet chili sauce and garlic

Choose an Entrée

Famous Pork Adobo with Rice
prepared 7 Mile house style, this classic Filipino dish is made with tender pork marinated in soy sauce, vinegar, brown sugar, herbs & spices topped with sauteed garlic and served with steamed Jasmine rice

Brazilian Fish Chowder
our version of Brazil's "Moqueca", a great dish especially when you feel like discovering new comfort food!
Hearty basa fish fillets in coconut broth with a side of Jasmine rice

7 Mile Burger
1/2 pound ground Angus beef with bacon, lettuce, tomatoes, mayo, sauteed onions, pickles in a brioche bun with fries

Chicken or Vegetable Fettuccini
your choice of alfredo, pomodoro or pesto served with garlic bread
vegan upon request: vegan mozzarella, no garlic bread

7 Mile's Sisig with Rice
grilled diced pork cheeks, meat, and a small amount of liver to taste, with onions, jalapenos, herbs and spices topped with raw egg, topped with onions and chili flakes.

Choose from our desserts

Subject to availability

Key Lime Pie
with vanilla ice cream

Funky Monkey
Warm banana cake, caramel syrup, bananas, vanilla ice cream

Mango Cheesecake
Made with Philippine mangoes

Ube Cheesecake
Our best-selling dessert made with purple yam, topped with sweetened coconut

Triple Chocolate Brownie A La Mode
Warm banana cake, caramel syrup, bananas, vanilla ice cream

Ube Tres Leches
2021 Ube Bake Off Winner

Choose a Beverage

House Wine, Draft Beer, Soda, Juice or Coffee