

TUHOG

(SKEWERS)

From the grill



BABOY

Pork Cushion, Pork
BBQ Marinade
\$9



MANOK

Chicken Thigh,
Inasal Marinade,
Papaya Relish
\$7

SUGPO

Shrimp with Bagoong
Butter, Scallion
\$9

TOKWA

Tofu with Red Sili Glaze,
Crispy Shallot
\$7

PULUTAN

(SNACKS AND APPS)

LUMPIA SHANGHAI

Pork and Roasted Mushroom Eggrolls*,
Pineapple Sweet Chili
\$12



PANDESAL

Caramelized Coconut Honey Butter
& Roasted Garlic Butter
\$12



All menu items and prices are subject to change according to seasonality and availability.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% service charge is added to every bill which allows us to equitably compensate everyone that contributes to your Magna Kainan experience both front and back of house. Additional Gratuity for exceptional service is greatly appreciated by not required or expected.

RICE & NOODZ

PANCIT MIKI-BIHON

Corn Starch Noodles,
Seasonal Vegetables,
Ginger, Garlic,
Soy Sauce
\$17

MOM'S CRAB FAT NOODLES

Homemade Squid Ink
Noodles, Crab Fat
Sarsa, Snow Crab,
Pickled Corn & Pepper
ChowChow
\$21



JASMINE RICE

White Rice
\$4

SINANGAG

Garlic Fried Rice
\$6

ADOBO FRIED RICE

Jasmine Rice, Crispy
Pork, Adobo Mayo,
Long Beans, Scallions
\$13

SA DAGAT

(FROM THE SEA)

ESCABECHE

Whole Fish, Sweet and
Sour Refogado, Bell
Pepper, Onion, Carrots,
Herbs
\$MKT

GINATAAN

Mussels, Shrimp,
Coconut Lemongrass
Broth, Garlic Pandesal
Crostini
\$28

LECHON

Crispy Pork Belly,
Lemongrass,
Sinamak, Mang Tomas
\$20

CHICKEN ADOBO

Charred Leg Quarter,
Soy, Vinegar, Garlic
\$20

KINILAW

Seremoni Rockfish, Coconut
Pandan Vinaigrette, Mango,
Jicama, Radish, Citrus,
Skyflake Crackers
\$20

BISTEK*

Calamansi & Soy Marinated
Steak & Cilantro Relish
\$30

SISIG

Crispy Pork Head,
Soy & Calamansi,
Soft Egg*, Scallions,
Thai Chili
\$14

GULAY

(VEGETABLES)

LAING

Coconut Braised Greens,
Crispy Shallots
\$9

KANGKONG TEMPURA

Water Spinach, Shishito,
Kalabasa, Sawsawan
Chutney
\$12

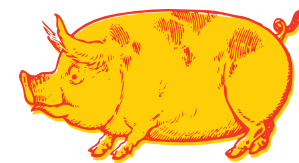
PIPINO CRUNCH

Cucumber, Bean Sprout,
Peppercorn Patis
Vinaigrette, Shallot,
Garlic, Pepita,
Sesame Crunch, Herbs
\$9

TIKIM

Embark on a culinary journey through the heart of the Philippines with our daily Tikim Chef Choice Tasting Menu. Featuring a curated selection of our finest dishes! This experience celebrates the rich flavors, vibrant ingredients, and timeless traditions of Filipino cuisine. Let our chef surprise and delight you with every course.

\$45 PER PERSON. ASK YOUR SERVER FOR DETAILS.



PAMILYA

For parties of 10 or more, we offer a 5 course family-style meal designed to celebrate the warmth and communal spirit of Filipino dining.

\$65 PER PERSON. ASK YOUR SERVER FOR DETAILS.

ALMOST ALL OF OUR MENU ITEMS ARE **GLUTEN FREE** JUST ASK YOUR SERVER!

YOU HAVE TO START *SOMEWHERE*



A lot of people have been asking 'Why Denver?' Well, here's a quick rundown...

Eleven years ago, I was fortunate enough to meet some chefs while cooking at the Kentucky Derby. There were two in particular that I connected with, Max Mackissock @chefmaxmackissock Jen Jasinski @chefjenjasinski

While moving to Portland the following year, my family & I stopped into Denver, hung out with Max, Jen & a few other friends. Max said to me, 'Why not just stop here?'

I laughed & we continued on to Portland. However, every year since, Max would check in with me & continue to ask if I was ready to open up in Denver. Every year I would say no... Until one quick trip in 2022 & one amazing day spent with, Juan Padró @jpad16 of the @theculinarycreativegroup

This began the birth of...@magnakainanddenver

We can't wait to commune around the table with you & grow along side our Denver community.

Chef Carlo LaMagna
@TwistedFilipino

