



₱25 ANY PART

GOLDEN. CRUNCHY. FRIED FRESH ALL DAY.

Hot fried chicken on Gorordo Avenue, made the honest way. Every piece, every price and every step, right here on this page.

[Get directions](#)

[See the menu](#)

✓ Fresh batches all day

✓ Any part ₱25

✓ 102 Gorordo Ave., Kamputhaw

WHY OUR CHICKEN

WHAT MAKES EVERY PIECE WORTH IT

1

FRIED ALL DAY

We fry in batches from the morning on, so the tray you see is fresh, not hours old.

2

SEASONED THROUGH

Every piece is seasoned before it meets the flour, so the flavor is in the meat, not only on the skin.

3

A CRUST YOU CAN HEAR

Pressed into seasoned flour by hand for deep, craggy ridges that crackle when you bite.

4

ONE FAIR PRICE

Wing, drumstick, thigh or breast: ₱25 each. No upcharge for the bigger piece.

EVERY PIECE, EVERY PRICE

All parts are ₱25. Tap any item to see what's in it, how crunchy it is and what to pair it with.



₱25

DRUMSTICK

Juicy dark meat, crunchy all around. The crowd favorite.



₱25

WING

The most crust per bite, with crispy tips.



₱25

THIGH

Our juiciest, most tender piece.



₱25

BREAST

The biggest piece: lean, meaty and golden.



SAVE ₱10

₱140

6 PCS SET

Mix any parts. Right for a small family.



SAVE ₱30

₱270

12 PCS SET

Mix any parts. Made for the barkada.

Every item's coating contains wheat flour. Ask us about other allergens before you order.

NOTHING TO HIDE. HERE'S HOW WE MAKE IT.

You deserve to know what you're eating. These are the three steps every piece goes through before it reaches your bag.

01 SEASON

Each piece is cut into its part and seasoned with our house blend, so the taste goes all the way through.

02 COAT BY HAND

We press every piece firmly into seasoned flour. Pressing, not dusting, is what builds those extra-crunchy ridges.

03 FRY IN SMALL BATCHES

Batches go into the fryer through the day and come out golden and cooked through to the bone. Then straight onto the tray.



WHAT'S IN THE FLAVOR

FLAVOR	HEAT	TASTE	ALLERGENS
Classic Manookan	Not spicy	Savory, well seasoned, golden crunch	Wheat

Everything is fried in the same oil, so we can't promise zero cross-contact with any allergen.

Coming to this page

- Where our chicken comes from, and how often it's delivered
- The oil we use and how often we change it
- Measured nutrition values for every piece

YOUR QUESTIONS, ANSWERED STRAIGHT

Can't find your answer? Ask us at the stall or message our Facebook page.

NUTRITION

How many calories are in one piece?

We're having our pieces measured so we can post exact numbers here. Until then, as a general guide, a fried chicken piece is roughly 150 to 400 kcal depending on the part and size. Breast and thigh are the largest pieces; the wing is the smallest.

Which piece is the lightest?

The wing is the smallest piece. Taking off the skin cuts the fat a lot, though you lose the crunch.

DIETARY NEEDS

Is your chicken gluten-free?

No. The coating is made with wheat flour, and everything shares the same fryer.

Is it halal? Is it dairy-free?

Please ask us at the stall before you order and we'll tell you exactly what's in it. We'd rather answer you directly than guess on a website.

I have a food allergy. Can I eat here?

Our coating contains **wheat**. Ask us about anything else before ordering. Because all pieces share one fryer, we can't guarantee there's no cross-contact.

COOKING

Is the chicken cooked all the way through?

Yes. Every piece is fried until it's cooked through to the bone, then goes onto the tray.

Is it fresh or reheated?

We fry in batches throughout the day, so the tray keeps getting refilled with fresh pieces instead of reheating old ones.

KEEP IT CRISPY AT HOME

How long does it keep, and how do I reheat it?

Eat within 2 hours at room temperature. Put leftovers in a covered container in the fridge and finish them within 3 days. Let them sit out 10 minutes before reheating. Avoid the microwave alone: it makes the crust soggy.

Air fryer (best)

180 °C · 4–6 min

Turn once halfway.

Oven or turbo broiler

200 °C · 10–15 min

On a rack, so air reaches the bottom.

Pan

Medium heat · 3–4 min

per side

Dry pan, covered.

Microwave, in a hurry

60–90 sec + 2 min pan

The pan brings the crunch back.

OUR STORY

THE STORY BEHIND THE CRUNCH

In Cebuano, *manok* means chicken, and a *manookan* is a place for it. That's us: a fried chicken house on Gorordo Avenue that does one thing and does it properly.

Our rooster wears a chef's hat and a bandana, arms crossed, looking straight at you. He's proud, a little tough, and serious about his chicken. That's the attitude we fry with.

WHY WE STILL FRY IT FRESH

Frying all day is more work than reheating. We do it anyway, because you can taste the difference in the first bite: the crust cracks and the meat stays juicy. And we keep every part at ₱25, because good chicken shouldn't be something you save for payday.



PART OF THE NEIGHBORHOOD

Rain or shine, we're here for the students, riders, office workers and families of Kamputhaw. Come say hi. The first batch is out in the morning.

VISIT US

FIND US ON GORORDO AVENUE

102 Gorordo Ave., Kamputhaw, Cebu
City

Look for the red sign and the full tray of golden chicken.

Open in Google Maps



TRIED OUR CHICKEN?

Your review helps neighbors find us.

Search "Manookan Fried Chicken House" on Google Maps and tap **Write a review**. We read every one.