

STARTERS

Fries with Truffle Mayo

thick-cut fries, truffle paste, mayonnaise **280**

Edamame

edamame beans, sea salt **140**

Patatas Bravas

fried potatoes, spanish salsa, garlic aioli **280**

Beef Nachos

ground beef, tortilla chips, cheddar cheese, salsa, garlic aioli, jalapeño **440**

Crispy Calamari

beer-battered squid, sriracha mayonnaise **380**

Ceviche

tuna, calamansi, coconut milk, red onion, chili **480**
with tortilla chips **+70**

SALADS

Caesar Salad

romaine lettuce, bacon, croutons, parmesan, anchovy dressing **380**

Strawberry Cashew Salad

romaine lettuce, red cabbage, carrots, cucumber, roasted cashews, strawberry vinaigrette **360**

Mango Quinoa Salad

quinoa, romaine lettuce, roasted vegetables, cashews, mango vinaigrette **440**

add grilled chicken fillet **+180*

SNACKS

Beef Burger

100% beef patty, caramelized onions, cheese, lettuce, tomato, homemade brioche bun, thick-cut fries **480**
upgrade to double patty & cheese **+160**

Fried Chicken Sandwich

honey-glazed crispy chicken thigh fillet, sriracha mayo, shredded cabbage, thick-cut fries **440**

Fish & Chips

beer-battered fish, thick-cut fries, garlic aioli **440**

Grilled Cheese

homemade brioche, mozzarella, cheddar **360**
with truffle **+40**
with bacon & caramelized onions **+60**

TACOS

each solo order comes with two soft tacos

Sisig

crispy pork belly, sisig sauce, red chili **260**

Fish

beer-battered fish, lime sour cream, slaw **280**

Shrimp

grilled shrimp, corn & tomato salsa, lime **300**

Sampler

one piece each of sisig, fish and shrimp **440**

SOUPS

Roasted Pumpkin

roasted pumpkin, cream, cinnamon, croutons **240**

Potato Leek

potatoes, onion leeks, cream, croutons **220**

Tomato

italian tomatoes, basil **200**

PORK

Lechon Kawali & Kimchi Rice

crispy pork belly, kimchi fried rice, sesame oil **520**

Baby Back Ribs

tender pork ribs, sweet BBQ glaze, buttered corn solo with rice **580** / sharing ala carte **1,080**

Liempo with Ensalada

grilled pork belly, salted egg ensalada solo with rice **480** / sharing ala carte **880**

Sisig Rice Bowl

crispy diced pork belly, sisig sauce, fried egg, rice **480**

Pork Sinigang

grilled pork belly, smoky sinigang broth, vegetables **680**

BEEF

Sizzling Beef Sinigang

short ribs, sinigang gravy, french beans, garlic and onion confit **680**

Beef Salpicao

tenderloin, garlic, special soy sauce **720**

Filet Mignon

tenderloin steak, herb butter, demi-glace sauce, french beans, mashed potatoes **1,180**

Ribeye Steak

~450 grams angus beef ribeye, peppercorn gravy, french beans, choice of rice/garlic rice/mashed potatoes **3,180**

PLANT-BASED

Crispy Tofu Sisig

fried tofu, sisig sauce, onions, red chili **520**

Grilled Soy Cabbage

grilled cabbage, soy garlic sauce, sesame oil **280**

Roasted Vegetables

pumpkin, potatoes, carrots, eggplant, olive oil, herbs **380**

Vegetable Stir Fry

cabbage, carrots, young corn, zucchini, bell pepper, tofu, cashews, asian-style sauce **420**

CHICKEN

Chicken Kebab

grilled chicken thigh, garlic yogurt, zucchini, bell pepper solo with buttered rice **520** / sharing ala carte **920**

Chicken Inasal

filipino-style grilled chicken leg quarter, atchara, rice **480**

Chicken Teriyaki

fried chicken thigh cutlet, homemade teriyaki sauce, cabbage slaw, rice **460**

SEAFOOD

Saffron Salmon

pan-seared salmon, saffron cream sauce, french beans, mashed potatoes **780**

Tuna Steak

yellowfin tuna, savory brown sauce, grilled soy cabbage **640**

Grilled Mahi Mahi

grilled mahi mahi fillet, chimichurri sauce, zucchini, bell pepper, rice **580**

Salted Egg Shrimp

shrimp, homemade salted egg sauce **680**

Chorizo-Stuffed Squid

grilled squid, chinese chorizo rice, anato oil **680**

Miso Glazed Salmon

grilled salmon, miso cream, cabbage slaw, rice **740**

Baked Pompano

oven-baked whole pompano, capers, lemon, olive oil **760**

SIDES

White Rice **40 | 160**

Garlic Rice **60**

Kimchi Fried Rice **100**

Quinoa **140**

Mashed Potato **100**

Salted Egg Ensalada **80**

French Beans **160**

ALL DAY BREAKFAST

- Zambales Longganisa** 
ground garlic longganisa, eggs, atchara, garlic rice **460**
- Daing na Bangus** 
homemade boneless bangus, eggs, atchara, garlic rice **440**
- Beef Tapa**
marinated beef tenderloin, eggs, garlic rice **560**
- Spam with Kimchi Rice**
honey-glazed spam, eggs, kimchi fried rice **460**
- Big Breakfast**
bacon, hash brown, grilled tomatoes, eggs, strawberry jam, homemade wheat bread **480**
- French Toast** 
homemade brioche, caramelized apples, whipped cream **320**
- Fried Chicken & Pancakes** 
chicken thigh cutlet, gravy, pancakes, syrup **440**
- Blueberry Pancakes**
pancakes, blueberry compote, whipped cream **360**
- Garden Omelette**
eggs, cheese, bell pepper, mushroom, onion, zucchini, homemade wheat bread, salad **420**
- Smoothie Bowl**
mixed berries, mango, banana, granola, milk **420**

FOR THE KIDS

- Chicken Tenders**
boneless fried chicken, gravy **360**
- Mac and Cheese**
homemade cheese sauce, macaroni **280**
- Choco Chip Pancakes**
pancakes, chocolate chips, whipped cream **280**
- Hot Milk Chocolate** **100**
- Cold Fresh Milk** **80**
- Apple Juice** **80**

NOODLES

- Creamy Bacon & Garlic** 
bacon, garlic, cream, parmesan, spaghetti solo **480** / sharing **920**
- Longganisa Aglio Olio**
Zambales longganisa, olive oil, garlic, chili, spaghetti solo **440** / sharing **820**
- Seafood Marinara** 
italian tomatoes, shrimp, squid, mussel, basil solo **520** / sharing **980**
- Truffle Cream**
black truffle paste, cream, linguine solo **520** / sharing **980**
- Crispy Pancit**
fried canton noodles, shrimp, chicken, special sauce sharing **640**

DESSERT

- Bread Pudding** 
homemade brioche pudding, sweetened cream, cashews, vanilla ice cream **260**
- French Crepe** 
lemon sugar **180** | biscoff w/ vanilla ice cream **240**
nutella w/ vanilla ice cream **240**
- Mango Sago**
Zambales mangoes, sago, coconut milk **180**
- Chocolate Mud Cake** 
fudgy chocolate cake, dark chocolate ganache, cream, sea salt **220**
- Twix Bar**
dark chocolate, caramel, shortbread crust **180**
- Ice Cream**
2 scoops, choice of vanilla/chocolate/strawberry **140**
- Fresh Fruit Bowl**
assorted fresh fruit **200**

EXTRAS

- Bacon** **120**
- Hash Brown** **80**
- Corn** **60**
- Brioche Bread** **60**
- Wheat Bread** **60**
- Egg** **40**

BEVERAGES

- House Iced Tea** **140** | **560**
- Dalandan Juice** **160** | **640**
- Fresh Fruit Shake** **220**
Mango, Buko, Avocado, Watermelon, Mixed Berry, Strawberry, Banana, Strawberry & Banana, Cucumber Mint
- Berry Banana Protein Smoothie** **320**
- Brewed Coffee** **100**
- Twinings Tea** **80**
English Breakfast, Peppermint, Green Tea
- Soda** **100**
Coke Regular, Coke Zero, Sprite
- Tonic Water** **120**
- Bottled Water** **50**

BEERS

- San Miguel** **140**
Pale Pilsen, Light, Apple
- Engkanto Craft Beer** **240**
Lager, Honey Ale
- Imported Beers** **240**
Corona, Stella Artois

WINES

	Glass	Bottle
House Red Wine	320	1,200
Premium Red Wine	---	2,000
House White Wine	320	1,200
Prosecco	---	2,200

COCKTAILS

- Frozen Margarita**
silver tequila, triple sec, lemon **320**
- Pomada**
london dry gin, lemon **280** / **1,120**
- Berry Gin & Tonic**
london dry gin, mixed berries, lemon, tonic water **280**
- Mojito**
white rum, lime, mint, soda water **280**
- Lychee Martini**
vodka, dry vermouth, lychee **280**
- Negroni**
london dry gin, campari, sweet vermouth **320**
- Amaretto Sour**
amaretto liqueur, lemon **280**
- Old Fashioned**
bourbon, bitters **280**
- Whiskey Sour**
bourbon, lemon **280**
- Ube Coco Rum**
ube cream liqueur, malibu rum, coconut syrup **320**
- Red Sangria**
red wine, brandy, orange, apple **280** / **1,120**

LIQUORS

	Shot	Bottle
Johnnie Walker Whisky		
Black Label	220	3,200
Double Black Label	280	4,200
Blue Label	700	12,000
Jack Daniel's Whiskey	220	2,200
Ube Cream Liqueur	250	2,600
Absolut Vodka	220	2,100
Tanqueray Gin	220	2,400
Jose Cuervo Gold Tequila	260	2,600
Patron Silver Tequila	480	8,800