





Soups

Mushroom Soup (2-3) Stewed mushroom with homemade cream sauce

₱220

➤ Pumpkin Carrot Soup (2-3)

₱200

Puree of pumpkin and carrots with bacon bits

★ Bulalo (2-3)

₱440

Soup broth with bone-in beef shanks, sweet corn, and pechay leaves

Ensaladas y Verduras

Salads and Vegetables

Chicken & Mango Salad (2-3) Lettuce with grilled chicken and mango

₱335

vinaigrette

Caesar Salad (2-3)

₱280

Lettuce with bacon, croutons and Ceasar dressing

Squash Gratin (2-3)

₱265

Layered baked squash with cheese and bechamel sauce

₱270

Stir fry shrimp, broccoli and cauliflower with sweet oyster and chili sauce

Shrimp, Broccoli & Cauliflower (2-3)



2 pieces handmade soft tortillas filled with breaded shrimp, radish, and chili-garlic sauce

Tacos and Appetizers

₩ Fish Tacos (sf) (s) ₱350

2 pieces handmade soft tortillas filled with fish, our signature cornslaw, and cilantromavo sauce

Croquettas de Chorizo

3 pieces croquettes with Spanish chorizo and creamy bechamel filling

₱180 Butter Spinach Cheese Sticks

8 sticks of sauteed spinach in butter, wrapped with cheese in lumpia wrapper

Squid Ink Calamari (sf)

Deep fried squid rings coated with squid ink butter. Served with mustard-mayonnaise

Nachos Grande (2-3) ₱440

Tortilla chips topped with pulled pork carnitas, lettuce, pickled jalapenos, green onions and tomatoes. Served with salsa roja and cheese dip



₱195

₱245



Platos Principales

Main Course











Pan seared chicken breast with bacon, basil, and demi-glace sauce. Served with potato gnocchi

Fried Honey Garlic Chicken (2-3) ₱300

₱325 crumbs, parsley, and french fries

★ Butterfly Shrimp Fritters (2-3) Medium sized shrimp dipped in tempura batter and deep-fried for a delightful crunch. Served with homemade sweet and sour sauce.

₱570 Tuna fish fillet topped with papaya relish and bread crumbs

Grilled, seasoned, and stuffed whole squid with tomatoes, onions and bell pepper

₱360





₩ Pork Belly Ranchero (2-3) Pork belly slices cooked with our signature Ranchero sauce (choice of mild or medium spicy). Served with salsa roja and fried egg.

₱400

₱300

₱320

₱420

₱390

Pork Humba (n) (2-3)

Braised pork belly with banana blossoms, peanuts, kalamay in sweet soy-vinegar sauce.

Pork Sisig (s) (2-3)

Crispy diced pork belly with chili, onion, bell pepper, and garlic aioli sauce

★ Callos a la Madrilena (2-3) Ox tripe, veal shank, chorizo de bilbao in tomato-based stew

★ Kare-kare Pork Belly (sf) (n) (2-3) Deep fried pork belly with vegetables, bagoong, and peanut sauce







★ Chicken Fingers with Home Fries (2-3) ₱340 ★ Chicken Saltimboca with Gnocchi (2-3)

Deep fried chicken fillet with honey garlic Oriental sauce

Nacho Herbs Chicken Wings (2-3) Pan fried chicken wings with nacho

Seafood

₱365

Papaya-Crusted Grilled Fish (2-3)

Grilled Stuffed Squid (2-3)





Beef

★ Filipino Style Lechon Baka (2-3) Spit-roasted young calf served with Filipinostyle sauce and mixed buttered vegetables

₱395

Beef Ribs with Barbeque Sauce (2-3) Charcoal grilled beef ribs with our signature BBQ sauce

₱505

✓ Osso Bucco with Spanish Risotto (2-3) Braised beef shanks served over Spanish rice

₱470

Ropa vieja (2-3)

₱405

Fork-tender braised Beef and vegetables in a rich tomato based sauce.

Burrito Bowl (2-3)

₱310

Ground Beef with lettuce, corn, radish slices, nacho chips, pico de gallo, shredded cheese, green onions, and our in house taco dressing.

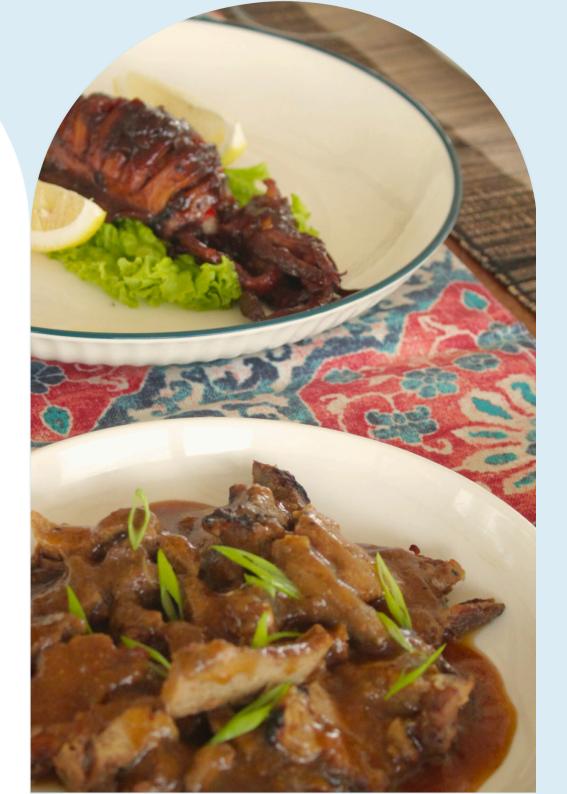
Mutton

Kalderetang Karnero (2-3)

₱554

Traditional Filipino sheep stew slowly cooked in a rich blend of tomato sauce, pineapple juice, and savory liver.











Garlic Rice



Desserts



Apple Crumble
Our very own homemade apple crumble with creamy vanilla ice cream on the side
P145

★ Churros Con Chocolate

Crispy and chunky dough fritters coated with cinnamon and sugar, served with a

₱260





rich chocolate dip

★ Tarta de Santiago
 Our version of Spanish almond cake, dusted with powdered sugar
 ₱150





Bebidas

Drinks

Lychee Lemonade

1L Pitcher ₱170 1 Glass ₱60

House Blend Iced Tea

1L Pitcher P170
1 Glass P60

Softdrinks 320ml
Coke regular/ Coke Zero
/ Royal Tru Orange

San Miguel Light Bear / P90
Pale Pilsen 330ml

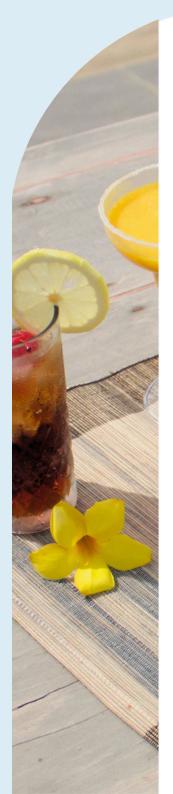
Tinto de Verano (Sangria)

1L Pitcher ₱730

Seasonal Fruit Shake
Dragon fruit
Mango

*Please ask our servers for fresh juices/shakes available







Cocteles

Cocktails



Mango Margarita

Mango, Orange, Lime, Silver tequila, and orange liquer

₱280

Amaretto Sour

Amaretto, lemon, and egg white

P280





Madras Vodka
Cranberry, orange, vodka, lime
₱250







Cuba Libre
Coca-cola, lime, golden rum
₱225



