

La Cantina

FILIPINO + LATIN AMERICAN
COMFORT FOOD



★ *Crowd favorite*

✂ *Chefs Recommendation*

(d) contains dairy **(sf)** contains seafood

(s) spicy **(n)** contains nuts

Tacos y Tapas

Tacos and Appetizers

★ *Shrimp Tacos* (sf) (s) P290
2 pieces handmade soft tortillas filled with breaded shrimp, radish, and chili-garlic sauce

✂ *Fish Tacos* (sf) (s) P350
2 pieces handmade soft tortillas filled with fish, our signature cornsawl, and cilantro-mayo sauce

Croquetas de Chorizo P195
3 pieces croquettes with Spanish chorizo and creamy bechamel filling

Butter Spinach Cheese Sticks P180
8 sticks of sauteed spinach in butter, wrapped with cheese in lumpia wrapper

Squid Ink Calamari (sf) P245
Deep fried squid rings coated with squid ink butter. Served with mustard-mayonnaise

Nachos Grande (2-3) P440
Tortilla chips topped with pulled pork carnitas, lettuce, pickled jalapenos, green onions and tomatoes. Served with salsa roja and cheese dip



Sopas

Soups

Mushroom Soup (2-3) P220
Stewed mushroom with homemade cream sauce

✂ *Pumpkin Carrot Soup* (2-3) P200
Puree of pumpkin and carrots with bacon bits

★ *Bulalo* (2-3) P440
Soup broth with bone-in beef shanks, sweet corn, and pechay leaves

Ensaladas y Verduras

Salads and Vegetables

Chicken & Mango Salad (2-3) P335
Lettuce with grilled chicken and mango vinaigrette

Caesar Salad (2-3) P280
Lettuce with bacon, croutons and Caesar dressing

Squash Gratin (2-3) P265
Layered baked squash with cheese and bechamel sauce

Shrimp, Broccoli & Cauliflower (2-3) P270
Stir fry shrimp, broccoli and cauliflower with sweet oyster and chili sauce





Platos Principales

Main Course



Pork

- ✂ *Pork Belly Ranchero* (2-3) **P400**
Pork belly slices cooked with our signature Ranchero sauce (choice of mild or medium spicy). Served with salsa roja and fried egg.

- Pork Humba* (n) (2-3) **P300**
Braised pork belly with banana blossoms, peanuts, kalamay in sweet soy-vinegar sauce.

- Pork Sisig* (s) (2-3) **P320**
Crispy diced pork belly with chili, onion, bell pepper, and garlic aioli sauce

- ★ *Callos a la Madrilenia* (2-3) **P420**
Ox tripe, veal shank, chorizo de bilbao in tomato-based stew

- ★ *Kare-kare Pork Belly* (sf) (n) (2-3) **P390**
Deep fried pork belly with vegetables, bagoong, and peanut sauce



Chicken

- ★ *Chicken Fingers with Home Fries* (2-3) **P340**
Breaded chicken breast strips served with home fries and honey mustard sauce

- ✂ *Chicken Saltimboca with Gnocchi* (2-3) **P380**
Pan seared chicken breast with bacon, basil, and demi-glaze sauce. Served with potato gnocchi

- Fried Honey Garlic Chicken* (2-3) **P300**
Deep fried chicken fillet with honey garlic Oriental sauce

- Nacho Herbs Chicken Wings* (2-3) **P325**
Pan fried chicken wings with nacho crumbs, parsley, and french fries

Seafood

- ★ *Butterfly Shrimp Fritters* (2-3) **P365**
Medium sized shrimp dipped in tempura batter and deep-fried for a delightful crunch. Served with homemade sweet and sour sauce.

- Papaya-Crusted Grilled Fish* (2-3) **P570**
Tuna fish fillet topped with papaya relish and bread crumbs

- Grilled Stuffed Squid* (2-3) **P360**
Grilled, seasoned, and stuffed whole squid with tomatoes, onions and bell pepper



Beef

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

P395

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

P505

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

P470

- Ropa vieja* (2-3)
Fork-tender braised Beef and vegetables in a rich tomato based sauce.

P405

- Burrito Bowl* (2-3)
Ground Beef with lettuce, corn, radish slices, nacho chips, pico de gallo, shredded cheese, green onions, and our in house taco dressing.

P310

Mutton

- Kalderetang Karnero* (2-3)
Traditional Filipino sheep stew slowly cooked in a rich blend of tomato sauce, pineapple juice, and savory liver.

P554



Rice

Plain Rice

1 Cup	P40
Platter	P120

Garlic Rice

1 Cup	P45
Platter	P180

Postres

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 rich chocolate dip

P260



✂ Tarta de Santiago

Our version of Spanish almond cake, dusted with powdered sugar

P150



Bebidas

Drinks

Lychee Lemonade

1L Pitcher	P170
1 Glass	P60

House Blend Iced Tea

1L Pitcher	P170
1 Glass	P60

Softdrinks 320ml

P60

Coke regular / Coke Zero
/ Royal Tru Orange

San Miguel Light Bear / Pale Pilsen 330ml

P90

Tinto de Verano (Sangria)

1L Pitcher	P730
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Seasonal Fruit Shake

P170

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

₱280



Madras Vodka

Cranberry, orange, vodka, lime

₱250

Lychee Martini

Lychee, vodka, lime

₱250



Cuba Libre

Coca-cola, lime, golden rum

₱225



