

## Tapas Calientes

	Php
<b>Gambas al Ajillo</b> Prawns with garlic in olive oil	500
<b>Albondigas con Queso</b> Meatballs with mozzarella in chorizo pimiento sauce	480
<b>Beef Salpicao</b> ● Tenderloin with garlic in olive oil	480
<b>Fabada Asturiana</b> Bean stew with chorizo, pork belly and blood sausage	480
<b>Calamares a la Mediterraneo</b> Squid with bell peppers, olives and capers	450
<b>Calamares a la Romana</b> Fried battered squid	450
<b>Calamares al Vino Tinto</b> Baby squid in red wine sauce	450
<b>Chorizo de Bilbao al Vino Tinto</b> Chorizo in red wine sauce	450
<b>Cantimpalitos al Horno</b> Grilled cocktail sausages	450
<b>Pollo de Moruno</b> ● Moorish chicken kebabs with yogurt drizzle	450
<b>Croquetas de Espinacas Con Queso</b> Spinach, mushroom and blue cheese	350
<b>Empanadillas de Jamon y Pollo</b> Homemade ham and chicken pies	350
<b>Tortilla Española</b> ● Potato and onion omelette	300

LEGEND: ● Vegetarian ● With Nuts ● Healthy ● Signature Dish

For any food restrictions, allergies and preferences such as less salt and sugar, kindly approach your server so we can adjust.



Pollo de Moruno



Ensalada de Atun

## Tapas Frias

	Php
<b>Montadito de Jamon y Queso Manchego</b> Canapes of Jamon Serrano and Manchego	550
<b>Montadito de Salmon y Queso Blanco</b> Canapes of smoked salmon and kesong puti	500
<b>Montadito de Ensalada de Gambas</b> ● Canapes of shrimps with mayonnaise and fish roe	450
<b>Boquerones al Ajillo</b> Anchovies in vinegar, garlic and olive oil	400

## Charcuteria

<b>Tabla Mixto</b> ● Assortment of quesos and embutidos	1,750
<b>Tabla de Embutidos</b> ● Jamon Serrano, lomo Iberico, salchichon Iberico with nuts, grapes, olives and figs	1,100
<b>Tabla de Quesos</b> ● Manchego, brie, emmental, parmesan with nuts and grapes	850

## Sopas

	Php
<b>Sopa de Camaron</b> Shrimp bisque with brandy	350
<b>Sopa de Lentejas y Chorizo</b> Lentil soup with chorizo, smoked ham, carrots	350
<b>Sopa de Ajo</b> ● Bread soup with garlic, chorizo, egg	200

Rates are inclusive of all applicable taxes.  
Prices may vary without prior notice.

## Ensaladas

	Php
<b>Ensalada de Atun</b> ●● Tuna loin, eggs, black olives, Baguio beans, marble potatoes, tomatoes with horseradish	550
<b>Ensalada de Queso Azul</b> ●● Arugula, blue cheese, tomatoes, cashew nuts with apple cider lime dressing	500
<b>Ensalada de Naranja</b> ● Arugula, oranges, red beets, onions and feta cheese with citrus vinaigrette	400



Montadito de Salmon y Queso Blanco

## Paellas

	Solo	Grande (Serves 3 - 4 persons)
<b>Marinara</b> Blue marlin, shrimps, squid, mussels	Php 750	Php 1,100
<b>Negra con Camarones</b> Shrimps and squid with ink	750	1,100
<b>Valenciana</b> Beef tenderloin, chicken, chorizo	700	1,000
<b>Verduras</b> ●● Broccoli, zucchini, asparagus, Baguio spinach	650	1,000
<b>Fideua</b> Pasta paella with clams	600	850



Negra con Camarones

Cochinillo Asado



## Especialidad de la Casa

	Php
<b>Cochinillo Asado</b> (Serves 8 - 10 persons) Whole roasted suckling pig with garlic and fresh herbs Order 24 hours in advance	12,000
<b>Filete T-Bone al Brandy con Champiñones</b> US Beef T-bone steak with brandy glaze, served with grilled shiitake mushrooms, asparagus and potatoes	3,500
<b>Pescado al Horno</b> Baked Lapu-lapu with potatoes and vegetables	1,650
<b>Pollo Asado</b> Whole rosemary and garlic chicken with potatoes, French beans, and carrots, slow roasted for three hours	1,600
<b>Lengua con Champignon</b> Beef tongue stewed in mushroom sauce with olives and mushrooms	1,150
<b>Callos a la Madrileña</b> Beef tripe, chorizo, garbanzos	850

## Postres

	Php
<b>Casadielles</b> Walnut filled puff pastry	320
<b>Pan de Monicion a la Mode</b> Chocolate custard cake topped with vanilla ice cream	300
<b>Flan de Coco</b> Crème brûlée with coconut meat	300
<b>Canonigo</b> ● Baked meringue with rhum syrup	250
<b>Gelato de Crema Catalana</b> Homemade custard gelato with sugar cookies	250