

Tapas

Paté de Pollo | 450 | Chicken liver, rendered bacon, sweet onions,
house-made baguette, olive oil

Bruschetta Trio | 550 | Queso, Spanish-style dried sardine, olive, tomato, smoked pepper,
Brie, jamón, capers, romesco, garlic confit, basil

Croquetas de Jamón | 550 | Spanish ham, crema, butter, romesco sauce

Croquetas de Queso Azul | 625 | Blue cheese, crema, salsa pomodoro

Calamares Fritos | 475 | Squid fillets, lemon, butter, garlic confit, beer batter

Callos con Garbanzos | 575 | Garbanzos, Spanish chorizo, tomato, chili

Gambas al Ajillo | 525 | Dried chili, roasted garlic, olive oil, lemon, cilantro

Salpicão de Pescado | 695 | Cubes of market fish, garlic confit, citrus-soy, olives

Salpicão de Vaca | 605 | Beef tenderloin, garlic chips, red wine, peppercorn sauce

Lengua Salpicão | 795 | Ox tongue, red wine, olives, mushrooms



Deli

Cheese Platter | 950 | Signature cheese selection, assorted house-made dips

Charcuterie Board | 1,250 | House-made crackers, cheeses, cold cuts

Cold Cuts | 795 | Cured meat selection, rustic assortment of cold cuts

Ración

Ostras Sisig | 695 | Fresh oysters, beer batter, citrus-soy, banana peppers, onion slivers

Pollo Frito Español | 595 | Spanish fried chicken, romesco, spiced honey,
blue cheese dip, vegetable crudité

Fabada | 795 | Boneless pork leg, Spanish chorizo, smoked paprika, olives

Lengua con Setas | 625 | Ox tongue, olives, mushrooms, peppercorn sauce, white wine

Pierna de Puerco Frita | 1,150 | Blistered pork leg, spiced vinegar, steak fries

Solomillo à la Plancha | 1,750 | Filet mignon, beef au jus, tostones de patatas, crema



BRANDY	SHOT	BOTTLE
Carlos I	320	4,640
Emperador Light	150	600
Fundador	240	2,150

COGNAC

Hennessy VSOP	765	13,460
Remy Martin XO	1,900	43,000
Remy Martin VSOP	815	13,690
Martell Cordon Bleu	2,150	29,520
Martini Bianco (Dry/Rosso)	220	3,750

GIN

Bombay Sapphire	330	4,200
Tanqueray	230	4,650
The Bar	155	1,475

TEQUILA

Patrón Reposado	565	13,500
Patrón Silver	445	11,500
1800 Tequila Gold	380	5,770
1800 Tequila Silver	310	7,200
Jose Cuervo		
Gold	225	3,950
Silver	200	3,480

BOURBON & WHISKY

Chivas Regal	300	6,200
Crown Royal	270	5,500
Dalmore		
12-year-old	750	16,500
15-year-old	1,300	24,500
18-year-old	1,900	36,195
Dalmore King Alexander III	3,055	45,000
Dalmore Cigar Malt	1,350	31,000
Whyte & Mackay	250	3,650
J&B	290	3,650
Jack Daniels	325	5,500
Jim Beam	165	2,690
Jura Origin	380	8,700
Jura Prophecy	695	14,000
Jura 16-year-old	450	9,900
Jura Superstition	770	7,900
Johnnie Walker		
Black	400	4,965
Double Black	450	7,695
Red	155	2,605

	SHOT	BOTTLE
Andy Player	155	950
Shackleton Blended Malt	315	6,700

VODKA & RUM

Absolut Blue/Citron/Pear/ Kurant/Mandrin/Vanilla	240	4,640
Stolichnaya	290	3,735
Grey Goose	330	7,500
Captain Morgan	165	2,300
Bacardi		
Gold/Silver	245/230	3,180/3,000
151	345	7,900
Zabana Small Batch		
1997	650	13,750
Sherry Oak	315	6,950
House Rum	140	485

LIQUEUR

Baileys Irish Cream	320	4,640
Southern Comfort	230	3,530

CHAMPAGNE

Moët & Chandon		18,000
Veuve Clicquot Ponsardin		16,000

BEER

Cerveza Negra		240
San Miguel Light, Pale Pilsen		190
San Miguel Beer		
Flavored (Lemon, Apple)		240
Premium, Super Dry		240
Tiger Beer		230
Smirnoff		240
Corona		410
Heineken Draft Beer		
250 ml		250
500 ml		420
Sapporo		410
Stella Artois		390
Asahi Beer		390

SHOOTER/FLAMING

Alabama Slammer Shooter	240
Southern Comfort, amaretto, gin	
B52	270
Baileys, Kahlúa, Grand Marnier	

COCKTAILS (Long/Short Drinks)	SHOT		SHOT
Amaretto Sour Amaretto sour, sweet-sour mix	240	Piña Colada Malibu, white rum, fresh pineapple, cocoa powder	265
Americano Campari, sweet vermouth	270	Old-Fashioned Whisky, Angostura bitter	265
Negroni Campari, sweet vermouth, gin	330	Tequila Sunrise Tequila, orange juice, grenadine	275
Dry Martini Gin, dry vermouth	265	Margarita (Classic/Frozen) Tequila, triple sec, sweet-sour mix	265
Gin & Tonic Gin, tonic water	250	Long Island Tea Gin, vodka, dark rum, tequila, triple sec, sweet-sour mix	310
Singapore Sling Gin, cherry, brandy (Heering), triple sec, Bénédictine, grenadine	330	Weng-Weng Rum, gin, vodka, tequila, brandy, whisky, pineapple juice, orange juice, grenadine	360
Black Russian Vodka, Kahlúa	310	Zombie Dark rum, white rum, apricot brandy, Bacardi 151, grenadine, syrup, pineapple juice	275
White Russian Vodka, Kahlúa, cream	380	MOCKTAILS	
Mai Tai Dark rum, amaretto, triple sec, dry orange, curacao, pineapple juice	350	Pomegranate Lemonade Lemon juice, club soda, pomegranate syrup	210
Strawberry Daiquiri Rum, sweet-sour mix, strawberry purée	310	Shirley Temple Lemon juice, lemon and lime soda, pomegranate syrup	210
Classic Mojito Rum, club soda, lime juice, mint leaves	265	Basilur (tea-based)	170
		Sweet Sunrise	190

JUICES

Fresh Juices or Shakes 265
Mango (ripe/green),
Pineapple, Watermelon

Orange 390

Chilled Juices 210
Mango, Orange, Apple,
Pineapple, Dalandan

TEA (Hot/Cold)

Chamomile, Earl Grey 165
English Breakfast, Japanese

Sencha

Lemon Iced Tea 165

Frozen Iced Tea 225

COFFEE

Brewed 155

Decaffeinated 155

Espresso 160

Double Espresso 240

Cappuccino 170

Caffé Mocha 170

Caffé Latte 170

Affogato 285

Hot Chocolate 185

Milk (Hot or Cold) 150

SOFTDRINKS

Coke, Coke Light, Coke Zero, 140
Sprite, Royal Tru-Orange

WATER

Summit

Sparkling 165

Still 165

Perrier Sparkling Water 280

Soda Water 160

Tonic Water 160

SMOOTHIES

Kiwi, Strawberry, Strawberry Kiwi, 320

Choco Banana, Banana Caramel

FRAPPE

Mocha, Caramel Vanilla 320

Dark Chocolate



Wine List

CALIFORNIA

	GLASS	BOTTLE
Ernest & Julio Gallo, Merlot-California This red wine is dry, medium-bodied and has robust flavors of blackberry, plum and red cherry, softened by hints of vanilla. Enjoy with grilled meats, cheese and spicy dishes.	450	1,640
Ernest & Julio Gallo, Chardonnay This white wine is medium-bodied, dry and crisp. Perfect with poultry, mild cheeses or creamy pasta dishes.	450	1,640
Barefoot Moscato Delightfully sweet with lush, fruity aromas. Perfect with fruits or mild cheese.		1,850
Barefoot Cabernet Sauvignon Big berry flavors like currant, raspberry and blackberry jam with a velvety vanilla finish.		1,950

ITALY

Il Poggio, Chianti Blended Italian grapes with light hints of herbs and peaches. Perfect with grilled meat, smoked bacon or sausage.		2,830
Natale Verga, Pinot Nero Nuare An Italian red wine with a ruby-colored shimmer, a perfect spice aroma and an excellent balance of acidity and strawberry and cherry flavors. Best with pasta in tomato sauce and cheese.		2,715
Boido, Pinot Bianco Veneto IGT An elegant wine with a bright straw yellow color and a soft greenish reflection in a fruity flavor. Matured with an intense fragrance that resembles the scent of a freshly baked bread crust. It is recommended as an apéritif.		2,490
Boido, Pinot Grigio Emilia IGT Has a sapid dry, balanced taste with a pleasant, slightly bitter finale that complements its lemon and green apple taste. Best paired with chicken.		2,380
Il Roccolo, Riesling Italice DOC The aroma of this versatile wine is like freshly-cut grass and is very mild to the nose. The pleasantly acidic to metallic taste is perfect for all kinds of cheeses.		2,605
Capetta, Brut This balanced wine with pronounced acidity has different light straw colors with greenish highlights. It can be served as an apéritif and as a pairing for all kinds of snacks and fine cocktails.		2,715

All prices are inclusive of VAT and subject to service charge and applicable taxes.

Wine List

ITALY

BOTTLE

Boido, Prosecco DOC Spumante

3,170

Light-bodied with a fairly neutral palate and white peach aroma. It is perfect as an apéritif, excellent with fish and crustaceans, and goes well throughout a full-course meal.

Pagano, Vino da Tavola Rosso

3,170

This classy, easy-drinking red wine is medium-bodied and full of ripe, fruity flavors. An ideal match

for tomato-based pasta dishes and grilled red meats.

Pagano, Vino da Tavola Bianco

3,280

Blended from traditional Italian grape varieties, this wine shows light hints of herbs and peach. Enjoy it with fish and chips.

Casa Bella, Lambrusco Bianco EIGT

2,605

Sparkling, sweet and rounded—an easy-drinking wine for all occasions. Best paired with cheese, grapes and sweet desserts.

FRANCE

Chateau Bouteilley 2017

4,075

Round and full-bodied wine with hints of dark cherries and vanilla. Well-balanced with a long finish.

Gustave Lorentz Pinot Blanc 2017

4,185

Light gold-yellow in color with an intense, fresh nose of citrus fruits and refined complexity. Well-balanced with a strong fruitiness and a dry, elegant finish.

AUSTRALIA

Laughing Lizard Cabernet Shiraz 2016

2,490

The wine overflows with ripe berry fruit flavors and just a hint of spice. It is soft and smooth.

Laughing Lizard Chardonnay 2018

2,490

Fresh melon and tropical fruit flavors supported by subtle creaminess. Lingering clean and crisp finish.

Hardy's VR, Shiraz

Fresh raspberry and blueberry aromas with hints of plum and chocolate. It is a nice complement to lamb and meat dishes with its strong peppery flavor.

Hardy's VR, Chardonnay

1,750

The fruit finish is balanced with oak notes from the aging process. The nose is filled with ripe peach and pineapple pear notes. It goes well with light seafood dishes or cream soup.

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	BOTTLE
CHILE	
Sanama Reserva Carmenere Aromas of red and black fruits and fresh red peppers with spicy notes. Fruity, well-structured with round tannins and a powerful and lingering finish.	2,380
Sta. Luz Sauvignon Blanc Juicy and stony with washing acidity, the wine has flavors of honeydew and lime with a nice grassy finish. Best to drink with salads, shellfish and ceviche.	1,650
Sta. Luz Merlot This wine is medium-bodied with plum, spiced dark berries, rounded with tannin and well-integrated with an oak flavor and a distinct density of merlot. Best with rich meats and pasta dishes.	1,650
Los Boldos Chardonnay 2017 Medium to full-bodied white wine. It is bright pale, yellow in color, young and fruity with aromas of tropical fruits, apricots and pears.	2,715

