

BOCADILLO Y TACOS



VIPS

Guacamole 100
Tomatillo Salsa Verde 40
Pico De Gallo 50
Salsa 50

SIDES

Mexican Rice 160
Plain Rice 55
Elote 320
Tortilla Chips 150
Yuca Parmesan 170
Truffle Fritters



Paella Valenciana 695
Paella Negra 895
Paella Mixta 825

Fritas Con Champiñones (2-3pax) P450

Mushroom Fries. Golden and crisp on the outside, these fries are a tantalizing canvas for a generous topping of sautéed mushrooms.

Repollo Nacho con Queso (4-5pax) P630

Batter coated deep fried green cabbage drizzled with garlic ranch dressing and nacho cheese, topped w/ chili con carne and pico de gallo.

Ostras (2-3pax) **P650**

Baked Oyster Rockefeller. Plump, fragrant shallots, and a hint of. Topped generously with a velvety blanket of cheesy bechamel, each oyster is carefully baked to a golden perfection.

Patatas Bravas (2-3pax) P490

Patatas Bravas, a Spanish tapas classic. Golden cubes of crispy, pan-fried potatoes are artfully seasoned and served with a rich and smoky bravas sauce, featuring tomatoes, paprika, and a hint of spice, creamy aioli.

Hickory Barbacoa Pollo y Patatas Fritas (2-3pax) P420

Hickory BBQ Chick n' Chips. Succulent chicken, glazed to perfection with hickory barbecue sauce, takes center stage. Nestled alongside, golden and crispy hand-cut potato chips offer a satisfying crunch.

Tuna Ceviche Tostadas (2-3pax)

A fresh and flavorful dish featuring marinated raw tuna served atop crispy corn tortillas. Spooned onto crisp tostada shells, creating a contrast of textures between the crunchy tortilla and the tender fish.

PASTAS

Gambas Al Ajillo Pasta (1-2pax) P450

Shrimp, sautéed to perfection in a sizzling garlic-infused olive oil, dance gracefully with al dente spaghetti. The dish is crowned with a sprinkle of fresh parsley, adding a burst of color and herbal aroma.

Pasta Verde (1-2pax) P470

This exquisite dish features al dente fettuccine bathed in a lush green sauce crafted from fresh basil, Green Pepper, spinach, and garlic.

Penne Pollo Pasta (1-2pax) P520

Delight in a symphony of flavors with our Penne Pollo Pasta. Al dente penne, generously coated in a creamy tomato basil sauce, plays host to tender strips of grilled chicken.

Pasta Cremosa Champinones Al Ajillo (1-2pax) P420

Al dente penne bathed in a creamy garlic-infused sauce topped with tender mushrooms.

Carnitas Burrito (1-2pax) P420

Savor the perfection of slow-cooked pork carnitas in our signature burrito. Tender shreds of seasoned pork, cilantro-lime rice, black beans, and vibrant pico de gallo unite in a warm tortilla.

Caliente Pollo Sandwich (1-2pax) P365

Succulent fried chicken, marinated in a fiery blend of spices, takes center stage within a soft, artisanal roll.

Barbacoa Taco (1-2pax) P430

Barbacoa Taco. Slow-cooked to perfection, tender shreds of seasoned beef barbacoa warm tortilla. The rich and aromatic meat, infused with a medley of spices, offers a savory journey for your taste buds.

Birria Taco Con Queso (1-2pax) P470

Slow-cooked, flavorful birria meat, tender and succulent, in a warm flour tortilla. The birria taco takes an extra layer of decadence with a generous sprinkle of melted queso.

Classic Sliders (2-3pax) P335

Seasoned grilled beef patty, toasted slider buns. Melted cheddar cheese blankets the juicy patty, Topped with pico de gallo and tangy mayonnaise.

Bocadillo Pimeinto de carne (1-2pax) **P520**

Sausage & Peppers Sandwich. Grilled to perfection, flavorful sausages, with sautéed bell peppers and onions. On a soft long bun, savory and slightly sweet flavors is enhanced by a touch of smoky seasoning.

Chimichanga (2-3pax) P420

A popular Mexican-inspired dish consisting of a flour tortilla filled with a savory mixture, typically including seasons meat (such as shredded chicken or beef), beans, cheese, and sometimes rice. The tortilla is folded and then deep-fried until crispy.

Chicken Fajitas (2-3pax) P420

A Tex-Mex culinary delight featuring grilled or sautéed strips of chicken seasoned with a blend of spices such as cumin, chili powder, and paprika. The chicken is typically cooked alongside sliced onions and bell peppers, infusing the dish with vibrant colors and flavors. Once cooked, the chicken and vegetables are often served sizzling on a hot skillet or platter, accompanied by warm flour tortillas.

Beef Quesadilla (2-3pax) P240

A savory Mexican-inspired dish made with a flour tortilla folded over a filling of seasoned beef and melted cheese. The beef is typically cooked with spices like cumin, chili powder, and garlic until tender and flavorful. Along with shredded cheese, sautéed onions, and peppers. Served with sides such as salsa, guacamole, and sour cream.

Fish Tacos (2-3pax) **P220**

Crispy fish fillets served inside soft corn or flour tortillas, topped with a variety of fresh and flavorful ingredients, such as shredded cabbage or lettuce, diced tomatoes, onions, cilantro, and a creamy sauce like chipotle mayo.

Spanish Beef Stew (2-3pax) P620

Tender chunks of beef, marinated to perfection, mingle with an aromatic blend of Spanish spices, Slow-cooked to allow flavors to meld.

Dry Rubbed Angus Ribeye Steak (2-3pax) P1,800

Seasoned with a signature dry rub. Grilled to perfection, the exterior boasts a flavorful crust while the interior remains tender and juicy. Served alongside with sautéed sweet peas.

Old Fashioned Fried Chicken (5-6pax) P620

A Boneless crispy exterior revealing tender, juicy meat within. a nostalgic, home-style goodness that captures the essence of classic comfort food. Served with a side country-style gravy

Salted Egg Crispy Pork Knuckle (5-6pax) P1,300

Roasted pork knuckle, tender meat beneath. A luscious salted egg yolk coating adds a rich and savory depth

Chili Garlic Crispy Pork Head (5-6pax) P2,200

Bathed in a zesty chili garlic glaze, each bite is an adventure into a world of heat and savory indulgence

Lengua Salpicado (2-3pax) P890

A Spanish inspired Filipino classic that transforms beef tongue into a savory masterpiece. Tender strips of slow-cooked ox tongue, simmered tomato-based sauce, Infused with garlic, onions, and bell peppers

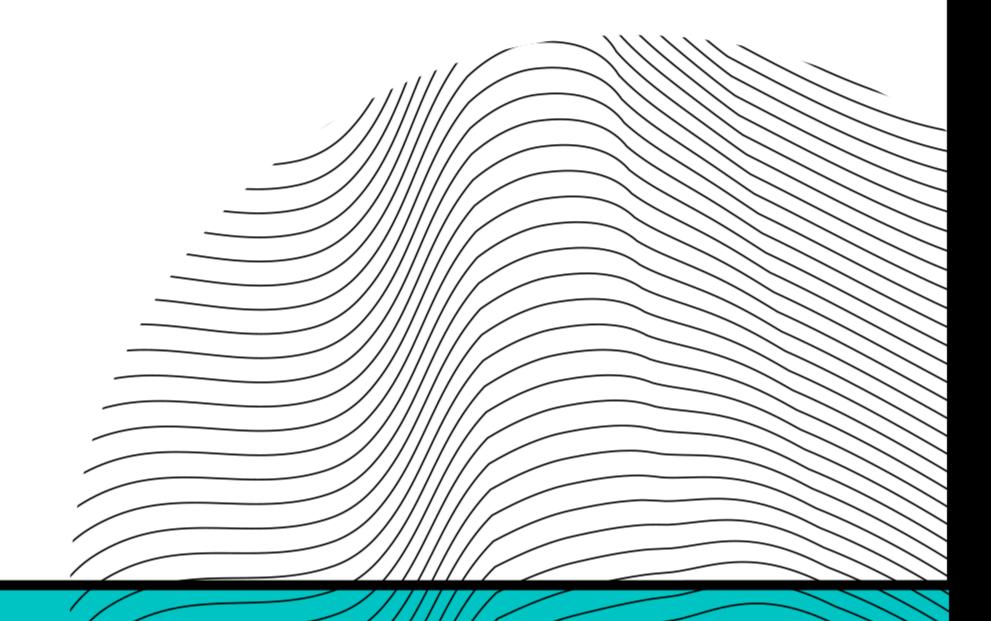
SOPAS

Beef and Bean Chilli Soup (1-2pax) P360

Hearty chunks of succulent beef with black beans, chili peppers cumin, and smoked paprika creating a flavorful broth.

Brocolli Cheddar Soup (1-2pax) P360

Broccoli Cheddar Soup, a velvety blend of wholesome ingredients. Tender broccoli florets dance in a creamy symphony with melted cheddar cheese.



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VINO		
	SHOT	BOTTLE
RED WINE		
Jacob's Creek Cabernet Sauvignon (Australia)	275	1,450
Marques de Riscal Arienzo Crianza (Spain)		1,700
Marques de Riscal Reserva (Spain)		2,600
WHITE WINE		
Jacob's Creek Sauvignon Blanc (Australia)	275	1,450
Estampa Reserva Viognier Chardonnay		1,600
Estampa Del Viento Sauvingon Blanc		2,100
SWEET & SPARKLING WINE		
Lolea White Sangria (Spain)		1,800
Lolea Red Sangria (Spain)		1,800
Lolea Rose Sangria (Spain)		1,800
Chandon Rose		2,500
Chandon Brut		2,300
CHAMPAGNE		
Moet & Chandon Brut Imperial (France)		7,000
Dom Perignon (France)		28,000

VODKA	SHOT	BOTTLE
Absolut Vodka Blue	220	2,900
Grey Goose	340	4,800
Absolut Kurant	250	3,300

RUM	SHOT	BOTTLE
Bacardi Gold	185	2,400
Bacardi White	175	2,200
SelvaRey Cacao	250	3,300
SelvaRey White	230	3,100

ERYEZA IMPORTED BEERS

Corona Extra	210
Stella Artois	210
Hoegaarden Rosee	210
LOCAL BEERS	
San Miguel Light	115
San Miguel Pale Pilsen	115
San Miguel Super Dry	130
San Miguel Cerveza Negra	130
San Miguel Premium All Malt	130

GIN	SHOT	BOTTLE
Hendicks	370	5,200
Beefeater	210	2,700
Bombay Sapphire	270	3,600
Tanqueray	240	3,400

TEQUILA		
I L & UIL/I	SHOT	BOTTLE
Jose Cuervo Esp. Gold	240	3,200
Jose Cuervo Esp. Silver	230	3,100
Jose Cuervo Trad. Silver	250	3,500
Patron Silver	370	5,200
Patron Aneio	400	5 600

UQUEUR	
	BOTTLE
Campari	2,900
Cointreu	2,200
Disaronno	2,200
Jagermeister	3,000

WHISKEY	SHOT	BOTTLE
TENNESSEE		
Jack Daniel's Tennessee	240	3,200
BOURBON		
Jim Beam White	210	2,700
Maker's Mark	220	2,900
RYE		
Ritten House	320	4,500
IRISH		
Jameson Irish Whiskey	220	2,900
BLENDED SCOTCH		
Chivas Regal 12 Years	220	2,900
Dewars 12 Years	210	2,700
Johnnie Walker Blue Label		15,000
Johnnie Walker Black Label	195	4,200
Johnnie Walker Gold Label	275	5,800
SINGLE MALT SCOTCH		
Glenfiddich 12 Years	395	5,300
Glenlivet 12 Years	385	5,100
Glenlivet 18 Years		9,600
Macallan 12 Years		10,000
BLENDED MALT SCOTCH		
Monkey Shoulder	350	4,600
COGNAC		
Hennessy VSOP	510	6,700
Remy Martin VSOP	500	6,600
Remy Martin XO		22,000
Hennessy XO		23,000

NON-ALCOHOLIC

Canada Dry Ginger Ale	100	Sprite	65
Singha Soda	90	Royal	65
Schweppes Tonic	90	Bottled Water	35
Coke Regular	65	Fresh Orange Juice	165
Coke Zero	65	Fresh Lemon Juice	165
Red Bull	200		

SIGNATURE (OCKTAILS

Verita Citrus	320
Doble Cara	320
Brisa Fresca	320
Pomelo Piñata	320
Kape at Busa	320
Baile	320
Campana	320

(LASSIC (OCKTAILS

Gimlet	280	Amaretto Sour	300
Classic Margarita	320	Martini	300
Classic Mojito	280	Tequila Sunrise	280
		Daiquiri	280
Negroni	300	Kamikazee	280
Old-fashioned	280	Long Island	300
Boulavardier	300	Whisky Sour	320

GIN & TONIC

350

350

350

350

Classic Gin & Tonic
Lychee Gin & Tonic
Watermelon Gin & Tonic
Passionfruit Gin & Tonic