

## Tapas

Welcome to our collection of small plates from around the world cooked with a Caribbean flair, the menu is created with love and changed frequently. Enjoy a light meal of one or a gourmet feast of ten. Good choices, good times and really good wines. Please ask about food and wine pairing suggestions.

### CARIBBEAN FRESH FISH CAKES / ₡1 500

Encrusted in coconut with tarragon  
coconut cream dipping sauce.

### PLANTAIN POPPERS / ₡1 500

Plantains and spicy cream cheese,  
battered in tempura, drizzled with  
hot honey and Cracked Black Pepper

### TROPICAL EXPLOSION CHICKEN SLIDER / ₡1 500

Served with grilled pineapple and  
chipotle lime spicy sauce

**BEEF SATAY / ₱2 000**

**Beef tenderloin marinated and  
skewered in a soy/ginger, served  
with homemade Mango Chutney and  
forbidden black rice**

**SPINACH MADELINE**

**Classic and cheesy with fresh  
Homemade rosemary Focaccia bread**

**PORK AND KALE POT-  
STICKERS / ₱1 500**

**with Soy Ginger Sauce**

**BBQ PORK SLIDER / ₱1 500**

**with Grilled Pineapple and Yucca  
Fries**

**SEAFOOD SALAD LETTUCE**

**CUP / ₱1 500**

**Select (local when available) seafood  
in a lime Aioi**

**Beer**

Corona / ₡2 000

Heineken / ₡2 000

Imperial / ₡1 500

**Craft Beer**

Libertad / ₡3 000

Rain is Falling

Sanroque / ₡3 000

Golden Ale

Sanroque / ₡3 000

Summer Ale

Sanroque / ₡3 000

IPA

## Cocktails

(all cocktails are 2 oz shots)

**Margarita / ₱3 000**

**Tequila, Cointreau, lime juice on the  
rocks or blended**

**Mojito / ₱3 500**

**White rum, Sugar, lime juice and  
fresh mint**

**Bloody Mary / ₱3 500**

**Vodka, tomato juice and spices**

**Tequila Sun Rice / ₱3 500**

**Orange juice and grenadine**

**Piña Colada / ₱3 500**

**Pineapple, coconut milk, Bacardi  
Rum**

## Spirits

(all spirits are 2 oz mixers and sodas  
are extra)

Spirits Rum Abuelo / ₡2 000

Blanco / ₡2 000

Flor De Canyon / ₡2 500

Whiskey Johnnie Walker Black  
Label / ₡4 000

Jack Daniels / ₡3 500

Tequila Jose Cuervo / ₡2 000

Patron Añejo / ₡4 500

**Gin Tanqueray / ₱2 500**

**Vodka (Well) / ₱1 500**

**Vodka (Top Shelf) / ₱2 500**

**Brandy / ₱2 000**

**Jägermeister / ₱1 500**

## **Soft Drinks**

**Bottled Water / ₱1 000**

**Pepsi / ₱1 000**

**Iced Tea / ₱1 500**

**Ginger Ale / ₱1 500**

**Ginger Beer / ₱1 500**

**Soda Water / ₱1 000**

**Tonic Water / ₱1 000**

**Sparkling Water / ₱2 000**

**Kombucha - Mocha Buzz / ₱3 000**

**Kombucha - Creamsicle / ₱3 000**

**Kombucha - Original / ₱3 000**

**Wine List**

**by the glass | by the bottle**

**White - House / ₱3 500**

**Red - House / ₱3 500**

**Voigner Alamos - White**

**Glass | ₱5,300 Bottle | ₱13,140**

**Savignon Blanc Root 1 - White**

**Chardonnay Alamos - White**

**Rose Wine (French) D'Anjou**