



Menu

.....
MAIN COURSE PRICE IS FOR A 3-COURSE MEAL AND INCLUDES
AN APPETIZER AND A DESSERT. A MINIMUM CONSUMABLE FEE OF
PHP845.00 APPLIES TO EACH ADULT. 10% SERVICE CHARGE WILL
BE ADDED. ITEMS MARKED * CAN BE ORDERED AS A SUBSTITUTE
STARTER/DESSERT. PRICES AND AVAILABILITY SUBJECT TO
CHANGE WITHOUT PRIOR NOTICE.
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DIPS

(INCLUDED IN MAIN COURSE PRICE)

Hummus

A blend of chickpeas, garlic and oil served with grilled whole wheat tortilla.

Tzatziki

This refreshing yogurt dish is served all over Eastern Mediterranean whether as part of a mezze or an accompaniment to meat dishes

Baba Ghanoush

An aubergine dip – Turkish Style.

Tomato Salsa

Served with freshly baked bread

SALADS

(MAY BE ORDERED AS AN ALTERNATIVE STARTER* AND AN ALTERNATIVE MAIN COURSE**)

Melon, Arugula and Prosciutto *330/485

A refreshing salad with Prosciutto, Provolone, Truffle Noir Cheese and raspberry vinaigrette.

Aegean Salad *270/425

A substantial salad offering a feast of flavors and textures, with Grilled Pear, Mixed Greens, Grilled Italian Ricotta cheese, Cottage Cheese and Roasted Pistachios. Herby, tangy dressing.

Arugula with Shaved Parmesan *190/345

Served with Balsamic vinegar dressing.

Prawns and Mushroom Salad *300/455

Served with Honey-Mustard Orange Dressing.

OPTIONAL APPETIZERS

Mushroom Soup *195/360

A mix of Australian portobello and button mushrooms; creamy and herby

Pumpkin Soup *80/205

Sauteed in mixed herbs and served with creme fraiche

Galician Broth *190/345

Bacon and sausage-based broth served with greens and beans

Amalfi Prawns *180/335

Crispy and succulent prawns marinated in salt, pepper, olive oil, and parsley, coated with bread crumbs, and pan-fried.

Ratatouille *165/320

A vegetable stew made with tomatoes, eggplant, zucchini, peppers, onion, and seasonings.

PASTA

Bolognese / 1,250

Spaghettini with simmered beef in red wine and tomatoes

Ai Funghi / 1,125

Spaghetti with Mixed Fresh Mushrooms, Basil and Garlic. (Vegetarian)

Carbonara with Bacon / 1,165

Spaghetti with either Egg and Bacon or

*with Smoked Mussels / 1,425

(Additional Parmesan – 100)

OPTIONAL SIDE DISHES (+115)

Marble Potatoes

Couscous

Potato Wedges

Egyptian Rice

Fried Corn Rice

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STEW S AND CASSEROLES

Corsican Beef Stew / 1,355

A hearty rich stew*

Spanish Chicken Casserole/ 1,055

Cooked slowly in sherry and tomatoes, with chorizo. Tender and delicious*

Greek Lamb Stew /1,275

Cooked slowly in red wine with tomatoes and cinnamon

Spanish Bean Stew /845

With bacon, chorizo and 3 kinds of beans, this simple stew is hearty and satisfying*

French Lamb Stew /1,655

Cooked slowly in white wine with bouquet garni and aromatic spices – provencale style. Served with sauteed new potatoes.

Greek Octopus Stew/ 875

Cooked slowly in red wine and herbs. Tender and delicious* (Seasonal)

DESSERTS

Panna Cotta with Lemon Sauce

Fried Bananas with Chocolate Dip

Optional Port Wine Dip *325

Grilled Orange with Vanilla Ice Cream *75

Lemon Sponge Pudding *25

Lavender Creme Brulee *25

Strawberry Yoghurt Ice Cream *115

Pavlova *165

Meringue topped with whipped cream, bananas, kiwis and passion fruit coulis

Strawberry Parfait *125

Tiramisu (Seasonal) *265

Mixed Berry Cake (Seasonal) *245

GRILLS

Certified Angus Steak with Truffle Butter /4,375

Marinated in aromatic herbs and spices and served with sauteed marble potatoes

Certified Angus Steak with Salad /4,155

Served with sauteed marble potatoes and mixed greens salad with orange-mustard vinaigrette

Grilled Lamb Chops /3,345

Served with roasted tomatoes and either marble potatoes or potato wedges

Italian Pork Chop / 1,375

A grilled loin chop seasoned with fennel and pepper. With fresh tomato salsa*

Grilled Aromatic Pork /965

Massaged with aromatic spices & and herbs. Moist, tender, and very tasty*

Chicken Kebabs /1,125

Marinated in cumin and homemade yoghurt (2 sticks)*

Classic Chicken Kebabs /1,065

Marinated in lemon, salt, pepper, rosemary, oregano and olive oil (2 sticks)*

Beef Tenderloin and Bacon Kebabs /1,340

Provençal-style beef tenderloin marinated in garlic and anchovies. (2 sticks)*

Fish Souvlaki /995

'Catch of the Day' (Tanigue, Gindara, Marlin, etc) kebabs marinated in Olive Oil, Lemon, and Herbs (2 sticks)*

Classic Shish Kebabs /1,575

Lamb marinated in lemon, salt, pepper, rosemary, oregano, and olive oil (2 sticks)*

Spanish Moorish Kebabs (Chicken) /1,455

Chicken Kebabs marinated in cumin, saffron, and cayenne. Accompanied by a mixed green salad with honey-mustard orange dressing. Served with Tortilla.

DRINKS

Lemon and Lime (Glass) / 175

Lemon and Lime (Pitcher) / 465

Guyabano Fizz (Pitcher) / 695

Guyabano Fizz (Glass) / 375

San Pellegrino / 165

(Aranciatta, Aranciatta Rosa, Limonata)
Zesty fruit sodas, less sweet and good with food

Bundaberg / 205

(Peach, Ginger Beer, Blood Orange)

Coca-Cola Products / 95

San Miguel Beers (SMP, SML) / 165

Fresh Tarragon Tea (per pot) / 195

Coffee Press (per person) / 125



Wine List

Wine List Half Bottles

New Zealand White	SPY VALLEY Sauvignon Blanc / 37.5 cL "Generous and supple with abundant tropical fruits. Initial fruit sweetness is balanced by fine acidity."	1710 ½ Bottle
New Zealand Red	SPY VALLEY Pinot Noir / 37.5 cL "Passionfruit & orange blossom, citrus, vibrant flavours, a distinct touch off complexity, fresh acidity and a long dry finish"	2160 ½ Bottle
Australia Red	ANGUS THE BULL Cabernet Sauvignon / 37.5 cL "Fully ripened w/ a plush. complete feel, dense, sweet black cassis, cedar & chocolate notes in perfect harmony. seasoned gently with a spice/pepper finish"	1230 ½ Bottle

White Wines

Australia	DEAKIN ESTATE Moscato / 75 cL "Rose petal, orange blossom, tropical fruits, mango, citrus & musk, well balanced sweetness"	1410
Australia	DEAKIN ESTATE Chardonnay / 75 cL "Rich and smooth with ripe fruit-salad flavours. A Chardonnay that delivers on flavour without being over-the-top."	1410
Australia	ALKOOMI White Label Late Harvest Semillon/Verdelho/Riesling / 75 cL "Vibrant sweet pears and apples intermingled with citrus, with a fine crisp acidity for a cleansing finish. A barely perceptible fine spritz."	1950
Australia	DEAKIN ESTATE 'Azahara' Sparkling Chardonnay/Pinot Noir NV / 75 cL "Floral sherbety nose smells of apples. Honeyed lemon peel palate that is well balanced with complexing agents". Many awards. Excellent value.	2010
Italy	TERRE GAIE Prosecco D.O.C. 100% Glera / 75 cL "Straw-yellow color with greenish tints. Fresh and delicate bouquet with fruity aromas and hints of apple. Palate is very fine and persistent while quite elegant and lively."	2370
Italy	TRAMIN Pinot Grigio / 75 cL "Hints of apple, pear and lime are backed by excellent crushed-rock minerality. Its flavor is delicate and pleasantly soft with lasting notes of nuts and honey."	3420
New Zealand	SPY VALLEY Riesling / 75 cL 'Best in Class' awardfrom IWSC. "Pure flavours on the palate balanced by fruit sweetness. Some apricot and honey from a small botrytis component."	2790
New Zealand	SPY VALLEY SATELLITE Sauvignon Blanc / 75 cL "Fresh, sweet fruit and crisp acid give balance... an elegant structure with a crisp finish."	2040
South Africa	RUSTENBERG Stellenbosch Chardonnay/ 75 cL "Exceptionally fine and well-balanced with distinctive ripe tropical-fruit bouquet. Creamy new-oak component from ageing in Burgundy barrels."	3450
New Zealand	THE NED Marlborough Sauvignon Blanc / 75 cL "Ripe aromas of gooseberry and peach, laced with refreshing notes of kaffir lime... Exceptional"	2310
South Africa	Porcupine Ridge Sauvignon Blanc '17 "An exceptional Sauvignon Blanc" refreshing, crisp, focused, lingers with a lemony aftertaste and hints of angelica, nettles and green figs" "fresh & intense, granadilla, pineapple, melon & citrus, vibrant, yet balanced acidity"	1650





Italy	Moscato d' Asti/ 37.5 cL "Perfumed scents of musky florals, apples, and pears float out of the glass, whilst the palate is crisp and svelte with a touch of sweetness, a slight spritz, and a frolicsome finish."	3210
New Zealand	The Ned Rosé '20 Dry. "A fragrant bouquet of rosewater, crunchy red apple, wild raspberry, crisp acid edges, fine fruit tannin."	2370

Red Wines

Argentina	ANDELUNA '1300' Malbec / 75 cL This Mendoza wine is made by Michel Rolland. "Spicy, ripe, and redolent of black cherries. On the palate it is intense, full-bodied and well balanced."	2760
Australia	GEOFF MERRILL 'Pimpala Road' Shiraz / 75 cL "Well balanced rich and spicy red with intense berry fruit and hints of dark chocolate and spice."	2040
Australia	DEAKIN ESTATE Merlot / 75 cL "Soft, supple, and bursting with fine fruit flavours." Outstanding Value.	1410
Italy	ORMANNI CHIANTI CLASSICO Sangiovese / Canaiolo / 75 cL Ruby red, intense and fruity on the nose. Extremely soft tannins	4260
Italy	MORGANTE Nero d'Avola / 75 cL From western Sicily. Intense ruby-red in color with "abundant ripe fruit and exotic spice flavors, balanced by pleasant acidity and silky tannins."	2790
New Zealand	SPY VALLEY Pinot Noir / 75 cL Many Awards. "Fruit sweetness dominates a rich and complex palate. A pot pourri of blueberry and violets with a layer of red fruit and liquorice."	3600
New Zealand	TRINITY HILL HAWKES BAY 'TRINITY' / Cabernet Sauvignon / 75cL Cabernet Franc / Merlot / Syrah Top 10, NZ reds. Blend of 4 grape varieties. "Serious yet eminently drinkable."	2790
South Africa	PORCUPINE RIDGE Cabernet Sauvignon '14/ 75 cL From Boekenhoutskloof, Franschhoek. Made by Marc Kent. 8 months in French oak. "Dark fruit and cedar aromas. Plenty of juicy flavors with a mild tannin finish".	2130
South Africa	CHAMONIX ROUGE / 75 cL "Ripe plum, black berries, hints of vanillin, rich, juicy, smooth"	2250
Australia	DEAKIN Artisan's Blend Shiraz/Cabernet '18 A Bordeaux-style blend from Franschhoek, incl. Merlot and Cabernet Sauvignon. "Rounded and fruity with black fruit flavours, a hint of spice and a silky finish".	1290

House Wines, Beers and Sparkling Waters

House White	South African medium dry 'Goats do Roam' / 75 cL "Light yellow. Fruit-driven aromas of pear, apple, citrus zest and honeysuckle. Supple on the palate, with juicy flavors of more tropical fruits and spices." per 125 Ml glass per 250 mL carafe (1/3 bottle) per 500 mL carafe (2/3 bottle)* *approx 4 glasses	1950 395 750 1585
House Red	Deakin Shiraz '14 "Ripe cherry and berry fruits balanced by subtle oak and soft tannins." Great value. per 125 Ml glass per 250 mL carafe (1/3 bottle) per 500 mL carafe (2/3 bottle)* *approx 4 glasses	1410 295 570 1125
San Miguel	Pale Pilsen, Light. / Beer / 330 mL can	165
Sparkling Water	San Pellegrino/ 500mL	240
Sparkling Water	San Pellegrino/ 750mL	300



Just Added!

Pizza

ITEMS MARKED * CAN BE SERVED
WITH FRESH GALBANI MOZZARELLA - ADD P420

Margherita* / P725

Tomatoes and basil - a classic

Bresaola with Parmesan and Arugula / P895

A pizza that is out of the ordinary - served with aubergine

Pepperoni* / P765

Pepperoni with tomato sauce and mozzarella

Prosciutto and Arugula / P865

A simple combination yet, temptingly more-ish!

WE EXPERIMENT ON NEW VARIATIONS FROM TIME
TO TIME. ASK YOUR SERVER WHAT'S NEW!

Cocktails

Gin Tonic / P265

London Dry Gin with Tonic Water

Margarita / P425

Classic style - fruity

Long Island / P465

A bold and boozy classic - mix of whiskey, rum
and brandy with a splash of coke

Sangria / P410

Fruity white/red wine blend bursting with crisp
apples and citrusy notes of orange and lemon

Classic Mojito / P345

A timeless Cuban favorite made with white rum,
fresh mint, lime juice, sugar, and soda water

Rhum Cola / P265

Simple and strong - a no-frills combo of dark
rum and coke

Jack & Coke / P365

Smooth, slightly smoky Jack Daniel's Tennessee
whiskey with the sweet fizz of cola

Mains

Aglío Olio with Salmon / P1,325

Pasta in olive oil and garlic served with medium seared
salmon - spicy

Pasta Vongole / P985

Pasta coated in a garlicky, white wine-infused sauce
that blends perfectly with clams - spicy

Provençale Chicken Kebabs / P1,375

Chicken Kebabs marinated in Herbs de Provence
served with spicy tomato sauce

Coffee Blends

Finca De Garces

Variety: Catimor, Bourbon, Heirloom

Tasting Notes: Currant, Pear, Nutmeg

P175

New Oriente

Variety: Caturra

Tasting Notes: Brown Spice, Chocolate, Honey

P165

Yirgacheffe

Variety: Heirloom

Tasting Notes: Lemon, Orange Blossom, Candy

P185

Jairo Arcilla Honey

Variety: Castillo

Tasting Notes: Peach, Honey,
Mango

P195

Fazenda Um

Variety: Red Catuai

Tasting Notes: Currant, Pear, Nutmeg

P140

Sidamo Special

Variety: Heirloom

Tasting Notes: Grapes, Peach,
Apple, Orange Blossom

P175

Candy Craze

Variety: Heirloom

Tasting Notes: Mixed Berry Jam,
Passion Fruit, Kiwi

P185

Sweet Dreams

Variety: Castillo, Catimor, Typica, Caturra

Tasting Notes: Currant, Pear, Nutmeg

P165

Popayan Reserve

Variety: Caturra

Tasting Notes: Bergamot, Caramel,
Milk Chocolate

P140

Sidamo Washed

Variety: Heirloom

Tasting Notes: Jasmine Tea, Orange,
Cherry, Raisin

P140

Daily Driver

Variety: Heirloom

Tasting Notes: Chocolate
Biscuits, Almonds

P125

Huila Reserve

Variety: Castillo, Catura, Tabi

Tasting Notes: Plum, Cherry,
Bergamot

P140

Milalitra

Variety: Heirloom

Tasting Notes: Plums, Pecan, Cacao Nibs

P175

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