

STARTERS

Smoked: Tanigue, Salmon, Tuna P250

Served with lemon, Capers, Onions

Mussels P160

Choice of: Baked with cheese or Topped with Salsa Fresca

Calamares Fritos P180

Breaded squid rings, served with Roasted Garlic Aioli

Buttermilk Chicken Popcorn P190

Marinated chicken in buttermilk and garlic, coated in spiced flour and fried crispy, served with Apple-Bacon Cream

Camaron P200

Deep-fried, breaded shrimps served with Mango Aioli

Duck Springrolls P220

Smoked Duck, Vermicelli noodles and vegetables wrapped in rice paper

Springrolls P180

Choice of Beef, Pork or Shrimp wrapped in rice paper, deep fried to perfection

Crab Potato Cakes P230

Crabsticks and nori sheets mixed with potatoes and sesame seeds, coated and fried, served with spicy mayo

Beef Salpicao P190

Marinated beef cubes with mushrooms and garlic, sauteed

Nachos /Nacho Platter P180/p450

Deep fried corn tortilla chips served with spiced ground beef and vegetables topped with jalapeno and sour cream mornay (platter good for 4-6persons)

CHEF'S RECOMMENDATION



Duck Springrolls

Kinilaw P120

Raw fish (ask server what available fish) slices marinated in spiced vinegar and coconut milk

SALADS

Salad ala Greek P150

Salad greens, cucumber,, tomatoes, onions peppers, olives, feta cheese, lemon vinaigrette

Caesar Salad P160

Salad greens, bacon bits, garlic croutons, parmesan cheese, Caesar dressing



Salad ala Greek

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Grilled Prawn Salad P250

Greens, pomelo pulp, onion, peppers, tomatoes, candied walnuts, Grilled Prawns, Raspberry Dressing

El Rio Tropical Salad P200

Greens, Papaya, Onions, manchego cheese, tomatoes, mango, chicken, turnips, Calamansi vinaigrette



Potatoes and Mushroom Soup P140

Puree of potatoes and mushrooms in a delightful broth finished with cream

Tomato Soup P140

Traditional italian tomato-based soup topped with



Wasabi-Sesame Tuna Tataki P200

Greens, cherry tomatoes, peanuts, peppers, onion, topped with Crusted Beef Tenderloin pieces, asian dressing

SOUP

Oriental Soup P180

Light chicken broth based soup with vegetables, molo, dumplings, soba noodles, served with fried garlic and leeks

Truffled Mushroom Soup P190

Hand blended mushroom soup served with truffle cream

Vegetable Soup P145

Clear chicken and vegetable soup

Mussel Chowder P180

Thick cream soup with vegetables and mussels

Seafood Laksa P250

Spicy se... broth g and ables



PASTA

Spaghetti Gamberetti

P350

Spaghetti and shrimps tossed in oil-based sauce, anchovies, capers and tomatoes

Carbonara

P350

Spaghetti in light cream sauce, apple-wood smoked bacon, mushrooms, grana padano

Fusilli Bolognese

P310

Traditional Italian meat sauce

Linguine con Polpa di Granchio

P390

Linguine tossed in olive oil, crab meat, crab fat, finished with lemon juice and herbs



Spaghetti Al Pesto

P300

Spaghetti tossed in pesto, topped with crispy prosciutto and parmesan cheese

Farfalle with Mushroom Sauce

P300

Bowtie pasta tossed in light mushroom-white wine sauce

Fideua

P430

Spaghetti tossed in White wine-saffron sauce, served with shrimps, squid, mussels



Chicken and Peppers

P320

Penne tossed in wine based sauce with chicken, roasted peppers, sundried tomatoes and sausages



Pizza e Quattro Formaggi

P430

Parmesan cheese, mozzarella, brie, cheddar

Pizza Marinara

P430

Squid, mussels, shrimps, basil, mozzarella, tomato sauce

JW's Favorite P470



Alfredo sauce, cold cuts and sausage, tomatoes, onions basil jalapeno 3-cheese



Pesto Scampi P350

Walnut pesto, shrimps, mozzarella, parmesiano-reggiano

Margherita P300

Tomatoes, parmesan, basil, mozzarella cheese

Hawaiian P300

Ham, pineapple, mozzarella

Pizza Hungarian P350

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ASIAN DELIGHTS

Dong Po Pork P350

Chinese style braised pork served with Hoisin and Chili Sauce

Chinese Chili Beef Broccoli P420

Marinated beef strips stir-fried with chilies, broccoli florets and peppers

Asian Glazed Fried Chicken P345

coated in egg, fried to special soy-honey glaze



Grilled Salmon

Mandarin

P670

Grilled marinated salmon fillet atop cold soba noodle Salad

Asian Style Fried Noodles P350

Fried egg noodles, smothered with thick Savory Asian sauce, chicken and local vegetables

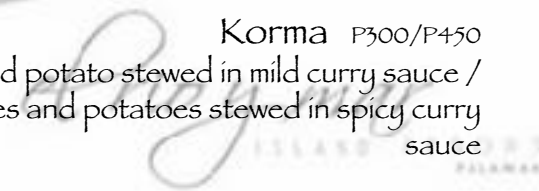
Stir-fried Soba Noodles P400

Buckwheat noodles stirfried with Shrimps and Pork, local vegetables and flavored with asian spices and mandarin

Korma P300/P450

Chicken and potato stewed in mild curry sauce / Beef cubes and potatoes stewed in spicy curry sauce

Sweet and Sour Shrimp P450



TRADITIONAL FILIPINO

Bistek Tagalog P350
 Sauteed marinated beef strips in soy sauce, calamansi juice

Adobo P350/P300/P250
 Choice of Squid/Pork/Chicken stewed in Soy-vinegar broth

Sinigang P250/P350
 Choice of Fish/Pork cooked in tamarind broth with local vegetables

Inihaw na Tanigue P200/150g
 Mackerel steaks marinated, filipino style, grilled to perfection

Crispy Binagoongan P350
 Crispy pork belly served with fermented shrimp paste sauce and steamed local vegetables

Lechon Kawali P350

Slow braised and deep-fried pork belly with spiced vinegar or liver sauce served with Pinya Rice

Tinola P300//P450

Choice of Chicken cooked in ginger broth with local vegetables or ~~Mussels~~ cooked in ginger-buko broth with local vegetables



Inihaw na Liempo P400
 Grilled marinated pork belly in soy-lime mixture served with local vegetables

Ensalada P200
 Grilled eggplant with spiced vinegar, cucumbers, tomatoes, onions and Kamote tops

Chicken Au Fromage P400



Chicken Florentine P500

Spinach-stuffed chicken, gratinated, served with balsamic cream on pasta



Porkchops with Peppercorn Sauce P400

Pan-grilled pork chops with Colored Peppercorn red wine sauce



Stuffed Porkchops P450

Baked, stuffed porkchops with walnuts, apple, blue cheese and served with apple-bacon cream

Fried Chicken P350

Fried chicken cutlets served with red wine gravy

Lemon Honey Chicken P320

Marinated chicken breasts grilled to perfection served with Mustard Mayonnaise

PORK

Beer-braised Pork Belly P400

Slow braised pork belly in beer broth served with Chimichurri



Pork Medallion with Cherry Sauce P400

Pan-seared pork tenderloin served with Cherry-Port wine sauce

Pork Stufato P430

Stewed pork belly in tomato sauce, veal sausage, olives

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Pork Schnitzel P350

Deep fried pork cutlets, served with apple sauce or gravy

OFF THE GRILL

Prime Tenderloin Steak P700
Grilled tenderloin steak to your preferred doneness, served with red wine-blue cheese reduction

300 g Rib-eye Steak P1800
Certified Angus rib-eye steak, grilled and served with Chef's special compound butter

Black Peppered Steak P480
Tenderloin steak, grilled and served with peppercorn Demi-glace

Mackerel Steaks P400
Grilled mackerel steaks topped with anchovy-caper salsa



BEEF

Beef Saltimbocca P450
Beef tenderloin escaloped, filled with ham, spices, served with white wine-mushroom jus

Beef Stroganoff P460



SEAFOOD



Salmon Dijon

Crusted Dory fish fillet

P 400

Herb-crusted dory fillet, pan-fried, served with lemon caper béarnaise

Pink Salmon Dijon

P500

Pan-seared salmon fillet served with dijon-mushroom sauce and balsamic cream



Spanish Mussels and Chorizo

Seabass with Spinach Sauce

P1200

Pan-grilled seabass fillet, with prawn and mussels, served with seafood spinach sauce

Spanish Mussels and Chorizo

P420

Spanish style black mussels and chorizo stewed with tomatoes and white wine



Grilled Octopus

Grilled Octopus on Salsa Verde

P400

Grilled Octopus tentacles and a prawn, served with salsa verde and tomato confit

Spiced Seafood

P450

Sautéed mussels, squid, fish fillet, shrimp and cooked in wine and saffron broth



Prawns

Prawns

P600

Cooked steamed or grilled with choice of asian sauce or garlic butter

Crabs

P150/100g

Cooked steamed or fried with choice of asian sauce, garlic butter, or chili

*****All of our main courses are served with vegetables and choice of rice or potatoes.**

DESSERTS

Cheesecake P 220

Baked cheesecake topped with choice of fruit compote: blueberry, cherry or strawberry



Blueberry Cheesecake

Concorde Cake P 150

Chiffon cake filled and frosted with chocolate chiboust, topped with chocolate sticks

Decadence Cake P 160

Moist chocolate cake frosted with decadent chocolate ganache and finished with light caramel sauce

Purple Yam Cake P 150

Ube chiffon cake with ube jam filling and frosted with whipped cream

Walnut Torte P 190

Frozen layers of whipped cream and walnut meringue



Mango Crepes

Tiramisu P 220

Espresso soaked sponge cake, topped with mascarpone cream and coffee syrup



Tiramisu

Fruits Pagoda



Fruit Crisps Pagoda P 170

Fried wonton sheets layered with seasonal fruits and Chantilly cream

Mango Crepes P 170

Crepes filled with mangoes and cream topped with Caramel and Sauce Suzette



Fresh Fruits

Fresh Fruits in Season P 180

Fresh fruit platter in season