



BAJAY DAKO

BY ANTONIO'S®



OPERATING HOURS

MONDAY TO FRIDAY
SATURDAY TO SUNDAY

11AM TO 9PM
7AM TO 9PM

Seafood Paella

AVAILABLE EVERY WEEKEND



SEAFOOD PAELLA | 900

Good for 2 to 3 persons



LUMPIANG SARIWA | 245

Fresh spring rolls filled with heart of coconut, shrimp and ground pork



CHICKEN SKIN | 390

Chicken skin cracklings



TOKWA'T BABOY | 395

Tofu and pork dressed with soy sauce, white cane vinegar and garlic



CHICHARON | 495 BULAKLAK

Deep-fried pork intestines



LUMPIANG PINIRITO | 255

Fried spring rolls filled with heart of coconut, shrimp and ground pork



VIETNAMESE INSPIRED SPRING ROLLS | 450

Filled with Fried Lumpia Shanghai, Nuoc Cham Dipping Sauce



CHICHARON BABOY | 255

Pork skin cracklings 120g

May Laman (150g) | 270



SQUID FLAKES | 495

Paper thin slices of air-dried squid



KILAW SUGBA | 895

Vinegar-marinated Spanish mackerel with grilled pork belly

CALAMARES FRITOS | 495

Deep-fried squid rings, served with a spicy chili sauce

GAMBAS AL AJILLO | 900

Shrimps sauteed with olive oil, garlic, fresh chili and shiitake mushrooms

SISIG NA BABOY | 495

Chopped pork face garnished with onions and chilis, served on a hot cast iron platter

SISIG NA PUSIT | 495

Grilled cubes of squid, mixed with housemade mayonnaise, garlic and onions, served on a hot cast iron platter

KINILAW NA TANIGUE | 820

Vinegar-marinated Spanish Mackerel



BULALO NA BAKA (1-1.2kg) | 1,495

Imported beef shanks, clear broth, Chinese cabbage, string bean and blackened onions

Good for 5-6 persons



KANSI | 555

An Ilonggo favorite often described as a cross between Sinigang and Bulalo. This family recipe uses beef brisket, pork leg, lemongrass, finger chilies, fresh langka and batuan

Good for 4-5 persons



KADYOS, BABOY AT LANGKA | 520

Sautéed Bicol beans flavored with pork belly and fresh jackfruit



HALAAN SA LUYA | 735

Manila clams served in its broth with savory ginger and chili leaves

Good for 4-5 persons

Para sa pamilya at mga kaibigan

SET MENUS FOR 10 PERSONS

SET A - 7,900

3 orders of Lumpiang Sariwa
2 orders of Sinigang na Baboy
2 orders of Ginataang Gulay of the Day
2 orders of Bangus Ala Pobre
2 orders of Kalderetang Tadyang ng Baka
4 orders of Inasal Pecho/Paa
10 orders of Steamed Rice
Comes with One round of Iced Tea &
Dessert of the Day

SET B - 9,000

2 orders of Sizzling Sisig na Pusit
2 orders of Halaan sa Luya
2 orders of Pinakbet
1 order of Fried Chicken Whole
2 orders of Paksiw na Bangus
with Crispy Pork Neck
10 orders of Pork Satay
10 orders of Steamed Rice
Comes with One round of Iced Tea &
Dessert of the Day

SET C - 9,400

3 orders of Lumpiang Pinirito
2 orders of Sinigang na Bangus
2 orders of Kare-Kareng Gulay
2 orders of Camaron Rebosado
2 orders of Bistek Tagalog
2 orders of Inihaw na Liempo
4 orders of Inasal Pecho/Paa
10 orders of Steamed Rice
Comes with One round of Iced Tea &
Dessert of the Day

SET D - 11,000

2 orders of Calamares Fritos
2 orders of Fresh Kangkong Salad with Shrimp
2 orders of Sinigang na Gulay
2 orders of Sizzling Bulalo
2 orders of Adobong Manok at Baboy
2 orders of Ginisang Maanghang na Hipon
4 orders of Inasal Pecho/Paa
10 orders of Steamed Rice
Comes with One round of Iced Tea &
Dessert of the Day

SET E - 11,200

2 orders of Sizzling Sisig na Baboy
2 orders of Bulalo
2 orders of Ginataang Gulay of the Day
2 orders of Inihaw na Boneless Bangus
2 orders of Pata Tim
4 orders of Inasal Pecho/Paa
10 orders of Steamed Rice
Comes with One round of Iced Tea &
Dessert of the Day

SET F - 12,700

2 orders of Lechon Flakes
2 orders of Sinigang na Hipon
2 orders of Tortang Talong
with Giniling na Baboy
2 orders of Kare-Kare Klasik
2 orders of Crispy Pata
4 orders of Inasal Pecho/Paa
2 orders of Inihaw na Pusit
10 orders of Steamed Rice
Comes with One round of Iced Tea &
Dessert of the Day



Sinigang na Hipon

SINIGANG NG BALAY

Our housemade sour soup. With a selection of souring ingredients: sampalok, manggang hilaw, kamias, bayabas o batuan
Good for 4-5 persons

Kangkong, Okra, | 455
Saging na Saba,
Kamote, Sitaw at
Talong

*Water spinach, okra, taro,
white radish, plantains,
sweet potato, string beans
and eggplant*

Salmon sa Miso | 795
*Salmon with fermented
soybean paste*

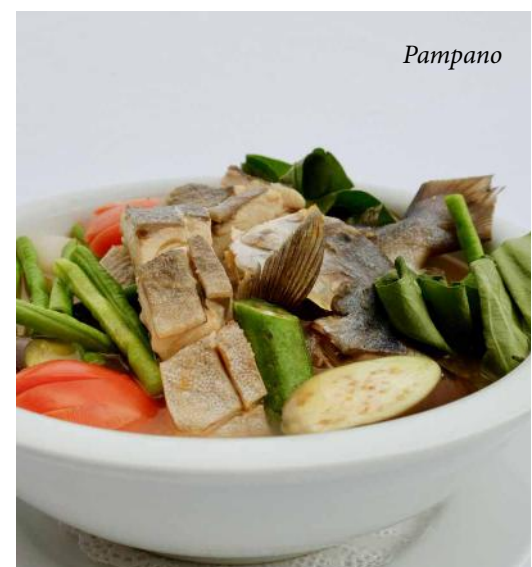
Salmon Head sa Miso | 675

Baboy | 675
Pork

Hipon | 900
Shrimp

Bangus | 865
Milk fish

Pampano | 875



Pampano

Chicharo at Hipon



Ampalaya at Kabute



Talong



GINATAANG GULAY NG BALAY

A selection of vegetables stewed in coconut milk

Puso ng Saging | 320

Heart of Banana tree

Monggo | 320

Local Mung beans

Langka | 335

Jackfruit

Kalabasa | 320

Local Squash

Tangkay ng Kangkong at Sili | 335

Water Spinach stems and chili

MGA GINISANG GULAY NG BALAY

A choice of stir-fried vegetable, flavored with garlic and onions

Ampalaya at Kabute | 495

Stir fried bitter gourd with beef and mushroom

Talong | 325

Stir fried chili eggplant with Baguio beans and leeks

Sitaw at Giniling na Baboy | 325

Long beans flavored with ground pork

Chicharo at Hipon | 410

Snow peas and shrimp



Pinakbet



Laing na Gabi at Tokwa

PINAKBET | 355

Stewed local vegetables: Eggplant, tomatoes, okra, string beans and bitter melon flavored with a sauce of fermented shrimp.

An Ilocano favorite

LAING NA GABI AT TOKWA | 420

Tofu wrapped in taro leaves and braised coconut milk

KARE-KARENG GULAY | 475

Peanut purée stew of eggplant, string beans, heart of banana tree and Chinese cabbage

Kare-Kareng Gulay



Ensaladas at Condimentos

SALADS AND CONDIMENTOS



ENSALADANG MANGGA | 330 AT KAMATIS

A salad of green mangoes and native tomatoes.
Served with a fermented baby shrimp paste



ENSALADANG PIPINO | 220

A salad of native cucumbers, dressed with
white cane vinegar, garlic and
crushed black peppercorns



BURONG HIPON | 75 Sauce of fermented rice and baby shrimp **Talong at Mustasa** | 105 Eggplant and Mustard leaves



ENSALADANG TALONG | 325 AT MANGGA

Grilled eggplant, green mangoes, tomatoes, salted egg and red
onion, served with a fermented baby shrimp paste



*Sariwang
Kangkong at Hipon*

SARIWANG KANGKONG

Fresh water spinach served with choice of

Hipon (Shrimp) | 360

Baka (Beef) | 350

Chicharon Bulaklak (Fried Pork Intestines) | 340

ATCHARA | 60

Pickled green papaya

BLACKENED ONIONS | 50

Our housemade blackened onions enhance the
flavors of our dishes. Try it with our soups,
stews, grilld items and even on rice

Lutong Espanyol - Pinoy
SPANISH-INFLUENCED FILIPINO DISHES



CALLOS | 840

Beef tripe stew with pimiento, chickpeas and chorizo



MECHADONG KALITIRAN | 745

Fork tender beef in a rich tomato sauce

Good for 2 to 3 persons



PASTEL DE LENGUA | 920

Imported ox tongue casserole



BANGUS ALA POBRE (1kg) | 865

Pan-fried milkfish seasoned with crushed black peppercorn

Good for 5-6 persons



Tortang Giniling na Baboy

TORTANG TALONG | 430 WITH GINILING NA BABOY

Egg-battered eggplant with ground pork

TORTANG GINILING NA BABOY | 495

Egg frittata flavored with ground pork



Kalderetang Kambing

KALDERETANG KAMBING | 915

Goat stew with tomatoes, potatoes and bell peppers

KALDERETANG | 615 TADYANG NG BAKA

Beef rib stew with tomatoes, potatoes and bell peppers



PATA TIM | 1,140

Pork leg braised in soy sauce, pineapple juice, star anise and cinnamon
Good for 4-5 persons



LUMPIANG SHANGHAI|410

Deep-fried spring rolls of ground pork, shrimp, finely-minced vegetables, served with a sweet chili sauce



BANGUS SHRIMP |460 LUMPIA

Deep fried spring rolls of minced bangus and shrimp, with seasoned vinegar sauce



CAMARON | 595

Deep-fried shrimp, served with a sweet and chili sauce



ESCABECHENG | 625 PLA-PLA

Deep-fried Pla-Pla with a sweet and sour sauce



ESCABECHENG | 735 PAMPANO

Deep-fried Pampano with a sweet and sour sauce



SALT AND PEPPER SPARERIBS | 530

Pork ribs are marinated, breaded and deep-fried before being tossed in fragrant peppers



PANCIT CANTON | 540

Stir-fried egg noodles, pork, squid balls, kikiam and pork liver
Good for 3-4 persons



PALABOK | 650

Rice noodles in a thick sauce flavoured with shrimp, smoked fish and topped with pork rind, peanuts, fried garlic and hard boiled egg
Good for 3-4 persons



PANCIT NI ANTONIO | 625

Stir-fried egg noodles, Chinese chorizo, shrimp, ground pork, egg and annatto oil
Good for 3-4 persons

Paborito ng Balay

HOUSE FAVORITES



CHILI PEPPERED STIR-FRIED CHICKEN & PORK | 550

Chicken Breast, Gizzard and Heart with Pork Ears and Intestines

TRY OUR DISHES WITH OUR HOUSEMADE BLACKENED ONIONS



CRISPY PATA (800-900g) | 1,380

Deep-fried imported pork shank, brined overnight in salt, ginger, lemongrass and bay leaf
Good for 4-5 persons



LECHON KAWALI | 1,140

Imported pork belly brined overnight in salt, ginger, lemongrass and deep-fried
Good for 2-3 persons



BATCHOY

Our version of the Ilonggo classic. Thick egg noodles, pork meat and pork offal and a rich pork broth

Classic | 355

Special with Egg | 385

Add Puto | 70



SIZZLING BULALO | 1,450

NA BAKA (1-1.2 kg)
Braised imported beef smothered in a mushroom sauce and served on a sizzling cast iron platter
Good for 5-6 persons

Paborito ng Balay

HOUSE FAVORITES

TRY OUR DISHES WITH OUR HOUSEMADE BLACKENED ONIONS



KARE KARE KLASIK | 1,060

Ox tail, tripe and knuckles stewed in a peanut purée sauce with eggplant, okra, pechay, and string beans

Good for 4-5 persons



BINAGOONGANG | 540 BABOY

Pork belly stewed and sautéed in fermented shrimp paste



DINUGUAN | 480

Pork cheeks, snout and ears braised in pork blood, vinegar, dried kamias and chili



LECHON MANOK (1.5 kg) | 840

Marinated and roasted with lemongrass, batwan and spices



PRITONG MANOK *whole* 840 | *half* 480

Our house fried chicken, Filipino style



INIGANG ADOBONG MANOK AT BABOY | 720

Chicken and pork braised in soy sauce, vinegar and garlic then pan-fried



CRISPY ADOBONG PITAW | 555

Rice field birds cooked adobo style and fried.
A Negrense delicacy

Paborito ng Balay

HOUSE FAVORITES

TRY OUR DISHES WITH OUR HOUSEMADE BLACKENED ONIONS



BISTEK TAGALOG | 660
Beef tenderloin marinated in soy sauce and calamansi juice band sautéed with white onions



**BISTEK ATAY | 430
NG BAKA**
Sautéed beef liver marinated in soy sauce, white onions and calamansi juice



TORTANG ALIMASAG | 940
A frittata of crab meat, leeks and eggs



**PINIRITONG SUGPO | 955
AT SARSANG ITLOG
NA PULA**
Deep-fried prawns served with a salted egg sauce



SINUTENG PUSIT | 745
Baby squid sautéed in olive oil, chili and garlic



**PAKSIW NA BANGUS | 1,080
AT CRISPY BATOK NG
BABOY (1kg)**
Milkfish braised in cane vinegar and ginger, served with deep-fried pork neck
Good for 5-6 persons



**GINISANG | 805
MAANGHANG NA
HIPON**
Spicy stir-fried white shrimp



HALABOS NA HIPON | 805
Steamed white shrimp seasoned with salt and pepper



GINATAANG SUGPO | 940
Prawns braised in coconut milk



INASAL

Grilled chicken marinated in a mixture of vinegar, lime juice, black peppercorn and annatto oil. A Negrense favorite

Paa | 270

Chicken leg quarter

Pecho | 270

Chicken breast

Pakpak | 170

Chicken wing quarter

Isol ng Manok | 160

Chicken butt

Atay ng Manok | 120

Chicken liver

Baticolon ng Manok | 110

Chicken Gizzard

PINIRITO *Fried Dishes*



HITO, MUSTASA | 585

AT BURONG HIPON

Deep-fried catfish, mustard greens and a relish of fermented rice and shrimp



BINUKADKAD | 520

NA PLA-PLA

Deep-fried and served with papaya ginger sauce



TAWILIS | 350

Fried freshwater sardines. A local delicacy



FRIED INASAL | 270

Our very own Fried Chicken Inasal. Paa or Pecho

INIHAW *From the Grill*



LIEMPO | 470
Grilled imported pork belly



PORK BARBEQUE | 145
(per stick)
Marinated pork, grilled and skewered



SATAY
Grilled and glazed with a
homemade peanut sauce
Pork | 145
Chicken | 120



BANGUS | 865
Grilled milkfish (1 kg)



TIYAN AT PANGA | 925
NG TUNA
Grilled tuna belly and head



PUSIT | 830
Grilled squid



Pampano | 675



Pinakbet na Kanin at Crispy Pata

PINASINGAWANG KANIN

Steamed rice

Single Order | 70

SINANGAG SA BAWANG

Garlic fried rice

Single Order | 85

SATAY RICE | 85

Fried rice with annatto oil

PINAKBET NA KANIN | 520

Fried rice mixed with stewed vegetables, flavored with fermented shrimp paste
Good for 4-5 persons

SPRING DUCK | 1,165

with Pineapple Sambal and Liver Rice

PINAKBET NA KANIN | 1,680 AT LECHON KAWALI

Fried rice flavored with stewed vegetables and topped with deep-fried imported pork belly
Good for 4-5 persons

PINAKBET NA KANIN AT | 1,800 CRISPY PATA

Fried rice flavored with stewed vegetables and topped with imported pork leg.
Good for 4-5 persons

TUYO AT KANIN | 505

Salted fish fried rice. *Good for 4-5 persons*

TINAPA AT KANIN | 575

Smoked fish fried rice. *Good for 4-5 persons*

ALIMASAG AT KANIN | 790

Crabmeat fried rice. *Good for 4-5 persons*

TINTANG PUSIT NA KANIN | 475

Fried rice colored with black squid ink. *Good for 4-5 persons*

BINAGOONGANG KANIN | 400 AT MANGGANG HILAW

Fried rice flavored with fermented shrimp paste and topped with green mangoes. *Good for 4-5 persons*

KALKAG AT KANIN | 405

Salted dried shrimp fried rice. *Good for 4-5 persons*



HALO HALO KLASIKO | 340

A traditional dessert of preserved red beans, sweet purple yam, sweetened plantains, crème caramel, dried rice crisps, jackfruit topped with shaved ice and evaporated milk. A Filipino classic.



MAIS CON YELO | 165

A dessert beverage of corn kernels, milk, sugar and shaved iced



MANGO SAGO CON LECHE | 195

A dessert pudding of mango and tapioca pearls

PAPAYA SAGO CON LECHE | 180

A dessert pudding of papaya and tapioca pearls



ANTONIO'S HOUSEMADE SORBETES | 150

Avocado, Barako, Sugar-Free Barako, Chocnut, Cookies & Cream, Dark Chocolate, Langka, Lychee, Macapuno, Mango, Quezo, Tahoe, Ube, Ube Macapuno, Ube Quezo, Panna, Pineapple Coconut, Sweet Corn



TURON CON LANGKA AT SAGING | 240

A dessert spring roll filled with jackfruit and banana

TURON CON TIKOY AT UBE | 225

A dessert spring roll filled with Chinese rice cake and purple yam paste



BIBINGKA

Homemade and traditionally prepared rice cake

Classic with cheese | 170

Special with fresh buko and salted egg | 220



BUKO PIE

Fresh young coconut cooked with cream, flavored with macapuno and baked in a flaky crust

Whole | 580

Slice | 120



PALITAW | 140

Tender glutinous rice cakes rolled in grated coconut, served with muscovado sugar and sesame seeds



MAJA BLANCA | 110

A coconut and corn pudding topped with caramelized coconut cream curds



PUTO BUMBONG | 140

Rice cakes steamed in bamboo, topped with butter, grated coconut and muscovado sugar.

Add Cheese | 35



LECHE FLAN | 205

Flan of milk and egg yolks, topped with layer of soft caramel

SARI-SARING PRUTAS | 325

Fresh fruit platter

Leche Flan

MALAMIG NA INUMIN *Cold Beverages*



SAGO AT GULAMAN | 170

A refreshing beverage of brown sugar syrup, tapioca pearls and gelatin cubes

GINUMIS | 190

Layers of tapioca pearls, gelatin cubes and roasted rice flakes coupled with coconut milk, brown sugar syrup and shaved ice

MILK SHAKES | 290

Comes in

Cookies & Cream
Panna
Chocolate
Avocado
Mango
Macapuno
Ube



TABLEA SHAKE | 300

Inspired by Pampanga's Lola Nor's

Drizzled with Tablea Sauce and topped with Chopped Peanuts



FRUIT JUICE SLUSHES | 230

Dalandan
Sampalok
Calamansi
Manggang Hinog
Manggang Hilaw
Pakwan
Pinya
Litsiyas
Guyabano
Mangga at Sago | 280

*Available in Carafe | 650
Good for 4-5 persons*

ICED TEA

Regular | 115

Bottomless | 180

Carafe | 360

SOFT DRINKS | 110

Coke Sarsi
Coke Zero Sprite
Coke Light Royal

SAN MIGUEL BEER

Pale Pilsen | 120

Light | 120

Super Dry | 170

Premium | 170

SAN PELLEGRINO | 250

500ml

BOTTLED WATER | 60

Mineral Water

MAINIT NA INUMIN *Hot Beverages*

COFFEE SELECTION

Lavazza Arabica Robusta Blend

Cafe Americano | 150

Cafe Espresso | 150

Cafe Cappuccino | 160

Cafe Latte | 160

Cafe Decafeinado | 160

Decaffeinated Coffee

Espresso Decafeinado | 160

Decaffeinated Espresso

Cafe Mocha | 160

TWININGS | 95

Assorted Teas

SALABAT | 70

Ginger-Infused Tea

TSOKOLATE DE BATIROL | 200

Traditional Hot Chocolate prepared just how you remember

HOT CALAMANSI | 230

Serve in personal teapot



• T E R R A Z A •

BAR & GRILL

PULUTAN / APPETIZER



Sisig na Pusit



Kinilaw na Tanigue



Squid Flakes



Calamares Fritos

Sisig na Baboy 495
Chopped pork cheeks, snout and ears garnished with onions, and chilis, served on a hot cast iron platter

Sisig na Pusit 495
Grilled cubes of squid, mixed with housemade mayonnaise, garlic and onions, served on a hot cast iron platter

Calamares Fritos..... 495
Deep-fried squid rings, served with a spicy chili sauce

Tokwa't Baboy 395
Tofu and pork dressed with soy sauce, white cane vinegar and garlic

Kilawin na Tanigue 820
Vinegar - marinated Spanish Mackerel

Kilaw Sugba 895
Vinegar - marinated Spanish Mackerel with grilled pork belly

Minaning Kamote 170
A Laguna street food favorite. Deep-fried cubes of sweet potato mixed with garlic and salt

Adobong Mani..... 115
Fried local peanuts with garlic

Squid Flakes..... 495
Paper thin slices of air-dried squid

Crispy Kangkong..... 175
With papaya ginger sauce

Dynamite Rolls 295
Deep-fried green finger chilies stuffed with cheese and chorizo

Tawilis..... 350
A local delicacy of fried fish water sardines

MEALS FOR ONE



Pork Barbeque (2 sticks) | 340
Choice of Garlic Rice or Satay Rice



Pork Satay (2 sticks) | 340
Choice of Garlic Rice or Satay Rice



Inasal (Pecho or Paa) | 325
Choice of Garlic Rice or Satay Rice



Batchoy | 355
Our version of the Ilonggo classic. Thick egg noodles, pork meat and pork offal and a rich pork broth
Add Puto 70 Add Egg 30

PIZZA

KKB Pizza 540
Keso, Kamatis at Balanoy or Basil

Pizza Soriso..... 600
Chorizo Margherita

Kabute sa Keso 745
Mushroom and Cheese

Kwatro Keso 745
Gruyere, Cream Cheese, Cheddar and Mozzarella Cheese

Pizza Amerikano 720
Pepperoni and Mushroom

Putting Puso..... 480
Homemade Pancetta, Artichoke and Cream

Pizza Jamon at Pinya 445
Ham and Pineapple

Pizza Pranses 600
Topped with Caramelized Onions, Garlic, Olives and Anchovies with Goat Cheese and Sundried Tomatoes

• TERRAZA •
BAR & GRILL

*Marikit
Daiquiri*



*Isabela
Margarita*



*Sabrossa
Martini*



*Bilas
Gimlet*



*Mestiza
Caipirinha*



*Dalaga
Daiquiri*





• TERRAZA •

BAR & GRILL

MGA INUMIN

Beverage Menu

| |  Glass |  Carafe |
|--|--|---|
| MARIKIT DAIQUIRI | 265 | 795 |
| Tanduay Dark Rum, Paradise Mango Rum Liqueur, Pandan, Calamansi Juice, Chili Flakes, Sili Labuyo, Served on the Rocks | | |
| MAKISIG GINGER SOUR | 265 | 795 |
| Lambanog, Calamansi Juice, Ginger Syrup, Angostura Bitters, Served on the Rocks | | |
| MESTIZA CAIPIRINHA | 265 | 795 |
| Vodka, Sugar, Muddled Lychee & Cilantro, Calamansi Juice, Served on the Rocks | | |
| HERMOSA WHISKEY HIGHBALL | 300 | 900 |
| Jim Beam Bourbon, Fresh Ginger, Papaya, Lime, Ginger Ale, Served tall | | |
| BILAS GIMLET | 300 | 900 |
| Gin, Ginger Syrup, Watermelon, Grapefruit Bitters, Served on the Rocks | | |
| BAYAW DAIQUIRI | 220 | 700 |
| Tanduay Silver Rum, Calamansi Juice, Lemongrass Syrup, Peach Bitters, Served up with a Lemon twist | | |
| SABROSSA MARTINI | 265 | 940 |
| Vodka, Lemon Juice, Homemade Passionfruit Syrup, Dry Vermouth, Served on the Rocks | | |
| LANGKA MOJITO | 240 | 720 |
| Tanduay Silver Rum, Calamansi Juice, Langka Pandan Syrup, Soda and Mint | | |
| DALAGA DAIQUIRI | 300 | 900 |
| Tanduay Dark Rum, Lime Juice, Lychee Syrup, Served on the Rocks | | |
| STANDING ON THE BEACH | 220 | 700 |
| Tapuey Rice Wine, Calamansi Juice, Muscovado Syrup, Pandan Honey, Served on the Rocks with Lemon peel | | |
| ISABELA MARGARITA | 300 | 900 |
| Jose Cuervo Silver Tequila, Lime Juice, Sugar, Bell Pepper, Cilantro, Served on the Rocks with Salted Rim | | |
| RED BUGNAY SANGRIA | 300 | 1,320 |
| Ilocos Bugnay Wine, Langka, Dalandan, Soda | | |

CLASSIC COCKTAILS

| | | | |
|-------------------------|-----|----------------------------|-----|
| CLASSIC MARGARITA | 265 | LONG ISLAND ICED TEA | 300 |
| CLASSIC MOJITO | 265 | TEQUILA SUNRISE | 265 |
| SAZERAC | 265 | OLD FASHIONED | 240 |
| LYCHEE MARTINI | 265 | BLACK RUSSIAN | 240 |
| WHISKEY SOUR | 240 | WHITE RUSSIAN | 240 |

SERBESA | BEER

| | |
|-----------------------|-----|
| SAN MIGUEL | |
| - SUPER DRY | 170 |
| - PREMIUM | 170 |
| - CERVESA NEGRA | 210 |
| - LIGHT | 120 |
| - PILSEN | 120 |
| CORONA | 350 |
| STELLA ARTIOS | 300 |
| HEINEKEN | 320 |
| PAULANER | 430 |
| SMIRNOFF MULE | 130 |

All beers are served below 0 degrees

CRAFT BEERS

| | |
|-------------------------------|-----|
| PHILIPPINE ALE | 210 |
| PSYCHEDELIC BLONDE | 210 |
| SAISON FARMHOUSE ALE | 210 |
| POTION 28 INDIAN PALE ALE ... | 210 |

COLD BEVERAGES

| | |
|--|-----|
| DRY GINGER ALE | 120 |
| SCHWEPPES | 120 |
| Soda/Tonic water | |
| SODAS | 110 |
| Coke Regular, Coke Zero, Coke Light, Sprite, Royal | |
| BOTTLED WATER | 60 |
| Viva Mineral Water | |

LIKOR | LIQUOR

BLENDED SCOTCH

| Shot | Bottle |
|---|---|
| Johnnie Walker Blue1,030 | 14,000 |
| Johnnie Walker Double Black320 | 6,000 |
| Johnnie Walker Black250 | 4,800 |
| Johnnie Walker Red120 | 2,800 |
| Chivas Regal270 | 5,400 |

IRISH WHISKEY

| | | |
|---------------|-----|-------|
| Jameson | 350 | 6,600 |
|---------------|-----|-------|

SINGLE MALT SCOTCH

| | | |
|---------------------------|-----|-------|
| Macallan 12 yrs | 720 | 9,800 |
| Glenlivet 12 yrs | 340 | 6,800 |
| Glenfiddich 12 yrs | 350 | 6,600 |
| Glenmorangie 10 yrs | 320 | 6,000 |
| Laphroaig 10 yrs | 450 | 8,400 |

BOURBON

| | | |
|----------------------|-----|-------|
| Jack Daniels | 260 | 4,900 |
| Evan Williams | 150 | 3,000 |
| Makers Mark | 240 | 4,500 |
| Jim Beam Black | 180 | 3,600 |
| Jim Beam White | 140 | 2,400 |

COGNAC

| | | |
|------------------------|-------|--------|
| Hennessy XO | 1,200 | 16,300 |
| Hennessy VS | 650 | 8,900 |
| Remy Martin VSOP | 300 | 5,600 |

SPANISH BRANDY

| | | |
|----------------|-----|-------|
| Fundador | 120 | 2,300 |
|----------------|-----|-------|

RUM

| | | |
|--------------------------|-----|-------|
| Very Old Captain | 180 | 3,600 |
| Bacardi Superior | 120 | 2,400 |
| Bacardi Gold | 130 | 2,600 |
| Captain Morgan | 140 | 2,700 |
| Malibu | 150 | 3,000 |
| Cachaca | 150 | 4,000 |
| Paradise Mango Rum | 130 | 2,500 |
| Don Papa 7 yrs | 250 | 4,700 |

TEQUILA

| | | |
|--------------------------|-----|-------|
| Patron Anejo | 350 | 8,000 |
| Patron XO | 320 | 6,400 |
| 1800 Reposado | 260 | 3,500 |
| Jose Cuervo Gold | 140 | 2,700 |
| Jose Cuervo Silver | 120 | 2,300 |

VODKA

| | | |
|-------------------|-----|-------|
| Grey Goose | 250 | 5,000 |
| Belvedere | 240 | 4,500 |
| Stolichnaya | 140 | 2,400 |
| Ketel One | 230 | 4,600 |

GIN

| | | |
|-----------------------|-----|-------|
| Hendricks | 300 | 5,600 |
| Tanqueray #10 | 250 | 4,700 |
| Tanqueray | 150 | 3,000 |
| Bombay Sapphire | 250 | 4,700 |
| Beefeater | 120 | 3,200 |

All prices are inclusive of 12% VAT, exclusive of 10% service charge and subject to change without prior notice.

• T E R R A Z A •
BAR & GRILL

SPARKLING
BY THE BOTTLE

CREMANT 1200
Grandial, Blanc de Blancs, Demi-Sec, France, NV

PROSECCO 1900
Toso, Denominazione Di Origine Controllata, NV

WHITE WINE
BY THE GLASS

GLS | BTL

PINK MOSCATO 300 | 1200
Jack Estate, M-R Series, South Eastern Australia, 2019

SAUVIGNON BLANC..... 375 | 1500
Chateau La Gravière, France, 2018

CHARDONNAY..... 350 | 1400
Les Volets, Roussillon, France, 2019

RED WINE
BY THE GLASS

GLS | BTL

CABERNET SAUVIGNON 300 | 1200
Jack Estate, M-R Series, South Eastern Australia, 2019

MERLOT 350 | 1400
Condor Peak, Andean Vineyards, Mendoza, Argentina, 2019

MALBEC-TEMPRANILLO 375 | 1500
Urban, Valle de Uco, Mendoza, Argentina, 2016

RED WINE
BY THE BOTTLE

CABERNET SAUVIGNON 1300
Indigo Eyes, California, U.S.A., 2016

COTES DU RHONE BLEND 1650
(GRENACHE, SYRAH, CINSAULT)
Samörens, Ferraton Pere et Fils, Appellation Cotes du Rhone Controlee, France, 2020

BORDEAUX BLEND 1600
(CABERNET SAUVIGNON-MERLOT-CABERNET FRANC)
Chateau La Gamaye Cuvée Prestige, Bordeaux, France, 2018

Balay Dako Packed Meals

AVAILABLE FOR TAKE OUT AND DELIVERY

Perfect for special occasions, corporate seminars, and virtual meetings



PM 1 | 660

Pastel de Lengua, Salt and Pepper Spareribs, Ginisang Talong, Steamed Rice, Leche Flan, Bottled Water



PM 2 | 650

Pork Steak, Piniritong Sugpo at Sarsang, Itlog na Pula, Ginisang Ampalaya at Kabute, Steamed Rice, Leche Flan, Bottled Water



PM 3 | 640

Mechado, Bangus Ala Pobre, Ginisang Chicharon at Hipon, Steamed Rice, Leche Flan, Bottled Water



PM 4 | 565

Kalderetang Baka, Lumpiang Shanghai, Pancit ni Antonio, Steamed Rice, Leche Flan, Bottled Water



PM 5 | 460

Beef Tapa, Palad Flakes, Sunny Side Up Egg, Atchara, Garlic Rice, Bottled Water



PM 6 | 460

Longganisa, Palad Flakes, Sunny Side Up Egg, Atchara, Garlic Rice, Bottled Water



PM 7 | 460

Daing na Bangus, Palad Flakes, Sunny Side Up Egg, Atchara, Garlic Rice, Bottled Water

FOR ORDERS

- Call, text or viber our delivery hotline at 0923 726 6290.
 - Minimum of ten (10) orders per option. Strictly for take out and delivery only.
 - To ensure the availability as well as the quality, please place your orders one (1) day in advance on Weekdays and two (2) days in advance for Weekends.
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