ME NU

BREAKFAST 06:30 - 16:00

FRUITS AND BREAD		TASTY EGGS	
TOAST (V) SOURDOUGH WITH JAM AND BUTTER	195	FILIPINO BREAKFAST TWO EGGS YOUR WAY WITH GARLIC RICE AND YOUR CHOICE OF: BEEF TAPA OR	325
CHIA PUDDING BOWL (VG)	295	SAUSAGE OR BACON	
A SELECTION OF SEASONAL FRUITS WITH COCOA NIBS & COCONUT MILK		KALIPAY BREAKFAST	445
HOMEMADE GRANOLA (VG) BANANA, MANGO, MIXED DRIED FRUITS,	325	TWO EGGS YOUR WAY WITH BACON, SAUSAGE, SEMI-DRIED TOMATO, SAUTÉED SPINACH & SOURDOUGH TOAST	
NUTS & SEEDS SERVED WITH MILK ADD YOGHURT, SOY OR OAT MILK 50P		EGGS BENEDICT	395
OVERNIGHT OATS (V) SOAKED OATS WITH CINNAMON APPLE,	275	TWO POACHED EGGS WITH LEG HAM, MOZZARELLA KALAMANSI & SHALLOT HOLLANDAISE ON OUR HOUSE BREAD	
RAISINS & YOGHURT		EGGS FLORENTINE (V)	355
HOME MADE BANANA BREAD (V) TOASTED WITH BUTTER SERVED WITH WHIPPED MASCAPONE AND LOCAL HONEY	265	TWO POACHED EGGS WITH SPINACH, MOZZARELLA KALAMANSI & SHALLOT HOLLANDAISE ON OUR HOUSE BREAD	
CHOCOLATE BROWNIES (V)	155	TRUFFLED SCRAMBLED EGGS (V)	375
WAFFLES HOUSE SPECIALTY MUST TRY!!		SPINACH WITH PARMESAN, TRUFFLE OIL & HOUSE BREAD TOAST ADD PROSCIUTTO OR CHORIZO 90P	
CRISPY BACON & MAPLE SYRUP	345	MEDITERRANEAN EGGS (V) TWO POACHED EGGS WITH A SALAD OF TOMATOES, CUCUMBER FETA, BALSAMIC GLAZE & HOUSE BREAD TOAST	365
CINNAMON APPLE & CARAMEL (V)	325	EGGS IN A PAN (V) TWO EGGS BAKED IN TOMATO, EGGPLANT,	365
MANGO & MASCARPONE (V)	325	PEPPERS & SOURDOUGH TOAST ADD CHORIZO 90P	
BANANA & CHOCOLATE (V)	325	SPANISH OMELETTE (V) GRILLED ONION, ROAST PEPPERS, LOCAL SPINACH, MANCHEGO & SOURDOUGH TOAST	345
PINEAPPLE & COCONUT (V)	325	ADD PROSCIUTTO OR CHORIZO 90P	

DRI NKS

COFFEE		TEAS
ESPRESSO	155	ENGLISH BREAKFAST 145
LONG BLACK	175	EARL GREY 145
FLAT WHITE	175	ADD SOY OR OAT MILK 50
CUPPUCINO	185	
LATTE	175	
MOCHA	195	SMOOTHIES
ICED LATTE	195	PICK YOUR FRUIT:
ICED MOCHA	195	MANGO, BANANA, PINEAPPLE,
HOT CHOCOLATE	165	WATERMELON
ICED CHOCOLATE	175	FULL CREAM MILK 225
ADD SOY OR OAT MILK	50	SOY MILK 275 OAT MILK 275
ADD VANILLA, HAZELNUT, CHOCOLATE, SALTED CARAMEL	55	OIT WILK 273
SPECIALTY COFFEE		JUICES SQUEEZED FRESH TO ORDER
COLD BREW	175	ORANGE 295
		PINEAPPLE 275
		MANGO 290

WATERMELON

255



LUNCH 11:00 - 16:00

SALADS

SANDWICHES

TOASTED SERVED WITH YOUR CHOICE OF FILLINGS:

3 CHEESES (V)	325	MEDITERRANEAN (V)	375
CHEDDAR, PARMESAN AND MOZZARELLA CHEESE		FRESH TOMATOES, CUCUMBER, FETA, KALAMAT OLIVES, OREGANO, OLIVE OIL	ГΑ
LEG HAM	365	CEASAR SALAD (V)	395
SEMI-DRIED TOMATO, MOZZARELLA AND GARLIC AIOLI		ROMAINE LETTUCE, CRISPY SOURDOUGH, POACHED EGG & PARMESAN DRESSING	
BLET	385	ADD SHREDDED CHICKEN	100
CRISPY BACON, LETTUCE, FRIED EGG TOMATO JAM AND CHEDDAR		BEETROOT SALAD (V)	395
SHREDDED CHICKEN	370	GOAT CHEESE, HONEY WALNUTS, LOCAL SPINACH AND BEETROOT RELISH	
ROASTED TOMATOES, ROMAINE LETTUCE, MOZZARELLA & PARMESAN DRESSING		WARM EGGPLANT & LENTIL	375
HOME MADE CHORIZO	365	SALAD (V)	
FRIED EGGS, SWEET TOMATO JAM, MOZZARELLA AND CHEDDAR		ROAST EGGPLANT, GRILLED CAPSICUM, ONION,SPINACH LENTILS, BALSAMIC REDUCTION & GOAT CHEESE YOGHURT	
PROSCIUTTO	395		
CARAMELISED ONION, GRILLED EGGPLANT AND GOATS CHEESE			
VEGGIE GRILLED EGGPLANT, ROASTED RED BELL PEPPERS LOCAL SPINACH, MOZZARELLA AND PESTO SAUCE	345		

ME NU

DINNER

17:00 - 22:30

STARTERS		SALADS	
GAZPACHO (VG) SERVED CHILLED GARLIC BREADCRUMBS, BASIL OIL AND GRILLED SOURDOUGH	320	MEDITERRANEAN (V) FRESH TOMATOES, CUCUMBER, FETA, KALAMATOLIVES, OREGANO, OLIVE OIL	385 TA
BURATA MOZZARELLA (V) FRIED WITH TOMATOES, ROASTED RED BELL PEPPER AND BASIL SALAD	595	CEASAR SALAD (V) ROMAINE LETTUCE, CRISPY SOURDOUGH, POACHED EGG & PARMESAN DRESSING ADD SHREDDED CHICKEN 100P	395
SALT & PEPPER CALAMARI FRIED WITH SHALLOTS AND ISLAND DRESSING	375	BEETROOT SALAD (V) GOATS CHEESE, HONEY WALNUTS, LOCAL SPINACH AND BEETROOT RELISH	395
PRAWNS PAN FRIED WITH GAZPACHO, GRILLED CORN AND BASIL OIL	385	WARM EGGPLANT & LENTIL SALAD (V) ROAST EGGPLANT, GRILLED RED BELL PEPPERS, SPINACH, LENTILS, BALSAMIC REDUCTION & YO	
SCALLOPS SAUTEED SERVED WITH SAFFRON AIOLI SUMAC AND ROE	425	SIDES	
BLACK MUSSELS SUATEED WITH WHITE WINE, PRESERVED LEMON AND A SAFFRON CREAM SERVED WITH GRILLED SOURDOUGH	495	GRILLED BROCCOLI (VG) ROMESCO SAUCE, CHILLI AND FRIED BREADCRUMBS ROAST SPICED PUMPKIN (VG)	250275
		PUMPKIN PUREE, PUMPKIN SEEDS AND KALAMA TAHINI SAUCE	NSI
		GREEN BEANS (VG) SAUTEED WITH GARLIC AND SESAME OIL	160
		SPICED POTATOE FRIES (V) HAND CUT WITH SWEET SMOKED	195
		PAPRIKA AND AIOLI GARLIC CHEESE BREAD (V) GARLIC BUTTER AND MOZZARELLA	225
		FRIED RICE (VG) SAUTEED WITH GARLIC AND SPRING	95

SEAFOOD, MEAT & POULTRY

GRILLED SIRLOIN 350G ROAST CARROT PUREE, CRUSHED POTATOES, ROM	MAINE A	ND CHIMI CHURRI SAUCE	1995
CHICKEN PARMA EGGPLANT PARMA (V) MOZZARELLA AND TOMATO PASATA SERVED WITH COLESLAW SALAD AND HAND CUT I	FRIES		535 475
GRILLED PORK LOIN RATATOUILLE, CRISPY POTATOES AND BALSAMIC O	GLAZE		475
GRILLED TUNA NISCOISE POTATOES, GREEN BEANS, CRISPY ONIONS, CAPERS, AND OLIVE TAPENADE	S, QUAIL	EGGS	535
PAELLA FOR 1 PAELLA FOR 4 CALAMARI, MUSSELS, PRAWNS, SCALLOPS, GREEN BEANS AND AIOLI			625 1995
	PAST	ΓΑ	
POTATO GNOCCHI (VG) GRILLED EGGPLANT, LOCAL SPINACH, TOMATO AN PANGRITATA	ND		495
RISOTTO (V) SHITAKE MUSHROOMS, SPRING ONION, TRUFFLE AN	ND PAR	MESAN	595
HAND CUT PAPPARDELLE			595
PRAWNS, CHERRY TOMATOES, ROE AND AND CREA	AM PRA	WN BISQUE	
SPIRAL LASAGANA			635
BEEF, TOMATOES, MOZZARELLA, PARMESAN AND MASCARPONE CHEESE			
DESSERT		WAFFLES HOUSE SPECIALTY MUST TE	RY!!
APPLE CINNAMON CRUMBLE 3	325	CRISPY BACON & MAPLE	345
WARM APPLE AND CINNAMON COMPOTE SERVED WITH BAKED CRUMBLE AND VANILLA GELATO		SYRUP	
DECONSTRUCTED KALAMANSI TART SERVED WITH	295 H	CINNAMON APPLE & CARAMEL (V)	325
CANDIED KALAMANSI AND KALAMANSI SORBET FLOURLESS CHOCOLATE CAKE 3	845	MANGO & MASCARPONE (V)	325
CHOCOLATE CAKE SERVED WITH SOAKED RAISINS AND PEDRO X GELATO		BANANA & CHOCOLATE (V)	325
GELATO 2 ANY 2 STANDARD FLAVOURS.	245	PINEAPPLE & COCONUT (V)	325

DRI NKS

SPA	RKI	ING	WINE
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PROSECCO	1995
NATALE VERGA, ITALY	
CUVEE	995
ROTHBURY ESTATE, AUSTRALIA	

WHITE WINE

	BY GLAS	BY BOTTLE
MOSCATO	275	995
BULLETIN PLACE, AUSTRALIA		
SAUVIGNON BLANC		1995
MATUA VALLEY, NEW ZEALAN	D	
PINOT GRIGIO		1395
ILL POGGIA, ITALY		
CHARDONNAY		1395
CORTE VIOLA, ITALY		

RED WINE

	BY GLAS	BY BOTTLE
ROSE	475	1895
MARQUES DE RISCAL, SPAIN		
MERLOT	275	995
SOUL AND WINE, CHILE		
CABERNET SAUVIGN	ION	1995
19 CRIMES, AUSTRALIA		
SANGIOVESE		1095
ILL POGGIO, ITALY		
SHIRAZ		1095
RENMANO, AUSTRALIA		

DRAFT BEER

	330 ML	400 ML
BAUHINIA IPL	250	300
BAUHINIA	250	300
GERMAN LAGER		

BEER

ENGKANTO CRAFT IPA	195
ENGKANTO CRAFT LAGER	195
ENGKANTO CRAFT ALE	195
SAN MIGUEL LIGHT	125
SAN MIGUEL PILSEN	125
SAN MIGUEL APPLE	125
SAN MIGUEL LEMON	125

SOFT DRINKS

COCA COLA	120
SPRITE	120
ROYAL	120
COKE ZERO	120
REDBULL	200
TONIC WATER	200
SODA WATER	200



COCK TAILS

SANGRIA

SANGRIA 1150

GOOD FOR ALL DAY COCKTAIL

MERLOT, CASSIS, ORANGE LIQUEUR, CINNAMON, FRESH FRUITS

SIGNATURE COCKTAILS

BY JUG BY GLAS **MEDITERRANEAN** 275 1150 **DREAMS** GOOD FOR AFTERNOON COCKTAIL VODKA, PEACH, KALAMANSI, SUGAR SIRUP TROPICAL TUASON 1150 275 GOOD FOR AFTERNOON COCKTAIL VODKA, MIDORI, MALIBU, MANGO, KALAMANSI, **SURFS UP** 275 1150 GOOD FOR AFTERNOON COCKTAIL GIN, BLUE CURACAO, APRICOT, KALAMANSI, SUGAR SIRUP

KALIPAY FIRE 275 1150

GOOD FOR DINNER COCKTAIL

WHISKEY, FIREBALL, PINEAPPLE, GRENADINE, TABASCO

AFTER DINNER 275 1150

GOOD FOR AFTER DINNER COCKTAIL

KAHLUA, BAILEYS, MINT LIQEUR, MILK

CLASSIC COCKTAILS

BY GLAS WHISKEY SOUR 250 JIM BEAM WHISKEY, KALAMANSI, EGGWHITE, ANGUSTURA **AMARETTO SOUR** 245 AMARETTO, KALAMANSI, EGGWHITE, **ANGUSTURA BLOODY MARY** 275 VODKA, TOMATO JUICE, KALAMANSI, WORCESTERSHIRE SAUCE, ANGUSTURA DIRTY/DRY MARTINI 275 BEEFEATER GIN, MARTINI BLANCO, **OLIVES** 295 **NEGRONI** BEEFEATER GIN, MARTINI ROSSO, **CAMPARI** PINA COLADA 295 BACARDI GOLD, MALIBU, COCONUT MILK, PINEAPPLE OLD FASHIONED 255 JIM BEAM WHISKEY, ANGUSTURA, BROWN SUGAR, ORANGE **DAIQUIRI** 300 CHOICE OF FRUIT: MANGO, PINEAPPLE, BANANA, WATERMEALON BACARDI GOLD RUM, COINTREAU, **SUGAR SIRUP MAI TAI** 275 BACARDI GOLD RUM, COINTREAU,

FALERNUM, KALAMANSI, PINEAPPLE JUICE