

# CAFÉ



#### All Day Breakfast

Served with your choice of coffee, hot tea, or orange juice



250



Pork Longganisa Garlic pork longganisa, garlic rice, and egg 250

Beef Tapa Marinated beef, garlic rice, and egg

250



Corned Beef Shredded beef, garlic rice, and egg

250

Omelette & Toast

Ham, bacon, cheese, onion garlic, and peppers omelette served with butter toas:

250



Pancakes & Sausages

250





	Cream of Mushroom Soup In-house mushroom cream based soup	210
	French Onion Soup  Caramelized onion in beef broth topped with broiled cheese toast	230
	Appetizers	
	Garlic Parmesan Fries Fries coated with butter garlic parmesan	250
	Truffle Potato Chips Crispy potato chips tossed in truffle oil	300
	Spinach & Cream Cheese Dip Served with crostinis	450
	Fried Calamari & Onion Rings Served with aioli dip	420
	Chili Gambas Sautéed over garlic and butter served with toast	470
*	US Beef Ribeye Salpicao Marinated USDA ribeye sautéed with shimeji mushroom and garlic	590
	Sandwiches	
	Tuna Melt Panini In-house tuna spread and melting cheese in pressed ciabatta bread served with french fries	350
	Ham, Cheese & Egg Panini Bacon, gourmet ham, chicken, fried egg, tomato, cucumber, and lettuce layered with loaf bread served with french fries	380
	Grilled Cheese Sandwich Two layered melted cheese in buttery toast served with french fries	400
*	Classic Clubhouse Gourmet ham, cheese slices and scrambled egg in pressed ciabatta bread served with french fries	470



### Hearty Plates Solo plates served with rice

Chicken & Pork Adobo Traditional house made chicken and pork adobo sautéed in garlic served with garlic rice	270	Callos Spanish style ox tripe, chorizo, and chickpea stew served with steamed rice	470
Fried Chicken Crispy battered chicken served with rice pilaf	270 ¾	Kare-Kare  Beef, ox tail and ox tripe stewed in a savory peanut sauce topped with steamed vegetables, served with	470
Grilled Liempo Filipino-style marinated chargrilled pork belly slices served with garlic rice	320	Filipino shrimp paste and steamed rice  * Baked Pork Cutlet	590
Bangus Belly ala Pobre Marinated milkfish belly served with steamed rice	320	Breaded pork cutlet braised in tomato served over steamed rice topped with melted cheese	
Beef Caldereta Braised beef in tomato and liver sauce served with steamed rice	430	Baked Seafood Rice Mixed seafood with creamy sauce over steamed rice topped with melted cheese	470





#### Pasta & Moodles

	SOLO	FAMILY
Pancit Bihon Stir-fried vermicelli noodles, sliced pork, and mixed vegetables	190	320
Pancit Canton Stir-fried wheat flour noodles, sliced pork, and mixed vegetables	190	320
Canton Bihon Guisado Stir-fried wheat flour and vermicelli noodles with sliced pork and mixed vegetables	190	320
Chili Aglio Olio Spicy pasta dressed in garlic olive oil served with garlic toast	210	370
* Baked Bolognese  Traditional Bolognese pasta topped with creamy cheese sauce served with garlic toast	240	410
Seafood Marinara Mixed seafood over tomato marinara pasta served with garlic toast	350	640
* Truffle Chicken Alfredo  Truffled alfredo sauce pasta topped with crispy chicken bites served with garlic toast	390	690
Shrimp Aligue Cream Pasta  Pasta in creamy crab fat sauce topped with buttered shrimp served with garlic toast	410	730





	Fried Chicken & Fries Crispy battered boneless chicken served with French fries and mushroom gravy	510	
*	Grilled Pork Chops Grilled thick cut pork chops served with mashed potato and mixed vegetables	540	
	Costilla de Vino Tinto Braised beef in red wine reduction	540	
	Beef Caldereta Braised beef in tomato and liver sauce	540	
	Shrimp con Mayonesa Buttered shrimps together with crab fat mayonnaise sauce served with lemon wedges	680	
	Callos Spanish style ox tripe, chorizo and chickpea stew	730	
*	Kare-Kare Beef, ox tail and ox tripe stewed in savory peanut sauce topped with steamed vegetables and served with Filipino shrimp paste	730	
	Hickory-Smoked BBQ Pork Ribs Tender and smokey BBQ pork ribs served with mashed potato and mixed vegetables		
*	* Roast Beef with Truffle Mushroom Cream Sauce Roasted beef belly served with mashed potato, mixed vegetables, and truffle cream sauce		
*	* Baked Salmon Salmon fillets baked with spinach cream cheese sauce served with mashed potato, buttered corn and buttered mixed vegetable		
	ADD-ONS		
	Steamed Rice 40 Toasted Bread Garlic Rice 50 French Fries	30 170	



Coffee		Craft Sodas		
Our espresso-based drinks use freshly roasted beans by Plainsight Coffee Co.		Fresh juice concentrates with no added sugar topped with homemade soda		
Espresso	100	Lemon Soda	150	
Americano (hot / iced)	120	Espresso Soda	150	
Cappuccino	150	Mulberry Soda	150	
Latte (hot / iced)	160	Lemongrass Soda	150	
Mocha (hot / iced)	160			
Iced Espresso Orange	180			
		Beer		
Juice & Tea		San Miguel Pale Pilsen	80	
Juice or fair		San Miguel Light	80	
Orange Juice	70			
Hot Black Tea	100			
Hot Green Tea	100	Cocktails		
Signature Iced Tea	100			
		Gin & Tonic Gin, Tonic Water	300	
Softdrinks		<b>Cuba Libre</b> Dark Rum, Lemon, Cola	300	
Coke Regular	70	Dark & Stormy  Dark Rum, Lime, Ginger Ale	300	
Coke Zero	ero 70 Moscow Mule		300	
Sprite	70	Vodka, Lime, Ginger Ale		
Royal	70	Espresso Martini Espresso, Coffee Liqueur, Vodka	300	
Homemade Soda Water	80	Lemongrass Collins	300	

Three Cents Tonic Water 120 Gin, Lemongrass, Soda



Spirits				
Oparas		GLASS	BOTTLE	
Johnnie Walker Black Label	Whiskey	190	2,700	
Citadelle Gin	Gin	180	2,600	
Tried & True	Vodka	120	1,800	
Plantation Original Dark Rum	Rum	100	1,500	
Kahlua Coffee Liqueur	Liqueur	100	1,500	

Red Wine	GLASS	BOTTLE
DeBortoli The Astronomer, Shiraz, Australia	190	700
DeBortoli The Accomplice, Sweet Red, Australia	240	900

White Wine	GLASS	BOTTLE
DeBortoli The Astronomer, Chardonnay, Australia	190	700
DeBortoli The Accomplice, Moscato, Australia	240	900



## Celebrate moments with us!

For inquiries or reservations, get in touch with:

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