



Welcome to Siago!

Siago was named after our two children, Ales(sia) and Santi(ago). They are the force that inspired our family's adventures across thousands of miles, to a tropical destination that would reconnect us with family and Siargao's natural beauty.

The same adventurous spirit and quest for heritage is reflected in our menu. They are loving snapshots of our time exploring Latin America, where we were captivated by the diverse flavors of Mexico, Costa Rica, Colombia and Peru, as well as our renewed exploration of the Filipino comfort food classics that we grew up with.

As you explore our menu, we invite you to share our fondest culinary memories with your own families and friends – memories of remarkable places, of unforgettable people, and the amazing experiences that have shaped us in building our island home on this side of the Pacific.

K & M

RAW

Tiradito (DF) (GF)

*Contains sesame seeds

Nikkei-style catch-of-the-day in citrus vinaigrette, passion fruit, red onions, and pickled chili.

• 340

Cebiche Mixto

• 450

Mixed fish and seafood in leche de tigre classico with sweet potato and corn.

Ahi Tuna Roll

• 495

Potato tuna roll with marinated calamari, oranges, shiitake, and pickled cucumbers.

SALADS

De la Casa (DF) (VG)

• 375

Greens with quinoa, corn, chickpeas, mangoes, olives, and pico de gallo. Served with honey-lime vinaigrette.

(V) basic vinaigrette

+ grilled chicken or shrimp

• 195

Chifa (DF) (V)

• 385

*Contains nuts

Peruvian-style chopped salad with Cantonese notes. Marinated mushrooms, cucumber, carrots, greens, and fried vermicelli with soy-ginger dressing.

+ grilled chicken or shrimp

• 195



Signature



Bestseller



Spicy



Dairy-Free



Gluten-Free



Vegan



Vegetarian

DINNER

Latin American flavours.

Served from 5:30 pm to 9:30 pm.

Watermelon Cebiche (GF)

• 530

Greens in vinaigrette with watermelon and mangoes marinated in citrus juice and chili. Topped with shrimp a la plancha, toasted pumpkin seeds, torn feta cheese, and finished with a drizzle of whiskey balsamic.

SNACKS

Guacamole & Chips (seasonal) (GF) (V)

• 250

Classic avocado dip served with chips.

Pulpo

• 350

*Contains nuts

Sous vide octopus with kalamata emulsion, green chimichurri, and salsa macha.

Conchitas

• 395

Wine-braised scallops cooked in Peruvian-style béchamel. Served with slices of pan francés.

Crab Rangoon Empanadas

• 250

Bulacan-style flaky empanada dough with cream cheese and crab meat. Served with chili jam.

OUR KITCHEN IS NOT A NUT-FREE ZONE AND CROSS-CONTAMINATION MAY OCCUR.
CONSUMING RAW AND/OR UNDERCOOKED FOOD OF ANIMAL ORIGIN MAY POSE A RISK TO YOUR HEALTH.
Prices are inclusive of all government taxes, exclusive of 10% service charge.

SNACKS cont.

Jalea con Mariscos

• 450

Fried mixed seafood. Scallops, octopus, calamari, fish, and shrimp with hints of five spice. Paired with garlic emulsion and cabbage curtido.

Gambas y Chorizo

• 475

Shrimp and Huachana-style chorizo sautéed in olive oil, garlic, and sofrito. Served with slices of pan francés.

Aji de Gallina Croquetas

• 300

*Contains nuts

Shredded chicken with béchamel and walnuts, coated in bread crumbs.

Pollo Enchilada Dip

• 380

Chicken enchilada filling made into a dip. Served with crisp corn chips.

Wantán (DF)

• 330

*Contains nuts

Pork and shrimp dumplings with salsa macha and black vinegar.

Dirrrty Papas

• 465

Homemade fries topped with chili con carne, cheese, greens, pico de gallo, jalapeño, and Mexican crema. Served with garlic emulsion and aji amarillo.

(VG) mushroom chili

DINNER

Latin American flavours.

Served from 5:30 pm to 9:30 pm.

MAINS

Arroz con Mariscos (GF)

• 750

A Criollo dish from Peru that pays homage to the Spanish paella. Rice cooked in seafood broth and sofrito with scallops, fish, shrimp, and calamari.

Camarões ao Alho

• 990

Tiger prawns cooked in dill butter and served with mashed potatoes.

Tallarin Verde con Pescado

• 650

*Contains nuts

6oz pan-seared catch-of-the-day paired with culantro-pesto linguine, sautéed mushrooms, piquillo purée, and olive-basil salad.

Mojo Porchetta

• 675

Mojo pork roast served on a bed of mashed potatoes with a side of market green salad drizzled with caramelized white onion vinaigrette.

Lomo Saltado

• 725

6oz USDA High Choice beef sirloin stir-fried in saltado sauce with onions, tomatoes, and cilantro. Served with crisp fries.



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MAINS cont.

Steak con Chimi GF

10oz Certified Angus Beef marinated in chimichurri sauce. Served on a bed of mashed potatoes with grilled leaks and onions.

Striploin	• 2600
Ribeye	• 3500

Cauliflower Steak • 475

Thick slice of roasted cauliflower with purée and raisin ragout.

ROTISSERIE

Pollo a la Brasa

Peruvian roasted chicken on embers. Served with your choice of house sauce.

Quarter	• 460
approx 325g	
Half	• 745
approx 700g	



DINNER

Latin American flavours.

Served from 5:30 pm to 9:30 pm.

SOUP OF THE DAY

Ask your server for availability • 250

SIDES

mac & cheese 	• 320
house fries w/ chimi 	• 265
tajin butter corn ribs 	• 200
plantains w/ chili honey 	150
salad with pico de gallo 	• 150
green beans 	• 195
plain rice 	• 80
Andino rice 	• 100
Peruano rice 	• 100

SAUCES

aji verde 	• 75
aji amarillo 	• 75
salsa roja 	• 75
salsa verde 	• 75
red chimichurri 	• 75
green chimichurri 	• 75
recado rojo 	• 75
el diablo 	• 75



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DESSERT

Meringue Tres Leches  • 350

**Contains nuts*

tres leches cake / crispy meringue crust / whipped cream / cinnamon powder

Fruit Cheesecake  • 295

classic New York cheesecake / fresh fruits / strawberry-lemon jam

Warm Tahini Torte  • 295

**Contains nuts*

chocolatey and nutty torte / vanilla ice cream / espresso powder

Tart de Chocolat   • 325

Davao dark chocolate / oat crust / aquafaba-chocolate mousse / panucha caramel / cocoa powder

Churros  • 200

fried choux pastry / tablea sauce / dulce de leche

Abuela's Bread Pudding  • 215

South American-inspired bread pudding / vanilla ice cream / cinnamon



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