

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



## BRUNCH SIGNATURES

### Motuleños • 390

Motul-style eggs, a dish from Yucatán.

eggs done-your-way / plantains / refried beans / jamón del país / green beans / marinated feta / salsa roja / tostadas

 chickpea “scrambled eggs” / vegan cheese

 shiitake

 corn tortilla / black beans

### Con Chorizo • 390

Our take on Peru's Huevos Salchicha Huachana.

scrambled eggs / huachana-style chorizo / emmental cheese / pickles / chili / choice of bread

### Eggs Benny • 450

jamón del país / recado rojo / plantains / poached eggs / hollandaise / brioche toast

### Silog

Classic Filipino breakfast.

garlic rice / crispy fried egg / fried eggplant / pickled vegetables / fruit slices

### USDA Beef Sirloin Tapa • 460

### Daing na Bangus • 400

### Corned Beef • 350

### Chorizo • 350

## BRUNCH

Latin American flavours.

Served from 9 am to 2:30 pm.

### Buttermilk Pancakes • 380

cultured butter or homemade peanut butter / syrup or tropical jam / bacon / fruits

### Breakfast Waffle • 390

cultured butter or homemade peanut butter / syrup or tropical jam / bacon / fruits

### Tutti Fruitti • 300

\*Contains nuts

parfait-style oat pudding / house granola / fruits / macerated strawberry / citrus honey

### agave syrup • 310

### Siago Point • 300

\*Contains nuts

A chocolate smoothie bowl inspired by surfers.  
bananas / mangoes / maca root / cacao / espresso-  
peanut butter / chia gel / house granola

## TODAY'S BREAD

sourdough	by Siago
pain de mie	by Siago
french bread	by Kawayan Gourmand
croissant	by Kawayan Gourmand



Signature



Bestseller



Spicy



Dairy-Free



Gluten-Free



Vegan



Vegetarian

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

### Dirrrty Papas • 465

homemade fries / chili con carne / cheese / Mexican crema / aji amarillo / garlic emulsion

 mushroom chili

### Chipotle Wings • 450

5 pcs chicken wings / chipotle / aji verde

### Pollo Enchilada Dip • 380

shredded chicken enchilada / cheese / crisp corn tostadas

### Kinilaw • 320

\*Contains nuts

catch-of-the-day / coconut leche de tigre / chili / plantains / root chips

### Crab Rangoon Empanadas • 250

flaky empanada dough / cream cheese / crab meat / chili jam

### Street Tacos • 320

#### Pescado

grilled catch-of-the-day / chipotle / mango-cucumber salsa / corn tortilla

#### Barbacoa

USDA beef short plate / salsa roja / aji verde / corn tortilla

#### Al Pastor

pork / pineapple / salsa roja / salsa verde / corn tortilla

## BRUNCH

Latin American flavours.

Served from 9 am to 2:30 pm.

### Esquites • 275

corn kernels / sour cream / mayonnaise / cream cheese / parmesan / tajin / tostadas

### Guacamole & Chips (seasonal) • 250

avocado / pico de gallo / paprika / corn chips

### Quesadilla • 250

tortilla / cheese / cilantro / jalapeño / refried beans / pico de gallo / Mexican crema

• Pork Carnitas  
• Pollo Chipotle  
+ • Beef Barbacoa • 195  
• Vegetable Fajitas 

## SANDWICHES

### Grilled Cheese & Chimi • 430

The first of its kind on the island.

shiitake / chimichurri / Andean herb cream / emmental cheese/ chili jam / choice of bread / root chips

### Cubano • 390

mojo pork roast / jamón del país / mustard / pickles / cheese / panini bread / root chips



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## SALADS

**De la Casa**  (DF) (VG) • 375  
greens / chickpeas / quinoa / pico de gallo / mangoes /  
olives / honey-lime vinaigrette

(V) basic vinaigrette  
+ *grilled chicken or shrimp* • 195


**Chifa** (DF) (V) • 385  
\*Contains nuts  
cabbage / carrots / red onions / herbs / marinated  
shiitake / fried vermicelli / soy-ginger vinaigrette

+ *grilled chicken or shrimp* • 195

## MAINS

**Lomo a lo Pobre**   • 650  
USDA High Choice beef sirloin / saltado sauce /  
plantains / fried egg / garlic rice

**Cuban Bowl** (DF) (GF) • 575  
slow roasted mojo pork / mojo verde / black beans /  
plantains / pico de gallo / mango-cucumber salsa /  
Andino rice

**Ahi Tuna Poke Bowl**  • 590  
torched yellowfin tuna / bang bang sauce / shoyu  
dressing / sushi rice / mangoes / cucumbers /  
wakame

**Burrito Bowl** (DF) (GF) (V) • 350  
vegetable fajitas / enoki “carnitas” / black beans /  
pico de gallo / mango-cucumber salsa / Andino  
rice  
+ *pork carnitas, pollo chipotle* • 195  
or *beef barbacoa*

## BRUNCH

Latin American flavours.

Served from 9 am to 2:30 pm.

## 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

## SIDES

mac & cheese (VG) • 320  
house fries w/ chimi (DF) (GF) (V) • 265  
plantains w/ chili honey (DF) (GF) (VG) • 150  
plain rice (DF) (GF) (V) • 80  
Andino rice (DF) (GF) (V) • 100  
Peruano rice (DF) (GF) (V) • 100

## SAUCES

aji verde (VG) • 75  
aji amarillo (VG) • 75  
salsa roja (DF) (GF) (V) • 75  
salsa verde (DF) (GF) (V) • 75  
red chimichurri  (DF) (GF) (V) • 75  
green chimichurri (DF) (GF) (V) • 75  
recado rojo (DF) (V) • 75  
el diablo  (DF) (GF) (V) • 75



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(GF) Gluten-Free



(V) Vegan



(VG) Vegetarian

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## CLASSIC DESSERT

### Fruit Cheesecake (VG) • 295

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

### Warm Tahini Torte (VG) • 295

*\*Contains nuts*

chocolatey and nutty torte / vanilla ice cream / espresso powder

### Tart de Chocolat (DF) (V) • 325

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

### Churros (VG) • 200

fried choux pastry / tablea sauce / dulce de leche

### Abuela's Bread Pudding (VG) • 215

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

## BAKERY

### Chocolate Brioche (VG) • 100

buttery buns / dark chocolate

### Chocolate Chip Cookie (VG) • 100

*\*Contains nuts*

almond flour / milk chocolate



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