



## APPETIZERS

### HOUSE CHIPS · 180

Locally-grown root vegetables and plantains made into chips. Served with our house aioli.

### TORTILLA CHIPS · 180

Crisp house made tortilla chips served with criolla salsa.

### DIRRRTY PAPAS · 295

House potato fries tossed in rendered Spanish chorizo, with fried onions, fresh cheese, and refried beans, finished with garlic emulsion and aji amarillo.

*Want it spicy? Ask your server*

### PERUANO ELOTES · 195

Mexican grilled corn with Peruvian flavors.

### EMPANADA DEL DIA · 50 per pc

*Ask your server about our empanada of the day.*

VEGETARIAN VEGAN



## BRUNCH

### SMOOTHIE BOWLS · 280

#### // Good Rising

Made for and approved by yoginis - this green smoothie contains greens, spirulina, maca, and coconut water. A perfect post-yoga recovery bowl. Or if you're just in the mood for something light, refreshing, and clean, then this bowl is for you.

#### // Siago Point

Inspired by surfers, this smoothie bowl is filled with bananas, mangoes, granola, cacao, maca powder, and almond milk. Great for bone strength and cardiovascular health - two very important areas for your active lifestyle. It also doubles as a healthy dessert to satisfy your sweet tooth.

#### // Tulum Beach

Influenced by the colors of Tulum, Mexico, This smoothie bowl is all about summer in the tropics plus packed with health benefits! Made with papaya, bananas, pineapples, mangoes, granola and coconut milk.

### OATS TWO-WAYS · 220

*Oat pudding and oat granola. Two textures, %100 plant-based, and packed with superfoods (chia and quinoa).*

#### // Tutti Frutti

With bananas, mangoes, pomelo segments, and topped with a sugar-pickled strawberry.

#### // Tsoko Loco

With bananas, coconut caramel, chocolate, and almonds.

### BREAD & BUTTER · 220

*Choice of slices of Pale Ale Sourdough or Pan De Mie.*

#### // Oh Honey!

With espresso peanut butter and spiced-citrus honey.

#### // We Be Jammin!

With cultured butter and today's jam - *ask your server.*



SIAGO

### SCRAMBLED EGGS

*Scrambled eggs on top of our house bread or garlic rice, with shredded cheese and fried onions. Served with a side of pickled cucumbers and carrots.*

#### // Con Chorizo · 350

Locally-made Spanish Chorizo. Our take on the Peruvian Salsicha de Huacho.

#### // Perico-Style · 320

White onions, bell peppers, shiitake, and tomatoes.

### ENSALADA PICADA

*House chopped salads with greens sourced from local island farms.*

#### // Chifa Solterito · 320

Peruvian chopped salad with Cantonese notes. Shiitake, carrots, greens, and peanuts. Served with soy-ginger vinaigrette.

#### // Casa Ensalada · 340

Grilled chicken, quinoa, corn, black beans, mangoes, pico de gallo, olives, cucumbers, and jicama on a bed of lettuce. Served with honey lime dressing.

### BETTER THAN FRENCH TOAST · 350

A slice of pan de mie bathed in star anise-coconut syrup, layered with Kahlua-almond frangipane, and topped with banana flambée.

### GRILLED CHEESE & CHIMI · 320

Melted emmental cheese, sautéed shiitake, Andean herb cream, and red chimichurri, in between two pieces of golden toasted bread of your choice. Served with a brush of chili jam and side chips.

### PAN CON CHICHARRÓN · 360

Our take on the favorite Peruvian breakfast sandwich with slices of Peruvian-style crispy pork belly with sweet potatoes, herb salad, and amarillo aioli. Served with a side of house chips.

### MOTULEÑOS · 380 |

An assemble-yourself version of Tulum's Huevos Motulenos. With eggs done your way, fried plantains, refried beans, chips, fried onions, criolla salsa, shredded cheese, and a tortilla wrap. Served with our achiote sauce.

### CHILAQUILES · 480

Tortilla chips with salsa roja, topped with meat, cheese, aji verde, salsa criolla, and fried eggs.

## LUNCH

### CEBICHE MIXTO · 410

Pescado del dia, calamar, pulpo, and camaron in orange-calamansi tigre de leche, paired with sweet potato purée, red onions, and kamias. Served with a side of taro chips.

### POLLO ENCHILADA · 350

Oven-baked stuffed tortillas with salsa roja. Topped with shredded romaines and salsa criolla.

### POLLO A LA BRASA

*« Roasted chicken on embers »*

*A house favorite! Served à la carte. Create your own platter and choose from our wide array of sides.*

#### // Whole Chicken · 950

*Cut into 8 pieces.*

#### // Half Chicken · 590

*Cut into 3 pieces.*

### POLLO A LA BRASA CON ARROZ · 450

¼ pollo ala brasa paired with onion puree, sweet potatoes, and salsa. Served with culantro rice and two sauces of your choice.

### BISTEC CRIOLLO · 1250

*Inspired by Peru's Lomo Saltado.*

Bukidnon Beef Wagyu 300g in soy marinade, seared medium rare and paired with crisp potato fries, sautéed onions and tomatoes.

### BISTEC CRIOLLO CON ARROZ · 620

Bistec Criollo 150g paired with potato fries and culantro rice.

### PLATO DE BARBACOA · 620

A plate of beef barbacoa, tomato-cumin rice, refried beans, tomatoes, pickled onions, fresh cheese, shredded corn, and a tortilla wrap. Served with a sauce of your choice.

Tortilla wraps - 3pcs	· 60
Plantains - 3pcs	· 60
Potato fries - 70g	· 90
Refried beans	· 90
Vegetal Saltado	· 90
Side salad	· 80
Mango salsa	· 80
Salsa Criolla	· 80
Grilled corn	· 120
Culantro rice	· 60
Garlic rice	· 60
White/red rice	· 60

#### SIDES

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#### SAUCES

Aji Amarillo
Aji Verde
Green Chimichurri
Red Chimichurri
Achiote
15g - 30 php
30g - 60 php