

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 extraordinary 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

• 395

jamón del país / recado rojo / plantains / 63 degree sous vide eggs / hollandaise / brioche toast

Silog

Classic Filipino breakfast.

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

USDA Beef Sirloin Tapa

• 430

Daing na Bangus

• 395

Corned Beef

• 350

Chorizo

• 350

BRUNCH

Latin American flavours.

Served from 9 am to 2:30 pm.

Buttermilk Pancakes

• 380

cultured butter / syrup / bacon / fruits

Breakfast Waffle

• 390

cultured butter / syrup / 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 • 395

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

 chili sin carne • 465

Chipotle Wings • 450

5 pcs chicken wings / chipotle butter / aji verde

Pollo Enchilada Dip • 380

shredded chicken enchilada / three cheeses / crisp corn tostadas

Kinilaw • 320

*Contains nuts

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

Crab Rangoon Empanadas • 230

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

Street Tacos • 320

Pescado

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

Barbacoa

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

Al Pastor

pork / pineapple / salsa roja & 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 / nacho chips

Quesadilla • 250

hand-rolled tortilla / three cheeses / cilantro / jalapeño / refried beans / pico de gallo / Mexican crema

+  Pork Carnitas
Pollo Chipotle
Beef Barbacoa
Vegetable Fajitas  • 195

SANDWICHES

Grilled Cheese & Chimi • 390

The first of its kind on the island.
shiitake / chimichurri / andean herb cream / 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
/ cucumber / 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   • 625
USDA High Choice beef sirloin / saltado sauce /
plantains / fried egg / garlic rice

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

Ahi Tuna Poke Bowl  • 450
torched yellowfin tuna / bang bang sauce / shoyu
dressing / sushi rice / mangoes / cucumbers /
wakame

Vegan Burrito Bowl (DF) (GF) (V) • 350
vegetable fajitas / enoki “carnitas” / black beans /
pico de gallo / mango-cucumber salsa / andino
rice

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

tartufata mac & cheese (VG) • 320
house fries w/ chimi (DF) (GF) (V) • 250
plantains w/ chili honey (DF) (GF) (V) • 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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SWEET ENDINGS

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

Vegan Tart (DF) (V) • 325

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

Brioche au Chocolat (VG) • 100

buttery buns w/ dark chocolate filling

Chocolate Chip Cookie (VG) • 100

**Contains nuts*

almond flour / South Cotabato chocolate



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