

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

- (V) chickpea "scrambled eggs" / vegan cheese
- (VG) shiitake
- (GF) corn tortilla / black beans

Con Chorizo DF



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



Classic Filipino breakfast. garlic rice / crispy fried egg / fried eggplant / pickled vegetables / fruit slices

USDA Beef Sirloin Tapa

430

Daing na Bangus (GF)

• 395

Corned Beef

Chorizo

• 350

• 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 FDF VG



• 300

*Contains nuts

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

agave syrup

• 310

Siago Point (DF)(V)





• 300

*Contains nuts

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

TODAY'S BREAD

sourdough

by Siago

pain de mie

by Siago

french bread

by Kawayan Gourmand

croissant

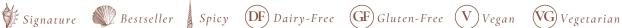
by Kawayan Gourmand

















SNACKS

Dirrrty Papas

• 395

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



(VG) 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 DF GF



• 320

*Contains nuts

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

Crab Rangoon Empanadas



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

Street Tacos (GF)



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 WVG



250

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

> : Pork Carnitas + Pollo Chipotle
> Beef Barbacoa

•195

Vegetable Fajitas (VG)

SANDWICHES

Grilled Cheese & Chimi & WG • 390





The first of its kind on the island. shiitake / chimichurri / andean herb cream / chili

jam / choice of bread / root chips

Cubano

• 390

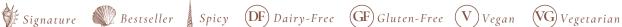
mojo pork roast / jamón del país / mustard pickles / cheese / panini bread / root chips

















SALADS

De la Casa (FDF)(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

• 575

USDA High Choice beef sirloin / saltado sauce / plantains / fried egg / garlic rice

Cuban Bowl (DF)



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) vegetable fajitas / enoki "carnitas" / black beans / pico de gallo / mango-cucumber salsa / andino

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 • 75 green chimichurri(DF)(GF) • 75 recado rojo (DF)(V) • 75 el diablo (DF)(GF)(V) • 75



rice













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



•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









