



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) • 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 (DF)

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 • 350

Chorizo • 350

Better Than French Toast (VG) • 430

*Contains nuts

bread / almond frangipane / banana flambée /
orange syrup / sweet cream

BRUNCH

Served from 9 am to 2:30 pm

Buttermilk Pancakes • 380

cultured butter / syrup / bacon / fruits

(V) (GF) vegan pancakes / agave syrup / fruits

Breakfast Waffle • 390

cultured butter / syrup / bacon / fruits

Tutti Fruitti (DF) (VG) • 300

*Contains nuts

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

(V) agave syrup • 310

Siago Point (DF) (V) • 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



(DF) Dairy-Free



(GF) Gluten-Free



(V) Vegan



(VG) 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

VG chili sin carne

• 465

Chipotle Wings

• 430

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

Fish

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

Beef

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

BRUNCH

Served from 9 am to 2:30 pm

Quesadilla



• 250

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

+ Pork Carnitas
Pollo Chipotle
Beef Barbacoa
Vegetable Fajitas VG • 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

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
tajin butter corn ribs (VG) • 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

Choux Donuts (VG) • 195

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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RAW

Tiradito   (DF) (GF) • 340

**Contains sesame seeds*

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

Cebiche Mixto (DF) (GF) • 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, cucumbers, 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

DINNER

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

Pumpkin Seed Hummus  (DF) (V) • 320

Sikil Pak - a Mayan-pumpkin seed dip, with fried chickpeas, eggplant confit, and sun-dried tomatoes. Finished with a drizzle of olive oil and served with sourdough.

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   • 230

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



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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

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

Aji de Gallina Croquetas • 250

**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 tostadas.

Wantán (DF) • 330

**Contains nuts*

Pork and shrimp dumplings with salsa macha and black vinegar.

Dirrrty Papas • 395

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

(VG) vegetable fajitas • 465

DINNER

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

MAINS

Arroz con Mariscos (GF) • 575

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.

Camarão ao Aljo • 900

2 pieces wild caught tiger prawns cooked in tarragon butter and served with mashed potatoes.

Tallarín Verde con Pescado • 625

**Contains nuts*

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

Mojo Porchetta (DF) (GF) • 595

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

Lomo Saltado (DF) • 675

USDA High Choice beef sirloin (6oz), 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 (DF) (GF) (V) • 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

South and Central American flavours.

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

SOUP OF THE DAY

Ask your server for availability. • 250

SIDES

tartufata mac & cheese (VG)	• 320
house fries w/ chimi (DF) (GF) (V)	• 250
tajin butter corn ribs (VG)	• 250
plantains w/ chili honey (DF) (GF) (V)	• 150
side salad pico de gallo (DF) (GF) (V)	• 150
green beans saltado (VG)	• 195
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

PLATED DESSERT

Mango Cheesecake Opera (VG) • 350

**Contains nuts*

almond sponge cake / mango gelée / citrus
cheesecake / passionfruit crémeux

Meringue Tres Leches (VG) • 350

**Contains nuts*

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

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

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

Choux Donuts 🐚(VG) • 195

fried choux pastry / Davao tablea sauce / dulce de
leche

Abuela's Bread Pudding 🌿(VG) • 215

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



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KIDS MENU

Sia and Ago approved!

PB & Banana Toast (VG) • 250

**Contains nuts*

peanut butter / bananas / pain de mie / sliced fruit

Egg & Bacon • 300

egg (1pc) / bacon / pain de mie / sliced fruit

Pancakes (VG) • 220

cultured butter / syrup / sliced fruit

Waffle (VG) • 130

cultured butter / syrup / sliced fruit

Ham & Cheese • 320

brioche / mozzarella / honey mustard / ham / fries

Chicken Fingers • 320

crisp chicken tenders / honey mustard / fries

Mac & Cheese • 320

macaroni / cheese / shredded bbq pork flakes



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