

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.




Kris & Maite



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” and vegan cheese
-  shiitake
-  corn tortilla and 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

Better Than French Toast  • 430

*Contains nuts
bread / almond frangipane / banana flambée / orange syrup / sweet cream

Tutti Fruitti   • 300

*Contains nuts
parfait-style oat pudding / 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



BRUNCH

Served from 9 am to 2:30 pm.

SNACKS

Dirrrty Papas • 395

crisp marble potatoes / chili con carne / cheese / mexican crema / aji amarillo / garlic emulsion

 vegetable fajitas • 465

Chipotle Wings • 430

5 pcs chicken wings / chipotle butter / aji verde

Poke Tostada  • 365

yellowfin tuna / bang bang sauce / shoyu / wakame / mangoes / cucumber / flour tostadas

Kinilaw   • 320

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

Street Tacos • 320

Fish

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

Pork

braised pork achiote / salsa criolla / aji amarillo / corn tortilla

Pumpkin Seed Hummus    • 320

sikil pak / eggplant confit / sun-dried tomatoes / flour tostada

Crab Rangoon Empanadas   • 230

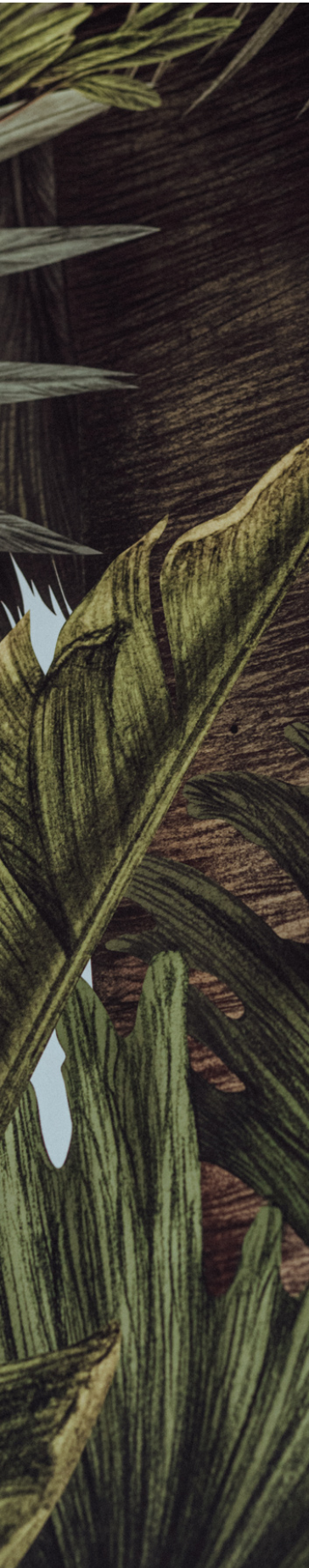
flaky empanada dough / cream cheese / crab sticks

TODAY’S BREAD

sourdough	by Siago
pan 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.



SANDWICHES

Grilled Cheese & Chimi   (VG) • 390

The first of its kind on the island.
shiitake / chimichurri / andean herb cream / chili jam / sourdough or pan de mie bread / root chips

Cubano • 390

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

SALADS

De la Casa   (VG) • 375

greens / chickpeas / quinoa / pico de gallo / mangoes / cucumber / olives / honey-lime vinaigrette

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

Chifa (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 • 575

slow roasted pork / mojo verde / black beans / plantains / pineapple pico de gallo / cuban rice

Enchiladas Divorciadas  • 495

chicken and cheese enchilada / suiza roja / suiza verde

Ahi Tuna Poke Bowl  • 450

torched yellowfin tuna / bang bang sauce / shoyu dressing / sushi rice / mangoes / cucumbers / wakame

Vegan Burrito Bowl (V) • 350

vegetable fajitas / enoki "carnitas" / black beans / pineapple pico de gallo / 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 (V) • 250
tajin butter corn ribs (VG) • 250
plantains w/ chili honey (V) • 150
plain rice (V) • 80
andino rice (V) • 100
peruano rice (V) • 100

SAUCES

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

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SWEET ENDINGS

CLASSIC DESSERT

Fruit Cheesecake • 295
classic New York cheesecake / fresh fruits /
strawberry-lemon jam

Warm Tahini Torte   (GF) • 295
**Contains nuts*
chocolatey and nutty torte / vanilla ice cream /
espresso

Vegan Tart  (DF) (V) • 325
**Contains nuts*
Davao dark chocolate / oat crust / aquafaba
chocolate mousse / panucha caramel / espresso
powder

Choux Donuts  • 195
fried choux pastry / Davao tablea sauce / dulce de
leche

Abuela's Bread Pudding  • 215
South American-inspired bread pudding / vanilla
ice cream / cinnamon

BAKERY

Brioche au Chocolat • 100
buttery buns w/ dark chocolate filling

Chocolate Chip Cookie • 100
**Contains nuts*
almond flour / South Cotabato chocolate

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KIDS MENU

Sia and Ago approved!

- PB & Banana Toast** • 250
peanut butter / bananas / pan de mie / sliced fruit
- Egg & Bacon** • 300
egg (1pc) / bacon / pan de mie / sliced fruit
- Pancakes** • 220
syrup / chocolate chunks / sliced fruit
- Ham & Cheese** • 320
brioche / mozzarella / honey mustard / jamón del país / buttered corn / fries
- Chicken Fingers** • 320
crisp chicken tenders / honey mustard / buttered corn / fries
- Mac & Cheese** • 320
macaroni / cheese / shredded bbq pork flakes



Signature



Bestseller



Spicy



Dairy-Free



Gluten-Free



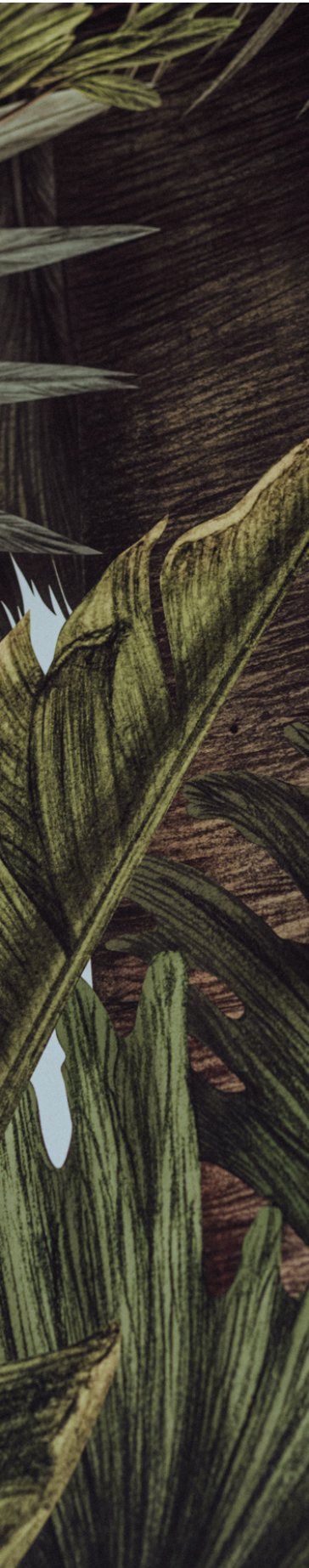
Vegan



Vegetarian

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RAW

Tiradito  (DF) (VG) • 340

**Contains sesame seeds*

Nikkei-style white fish and ahi tuna 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.

Seafood Cocktail • 425

Mexican-style seafood in cocktail sauce. Served with a side of crisp flour and corn tostadas.

Ahi Tuna Roll   • 495

Potato tuna roll with marinated calamari, oranges, shiitake, pickled cucumbers, and toasted quinoa.

SALADS

De la Casa   (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 (V) • 385

**Contains nuts*

Peruvian-style chopped salad with Cantonese notes. Marinated mushrooms, cucumbers, carrots, greens, and fried vermicelli with soy-ginger dressing.

+ *grilled chicken or shrimp* • 195

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.

DINNER

South and Central American flavours.

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

SNACKS

Crab Rangoon Empanadas  • 230

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

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 soft flour tortillas.

Quesadilla  • 250

Hand-rolled tortilla filled with three cheeses, cilantro, and jalapeño. Served with refried beans, pico de gallo, and a drizzle of Mexican crema.

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

Wantán (DF) • 330

**Contains nuts*

Pork and shrimp dumplings with salsa macha and black vinegar.

Dirrrty Papas • 395

Crisp marble potatoes with chili con carne, cheese, greens, pico de gallo, jalapeño, Mexican crema, garlic emulsion and aji amarillo.

(VG) vegetable fajitas • 465

Pollo Enchilada Dip • 380

Chicken enchilada filling made into a dip. Served with crisp corn tostadas.

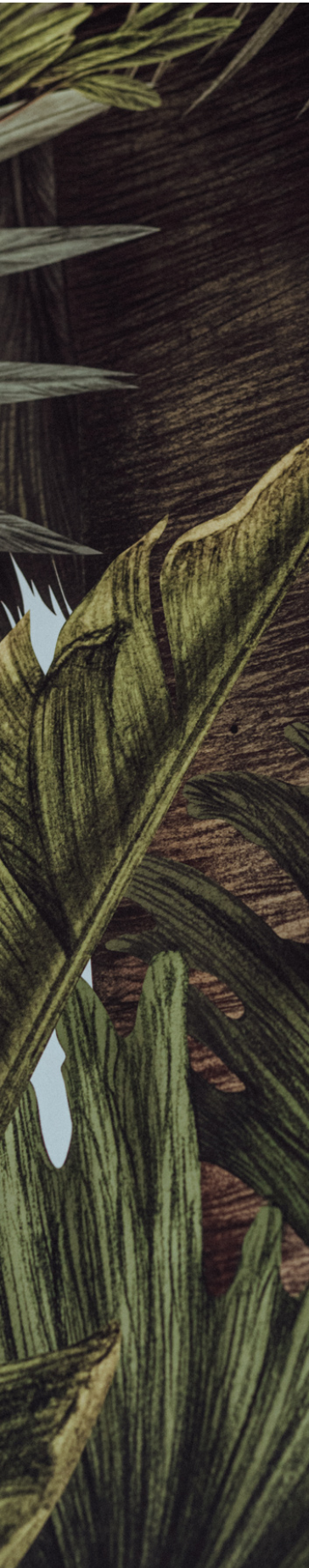
Conchitas • 395

Wine-braised scallops cooked in Peruvian-style béchamel. Served with slices of Pan Francés.


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SNACKS cont.


Gambas y Chorizo  • 475
Cantilan shrimp and Huachana-style chorizo sautéed in olive oil, garlic, and sofrito. Served with slices of Pan Francés.

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.

MAINS

Arroz con Mariscos • 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
**Seasonal*
Tiger shrimps cooked in parmesan butter and paired with roasted potatoes and huancaína sauce.

Tallarín Verde con Pescado  • 625
**Contains nuts*
6oz pan-seared catch-of-the-day paired with cilantro pesto linguine, sautéed mushrooms, piquillo purée, and olive-basil salad.

Combinaciones • 520
Choice of beef barbacoa, pork carnitas, vegetable fajitas, or pollo chipotle. Paired with Mexican rice, tortilla wrap, refried beans, crema, and pico de gallo.

Lomo Saltado   • 675
USDA High Choice Beef Sirloin (6oz), stir-fried in saltado sauce with onions, tomatoes, and cilantro on top of crisp fries.

Striploin con Chimi  • 2600
Certified Angus Beef Striploin (10oz) on a bed of mashed potatoes. Served with grilled leeks and onions.

DINNER

*South and Central American flavours.
Served from 5:30 pm to 9:30 pm.*

ROTISSERIE

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Peruvian roasted chicken on embers. Served with your choice of house sauce.

Quarter • 460
approx 325g











Half • 745
approx 700g



SIDES

tartufata mac & cheese  • 320
house fries w/ chimi  • 250
tajin butter corn ribs  • 250
plantains w/ chili honey  • 150
side salad & pico de gallo  • 150
green beans saltado  • 195
plain rice  • 80
peruano / andino rice  • 100

SAUCES

aji verde • 75
aji amarillo • 75
salsa roja   • 75
salsa verde   • 75
red chimichurri   • 75
green chimichurri   • 75
recado rojo • 75
el diablo   • 75

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SWEET ENDINGS

PLATED DESSERT

Mango Cheesecake Opera • 350

**Contains nuts*

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

Meringue Tres Leches • 350

**Contains nuts*

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

CLASSIC DESSERT

Fruit Cheesecake • 295

classic New York cheesecake / fresh fruits / strawberry lemon jam

Warm Tahini Torte   (GF) • 295

**Contains nuts*

chocolatey and nutty torte / vanilla ice cream / espresso

Vegan Tart  (DF) (V) • 325

**Contains nuts*



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

Choux Donuts  • 195

fried choux pastry / Davao tablea sauce / dulce de leche

Abuela's Bread Pudding  • 215

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

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