



COMPLIMENTARY BREAKFAST

available 7am-10am

MORNING FRUIT BOWL

*bowl of tropical fruits
house granola
choice of yogurt / dairy milk / nut milk
citrus honey*

WESTERN

*bacon (3 slices)
eggs-your-way
choice of pancake / pan de mie / sourdough bread
side of butter and jam*

FILIPINO

*choice of eggplant torta / corned beef / daing na bangus
garlic rice
egg-your-way
side of pickled vegetables
side of dilis*

LATIN

*eggs-your-way
refried beans
crispy onions
cheese
side salad
plantain
tortilla wrap
achiote*

----served with black coffee or calamansi juice----



BREAKFAST

available 7am-2pm

A WHOLESOME START

OATS-TWO-WAYS 220

**vegan, contains nuts*

Tutti Frutti

tropical fruits, granola, pickled strawberry

Tsoko Loko

dark chocolate, banana, almond, granola

SMOOTHIE BOWLS 280

**vegan, contains nuts*

Good Rising

pineapple, greens, spirulina, rosewater

Siago Point

banana, mango, cacao, almond

Tulum Beach

papaya, mango, coconut, turmeric

Morning Fruit Bowl 350

**vegetarian/vegan, contains nuts*

fruits in season, house granola, yogurt /milk / nut milk

SILOG BOWLS

served with garlic rice, fried egg, pickled vegetables, and fruit slices

Eggplant Torta	220
Daing na Bangus	290
Bacon	295
Corned Beef	295
USDA Sirloin Beef Tapa	420



BREAKFAST

available 7am-2pm

FARM FRESH EGGS

Tres Huevos 225

three eggs omelet

choose from: bacon, ham, cheese, potato, cabbage, local spinach, mushroom, tomato, bell pepper, garlic, herbs

Perico Style 350

**vegetarian*

Venezuelan scrambled eggs with vegetables

choice of pan de mie or sourdough bread, soft scrambled eggs, sautéed vegetables, emmental, crispy onions

Con Chorizo 375

Our take on Peru's Huevos Salchicha Huachana

choice of pan de mie or sourdough bread, soft scrambled eggs, chorizo, emmental, crispy onions, achiote

Motuleños 390

**vegetarian/vegan*

Inspired by Tulum's Huevos Motuleños

eggs-your-way, refried beans, crispy onions, cheese, side salad, plantain, tortilla wrap, achiote

SIDES

<i>Fruits</i>	60
<i>Plain Rice</i>	60
<i>Arroz Peruano</i>	60
<i>Arroz Andino</i>	80
<i>Eggs (2pcs)</i>	60
<i>Bread (2 slices)</i>	65
<i>Plantain (4 slices)</i>	80
<i>Refried Beans</i>	90
<i>Tortilla Wrap (3 pcs)</i>	100
<i>Bacon (90g)</i>	105
<i>Corned Beef (90g)</i>	105
<i>USDA Sirloin Beef Tapa (90g)</i>	270



SNACKS & SANDWICHES

available 10am onwards

House Chips 195

root chips, house aioli

Quesadilla 230

cheese, culantro, jalapeño, hand-rolled tortillas

Dirrrty Papas 350

house fries, Salchicha-style chorizo, house aji sauces, refried beans, greens

Pollo Enchilada Dip 380

greens, salsa criolla, corn and flour chips

Kinilaw Tostadas 220

market fish, coconut leche de tigre, plantains, peanuts, crisp tortilla

Conchitas 395

scallops, parmesan, seafood velouté, bread

Grilled Cheese and Chimi 375

choice of bread, Andean herb cream, shiitake, red chimichurri, emmental, chili jam

Choripan 380

pan frances, Salchicha-style chorizo, green chimichurri, emmental



A LA CARTE

available 10am-2pm & 5pm-9pm

SALADS

De La Casa 350

greens, mango, jicama, quinoa, pico de gallo, honey-lime vinaigrette

Add Chicken +150

Add Shrimp +190

Watermelon Cebiche 530

shrimp, greens, feta cheese, pumpkin seeds, balsamic reduction

MAINS

Market Fish MP

Ask your server for the fish special-of-the-day.

Camarao a Alho 440

Cantilan shrimp, brown butter, garlic, lemon

Pollo ala Brasa

A house favorite!

*Ask your server for recommendations of sides and
sauces*

Quarter 330

Half 590

Pork Carnitas 350

three tacos, pickled red onion, culantro, chipotle salsa roja

Chilaquiles

corn and flour tostadas, chipotle salsa roja, mexican crema, aji verde.

Pork 450

Beef 480

Add an egg to make it the ultimate Mexican brunch! +30

Bistec Criollo 620

USDA beef sirloin (3.5oz), saltado sauce, tomato, red onion



SIDES

Arroz

Peruano 60 Andino 80

Plantain 120

wild honey, chili

House Fries 190

with green chimichurri

Green Beans 120

soy sauce, garlic, brown butter

Corn 150

grilled, brown butter, garlic emulsion

SAUCES

Achiote 60

Mexican

Chipotle Salsa Roja 75

Mexican

Red Chimichurri, Green Chimichurri 60

oil-based herb sauce, Argentinian

Aji Verde, Aji Amarillo 60

creamy chili sauces, Peruvian



DESSERTS AND BAKERY

available all day

Abuela's Bread Pudding 195

*South American-inspired bread pudding
served with coconut ice cream and cinnamon*

Chocolate Tart 200

**vegan*

dark chocolate ganache, oat-cacao crust, panucha caramel

Brioche au Chocolat 100

buttery buns with dark chocolate filling

Chocolate Chip Cookie 100

**contains nuts*

almond flour with South Cotabato chocolate

Oats & Cranberry Cookie 100

oats with cranberries and white chocolate chips

Bread & Butter 220

*choice of pan de mie or sourdough bread
side of butter and jam*