

COCKTAILS

Ask about variations & classic cocktails

SIGNATURES 16

Eastside

Saigon Baigur Gin, Chartreuse Verte,
Thai basil, lime, lemongrass

Hibiscus Sour

Four Pillars Rare Dry Gin,
Salvia & Limone, Hibiscus, lime, egg white

Mango Sour

Redemption Bourbon, Amaretto,
mango, lemon, egg white

Mala Margarita

Codigo Blanco Tequila, Triple Sec,
lime, agave, habanero, Sichuan pepper

MK Martini

Whey-a-head Vodka, Shankys Whip,
Caffè Cabaret Giocondo, blueberry, lime,
lemongrass

Garden Daiquiri

Takamaka White Rum, Elderflower Liqueur,
lime, lavender, lemongrass, mint

Each Peach Pear Plum

Umeshu Sake, Godet Pear Liqueur, peach,
lemon

Clear Bird

Takamaka Extra Noir, Chinotto Liqueur,
Demerara, pineapple, lime, pandan, Coconut
Cream Horchata (Rice & Cinnamon)



MOCKTAILS 11

Yuzu Mojito**Smoked Lychee Paloma**

NON ALC/LOW ALC WINES

Domaine Des Grottes, L'Antidote (FR) 0%	9
Weingut Leitz, Eins-Zwei-Zero (GE) 0%	8,5
Weingut Leitz, Zero Point Five (GE) 0,5%	8,5

HOUSE GT

(Australia) Four Pillars Rare Dry 41,8%	15
(Australia) Four Pillars Navy Strength 58,8%	16
(Australia) Four Pillars Fresh Yuzu Gin 41,8%	15
(Vietnam) Saigon Baigur Gin 43%	16

BEERS

Moritz Lager (draft)	9,5
Seasonal Beer (draft)	9,9
Daura Damm^G	9
Nomada Petricor IPA^G	9,5
Wheat Beer	9,5

Ask for sodas and non-alcoholic options from your server

SETS 53

CLASSIC	VEGAN	SPECIAL
Croquetta	Marinated Olives	Jamon Bellota Platter
Seared Scallop	Tostadas	Fried Oysters (2 pcs)
Timppa's Pork Ribs	Lumpia	Gambas <i>gluten-free</i>
	Choose your main	
	Choose your side	
	Choose your dessert	
	Wine experience +38	

SHORT ORDERS

ALBONDIGAS L,G Angus ground beef & jamon bellota, mint-cucumber yogurt	9	TUNA CARPACCIO L,G* Wasabi-citrus dressing, avocado puree	11
TOSTADAS G*,V Grilled zucchini, tofu sobrasada, almond-bellpepper sauce, leeks	9	GRILLED SQUID L,G* Eggplant puree, tomato-mango salsa, soy-calamansi	10
JAMON BELLOTA PLATTER L,G Cold cut meat, compressed melon, balsamic vinegar	10	SEARED SCALLOPS L,G Lemon kosho, artichoke chips	10
TRIO OF CHORIZO L,G Jalapeño-Cheddar sausage, smoked chorizo, Txistorra sausage	13	LUMPIA G*,V Savoy cabbage, roasted almond, kare spread	10
PULPO A LA GALIEGA L,G* Grilled octopus, burnt coconut sauce, paprika potatoes	12	GAMBAS L,G Prawns, garlic, chili, prawn oil, white wine	13
FRIED OYSTER (4 pcs) L,G Spiced mayonnaise, calamansi gelatin	14 ^{+3/piece}	SALMON KILAWIN L,G Filipino-styled ceviche, yuzu olive oil, pickled jalapeno, chili-radish paste, cucumber	11
HUEVOS ROTOS L,G Pork sobrasada, beans, potato alluments, 65°C egg, onion, garlic	11	SHANGHAI BOMBAS Angus ground beef, mashed potato, sweet-chili sauce	11
TIMPPA'S PORK RIBS L,G* Iberico pork, yellow radish pickles	12/16	BEEF CARPACCIO L,G Truffle-potato sauce, fermented salsify, mustard seeds, caper leaves, aged balsamic	14
CROQUETTAS (4 pcs) Manchego-truffle, kimchi mayonnaise	12 ^{+3/piece}		
TOFU SISIG G*,V Shiitake mushroom, tofu, sisig sauce	12		
TORTILLA TRAMPO (+snow crab) Egg, sausage sobrasada, confit potato	10 (+5)		
GOAT CHEESE Grilled drupe, lemon-chili jam, croutons, chives	10		
		MARINATED OLIVES G,V Campesino, chupadedos	4
		PAN DE SAL V House bread	4



Please let your server know of any allergies

G* - Glutenfree, if soy sauce is ok | G - Gluten-free

L - Lactose-free | V- Vegan

MAINS

GINATAAN ^{G*,V} Butternut squash, beetroot, spinach in coconut milk, X.O. sauce, artichoke chips, mushrooms in coconut sauce	25
POBRE FRIED CHICKEN 2.0 ^{L,G*} Hang-dried half chicken, ginger chive oil, caramel szechuan, pickled cucumber	27
SEABASS ^{L,G*} Grilled seabass fillet, spiced prawn sauce, seasonal vegetable	27
BEEF ILUSTRADO ^{L,G} Entrecôte sous vide, cooked medium, served with chimichuri	26
LAMB SHANK ^{L,G} Sous vide lamb shank, bordelaise sauce	28

SIDES

PATATAS KALDERETA ^{G*,V}	5
FRIED CAULIFLOWER ^{G,V} Garlic dip	5
ROASTED SEASONAL VEGETABLES ^{G,V}	5
TOMATO TAMARIND SALAD ^{G,V}	5
NOT SO PLAIN RICE ^{G,V} X.O. sauce, anatto oil	5
FRIED CORN ^{G,V} Cream cheese sauce, chives	5

ARROZ Y PAELLA

SEAFOOD PAELLA (+lobster tail) ^{L,G*} Squid ink sofrito, paella rice, mussels, prawns, octopus, saffron aioli, Katsobushi	26 (+9)
PAELLA FILIPINIANA ^{L,G} Filipino-styled saffron paella with chorizo, beef, shrimp & green peas, chickpeas	26
ARROZ SETAS ^{G,V} Seasonal mushrooms, truffle-garlic aioli, cream cheese	25

DESSERTS *(ask for dessert wines)*

CALAMANSI ^{L,G} Calamansi sphere, white chocolate crumble, pistachio, granita	9
BLACK FOREST ^{G,V} Chocolate mousse with raspberry sorbet, whipped cream	9
CHURROS ^L With vanilla ice cream, chocolate dip	11

VARIETY OF CHEESES <i>smoked blue cheese or truffle manchego</i> <i>*served with crackers & quince jam</i>	10
<i>both cheeses</i>	15



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Jamon = Spain | Chicken = Finland | Seafood = Spain | Beef = Finland
Lamb = Ireland | Seabass = Spain | Salmon = Norway

