

COCKTAILS

Any cocktail variation may also be made upon request.

SIGNATURE

Mango Chili Mule
Rum, Mango, Ginger Beer

Eastside
Gin, Lemongrass, Thai Basil

Papaya Highball
Sherry, Papaya, Ginger Beer

Herb Vermouth Highball
Vermouth, Cordial

Carajillo
Bourbon, Liqueur 43, Pineapple, Espresso

OUR CLASSICS

14 **Adonis** 14
Fino Sherry, Vermouth

14 **Cherry Bellini** 14
Tequila Reposado, Prosecco

13 **Clover Club** 14
Gin, Vermouth, Raspberry, egg white

14 **Calamansi Sour** 15
Whiskey, Calamansi, egg white

15 **Mezcal Sour** 15
Mezcal, Cointreau, Agave, egg white

NON ALCOHOLIC

Yuzu Mojito 10

Mango Margarita 10

HOUSE GT

Four Pillars 41.8% 12
Navy Strength 58.8% 13
Saigon Baigur 43% 14
Puerto de Indias Strawberry Gin 37,5% 10
Puerto de Indias Pure Black Gin 38% 12



BEERS

Estrella Damm Lager 8,5

Daura Damm ^G 8,5

Nomada Petricor IPA 9,5

Kimito Brewing Archipelago Pale Ale 9,5

Kimito Brewing Mandarina Wehnä 9,5

Helsinki Distillery Gin & Yuzu 8,5

Malmgård Apple Cider 8,5

SHORT ORDERS

MARINATED OLIVES ^{G,V} Campesino, chupadedos, manzanilla	4
JAMON BELLOTA PLATTER ^{L,G} Cold meat cuts, compressed melon, balsamic vinegar	9
SALCICCIA ^{L,G} Jalapeño-Cheddar sausage, Mojo Rojo	9/15
PULPO ^{L,G} Grilled octopus, burnt coconut sauce	12
FRIED OYSTER (4 pcs) ^{L,G} Spiced mayonnaise, calamansi gelatin	12 +3/piece
HUEVOS ROTOS ^L 65°C egg, potato allumets, sobrasada, bread	8
SPANISH ANCHOVIES ^L Rye crisps, tomato salsa	9
CRAB AND EGG ^L Creamy egg dip, bread	9
TIMPPA'S PORK RIBS ^{L,G} Iberico pork, yellow raddish pickles	12/16
CROQUETTAS (4 pcs) Manchego-truffle, goat cheese, kimchi mayonnaise	12 +3/piece
TUNA CARPACCIO ^{L,G} Wasabi-citrus dressing, avocado puree	11
GRILLED SQUID ^{L,G} Eggplant puree, salsa, soy-calamansi	9
SEARED SCALLOPS ^{L,G} Lemon kosho, artichoke chips	10
BLUE MUSSELS ^{L,G} Coconut meat, chili-garlic oil	11
LUMPIA ^{G,V} Savoy cabbage, roasted almond, kare spread	9
SISIG ^{L,G} Savoury chicken, 65°C egg, red chili	11
PAN DE SAL ^V House bread	3



MAINS

GINATAAN ^{G,V} Butternut squash, beetroot, spinach, X.O. sauce, artichoke chips	22
POBRE FRIED CHICKEN 2.0 ^{L,G} Hang-dried half chicken, ginger chive oil, caramel szechuan, pickled cucumber, atchara	25
ARROZ SETAS ^{G,V} Paella with seasonal mushrooms, saffron aioli	22
SEAFOOD ADOBO ^{L,G} Confit of squid, prawns, mussels & octopus, chili mayonnaise, burnt tomato	24
LOBSTER PANCIT ^L Lobster tail, noodles, cured egg yolk, tofu cubes	35



SIDES

PATATAS KALDERETA ^{G,V}	5
FRIED CAULIFLOWER ^{G,V}	5
HONEY ROASTED VEGETABLES ^{G,V}	5
TOMATO TAMARIND SALAD ^{G,V}	5
NOT SO PLAIN RICE ^{G,V} X.O. sauce, anatto oil	5
GRILLED CORN ^{G,V}	2,5



OFF-THE-GRILL

GRILLED SEABASS ^{L,G} Mojo Verde	22
KARE-KARE SKEWERS ^{L,G} Beef, eggplant, peanut sauce	22
STEAK OF THE DAY ^{L,G}	9/100g

TASTING PACKAGE 52€

TIMPPA'S PORK RIBS ^{L,G}

CROQUETTAS (2 pcs)

PAN DE SAL ^V

POBRE FRIED CHICKEN 2.0 ^{L,G}

PATATAS KALDERETA ^{G,V}

CALAMANSI CHEESECAKE ^{G,V}

EXPLORE WITH WINE 94€

DIPS & SAUCES

CHIMICHURI ^{G,V}	2,5
CARAMEL SZECHUAN ^{G,V}	2,5
ARTICHOKE DIP ^{G,V}	2,5

DESSERTS

CALAMANSI CHEESECAKE ^{G,V}	6
MANGO COBBLER Mango compote, oat crumble, lychee ice cream	8
BLACK FOREST ^{G,V} Chocolate mousse with cherry filling	8

LOS TRES 20

VARIETY OF CHEESES 15
**please ask our servers regarding
dessert wines.*