

Pobre is
an ode to
Philippine history
and a reflection of
the unique intertwinement
of two cultures
brought about by
Spanish influences.

POBRE

COCKTAILS

Any cocktail variation may also be made upon request.

SIGNATURE

- Mango Chili Mule** 14
Spirited Union Rum, Mango, Lime, Chili, Ginger beer
- Eastside** 14
Saigon Baigur Gin, Lemongrass, Lemon, Thai Basil, Chartreuse Verte
- Bloody Mary** 15
Vodka, Tomato, Tabasco, Celery, Pepper
- Jasmine Tea Fizz** 15
Saigon Baicur Gin, BOST Sparkling, Elderflower, Lime
- Carajillo** 15
Espresso, Pineapple, Jefferson Amaro, Licor 43, Redemption Bourbon
- Pineapple Rosemary Daiquiri** 14
Spirited Union Pineapple Rum, Rosemary, Pineapple, Lime

NON ALCOHOLIC

- Yuzu Mojito** 10
- Mango Margarita** 10

OUR CLASSICS

- Fazerina Flip** 15
Campanero Extra Anejo, Washington Amaro, Chocolate, Milk, Orange, Bitter
- Cherry Bellini** 14
Tequila Reposado, Prosecco
- Passionfruit** 15
Tito's Vodka, Passionfruit, Calamansi, Egg white
- New York Sour** 15
Redemption Bourbon, Lemon, Egg white, Bitters, Red wine
- Mezcal Sour** 15
Elemental Mezcal, Cointreau, Lime, Agave, Egg white, Bitter

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
- Malmgård Apple Cider** 8,5

SETS 49

CLASSIC

Croquette
Seared Scallop
Timppa's Pork Ribs

VEGAN

Marinated Olives
Eggplant Tostadas
Lumpia

Choose your main

Choose your side

Choose your dessert

Wine experience 30

**Lobster +10, Steak of the day not included*

SHORT ORDERS

EGGPLANT TOSTADAS ^{G,V}	
Baby eggplant, tofu sobrasada, almond	9
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



MARINATED OLIVES ^{G,V}
Campesino, chupadedos,
manzanilla 4

PAN DE SAL ^V
House bread 3

MAINS

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

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}	5
X.O. sauce, anatto oil	
GRILLED CORN ^{G,V}	2.5



DIPS & SAUCES

CHIMICHURI ^{G,V}	2.5
CARAMEL SZECHUAN ^{G,V}	2.5
ARTICHOKE DIP ^{G,V}	2.5

DESSERTS

CALAMANSI CHEESECAKE ^{L,G}	8
MANGO COBBLER ^L	8
Mango compote, oat crumble, lychee ice cream	
BLACK FOREST ^{V,G}	8
Chocolate mousse with cherry sorbet	
LOS TRES ^L	20



OFF-THE-GRILL

GRILLED SEABASS ^{L,G}	25
Mojo Verde	
GRILLED BEEF KARE-KARE ^{L,G}	25
Grilled tender beef tips, cucumber & mint salad, baby eggplant, almond spread, peanut sauce, shrimp powder	
STEAK OF THE DAY ^{L,G}	by 100g

VARIETY OF CHEESES 15

**please ask our servers regarding dessert wines.*