

COCKTAILS

Any cocktail variation may also be made upon request.

SIGNATURES 15

**Eastside**

Saigon Baigur Gin, Thai Basil, Lime, Lemongrass, Chartreuse Verte

**Lychee Margarita**

Elemental Tequila, St. Germain, Yuzu Sake, Lychee, Lime

**Bloody Sage**

Four Pillars Gin, Blood Orange, Sage, Lemongrass, Lime

**Calamansi Sour**

Redemption Bourbon, Calamansi, Lemon, Egg white, Bitters

**Rhubarb Mezcal Sour**

Yuu Baal Mezcal, Cointreau, Rhubarb, Lemon, Egg white, Bitters

**Rum Negroni**

Companero Extra Anejo Rum, Washington Amaro, Antica Formula Vermouth, Orange

**Oolong High**

Mandarin Sake, Oolong Tea Cordial, Cointreau, Schôchû, Lemon

**Carajillo**

Redemption Rye, Pineapple, Licor 43, Mette Cafe, Jefferson Amaro, Espresso

**Calamansi Mule**

Saigon Baigur Gin, Calamansi, Ginger, Lime

**Egu**

Eau de Vie Poire Williams, Violette, Cointreau, Lemon, Tonic

MOCKTAILS 10

**Derby**

**Yuzu Mojito**

**Blueberry Hibiscus**

**Calamansi Fizz**

HOUSE GT

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

BEERS

**Estrella Damm Lager** 8,5

**Daura Damm <sup>g</sup>** 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

**SPECIAL**  
Jamon Bellota Platter  
Fried Oysters (2 pcs)  
Gambas  
*celiac-friendly*

## SHORT ORDERS

<b>ALBONDIGAS</b> <sup>L,G</sup> Angus ground beef, cucumber yogurt, chervil	8
<b>EGGPLANT TOSTADAS</b> <sup>G*,V</sup> Baby eggplant, tofu sobrasada, almond	9
<b>JAMON BELLOTA PLATTER</b> <sup>L,G</sup> Cold meat cuts, compressed melon, balsamic vinegar	9
<b>SALCICCIA</b> <sup>L,G</sup> Jalapeño-Cheddar sausage, Mojo Rojo	9
<b>PULPO</b> <sup>L,G*</sup> Grilled octopus, burnt coconut sauce	12
<b>FRIED OYSTER</b> (4 pcs) <sup>L,G</sup> Spiced mayonnaise, calamansi gelatin	12 +3/piece
<b>HUEVOS ROTOS</b> <sup>L,G</sup> Minced sobrasada sausage, beans, potato allumets, 65°C egg, onion, garlic	8
<b>CRAB AND EGG</b> <sup>L,G</sup> Creamy egg dip	9
<b>TIMPPA'S PORK RIBS</b> <sup>L,G</sup> Iberico pork, yellow raddish pickles	12/16
<b>CROQUETTAS</b> (4 pcs) Manchego-truffle, kimchi mayonnaise	12 +3/piece
<b>TOFU SISIG</b> <sup>G*,L,V</sup> Shiitake mushroom, tofu, sisig sauce	11
<b>CALLOS</b> <sup>L</sup> Beef cheek, callos sofrito, chickpea, chives, flat bread	12

*Please let your server know of any allergies*

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

L - Lactose-free | V- Vegan

<b>TUNA CARPACCIO</b> <sup>L,G*</sup> Wasabi-citrus dressing, avocado puree	11
<b>GRILLED SQUID</b> <sup>L,G*</sup> Eggplant puree, salsa, soy-calamansi	9
<b>SEARED SCALLOPS</b> <sup>L,G</sup> Lemon kosho, artichoke chips	10
<b>LUMPIA</b> <sup>G*,V</sup> Savoy cabbage, roasted almond, kare spread	9
<b>GAMBAS</b> <sup>L,G</sup> Prawns, garlic, chili, prawn oil, white wine	12
<b>HAMACHI KILAWIN</b> <sup>L,G</sup> Hamachi, preserved jalapeno, kilawin dressing	10



**MARINATED OLIVES** <sup>G,V</sup>  
Campesino, chupadodos, manzanilla
 4 |

**PAN DE SAL** <sup>V</sup>  
House bread
 3 |

**MAINS**

<b>GINATAAN</b> <sup>G*,V</sup>	22
Butternut squash, beetroot, spinach, X.O. sauce, artichoke chips	
<b>POBRE FRIED CHICKEN 2.0</b> <sup>L,G*</sup>	25
Hang-dried half chicken, ginger chive oil, caramel szechuan, pickled cucumber	
<b>SEABASS</b> <sup>L,G</sup>	25
Fennel-tomato salad, Mojo verde	
<b>BEEF ILUSTRADO</b> <sup>L,G</sup>	24
Skirt steak, thai basil-tomato salad, chimichuri, toasted rice powder	
<b>LAMB SHANK</b> <sup>L</sup>	25
Sous vide lamb shank, lamb monte, herb crust	
<b>SEAFOOD ADOBO</b> <sup>L,G*</sup>	24
Prawns, mussels, & octopus, rainbow trout in adobo broth	
<b>LOBSTER PANCIT</b> <sup>L</sup>	35
Lobster tail, noodles, cured egg yolk, tofu	

**SIDES**

<b>PATATAS KALDERETA</b> <sup>G*,V</sup>	5
<b>FRIED CAULIFLOWER</b> <sup>G,V</sup>	5
<b>HONEY ROASTED VEGETABLES</b> <sup>G,V</sup>	5
<b>TOMATO TAMARIND SALAD</b> <sup>G,V</sup>	5
<b>NOT SO PLAIN RICE</b> <sup>G,V</sup>	5
X.O. sauce, anatto oil	
<b>GRILLED CORN</b> <sup>G,V</sup>	2,5

**ARROZ Y PAELLA**

<b>SQUID INK ARROZ</b> <sup>L</sup>	22
Marisco sofrito with squid ink, cuttle fish, octopus, prawns, katsobushi, saffron aioli	
<b>PAELLA CARNE</b> <sup>L,G*</sup>	24
Filipino-styled paella with callos sofrito, Skirt steak, truffle aioli	
<b>PAELLA SETAS</b> <sup>L,G,V</sup>	22
Filipino-styled paella with seasonal mushrooms, saffron aioli	

**DESSERTS**

<b>CALAMANSI</b>	9
Calamansi sphere, white chocolate crumble, pistachio, granita	
<b>BLACK FOREST</b> <sup>G,L,V</sup>	8
Chocolate mousse with cherry sorbet, whipped cream	

**VARIETY OF CHEESES**

*\*please ask our servers regarding dessert wines.* 15



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Jamon = Spain | Chicken = Finland | Seafood = Spain | Beef = Finland

Lamb = Ireland | Seabass = Spain | Hamachi = Denmark/Holland