

THE RUMBA SELECTION: GIN & TONIC EDITION

P995



Golden Sprig



Evergreen



Gambas Al Ajillo



Mini Burgers



Truffle Fries

Cannot be combined with other discounts and promos including the BFF.

BEVERAGE

Pepper &
Basil

Gazing into
the Sunset

Pepino Limon

Rosy Cheeks

MOCKTAILS

PEPINO LIMON. 325

Cucumber, lemon, syrup, soda water

PEPPER & BASIL. 275

Basil, peppercorns, lemon, tonic water

GAZING INTO THE SUNSET. 295

Citrus fruits, honey, ginger beer

ROSY CHEEKS. 275

Watermelon, cilantro, citrus, lemon-lime soda

SODA

Coke Regular. 125

Coke Zero. 125

Sprite. 125

Royal. 125

Bundaberg Ginger Beer. 195

COFFEE

Americano. 140

Cappuccino. 150

Cafe Latte. 150

Espresso. 140

Spanish Latte (Iced). 150

Affogato. 145

WATER

San Pellegrino Sparkling Water. 285

Tubig Kalinga. 90

For every bottle you purchase, we donate a portion to the AJ Kalinga Foundation. Join us to help feed, bathe, and rebuild the lives of our homeless brothers.

TEA

Chamomile. 85

Green Tea. 85

Peppermint. 85

English Breakfast. 85

Earl Grey. 85

JUICES

Ripe Mango Shake. 195

Watermelon Shake. 195

Homemade Iced Tea. 195

Calamansi Iced Tea (Refillable). 150

Prices are VAT inclusive and subject to 10% service charge.

FRAPPE SERIES



ICE BLENDED

Toasted Marshmallow Dark Mocha. 245

Salted Caramel. 195

Matcha Coconut (*Non-coffee*). 195

OVER ICE

Amaretto & Caramel Sea Salt Latte. 195

Crepe Brulee Latte. 125

SLUSHIES



Berry Mango Swirl. 325

Purple Frost. 245

Coco-Pineapple Mint. 295

BEERS

Cervezas

SAN MIGUEL PALE PILSEN. 5% ABV. 140

Golden lager with a rich, full-bodied flavor

SAN MIGUEL LIGHT. 5% ABV. 140

Light with smooth and crispy taste

SAN MIGUEL PREMIUM ALL-MALT. 5% ABV. 180

Malty, pleasant hoppy notes, sweetish taste, smooth bitterness

SAN MIGUEL CERVEZA BLANCA. 5.4%. 195

Hazy golden, smoky and fruity flavors with citrus and mint

1906 RESERVA ESPECIAL. 6.5% ABV. 170

Thick, dense and round. Elegant bitter touch

ESTRELLA GALICIA. 5.5% ABV. 170

Fine texture, subtle bitter note, hops, light malt flavor

SAPPORO. 5% ABV. 265

Pale gold and bright, cereal and a hint of pear

CORONA EXTRA. 4.6% ABV. 220

Light, dry & crisp



COCKTAILS

Cocteles

CLASICOS

MOJITO. 395

White Rum, mint, citrus, sugar, soda, bitters

SOUR PARTY. 460

Choice of Amaretto, Whiskey or Pisco - citrus, sugar, egg white, bitters

MARGARITA. 395

Reposado Tequila, Triple Sec, citrus, sugar & salt

OLD FASHIONED. 495

Bourbon, House infused liqueur, sugar, bitters

NEGRONI. 450

London Dry Gin, Campari, Rosso Vermouth, bitters

MARTINI. 460

Choice of Gin, Vodka, or Espresso, dry vermouth, bitters

MOSCOW MULE. 385

Vodka, lime, ginger beer

WHISKEY SMASH. 430

Bourbon, sugar, citrus, mint

MANHATTAN. 550

Rye, vermouth, bitters, cherry

DAQUIRI. 420

Rum, sugar, citrus

WHISKY HIGHBALL. 420

Blended Scotch, soda water, citrus

LOW ABV'S

RUMBA SPRITZER. 430

Elderflower, bitters and bubbles

APEROL SPRITZ. 495

Aperol, sparkling wine, soda

SPIKED LEMONADE. 460

Almonds, citrus, soda, cava -
Not your Ordinary Lemonade

COCKTAILS

Cocteles

INNOVACION

MORNING VIEW. 430

Gin, Blanco Vermouth, elderflower, citrus & sugar, bitters

EL TERCERO, 2019. 495

A modern riff from the Classic Negroni - smoky, bitter & sweet

SANGRIA ROJA. 395 | 1,190

Original blend

SANGRIA BLANCA. 495 | 1,190

White wine, gin, peach, vermouth, citrus

EARL GREY GIN & TONIC. 495

Earl grey infused gin, fever tree tonic water, citrus



TIKI CULTURE

RUMBA COLADA. 450

Coconut rum, pineapple, coconut cream, roasted fruit jam, citrus & sugar

MAI TAI. 410

Spiced rum, overproof rum, Triple Sec, almond, citrus & bitters

HULA HULA. 425

Dark Rum, peach schnapps, passionfruit, pineapple, honey, mint

KOPI JUNGLE. 550

Caramel vodka, Bailey's, kahlua, espresso, egg yolk, hazelnut



GIN & TONIC

SIGNATURE GIN & TONIC

LA VIDA ROSA. 450

Rose Gin, orange, rosemary, cinnamon, peppercorns

ATLANTICO. 560

Nordes, green apple, lemon peel, juniper, cilantro

MAKE YOUR OWN GIN & TONIC.

450

CHOOSE ONE GIN:

Beefeater
Bombay Sapphire
Bulldog
Cruxland Black Winter Truffles
Cruxland London Dry
Mombasa
Peak Blinder
Plymouth
Santa Ana
Sipsmith
Tanqueray London Dry
Whitley Neil Blackberry
Sui

+150

ARC Botanical
Brooklyn
Colombian Aged
Farmer's Botanical
Gin Mare
Hayman's Old Tom
Hendricks
Nordes
Roku
Tanqueray Malacca
Tanqueray No. 10
Tanqueray Sevilla
The London No.1
Ungava
Whitley Neil London Dry

+450

G' Vine
Gin Sul
Monkey 47
The Botanist

CHOOSE ONE FRUIT:

Red or Green Apple
Cucumber
Lemon
Lime
Orange
Watermelon

CHOOSE ONE SPICE:

Cardamon
Cinnamon
Coriander Seeds
Juniper Berries
Nutmeg
Peppercorns
Star Anise

CHOOSE ONE HERB:

Basil
Cilantro
Dill
Mint
Rosemary
Thyme



BARLIST

LIQUEUR.

Bailey's Cream	225/2185
Campari	175/1955
Limoncello	280/2990
Frangelico	340/3335
Grand Marnier	430/4025
Cointreau	265/2760
Kahlua	225/2070
Sambuca	305/3105
Disaronno Amaretto	265/2530

BRANDY.

Carlos Gran Reserva	425/3795
Soberano	400/3450

BOURBON.

Jim Beam Black	230/2990
Evan Williams	230/2875
Wild Turkey	310/3680
Bulleit	495/6325
Maker's Mark	290/1725

SINGLE MALT WHISKY.

Glenfiddich 12 Years	390/5405
Glenfiddich 15 Years	600/8740
Glenfiddich 18 Years	725/10235
Glenlivet 12 Years	425/5520
Glenlivet 15 Years	550/6670
Glenlivet 18 Years	725/9545
Macallan 12 Years	725/10900
Singleton 12 Years	520/6035
Talisker 10 Years	795/11500
Glenmorangie 10 Years	485/6325
Yamazaki 12 Years	1725/26795

WHISKEY/WHISKY.

Chivas Regal 12 Years	310/4255
Johnnie Walker Black	275/3795
Johnnie Walker Red	200/2990
Johnnie Walker Blonde	280/2800
Johnnie Walker Blue	965/15410
Johnnie Walker Double Black	425/5865
Crown Royal	460/3220
Jameson	320/3220
Canadian Club	160/2875
Monkey Shoulder	240/5635
Jack Daniel's	265/3450

RUM.

Bacardi Silver	140/1955
Bacardi Gold	280/2500
Captain Morgan Spiced	150/1350
Don Papa	265/3220
Malibu Rum	225/2070

COGNAC.

Martell VSOP	540/6785
Hennessy VS	425/4945
Hennessy VSOP	665/10120
Remy Martin VSOP	505/6325

GIN.

Bombay Sapphire	240/2700
Hendrick's	485/4800
London No.1	485/5500
Tanqueray London Dry	240/2700
Monkey 47	830/7500
Sipsmith	450/4990
Haymans Old Tom	425/4400
Botanist	485/6325
Nordes	425/5290
Ungava	400/4590
ARC Botanical	600/7935
Beefeater	335/3680
Brooklyn	690/8625
Gin Mare	460/5635
Plymouth	460/3795
Bulldog	370/3450
Roku	565/7475
Sui	250/2590

TEQUILA.

Jose Cuervo Silver	220/1840
Olmeca Reposado	220/2980
Patron Silver	460/7705
Tequila Rose	160/2070
Don Julio Reposado	575/8510
Patron Anejo	550/8510
Casa Noble Reposado	645/8050
Patron Reposado	575/8050

VODKA.

Grey Goose	345/6210
Skyy	160/2070
Smirnoff Red	195/1600
Absolut Blue	230/2645
Absolut Kurant	335/6670
Absolut Mango	240/2415
Ciroc	600/7705
Stolichnaya	230/2070
Ketel One	300/3335
Belvedere	425/5980

CLASSICO PLATTER

Roast Beef Tonnato | Pasta Vongole | Calamares Andaluza | Chorizo Criollo

1,795



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RUMBA PLATTER

Pork Belly Paella | Gambas al Ajillo | Mushroom Croquetas

1,895



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TAPAS



PAN CON TOMATE. 235

Coca bread, tomato, extra virgin olive oil

COLD CUT PLATTER. 1,295

Parmesan, manchego, brie, chorizo, salchichon, iberian ham shoulder



HUMMUS. 395

Chickpeas purée, paprika.
Served with nacho chips



SMOKED SALMON AIR BAGUETTE. 795

Smoked salmon air baguette, sour cream, honey truffle



TUNA TOSTADA. 495

Tuna tartar tacos, calamansi mayo



TORTILLA DE TRAMPO. 450
Potato omelette, alioli, salsa brava



ROAST BEEF TONNATO. 395 | 695
Roast beef with tuna mayo, capers, bread



SEARED TUNA TATAKI. 795
Tuna tataki, avocado emulsion, tomato, aji amarillo mayo



MUSHROOM CROQUETAS. 310
Mushroom croquetas, truffle mayo



TRUFFLE FRIES. 595
Golden potatoes topped with truffle mayo and parmesan



CHICKEN & HAM CROQUETAS. 330
Chicken & ham croquetas, alioli

TAPAS



GRILLED VEGETABLES.

495 | 945

Charred vegetables,
romesco sauce



CALAMAR ANDALUZA. 450

Deep-fried squid, kimchi mayo



GAMBAS AL AJILLO. 795

Shrimps, olive oil, garlic,
chilis and white wine
add shiitake mushroom +100



CHORIZO CRIOLLO. 625

Grilled chorizo criollo, sweet
potato and chimichurri sauce

PULPO A LA BRASA. 1,315

Grilled octopus, garlic anchovy
sauce, potatoes

BABY EEL AL AJILLO. 795

With garlic, olive oil, chili,
white wine

**MINI BURGERS. 695**

Premium beef, bacon, cheese,
tomato, lettuce

BIKINI SANDWICH. 450

Ham, mozzarella cheese,
truffle butter, potato chips

**MUSSELS IN MARINARA SAUCE.
550 | 995**

Mussels in marinara sauce with
french fries and bread

**HUEVOS ESTRELLADOS. 595**

Crispy potatoes. iberian ham

SALAD



Mediterranea
Salad



Grilled Caesar
Salad



Andalusian
Potato Salad



Salmon and
Slaw Salad

SALMON AND SLAW SALAD. 695

Marinated salmon, red and white cabbage, daikon and carrot, and a mixture of ginger, mustard and sesame dressing, cashew nuts

MEDITERRANEA SALAD. 430 | 835

Grilled romaine lettuce, feta, anchovies, olives, cherry tomatoes, pine nuts

GRILLED CAESAR SALAD. 625

Romaine lettuce, parmesan cheese, caesar dressing, croutons

ANDALUSIAN POTATO SALAD. 445 | 895

Boiled potato, confit bacalao, pickled red onion and carrot with anchovy mayonnaise sauce

SOUPS

POTATO & BACON SOUP. 195

Potato and bacon soup, croutons, extra virgin olive oil

ONION SOUP. 395

Slow simmered caramelized onions, cheeses and bread



Prices are VAT inclusive and subject to 10% service charge.

PASTA

Spaghetti
Aglio Olio

Vongole

Bucatini Amatriciana

Classic Carbonara

Squid Ink Pasta

Classic Potato Gnocchi

Spaghetti Lobster

SPAGHETTI AGLIO OLIO. 295 | 495

Garlic, oil, chili flakes, white wine and parsley

VONGOLE. 395 | 625

Linguine with clams, garlic, chili & extra virgin olive oil

CLASSIC POTATO GNOCCHI. 445

Homemade gnocchi in cream sauce and parmesan cheese

SPAGHETTI LOBSTER. 1,595

Spaghetti, lobster, oil, garlic and chili flakes

SQUID INK PASTA. 395 | 635

Squid ink spaghetti, clams, baby squid, garlic, chili, oil

CLASSIC CARBONARA. 395 | 790

Spaghetti, guanciale, egg yolk, pecorino cheese

BUCATINI AMATRICIANA. 795

Bucatini pasta, amatriciana sauce and pecorino cheese

DEEP-DISH PIZZA

COOKING TIME: 30 MINUTES

Margherita



Sausage



MARGHERITA. 695

Mozzarella, homemade tomato sauce, cherry tomatoes, pesto

SAUSAGE. 1,095

Spanish sausages, mozzarella, homemade tomato sauce, cherry tomatoes

Prices are VAT inclusive and subject to 10% service charge.

Nduja and Burrata

Pepperoni

Pesto

PEPPERONI. 1,195

Homemade tomato sauce, pepperoni, mozzarella and provolone cheese

PESTO. 1,395

Pesto sauce, mozzarella parmesan and pecorino cheese topped with arugula, basil, and pine nuts

NDUJA AND BURRATA. 1,895

Homemade tomato sauce, nduja, mozzarella, parmesan and buratta cheese



PAELLA



Setas

Pollo y Cerdo

Negra

Mariscos

PAELLA NEGRA. 1,395

Shrimp, scallops, baby squid, and squid ink rice, alioli sauce

PAELLA SETAS. 1,495

Mixed mushrooms stew, truffle alioli

PAELLA MARISCOS. 1,495

Shrimps, mussels, clams al ajillo

PAELLA POLLO Y CERDO. 1,495

Chicken drumsticks, pork ribs, french beans

Prices are VAT inclusive and subject to 10% service charge.

FISH



Salmon
Bilbaina

Spanish Fish
& Chips

SALMON BILBAINA. 995

Grilled salmon loin, baked potato,
bilbaina sauce

SPANISH FISH & CHIPS. 795

Spanish cod fish, french fries,
tartar sauce

MEAT



ROASTED CHICKEN CASSEROLE. 995 | 1,995

Smoked free-range chicken, tomatoes, potatoes & mushrooms

Prices are VAT inclusive and subject to 10% service charge.

**BEEF SALPICA0. 1,395**

Beef tenderloin, garlic, potatoes

IBERICO PORK RIBS. 1,695

Pork ribs, homemade
barbecue sauce, sweet corn



CHICKEN NAPOLITANA. 695

Breaded chicken fillet, tomato sauce, mozzarella, penne bolognese



A5 WAGYU SIRLOIN. 1,595

100g.

Served in hot stone plate



US Choice Ribeye. 3,495

300g - 350g ribeye steak,
potato wedges, chimichurri sauce



GRILLED LAMB. 1,695 (270g. | 3pcs)
Lamb rack, baby potatoes, sautéed garlic,
cherry tomatoes



SOLOMILLO TERNERA. 1,695
180g beef tenderloin, potato tatin, french
beans



COCHINILLO SEGOVIANO. 4,395 (Approx 1.5kg) | **7,495** (Approx. 3kg)

Roasted suckling pig, Segoviano Style.

Cooking time: 45 minutes

(Good for Sharing)

Prime
Sets
Everyday
11am - 3pm

P 795

1 Starter + 1 Main Course +
1 Refillable Drink

STARTERS

Croquetas Boletus
Mediterranean Green Salad
Tuna Tartar
Potato and Bacon Soup
Calamares Andaluza

MAIN COURSE

Linguine Vongole
Penne Bolognese
Lasagna
Bikini Sandwich
Chicken Paella SMALL



DESSERT



Churros con
Chocolate

Tiramisu

Tarta de Queso

Chocolate Lava Cake

Dessert Sampler

TARTA DE QUESO. 295

Cheese cake in jar, streussel and mixed berries stew

CHOCOLATE LAVA CAKE. 350

Chocolate coulant, dulce de leche & salted caramel ice cream.

Cooking time: 10 mins

TIRAMISU. 465

Mascarpone mousse, disaronno liquer, coffee cake, cacao

CHURROS CON CHOCOLATE. 225

Fried dough, warm chocolate, vanilla ice cream

DESSERT SAMPLER. 695

Churros con Chocolate, Chocolate Cake, Cheesecake, Bread Pudding
(Good for Sharing)

JUST FOR KIDS

Kids Carbonara

Lasagna

Mini Pizza Margherita

Chicken Nuggets

KIDS CARBONARA. 295

LASAGNA. 295

MINI PIZZA MARGHERITA. 295

CHICKEN NUGGETS. 295
CHOICE OF RICE OR FRIES

KIDS DRINK

CHOCOLATE & VANILLA
MILKSHAKE. 245

SHIRLEY TEMPLE FLOAT. 195



Prices are VAT inclusive and subject to 10% service charge.