

BEBIDAS

MOCKTAILS

Pepino Limon

Cucumber, lemon, syrup, soda water
325

Pepper & Basil

Basil, peppercorns, lemon, tonic water
275

Rosy Cheeks

Watermelon, cilantro, citrus, lemon-lime soda
275

Gazing into the Sunset

Citrus fruits, honey, ginger beer
295



JUGOS FRESCOS

FRESH JUICES

Ripe Mango Shake 195

Watermelon Shake 195

Homemade Iced Tea 145

Calamansi Iced Tea (Refillable) 150

CAFÉ

Americano 140

Cappuccino 150

Cafe Latte 150

Iced Spanish Latte 150

Affogatto 145

SODAS, AGUA Y TÉ

SODAS, WATER AND TEA

Coke Regular/Zero, Royal, Sprite 125

Bundaberg Ginger Beer 195

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.

San Pellegrino Sparkling Water 285

Tea: Chamomile, Green Tea, Earl Grey, Peppermint, English Breakfast 85

Prices are VAT inclusive and subject to 10% service charge

COFFEE SERIES

FRAPPE

Toasted Marshmallow Dark Mocha	245
Salted Caramel	195
Matcha Coconut (NON-COFFEE)	175

ICED

Amaretto & Caramel Sea Salt Latte	195
Creme Brulee Latte	125



Prices are VAT inclusive and subject to 10% service charge

SLUSHIES

Purple Frost 245



Coco-Pineapple Mint 295



Berry Mango Swirl 325



CERVEZAS

BEERS

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% ABV 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

Corona Extra 4.6% ABV 220
Mexico. Light, dry & crisp

Sapporo 5% ABV 265
Pale gold and bright, cereal and a hint of pear

LA ESPECIALIDAD

Calimocho
Red wine, citrus, soda
395

I'm Not Paloma
Tequila, pink grapefruit, citrus, soda
395

Limoncello Spritz
Limoncello, citrus, soda
395



Hula Hula
Dark Rum, peach schnapps, passion fruit, pineapple, honey, mint
425

Kopi Jungle
Caramel vodka, Bailey's, Kahlúa, espresso, egg yolk, hazelnut
550



Prices are VAT inclusive and subject to 10% service charge

CÓCTELES

COCKTAILS

Innovacion

Las Flores Mule

Ginger-infused vodka, cherry blossom, citrus, ginger beer
385

Vanilla Peach Martini

Vanilla Vodka, peach schnapps, peach purée
405

Sangria Blanca

White wine, gin, peach, vermouth, citrus
495 / 1,190

Sangria Roja

Las Flores' original blend
395 / 1,190

Italian Margarita

Reposado Tequila, amaretto, citrus, almond
410

Yuzu Brandy Smash

Brandy, yuzu, sugar, mint
505

Clásicos

Aperol Spritz

Aperol, Sparkling wine, soda
495

Negroni

London Dry Gin, Campari, Rosso Vermouth, bitters
450

Sour Party

Choice of Amaretto, Whiskey or Pisco, citrus, sugar, egg white, bitters
460

Margarita

Reposado Tequila, Triple Sec, citrus, sugar, salt
395

Mojito

White Rum, lime, sugar, bitters, soda
395

Bellini

Peach, Sparkling wine -
SERVED FROZEN
395

Martini

Choice of Gin, Vodka or Espresso
460

Daiquiri

Rum, sugar, citrus
420

Whisky Highball

Blended Scotch, soda water, citrus
420

Manhattan

Rye, vermouth, bitters, cherry
550

Old Fashioned

Bourbon, House infused liqueur, sugar, bitters
495



SIGNATURE GIN & TONIC

La Vida Rosa

Rose Gin, orange, rosemary,
cinnamon, peppercorns

450

Atlantico

Nordés, green apple, lemon peel,
juniper, cilantro

560

MAKE YOUR OWN 450

Choose ONE Gin

Beefeater
Bombay Sapphire
Bulldog
Cruxland Black Winter Truffles
Cruxland London Dry
Mombasa
Peaky 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
Nordés
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

Cardamom
Cinnamon
Coriander Seeds
Juniper Berries
Nutmeg
Peppercorns
Star Anise

Choose ONE Herb

Basil
Cilantro
Dill
Mint
Rosemary
Thyme



BAR LIST

LIQUEUR

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

BRANDY

Carlos I 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

COGNAC

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

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
Glenmorange 10 Years	485/6325
Yamazaki 12 Years	1725/26795

VODKA

Smirnoff Red	195/1600
Grey Goose	345/6210
SKYY	160/2070
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

GIN

Bombay Sapphire	240/2700
Hendrick's	485/4800
London No. 1	485/5500
Tanqueray	240/2700
Monkey 47	830/7500
Sipsmith	450/4990
Haymans Old Tom	425/4400
The Botanist	485/6325
Nordés	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

WHISKEY/WHISKY

Chivas Regal 12 Years	310/4255
Johnnie Walker Black	275/3795
Johnnie Walker Red	200/2990
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
Johnnie Walker Blonde	280/2800

TEQUILA

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

RUM

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

C H E E R S !

2 for 1

Get 2 Frozen Cocktails for the price of 1



Frozen Bellini



Frozen
Margarita

Frozen
Mojito



FOR
P 495

2 for 1 Beer

P 195

San Miguel
Cerveza Blanca
2 bottles



P 390
Save P390

San Miguel
Cerveza Blanca
4 bottles

Beer Fiesta

PLATTERS POR FAVOR

Carnes Board

2,295

GOOD FOR 3-4 PERSONS

Mashed Potato •
French Fries •
Sweet Corn •
Steamed Rice

Roasted Chicken (1/2) •
Grill Chorizo Criolle (2PCS) •
Pork Ribs (1/4)

PLATTERS POR FAVOR

Tapas Selection

1,995

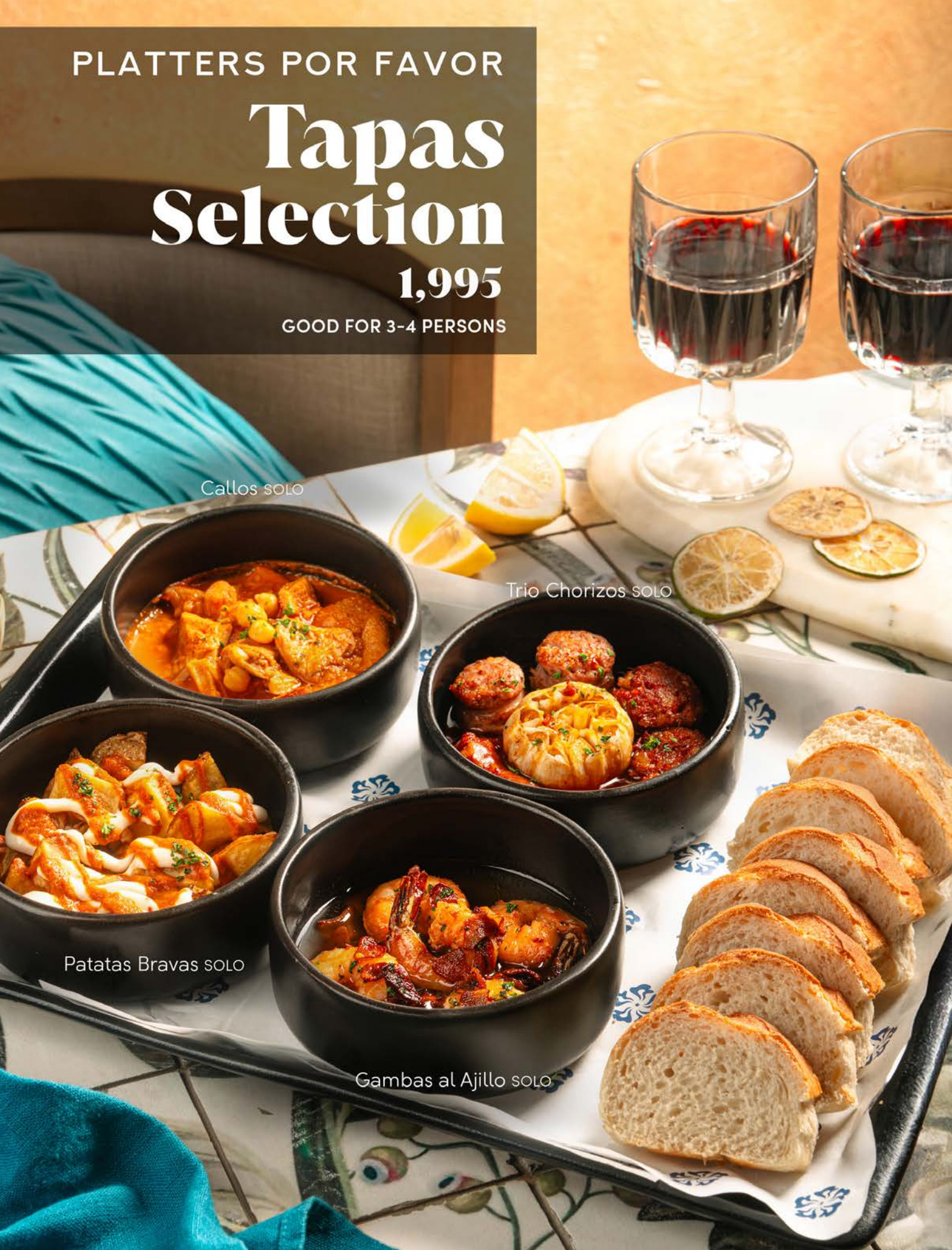
GOOD FOR 3-4 PERSONS

Callos solo

Trio Chorizos solo

Patatas Bravas solo

Gambas al Ajillo solo



PARA DOS COMBOS

GOOD FOR TWO



AMIGOS PLATTER

1,495

Chipirones Andaluza • Pasta con Mariscos •
Croquetas de Jamon Iberico



FAMILIA PLATTER

1,995

Paella Negra, GRANDE •
Calamares Andaluza •
Croquetas de Chorizo

PINTXOS



Conos de Tartar de Salmon

Salmon & Salmon

Prices are VAT inclusive and subject to 10% service charge

PINTXOS

Explosión de Foie

Seared foie, onion jam, air baguette

895



Angus & Foie Minis

Beef tenderloin, foie, apple puree, pan de sal

1,495



Chef's Recommendation



Spicy



Mini Hamburguesa

Premium beef, bacon, cheese, tomato, lettuce

695

Conos de Tartar de Salmon

Salmon tartar cones, salmon roe, white truffle oil, wasabi mayo, kimchi mayo

795



Salmon & Salmon

Marinated salmon with dill, salmon roe, truffle cream, honey, air baguette

795



TAPAS

Pulpo Gallega





Pan con Tomate

Coca bread, tomato, extra virgin olive oil
235



Mixto Platter

Chorizo, Salchichon, Iberian Ham, Brie,
Manchego, Parmesan, Tomato bread
995 (Half) / 1,995 (For Sharing)



Prices are VAT inclusive and subject to 10% service charge



Chef's Recommendation



Spicy

Croquetas de Chorizo

Chorizo Croquettes

325



Croquetas de Jamon Iberico

Iberian Ham Croquettes

445



Bikini Sandwich

Ham, mozzarella cheese,
truffle cream, potato chips

495





Patatas Bravas

Fried potatoes, salsa brava, alioli

460



Gambas al Ajillo

Shrimps, olive oil, garlic, chili
and white wine

495 / 815

Tortilla Trampo

Spanish chorizo, potato omelette,
alioli, salsa brava

495



Prices are VAT inclusive and subject to 10% service charge



Chef's Recommendation



Spicy



Nachos Ibericos

Chorizo, beef, cheddar cheese sauce,
sour cream, pico de gallo
525



Calamares Andaluza

Fried squid, kimchi mayo
415



Chipirones Andaluza

Fried baby squid, kimchi mayo
695



Empanadillas de Atun

Tuna stew empanadas
595



Huevos Estrellados

Crispy potatoes, Iberian ham, cheese
595



Chorizo Frito

Assorted chorizos, white wine, olive oil, roasted garlic, pan de sal
895



Grilled Scallops

Garlic "refrito", lemon, parsley
525





 **Callos con Garbanzos**
Beef tripe, chorizo, chickpeas
795

Carpaccio de Ternera
Beef carpaccio, sundried tomato
dressing, truffle cream,
parmesan cheese
895



 **Pulpo Gallega**
Octopus, mashed potato, extra
virgin olive oil, paprika,
crispy garlic, Maldon salt
595



Berenjenas Fritas
Crispy eggplant, honey,
kimchi mayo
295



SOPAS

SOUP



Sopa de Verduras
Vegetable soup, croutons,
extra virgin olive oil
250



Salmorejo
Cold tomato soup, quail egg, ham, croutons,
extra virgin olive oil
380



Sopa de Mariscos
Seafood soup, croutons
395



Onion Soup
Slow simmered caramelized onions,
cheeses and bread
395



Prices are VAT inclusive and subject to 10% service charge

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Soup and Sandwich COMBO

Onion Soup + Bikini Sandwich
& Chips *for only 695*

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Soup and Salad COMBO

Sopa de Verduras + Ensalada Verde
for only 545

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ENSALADAS

SALADS

Ensalada Verde

Green lettuce, cherry tomato,
red onion, cucumber

445



Ensalada Las Flores

Green lettuce, fried brie,
cherry tomatoes, cucumber,
homemade potato chips

605



Ensalada Caesar

Romain lettuce, parmesan cheese,
caesar dressing

445

add bacon +100 add chicken +150



Ensalada Burrata

Imported burrata cheese, cherry tomatoes,
pesto, balsamic reduction, arugula,
pine nuts

1,595



Parrillada de Verduras

Eggplant, shiitake mushrooms, zucchini, red bell pepper,
cherry tomatoes, marble potatoes, onions, green bell
pepper, French beans

495 /945



Chef's Recommendation



Spicy

PASTAS

 **Pasta con Mariscos**
Spaghetti with shrimp, mussels,
clam, baby squid
645



Prices are VAT inclusive and subject to 10% service charge



Spaghetti Aglio Olio

Garlic, olive oil, chili flakes,
white wine and parsley

315



Canelones

Pasta stuffed with pork, beef, chicken,
béchamel sauce

520



Chef's Recommendation



Spicy

PAELLAS

Cooking time: 35 minutes



Prices are VAT inclusive and subject to 10% service charge

Paella Verduras

Grilled seasonal vegetables,
alioli
795



Paella Vieiras

Scallops, alioli,
parsley oil
1095



Paella Mariscos

Shrimps, clams, mussels
1,495



Chef's Recommendation



Spicy

  
Paella Negra
Black rice, baby squid,
shrimps, scallops, alioli
1,395

Paella Setas
Mixed mushroom stew,
truffle alioli
1,495





Paella Pollo y Cerdo
Chicken drumstick, pork
ribs, French beans
1,495

 **Paella Cochinillo**
Suckling pig
1,795

ARROCES

Plain Rice
60

Garlic Rice
75



Chef's Recommendation



Spicy



PESCADOS

FISH



 **Salmon a la Bilbaina**
Grilled salmon, baked potatoes,
Bilbaina sauce
995



Spanish Fish and Chips
Spanish cod fish, French fries,
tartar sauce
795



Prices are VAT inclusive and subject to 10% service charge



Chef's Recommendation



Spicy

CARNES

MEAT

Costillar de Cordero (3 pcs)
Grilled lamb rack, mashed potatoes,
French beans, demi-glace
1,795





Crispy Pork Belly
Truffle mashed potato, shimeji
mushrooms, demi-glaze
1,095



Pollito
Chicken with truffle and mushroom rice
995

Costillar de Cerdo

Baby back ribs in homemade BBQ
sauce, sweet corn
1,195 (Half) / 2,195 (Whole)





 **Beef Salpicao**
Beef tenderloin, potatoes, garlic
and salpicao dressing
1,395

Ossobuco
Beef shank stew, rice, grilled eggplant
and zucchini
1,395





Crispy Pata

Deep-fried imported pork pata

Cooking time: 20 minutes

1,695



Solomillo de Ternera

180g beef tenderloin, potato tatin,
French beans

1,975



Prices are VAT inclusive and subject to 10% service charge



Chef's Recommendation



Spicy



US Choice Rib Eye

300-350g. Served with potato wedges

3,495



A5 Wagyu Sirloin

100g. Served in hot stone plate with a side of rice

1,595



Chuleton *(Good for Sharing)*

600g. USDA Prime Ribeye served with fried potatoes

Cooking time: 30 minutes

7,995





 **Cochinillo** (*Good for Sharing*)
Roasted suckling pig Segovian style
Cooking time: 45 minutes
4,395 (1/4, Quarter) / 7,495 (1/2, Half)



Prices are VAT inclusive and subject to 10% service charge

Let's Do Lunch P795

STARTER + MAIN COURSE + BEVERAGE

11am - 3pm | Everyday

STARTERS (Choose 1)

Beef Carpaccio
Salmon Tartar
Caesar Salad
Seafood Soup
Green Salad

MAIN COURSE (Choose 1)

Canelones
Porchetta with Rice
Grilled Salmon
Pasta con Mariscos
Paella Chicken & Pork SMALL



ADD-ONS



+195
Vulcan



+195
Torrija



+95
Churro
cone



Valid for dine-in only.

POSTRES

DESSERTS

 **Churros con Chocolate**
Fried dough, warm chocolate,
vanilla ice cream
225



Manchego Cheesecake
Quince jelly cream, vanilla ice cream
Cooking time: 10 minutes
395



  **Dessert Platter** *(Good for Sharing)*
Churros con Chocolate,
Vulcan de Chocolate,
Tarta de Queso, Torrija
695



Prices are VAT inclusive and subject to 10% service charge

 Chef's Recommendation

 New Item



Torrija

Caramelized warm brioche, salted
caramel ice cream

295



Vulcan de Chocolate

Chocolate coulant, vanilla ice cream,
mixed berries

Cooking time: 10 minutes

295



Ice Cream Selections

SERVED IN A CONE OR BOWL

Vanilla

Salted Caramel

Dark Chocolate

125 (1 scoop) / 245 (2 scoops)



Sticky Toffee Pudding

Dates, toffee sauce,
vanilla ice cream

135



KIDS' MENU

For guests 12 years old and below

**Chocolate & Vanilla
Milkshake** 245

Shirley Temple Float 195

NEW Churros & Ice Cream 195

Mini Burger with Fries 295

Spaguetti Carbonara 295

Chicken Nuggets 295

CHOICE OF RICE OR FRIES

Mac and Cheese 295

