



# 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



Pepino Limon



Pepper & Basil



Rosy Cheeks



Gazing into the Sunset

## 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  
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

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
Glenffidich 15 Years	600/8740
Glenffidich 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
Olmecca 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

CHEERS!

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

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

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)

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

PLATTERS POR FAVOR

# Tapas Selection

## 1,995

GOOD FOR 3-4 PERSONS

Callos solo

Trio Chorizos solo

Patatas Bravas solo

Gambas al Ajillo solo

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

# PARA DOS COMBOS

GOOD FOR TWO



## AMIGOS PLATTER

1,495

Chirrones Andaluza • Pasta con Mariscos •  
Croquetas de Jamon Iberico



## FAMILIA PLATTER

1,995

Paella Negra, GRANDE •  
Calamares Andaluza •  
Croquetas de Chorizo

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



# PINTXOS



Prices are VAT inclusive and subject to 10% service charge





# PINTXOS

## Bocadito con Anchoas

Anchovies, manchego cream, green chili,  
roe, olive oil, air baguette

495



## 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



Prices are VAT inclusive and subject to 10% service charge





# 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  
*add shiitake mushroom +100*

**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



Prices are VAT inclusive and subject to 10% service charge



Chef's Recommendation



Spicy





**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



////////////////////////////////////  
**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*

# 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*



Prices are VAT inclusive and subject to 10% service charge



 **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



Prices are VAT inclusive and subject to 10% service charge





**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



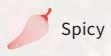
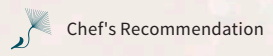
**Salmon a la Bilbaina**  
 Grilled salmon, baked potatoes,  
 Bilbaina sauce  
 995



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



Prices are VAT inclusive and subject to 10% service charge





# 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-glace  
 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)



Prices are VAT inclusive and subject to 10% service charge



Chef's Recommendation



Spicy





 **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




**NEW** **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)



**NEW** **Sticky Toffee Pudding**  
 Dates, toffee sauce,  
 vanilla ice cream  
 195



# 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

**Spaghetti Carbonara** 295

**Chicken Nuggets** 295

CHOICE OF RICE OR FRIES

**Mac and Cheese** 295

