

BEVERAGE



MOCKTAILS

PEPINO LIMON. 325

Cucumber, lemon, syrup, soda water

PEPPER & BASIL. 275

Basil, peppercorns, lemon, tonic water

SODA

Coke Regular. 125

Coke Zero. 125

Sprite. 125

Royal. 125

Bundaberg Ginger Beer. 195

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.

JUICES

Ripe Mango Shake. 195

Watermelon Shake. 195

Homemade Iced Tea. 195

Calamansi Iced Tea (*Refillable*). 150

GAZING INTO THE SUNSET. 295

Citrus fruits, honey, ginger beer

ROSY CHEEKS. 275

Watermelon, cilantro, citrus, lemon-lime soda

COFFEE

Americano. 140

Cappuccino. 140

Cafe Latte. 150

Espresso. 140

Double Espresso. 185

Spanish Latte (*Iced*). 150

TEA

Chamomile. 85

Green Tea. 85

Peppermint. 85

English Breakfast. 85

Earl Grey. 85

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

Creme Brulee Latte. 125

SLUSHIES



Berry Mango Swirl. 245

Purple Frost. 245

Coco-Pineapple Mint. 295

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

BEERS

Cervezas

SAN MIGUEL PALE PILSEN. 5% ABV. 125

Golden lager with a rich, full-bodied flavor

SAN MIGUEL LIGHT. 5% ABV. 125

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. 450

London Dry Gin or Vodka, dry vermouth, bitters, lemon or olives

WHITE LADY. 430

London Dry Gin, Triple Sec, citrus, sugar, egg white, bitters

MOSCOW MULE. 385

Vodka, lime, ginger beer

WHISKEY SMASH. 430

Bourbon, sugar, citrus, mint

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

SANGRIA BLANCA. 495 | 1,190

White wine, gin, peach, vermouth, citrus

EL TERCERO, 2019. 495

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

EARL GREY GIN & TONIC. 495

Earl grey infused gin, fever tree tonic water, citrus

LA NOSTRA SANGRIA. 395 | 1,190

Original blend



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

TROPIC CULTURE. 450

Tequila, Cointreau, mango, cinnamon, lemon, beer



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
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:

Cardamon
Cinnamon
Coriander Seeds
Juniper Berries
Nutmeg
Peppercorns
Star Anise

CHOOSE ONE HERB:

Basil
Cilantro
Dill
Mint
Rosemary
Thyme



BAR LIST

LIQUEUR.

Bailey's Cream	225/2185
Campari	175/1955
Limoncello	280/2990
Malibu Rum	225/2070
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 WHISKEY.

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	795/1150
Glenmorangie 10 Years	485/6325
Yamazaki 12 Years	1725/26795

WHISKEY.

Chivas Regal	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

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
Olmecca 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

THE RUMBA SELECTION: GIN & TONIC EDITION

P995



Golden Sprig

Evergreen

Gambas Al Ajillo, Mini Burgers, and Truffle Fries

Frozen Cocktails

Get 2 Frozen Cocktails for the price of 1

P495



Frozen Bellini

Frozen Margarita

Frozen Mojito

SOBREMESA PLATTER

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

1,495



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

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

COLDCUT PLATTER. 1,295

Parmesan, Manchego, Brie, Chorizo, Salchichon, Iberian Ham Shoulder



SPHERICAL OLIVES. 75

Spherical olives, extra virgin olive oil



SMOKED SALMON AIR BAGUETTE. 795

Smoked salmon air baguette, sour cream, honey truffle



TUNA TOSTADA. 495

Tuna tartar tacos, calamansi mayo

**HUMMUS. 395**

Chicpeas purée, paprika.
Served with nacho chips

**ROAST BEEF TONNATO. 395 | 695**

Roast beef with tuna mayo,
capers, bread

**SEARED TUNA TATAKI. 795**

Tuna tataki, avocado emulsion,
tomato, aji amarillo mayo

**TUNA CONES. 675**

Tuna, wasabi mayo

**MUSHROOM CROQUETAS. 310**

Mushroom croquetas, truffle
mayo

**CHICKEN & HAM CROQUETAS. 330**

Chicken & ham croquetas, alioli



TORTILLA DE TRAMPO. 450
Spanish cod fish & potato omelette



TRUFFLE FRIES. 595
Cheesy truffle potatoes



BAKED CAMEMBERT. 695
Baked Camembert cheese, pesto, almonds, bread



GAMBAS AL AJILLO. 795
Shrimps, olive oil, garlic, chilis and white wine

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, extra virgin olive oil, chili, white wine

**MINI BURGERS. 695**

Premium beef, bacon, cheese, tomato, lettuce

BIKINI SANDWICH. 450

Ham, mozzarella cheese, truffle butter, potato chips

PINEAPPLE & FOIE EMPANADA. 595

Pineapple & foie gras turnover

CHORIZO TRIO. 895

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

**GRILLED VEGETABLES. 495 | 945**

Charred vegetables, romesco sauce

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

Mussels in marinara sauce with French fries and bread

**HUEVOS ESTRELLADOS. 625**

Fried potatoes. Iberian ham, mozzarella cheese, truffle butter

SALAD

Grilled Caesar Salad



Mediterranea Salad



BURRATA SALAD. 1,595

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

MEDITERRANEA SALAD. 430 | 835

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

RUMBA SALAD. 520

Greens, apple, radish, cherry tomato, red onion, feta cheese, spherical olives

GRILLED CAESAR SALAD. 625

Romaine lettuce, parmesan cheese, caesar dressing, croutons

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

Bolognese

Classic Carbonara

Squid Ink Pasta

SPAGHETTI AGLIO OLIO. 295 | 495

Garlic, oil, chili flakes, white wine and parsley

SQUID INK PASTA. 395 | 635

Squid ink spaghetti, shrimps, garlic, chili, oil

VONGOLE. 395 | 625

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

CLASSIC CARBONARA. 395 | 790

Spaghetti, guanciale, egg yolk, pecorino cheese

BOLOGNESE. 350 | 495

Penne pasta with beef and vegetable tomato stew

PIZZA

COOKING TIME: 25 MINUTES

Margherita Deep-Dish
Pizza



Sausage Deep-Dish
Pizza



SAUSAGE DEEP-DISH PIZZA. 1,095

Spanish sausages, mozzarella,
tomato sauce, cherry tomatoes
Cooking time: 10 minutes

MARGHERITA DEEP-DISH PIZZA. 695

Mozzarella, tomato sauce,
cherry tomatoes, pesto

PAELLA

Setas

Paella Pollo
y Cerdo

Paella Negra

Mariscos



PAELLA



PAELLA MARISCOS. 1,495

Shrimps, squid, mussels,
clams al ajillo



PAELLA SETAS. 1,495

Black rice, baby squid, shrimps,
scallops, alioli



PAELLA NEGRA. 1,395

Shrimp and squid ink rice,
alioli sauce



**PAELLA POLLO Y CERDO.
1,495**

Chicken drumsticks, pork ribs
scallops, shiitake

FISH



LAPU LAPU. 3,100

Approx. 800g Lapu-lapu with Bilbaina sauce



SALMON BILBAINA. 995

Grilled salmon loin, potato and cabbage cake, Meunière sauce



SPANISH FISH & CHIPS. 795

Spanish cod fish, French fries, tartar sauce

MEAT



TOMAHAWK. 9,950

Approx. 1.5kg ribeye steak, fries, chimichurri

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



ROASTED CHICKEN CASSEROLE. 995 | 1,995

Smoked free-range chicken, tomatoes, potatoes & mushrooms



BEEF SALPICA0. 1,395

Beef tenderloin, garlic, potatoes



GRILLED LAMB.

1,695 (270g. | 3pcs)

Lamb rack, baby potatoes,
sauteed garlic



IBERICO PORK RIBS. 1,695

Pork ribs, homemade barbecue
sauce, sweet corn



CHICKEN NAPOLITANA. 695

Breaded chicken fillet, tomato sauce, mozzarella, pesto penne pasta



A5 WAGYU SIRLOIN. 1,595

100g.

Served in hot stone plate



US Choice Ribeye. 7,950

300g - 360g ribeye steak,
French fries, chimichurri sauce



SOLOMILLO TERNERA. 1,695

180g beef tenderloin, potato
tatin, French beans

**SOLOMILLO CERDO. 695**

Pork tenderloin, gorgonzola sauce, mashed potatoes

**CRISPY PATA. 1,695**

Deep-fried imported pork pata
Cooking time: 20 minutes

PORCHETTA. 2,995

Roasted pork belly with herbs and gravy

**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

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
Bikini Sandwich
Lasagna
Chicken Paella SMALL

P 795



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

Valid for dine-in only.

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

Hazelnut & 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

Spaghetti
Bolognese



Lasagna



Mini Pizza Margherita



Chicken Nuggets



SPAGHETTI BOLOGNESE. 295

LASAGNA. 295

MINI PIZZA MARGHERITA. 295

CHICKEN NUGGETS. 295
CHOICE OF RICE OR FRIES

KIDS DRINK

CHOCOLATE & VANILLA
MILKSHAKE. 225

SHIRLEY TEMPLE FLOAT. 145



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