

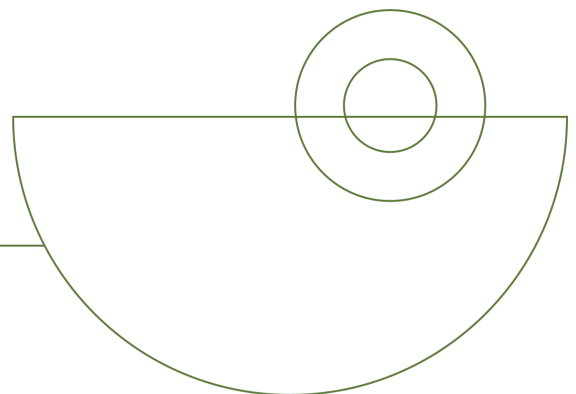


**MOSAIC**


















LATIN GRILL

# BARRA CRUDA/RAW BAR

<b>CAVIAR NEGRO</b> 	6,450
<i>Sturia Baerii Classic Sturgeon black caviar 50g, blini, sour cream</i>	
<b>CAVIAR Y OSTRAS</b> 	2,600/5,200/9,900
<i>Sturia Baerii Classic Sturgeon black caviar, fresh oysters Fine de Claire No. 3, yuzu</i> 3, 6, or 12 pieces	
<b>OSTRAS NIKKEI</b> 	800/1,550/3,100
<i>Fresh oyster Fine de Claire No. 3, Rocoto ponzu, cucumber</i> 3, 6, or 12 pieces	
<b>CEVICHE DE VIEIRAS</b> 	950
<i>Jumbo scallop, chili, tomatoes, mango, aji Amarillo citrus dressing</i>	
<b>TIRADITO DE SALMÓN</b> 	950
<i>Salmon sashimi, crispy quinoa, pickled mushrooms, chalaquita (vegetable salsa), aji rocotto leche de tigre</i>	
<b>FILETE TÁRTARO</b> 	950
<i>Hand-cut Wagyu sirloin, capers, confit egg yolk, yogurt</i>	
<b>TIRADITO DE ATÚN</b> 	900
<i>Tuna sashimi, orange, olives, chalaquita (vegetable salsa), aji Amarillo and lime dressing</i>	
<b>CEVICHE PERUANO MIXTO</b> 	750
<i>Grouper, octopus, shrimp, baby squid, sweet potatoes, fried cancha (corn), leche de tigre</i>	






Prices are in Philippine peso, inclusive of VAT and subject to local tax and service charge.

 Vegetarian	 Sesame Seeds	 Dairy	 Peanuts	 Milk	 Celery
 Spicy	 Fish	 Egg	 Soya	 Molluscs	 Sulphites
 Contains Animal Fats	 Gluten	 Nuts	 Crustaceans	 Mustard	


## ENTRADAS/STARTERS

VIEIRAS CON QUESO PARMESANO 	950
<i>Jumbo scallops, sea urchin butter, Parmesan, Emmental, cilantro</i>	
PASTELES DE CANGREJO 	930
<i>Crabmeat cakes, roasted corn salsa, aji Verde sauce, salsa Golf</i>	
EL PULPO 	800
<i>Char grilled octopus, roasted beets, confit garlic, pickled carrots, lime jelly</i>	
CROQUETAS DE POLLO 	650
<i>Confit chicken, morel mushrooms, Provolone, Parmesan, potatoes, chimichurri verde, aji rojo</i>	
EMPANADAS DE POLLO 	450
<i>Confit chicken, Gouda, egg, olives, caramelized onions, llajwa sauce (spicy tomato dip)</i>	
EMPANADAS DE QUESO 	390
<i>Emmental, goat cheese, Provolone, pana, potatoes, caramelized onions, llajwa sauce (spicy tomato dip)</i>	
CROQUETAS DE ESPINACA 	300
<i>Spinach, walnuts, Provolone, goat cheese, chimichurri rojo</i>	

## ENSALADA/SALAD

LA CLÁSICA CAESAR 	450
<i>Romaine lettuce, homemade dressing, white anchovies, Parmesan, garlic croutons</i>	
ENSALADA DE LA CASA 	450
<i>Goat cheese, walnuts, raisins, cherry tomatoes, mixed lettuce, coriander-lime vinaigrette</i>	
JÍCAMAS Y QUINOA 	450
<i>Quinoa, pumpkin, jicamas, orange, carrot, mixed lettuce, citrus dressing</i>	

## SOPA/SOUP

SOPA DE MAÍZ QUEMADO 	450
<i>Fried purple corn, coconut milk, cilantro sour cream, queso fresco</i>	
AGUADITO DE POLLO	390
<i>Chicken broth, shredded chicken, potato, cilantro</i>	

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 Crustaceans

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 Molluscs  
 Mustard

 Celery  
 Sulphites

# LA PARRILLA/GRILL

All meats are cooked over charcoals in our own Bertha oven. Served with a side dish and sauce of your choice.

\*Served with 2 side dishes and 3 sauces of your choice.

<b>TABLA DE CARNES Y MARISCOS*</b> <i>Meat and seafood platter good for 3 – 4 guests</i>	<b>10,900</b>
<i>Wagyu Sirloin cap, “Picanha”, MB6-7, The Phoenix, 180g</i>	
<i>Wagyu Flat iron steak MS7 “WX”, 180g</i>	
<i>Wagyu Hanger steak MS5 “WX”, 180g</i>	
<i>Jumbo scallop, 180g</i>	
<i>Red grouper steak, 170g</i>	
<i>Large shrimp, whole, 350g</i>	
 <b>TABLA DE CARNES*</b> <i>Meat platter good for 2 – 3 guests</i>	 <b>6,700</b>
<i>Wagyu Flank steak MS5 “WX”, 180g</i>	
<i>Angus beef Chuck short ribs “Rosedale”, 300g</i>	
<i>Wagyu Skirt steak MB5 “Westholme”, 180g</i>	
 <b>TABLA DE MARISCOS*</b> <i>Seafood platter good for 3 – 4 guests</i>	 <b>6,300</b>
<i>Oysters, 6 each</i>	<i>Baby squid, 180g</i>
<i>Octopus, 180g</i>	<i>Large shrimp, whole, 350g</i>
<i>Jumbo scallops, 180g</i>	<i>Red grouper steak, 170g</i>
 <b>PREMIUM BEEF, AUSTRALIA</b>	
<i>Angus Tenderloin “Rosedale”, 180g</i>	<b>3,100</b>
<i>Angus beef Chuck short ribs “Rosedale”, 300g</i>	<b>2,500</b>
<i>Angus T-Bone MS5 “Black Market”, per 100g*</i>	<b>1,150</b>
 <b>WAGYU BEEF, AUSTRALIA</b>	
<i>Flat iron steak MS7 “WX”, 180g</i>	<b>3,100</b>
<i>Hanger steak MS5 “WX”, 180g</i>	<b>2,950</b>
<i>Sirloin cap, “Picanha” MB6-7 “The Phoenix”, 180g</i>	<b>2,700</b>
<i>Flank steak MS5 “WX”, 180g</i>	<b>2,650</b>
<i>Skirt steak MB5 “Westholme”, 180g</i>	<b>2,650</b>
<i>Sirloin MB6-7 “The Phoenix”, 180g</i>	<b>2,500</b>
<i>Rib Eye Bone-in MS5 Tomahawk* “WX”, per 100g*</i>	<b>1,350</b>

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# LA PARRILLA/GRILL

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## LAMB, AUSTRALIA

Rack "Midfield", 250g 2,750

## SEAFOOD

Red grouper steak, 170g 1,550


Salmon steak, 170g 1,400

Yellowfin tuna steak, 170g 1,350

Jumbo prawn, per 100g 570

Whole Barramundi (Seabass), per 100g\* 300

## GUARNICIONES/SIDES

PURÉ DE PAPAS  200 VEGETALES GRILLADOS 250  
Mashed potatoes Grilled vegetables

ARROZ HERVIDO 200 SETAS MIXTAS    450  
Steamed rice Mixed mushrooms

PAPAS FRITAS 200 COLIFLOR ASADA 300  
French fries Roasted cauliflower

PATATAS BABY ASADAS  200 PUDÍN DE MAÍZ  200  
Roasted baby potatoes Corn pudding

## SALSAS/SAUCES

CHIMICHURRI VERDE 150 AJÍ AMARILLO   90  
Parsley, olive oil, and garlic Spicy chili, sour cream, lime juice

CHIMICHURRI ROJO 80 CHIPOTLE  80  
Sweet red pepper, tomato, and garlic Spicy chili, sour cream, adobo sauce

SALSA CRIOLLA 70  
Sweet red pepper, tomato, and garlic

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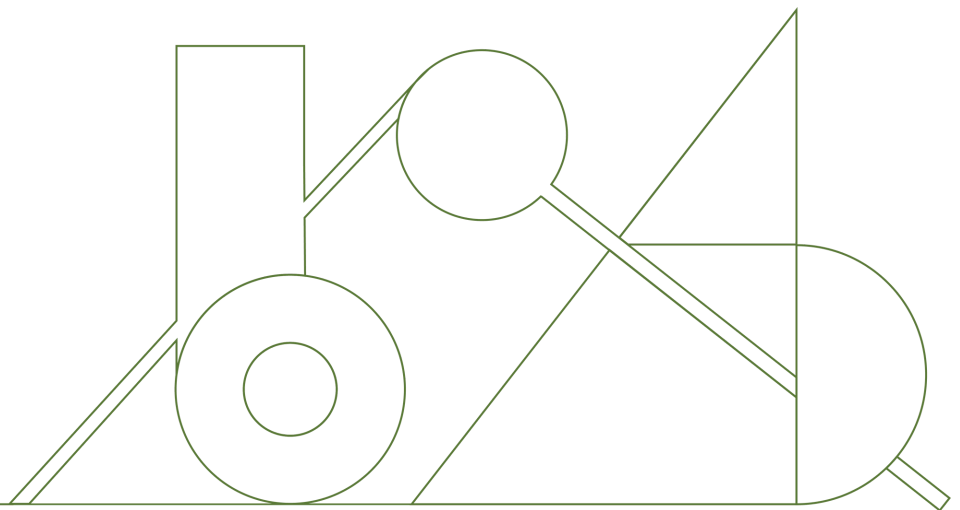
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 Celery


















 Sulphites

## PRINCIPALES / MAINS

CAZUELA DE MARISCOS 	2,600
<i>Jumbo crabmeat, shrimp, mussel, clam, salmon, grouper, tomato, coconut milk</i>	
RAVIOLI DE LANGOSTA AL ESTILO CHUPE 	2,450
<i>Homemade lobster ravioli, corn, green peas, mushrooms, lobster broth</i>	
QUÉ HAMBURGUESA! 	1,550
<i>Angus beef sirloin, bone marrow, Provolone, chimichurri, pickled onions, marinated piquillo pepper, French fries</i>	
MILANESA NAPOLITANA 	1,550
<i>Veal steak, homemade turkey ham, tomatoes, buffalo mozzarella and Provolone, mashed potatoes, chimichurri rojo (tomato and bell pepper salsa)</i>	
ARROZ CON PATO 	1,300
<i>Confit crispy duck leg, cilantro rice, green peas, salsa Criolla, aji Verde sauce</i>	
SORRENTINOS 	1,300
<i>Mushroom and spinach ravioli, walnut, ricotta cheese, olives, tomato cream sauce</i>	
POLLO CON PAPAS 	950
<i>Roast chicken breast, fried plantains, corn, aji Verde sauce, aji Amarillo sauce</i>	
QUINOTTO 	850
<i>Quinoa risotto, mushrooms, eggplant, pumpkin, aji Amarillo, Parmesan, queso fresco</i>	
Add large shrimp  800	



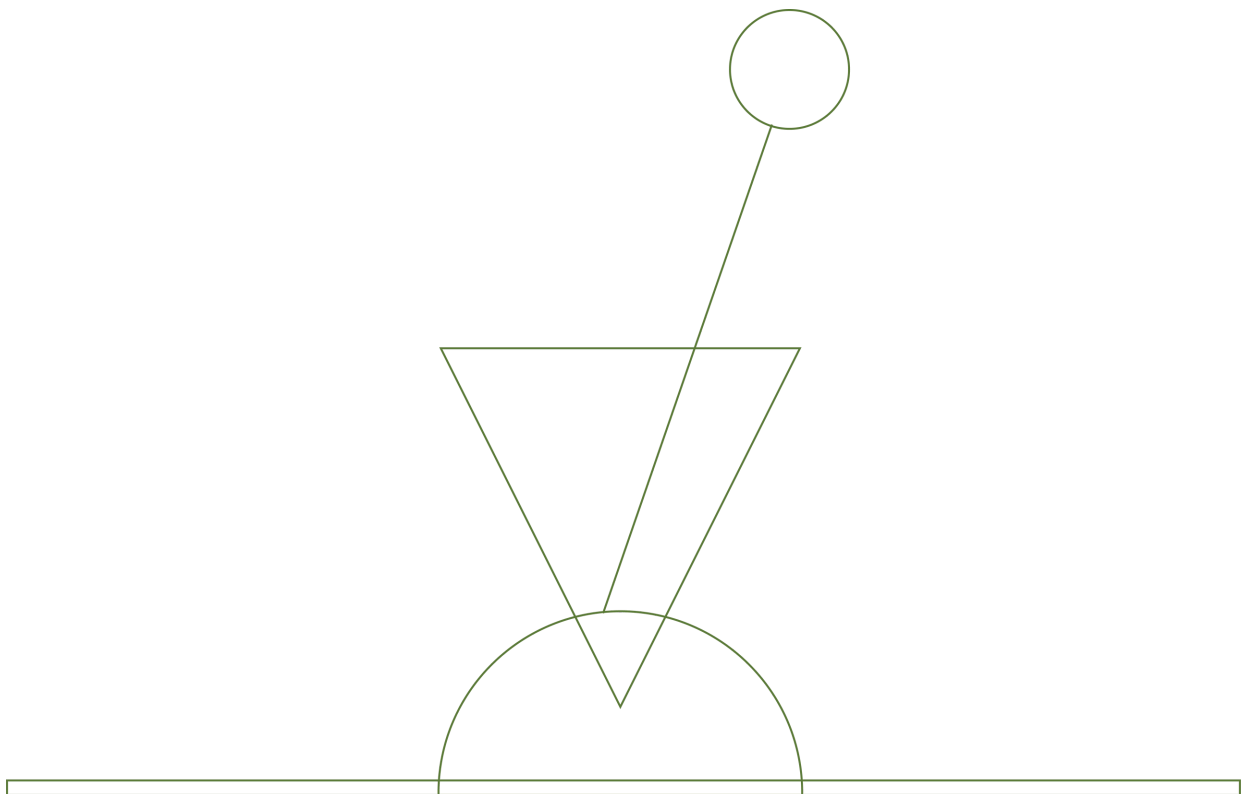
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## POSTRES/DESSERTS

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<p><b>TRES LECHE</b>    </p> <p><i>Three milk cake, coconut mousse, fresh mango and tapioca salad, strawberry coconut sorbet</i></p>	390
<p><b>PASTEL FLAN DE CAFÉ CON CHOCOLATE</b>   </p> <p><i>Coffee custard cake, caramelized banana, vanilla sauce, banana chocolate ice cream</i></p>	390
<p><b>A LOS CHURROS</b>    </p> <p><i>Fried sweet pastry, cinnamon, chocolate sauce, hazelnut praline sauce</i></p>	390
<p><b>MOUSSE DE MARACUYÁ</b>    </p> <p><i>Passion fruit mousse, white chocolate ganache, coconut sorbet</i></p>	390
<p><b>CÚPULA DE CHOCOLATE</b>     </p> <p><i>Dark chocolate mousse, black sesame madeleine, strawberry jelly, cocoa and hazelnut sorbet</i></p>	390
<p><b>SLICED TROPICAL FRUIT PLATTER</b>  </p> <p><i>Yogurt-honey dip</i></p>	390
<p><b>HELADO</b>   </p> <p><i>Daily selection of homemade ice cream and sorbets</i></p>	300



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