

La felicidad es buena comida

[Happiness is good food]

Comida

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Chele Specials

To ensure the best experience, our set menu is served for the full table only.

Thank you for understanding.

Php 4,250 net per person
Php 1,500++ Classic wine pairing

TAPAS AMUSE

Buñuelo de Berenjena

[Eggplant fritter, muscovado syrup]

Cebu Lechon Taco

[Mango salsa, frijoles mousse and sour cream]

Foie Brioche

[Pan fried foie gras, shitake flakes, egg yolk gel, truffle butter]

1ST COURSE

Atún en Manteca Colorá

[Torched tuna loin, paprika glaze, potato and lime]

2ND COURSE

Grilled Pulpo

[Grilled octopus, bread crumbs, egg yolk, paprika beef jus]

3RD COURSE

Slipper Lobster

[Seaweed & sherry wine sauce, parsley mashed potatoes]

4TH COURSE

Paella de Cordero y Setas

[Slow braised lamb shoulder, mushrooms]

5TH COURSE

Ibérico Pork Prime Cut

[Romesco sauce, mustard mashed potato and leeks]

DESSERT

Torrija

[Almond curd, chai tea ice-cream]

Prices are inclusive of VAT, subject to service charge and local tax

Modern • Creations

The gastronomic revolution in Spain brought the addition of fun, contemporary Spanish food. It paved the way for the chef to innovate, draw inspiration from global cuisine while integrating Chele's advocacy on the use of local ingredients.

SALAD

Ensalada de Burrata 1,180



[Burrata, roasted tomatoes gazpacho, parmesan sable]

MODERN TAPAS

Cebu Lechon Tacos 675



[Mango salsa, frijoles mousse and sour cream]

Atún en Manteca Colorá 730



[Torched tuna loin, paprika glaze, potato & lime, avocado purée]

Grilled Pulpo 780



[Octopus, chorizo mash potato, jamón bread crumbs, egg yolk, paprika beef jus]

Salmon Crudo Escabeche 1,065



[Spanish orange escabeche, pickled onion, apple, cilantro and chili oil]

Foie Brioche 1,190



[Pan fried foie gras, shitake flakes, egg yolk gel, truffle butter, marsala beef jus]

MAIN COURSES

Panceta Crujiente, Vieira

1,400



[Crispy pork belly & scallops, prawn & pork jus, citrus hummus, mixed herbs with mint vinaigrette]

Chicken and Chorizo

950



[Carrots, bacon potato purée, homemade gravy]

Pescado en Pepitoria

1,000



[Pan seared catch of the day, sautéed edamame with jamón serrano, cauliflower purée, pepitoria sauce]

Ibérico Pork Prime Cut

2,350



[Romesco sauce, mustard mashed potato and leeks]

Solomillo de Ternera

2,680



[Black angus beef tenderloin, smoked carrot purée, spiced jus]

Arroz Cremoso de Cordero

1,400



[Slow braised lamb shoulder, mushroom risotto, egg yolk, chive emulsion]

DESSERTS

Coconut Textures

460



[Coconut panna cotta, meringue, ice cream]

Tra · di · cional

Spanish and Filipino cuisines are connected through culture and history. Most of these dishes were made to be shared with family and friends. On our menu, we have chosen traditional classics that connect both cuisines.


These traditional dishes are chef's favorites that should not be missed.


P I N T X O S


Sliced toasted bread with toppings

Trilogía 580

[Set of three pintxos]

Jamón y
Parmesano 580
[Serrano ham,
parmesan mousse]


Chorizo
Pintxos 580
[With caramelized
onion and quail
egg]


Tartar de Cangrejo
y Salmón 780
[Mixed crab,
salmon]


C H A R C U T E R I A

Cold cuts

Jamón
Serrano 840


[Dry cured Spanish
pig's leg]

Queso
Manchego 840


[Sheep's cheese,
quince paste,
walnuts]

Jamón
Ibérico 940


[Dry cured Iberian
black pig's leg]

S O P A

Soup

Sopa de
Puchero 780


[Spanish soup
served with
traditional
puchero meat]

Crema de
Verduras 485


[Vegetable
cream garnished
with grilled
vegetables, and
croutons]

TAPAS

Starters

Croquetas de Espinacas y Queso de Cabra

510



[Spinach croquettes, goat cheese and pine nuts]

Croquetas de Cangrejo y Pulpo

510



[Bechamel croquettes, crab and octopus]

Croquetas de Jamón

510



[Bechamel croquettes, jamón]

Gambas al Ajillo

1,110



[Sautéed tiger prawns, olive oil, garlic and chili]

Albóndigas Ibéricas

780



[Pork meatballs, jamón ibérico and chorizo ibérico sauce, crispy potatoes]

Tortilla de Patatas

390



[Spanish omelette, confit potatoes]

- Add chorizo 540
- Add serrano ham 585

Potato Bravas with Chorizo

510



[Our version of classic brava potato with alioli and chorizo]

PRINCIPALES

Main courses

Pescado a la Espalda

1,960



[Grilled boneless catch of the day, Spanish-style adobo sauce, garlic flakes, confit potatoes]

Txuletón

5,400

[Grilled US Prime ribeye, confit potatoes, roasted bell peppers]

450g

Cordero Asado de Manera Tradicional

4,200

Sharing for 2 persons



[Slow braised lamb shoulder, rustic roasted potatoes, greens]

PAELLA

Rice Dishes

Paella de Trufa, Setas y Cerdo

2,185



[Truffle, mushroom, braised pork belly]

Paella Valenciana

1,680



[Chicken, rosemary, green beans]

Paella Negra

1,960



[Squid ink, grilled octopus, scallops]

CONFITERIA

Desserts

Churros

395



[Spanish churros, chocolate sauce with a hint of togarashi pepper]

Torrija

560



[Almond curd, chai tea ice-cream]

Burnt Basque Cheese Cake

460



Enye by Chele Gonzalez

Eres
el • jefe
de • tu
bebida

[You Are The Boss
Of Your Beverage]

Bebidas

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ENYE SPECIALS

Sangre Margarita 500

[Arette Reposado, orange liqueur, lime Juice, red wine syrup]

A perfect blend of two classic favorites. Premium tequila, tangy lime juice, and a splash of orange liqueur to create a smooth and balance margarita base then we infused it with luscious red sangria syrup.

Negroni Blanco 570

[Widges Gin, Red Vermouth, Vermouth Bianco, aromatic bitter, milk punch]

From Negra to Blanco, that's our rendition of the classic Negroni. The drink features Tanqueray Gin with a touch of Spanish Vermouth, Vermouth Bianco and orange bitter.

Sangria Roja Y Blanca 620

[Casa Albali Tempranillo-Shiraz, Sparkling wine, spice and herbs, dried citrus]

The best way to enjoy your Sangria, half and half portion of red wine and Sparkling Wine layered in a glass.

Mixologist Tip: Drink the sparkling wine as you enjoy your appetizers and starters. When you're ready for the main course, start on your red sangria

Cristal Maria 650

[Widges Gin, mancino bianco vermouth, celery bitters, tabasco, soda water]

Luminous twist on the classic, a clear cocktail that balances elegance and boldness in every sip. Crafted with premium ingredients that to give high level of experience.

Para Damas 450

[Sparkling wine, grenadine syrup, fresh mango mash]

It means "For Ladies", crafted exclusively for ladies. A harmonious combination of Cebu's best mango and Spanish sparkling wine designed to elevate your drinking experience to new heights.

Cava Spritz 600

[Rinomato L'Aperitivo bitter, Luxardo limoncello, Cava wine]

Born from the lively spirit of Mediterranean aperitivo culture, this cocktail swaps out the usual prosecco for crisp,dry Cava. An elegant and refreshing approach cocktail which a must try.

SOURS

460

Amaretto Sour

[Amaretto Disaronno, lemon-lime juice, syrup, eggwhite*]

Whisky Sour

[Johnnie Walker Red, lemon-lime juice, syrup, eggwhite*]

Fireman's Sour

[Plantation 3 stars, grenadine, lemon-lime juice, chili syrup]

Midori Sour

[Midori, lemon-lime juice, syrup, eggwhite*]

Southern Comfort Sour

[Southern Comfort, lemon-lime juice, syrup, eggwhite*]

DAIQUIRI
AND MARGARITA

400

Ripe Mango

[Ripe mango, Bacardi Superior White Rum or Jose Cuervo Gold, syrup]

Green Mango

[Green mango, Bacardi Superior White Rum or Jose Cuervo Gold, syrup]

Strawberry 450

[Strawberry, Bacardi Superior White Rum or Jose Cuervo Gold, syrup]

Kiwi

[Kiwi, Bacardi Superior White Rum or Jose Cuervo Gold, syrup]

Passion Fruit

[Passion fruit, Bacardi Superior White Rum or Jose Cuervo Gold, syrup]

Peach

[Peach, Bacardi Superior White Rum or Jose Cuervo Gold, lime juice, syrup]

MARTINI

400

Cosmopolitan

[Absolut Citron Vodka, orange liqueur, lime juice, cranberry]

Lemon Drop

[Absolut Citron Vodka, orange liqueur, lemon juice, syrup]

Appletini

[Absolut Vodka, orange liqueur, green apple, syrup]

Espresso

[Absolut Vodka, Kahlua, espresso, syrup]

Dry Martini

[Gin, dry vermouth, green olives]

**BARTENDER'S
CHOICE**

400

**Old
Fashion**

[Jim Beam White,
sugar, Angostura
Bitters]

Manhattan

[Jim Beam, Martini
Sweet Vermouth,
Angostura Bitters]

**Negroni
Sbagliato**

[Sparkling wine,
Martini Sweet
Vermouth, Campari]

**God
Father**

[Johnnie Walker,
Amaretto
Disaronno]

French 75

[Beefeater Gin,
Lemon juice,
syrup, Sparkling
Wine]

**Screw
Driver**

[Absolut Vodka,
orange juice]

**Sex On
The Beach**

[Absolut Vodka,
Peach Schnapps,
cranberry juice,
orange juice]

**Harvey
Wallbanger**

[Absolut Vodka,
Galliano
L'Autentico,
orange juice]

**Cape
Codder**

[Absolut Vodka,
cranberry juice,
lime]

Negroni

[Beefeater Gin,
Campari, Martini
Sweet Vermouth]

**Long
Island
Iced Tea**

[Bacardi Superior
White Rum,
Beefeater Gin,
Jose Cuervo
Tequila White,
Absolut Vodka,
orange liqueur,
lemon juice, Coke]

Mojito

[Bacardi Superior
White Rum, lime,
mint leaves, soda
water, syrup]

Maitai

[Bacardi Superior
Gold Rum, lime,
orgeat syrup,
Myers Dark Rum]

**Traditional
Sangria**

450

[Wine, Fundador
Solera Brandy,
Cointreau,
cranberry juice,
raspberry, syrup,
apple, orange]

SPANISH BEER

Estrella Galicia 330ml	450
Red Vintage 1906 330ml	400
Black Coupage 1906 330ml	450
Moritz	550

LOCAL BEERS

San Miguel Light	290
San Miguel Pale Pilsen	290
San Miguel Beer Apple	290
San Miguel Beer Lemon	290
San Miguel Beer Premium	350
San Miguel Superdry	390
San Miguel Beer Zero Alcohol	290

IMPORTED BEERS

Heineken (Holland)	300
Corona (Mexico)	500
Pilsner Urquell (Czech Republic)	500

BARTENDER'S CHOICE GIN

	Single	Bottle
Cnulog Gin 500ml	320	3,400
Bulldog Gin 750ml	440	4,200
Tanqueray No. 10 700ml	680	9,000
Santa Ana Gin 700ml	530	6,100
Whitley Neill Original Hand Craft 700ml	550	6,200
Roku Gin 700ml	550	6,900
Hendrick's Gin 700ml	750	10,300
Four Pillars Rare 700ml	700	8,000
Norde's 700ml	700	8,300
Mombasa Club Colonels Reserve 700ml	770	8,500
Both's Old Tom 700ml	820	10,300
London No. 3 700ml	880	10,300
G'Vine 700ml	880	10,300
Adler Berlin Gin 700ml	880	10,300
Colombian Ortodoxo Gin 700ml	880	10,300
Gin Mare 700ml	990	10,400
The London No. 1 700ml	990	11,660
Ferdinand's Saar Dry Gin 500ml	1,400	11,900
Monkey 47 500ml	1,400	11,000

REGULAR GIN

Ginberry's Rose 700ml	270	2,100
Beefeater Gin 700ml	270	3,200
Tanqueray 750ml	270	3,600
Bombay Sapphire 750ml	330	4,100
JJ Whitley London Dry 700ml	380	4,200
JJ Whitley Elderflower 700ml	380	4,200
Mombasa Strawberry 700ml	440	4,700
Mombasa Club 700ml	440	4,700
Widges London Dry Gin	440	5,500

MOCKTAILS

Aqua Fresca 400	Little Mojito 400	Cucumber Mule 500	Strawberry and Pineapple Tepache 500
[Fresh mango juice, mint leaves and cinnamon syrup]	[Mint, lime, soda]	[Cucumber, ginger ale, fresh lime juice]	[Fresh strawberries, tepache cordial, soda water, spice and herbs]

WATER

Still	
Evian 750ml	650
Evian 330ml	400
Sparkling	
San Pellegrino 250ml	350
San Pellegrino 750ml	600

SODAS

Coke Regular, Coke Light, Coke Zero	200
Sprite Regular, Sprite Zero	
Royal Tru Orange	
Ginger Ale	
Soda Water	

TONIC

Schweppes Tonic Can 330ml	200
Bickford Premium Tonic 275ml	400
Fever Tree Premium Tonic 275ml	400
Three Cents Tonic 200ml	420

CHILLED JUICES

Apple, Cranberry, Mango, Pineapple and Four Seasons	200
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C O F F E E

Espresso, Doppio,	180
Espresso Con Panna, Macchiato,	
Café Americano	
Café Latte, Latte Macchiato,	220
Cappuccino, Café Mocha	
Frappe	250
Affogato	250

T E A

Green Tea, Earl Grey,	150
English Breakfast, Chamomile	
and Jasmine	

LIQUEURS

	Single Shot
Amaretto Disaronno	320
Bailey's	320
Crème de Cassis	320
Grappa de Brunello	320
Jagermeister	320
Kahlua	320
Limoncello	320
Sambuca Vaccari	320
Southern Comfort	320
Tequila Rose	320
Galliano L'Autentico	320
Frangelico	350
Drambuie	350
Grand Marnier	380
Absinthe	490
Cherry Herring	490

PORT AND SHERRY

Tio Pepe Fino Sherry	450
Offley Tawny Porto	550
Sande Man Fine Ruby Porto	550

BRANDY AND COGNAC

Fundador Gold Reserve	330
Carlos I	330
Remy Martin VSOP	480
Hennessy VS	550
Hennessy VSOP	990
Remy Martin XO	1,800
Martell Cordon Bleu XO	1,900
Hennessy XO	2,200

A P E R I T I F S

	Single Shot
Martini Dry Vermouth	290
Martini Bianco	290
Martini Rosso Sweet Vermouth	290
Campari	290

W H I S K Y

	Single Shot	Bottle
Single Malt		
Glenfiddich 12 YO 700ml	680	10,100
Glenmorangie 10 YO 700ml	680	10,100
Macallan Triple Cask 12 YO 700ml	990	13,500
Macallan Double Cask 12 YO 700ml	990	13,800
Macallan Sherry Oak 12 YO 700ml	1,200	24,000

B L E N D E D W H I S K Y

J&B Rare 750ml	270	2,800
Johnnie Walker Red 700ml	270	2,800
Cutty Sark 750ml	270	2,800
Johnnie Walker Black 700ml	330	4,700
Dewars 12 YO 750ml	330	5,800
Chivas 12 YO	380	4,500
Johnnie Walker Double Black 700ml	450	6,500
Johnnie Walker Green 750ml	800	10,800
Ballantines 17 YO 750ml	990	13,800
Johnnie Walker Blue 750ml	1,600	28,000

C A N A D I A N

Canadian Club 750ml	270	2,900
Seagram V.O. 750ml	270	3,300
Seagram 7 700ml	330	3,650
Crown Royal Deluxe 750ml	330	7,000

BOURBON

	Single Shot	Bottle
Jim Beam White 750ml	270	2,900
Jim Beam Black 750ml	330	4,800
Bulleit Bourbon 1L	490	6,000

JAPANESE

Nikka Pure Malt 700ml	1,100	16,100
Nikka Yoichi Single Malt 12 YO 700ml	1,300	20,500
Hibiki Master's Select 700ml	1,750	22,100
Yamazaki Single Malt 12 YO 700ml	4,400	53,000

TENNESSEE

Jack Daniels 750ml	360	4,400
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IRISH

John Jameson 700ml	330	4,400
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TEQUILA

Jose Cuervo Gold 700ml	270	3,200
Jose Cuervo White 700ml	270	3,200
Cazadores Reposado 750ml	330	5,800
1800 Silver 750ml	600	6,200
Patron Añejo 750 ml	800	13,800
Patron Reposado 750ml	800	13,800
Arette Classic Blanco 700ml	820	10,500
Arette Classic Reposado 700ml	820	10,500

V O D K A

	Single Shot	Bottle
Smirnoff 700ml	270	2,800
Stolichnaya 750ml	270	2,800
Absolut Blue 750ml	300	2,800
Absolut Citron 750ml	300	3,200
Absolut Kurant 750ml	300	3,200
Absolut Mandarin 750ml	300	3,200
Absolut Raspberry 750ml	300	3,600
Grey Goose 750ml	520	6,800
Grey Goose Le Citron 750ml	520	5,800
Belvedere 700ml	520	5,800

L A M B A N O G

Lakan 750ml	1,100	13,500
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R U M

Bartender's Choice

Plantation Original Dark Rum 700ml	380	4,100
Diplomatico Mantuano Rum 700ml	380	4,700
Plantation Pineapple Rum 700ml	380	4,800
Kraken Black Spiced Rum 700ml	440	5,100
Diplomatico Planas Rum 700ml	490	5,300
Ron Barcelo Imperial 700ml	490	5,750
Diplomatico Reserva Exclusiva 700ml	770	8,800
Clement VSOP Rum 700ml	820	9,500
Don Papa 10 Años 700ml	850	9,500
Ron Barcelo Imperial Premium 700ml	1,500	16,900

R E G U L A R R U M

	Single Shot	Bottle
Bacardi Carta Blanca 750ml	270	2,800
Bacardi gold 750ml	270	2,800
Bacardi Black 750ml	270	3,500
Captain Morgan Spiced Rum 750ml	270	2,800
Malibu Coconut Rum 750ml	270	2,800
Myers Dark Rum 1L	330	4,700
Bacardi 151 750ml	350	4,200
Bacardi 8 Años 750ml	440	8,100
Don Papa Masskara 700ml	490	5,300
Don Papa 7 Años 700ml	490	6,300

Enye by Chele Gonzalez