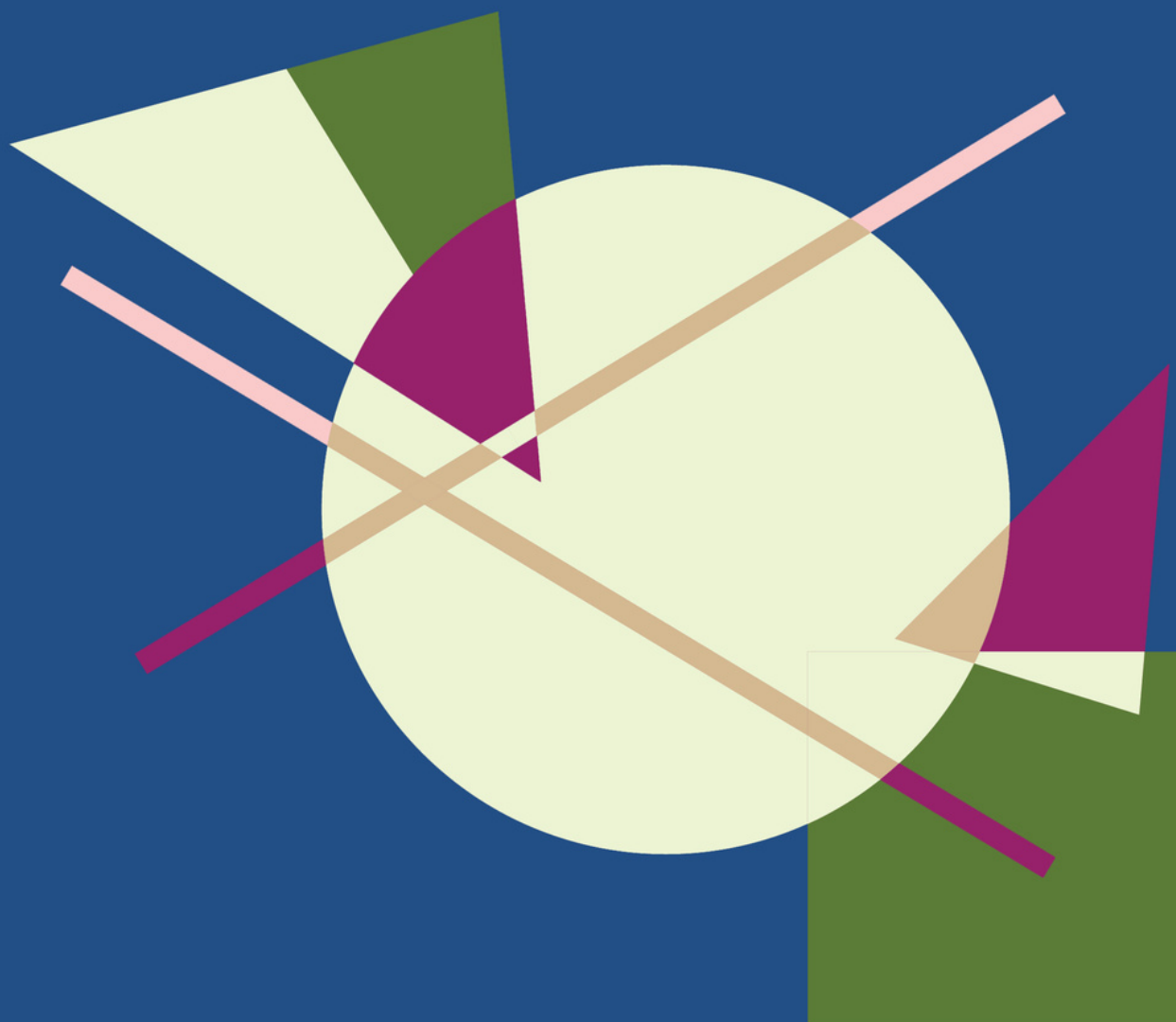




MOSAIC
LATIN GRILL

BARRA CRUDA/RAW BAR

CAVIAR NEGRO

Sturia Baerii Classic Sturgeon black caviar 50g, blini, sour cream

6,450

CAVIAR Y OSTRAS

Sturia Baerii Classic Sturgeon black caviar, fresh oysters Fine de Claire No. 3, yuzu
3, 6, or 12 pieces

2,600/5,200/9,900

OSTRAS NIKKEI

Fresh oyster Fine de Claire No. 3, rocoto ponzu, cucumber
3, 6, or 12 pieces

850/1,700/3,300

CEVICHE DE VIEIRAS

Jumbo scallop, chili, tomatoes, mango, aji amarillo citrus dressing

1,100

CEVICHE DE CAMARÓN

*Tiger prawns, aji amarillo citrus dressing, maíz morado (purple corn),
maíz cancha (yellow corn), cassava, plantain*

1,100

TIRADITO DE SALMÓN

*Salmon sashimi, crispy quinoa, pickled mushrooms, chalaquita (vegetable salsa),
aji rocoto, leche de tigre (zesty citrus marinade)*

950

TIRADITO DE ATÚN NIKKEI

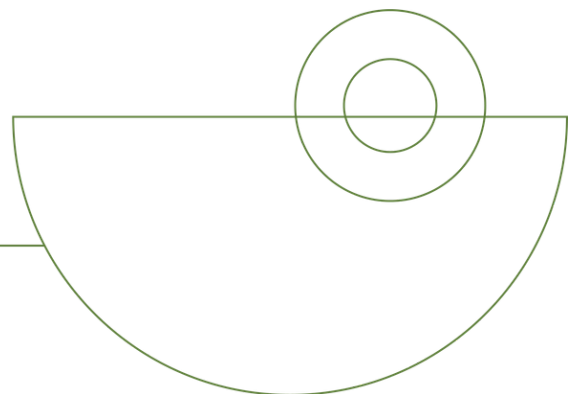
Tuna sashimi, cucumber, edamame, Nikkei leche de tigre (zesty citrus marinade)

850

CEVICHE PERUANO MIXTO

*White snapper, octopus, shrimp, baby squid, sweet potatoes,
maíz cancha (yellow corn), leche de tigre (zesty citrus marinade)*

700



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 Vegetarian

 Spicy

 Contains Animal Fats

 Sesame Seeds

 Fish

 Gluten

 Dairy

 Egg

 Nuts

 Peanuts

 Soya

 Crustaceans

 Milk

 Molluscs

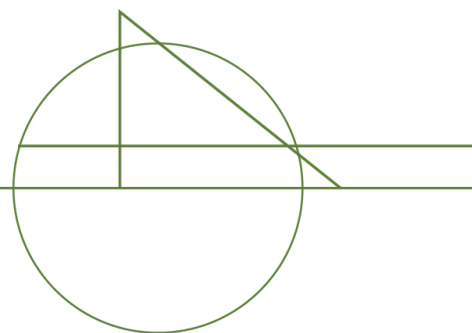
 Mustard

 Celery

 Sulphites

ENTRADAS/STARTERS

VIEIRAS CON QUESO PARMESANO   	1,100
<i>Jumbo scallops, sea urchin butter, Parmesan, buffalo mozzarella, cilantro</i>	
PASTELES DE CANGREJO   	950
<i>Crabmeat cakes, roasted corn salsa, aji verde sauce (creamy green sauce), salsa golf (mayo-ketchup sauce)</i>	
EL PULPO 	800
<i>Char-grilled octopus, roasted beets, confit garlic, pickled carrots, lime jelly</i>	
ACEITUNAS AHUMADAS 	850
<i>Castelvetro green olives, garlic, fresh herbs, olive oil, focaccia</i>	
CHIPAS  	390/750
<i>Tapioca bread buns, Provolone, Parmesan, llajwa sauce (spicy tomato dip)</i> ½ dozen or 1 dozen	
LENGUA A LA VINAGRETA  	700
<i>Beef tongue, salsa criolla (vegetable relish), salt-cured egg yolk, apple cider vinaigrette</i>	
EMPANADAS DE PATO   	550
<i>Confit duck, Gouda, egg, olives, caramelized onions, llajwa sauce (spicy tomato dip)</i>	
EMPANADAS TUCUMANAS   	550
<i>Flank steak, onions, egg, llajwa sauce (spicy tomato dip)</i>	
CROQUETAS DE POLLO   	500
<i>Confit chicken, morel mushrooms, Provolone, Parmesan, potatoes, chimichurri verde (green herb sauce), aji rojo (red chili sauce)</i>	
EMPANADAS DE QUESO   	400
<i>Emmental, goat cheese, Provolone, panela (fresh cheese), potatoes, caramelized onions, llajwa sauce (spicy tomato dip)</i>	
ESCABECHE DE BERENJENA  	390
<i>Eggplant, garlic, onions, bell pepper, herbs, olive oil, focaccia</i>	



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ENSALADA/SALAD

REMOLACHAS

Beets, orange, walnut, goat cheese, crispy quinoa, arugula, citrus dressing

550

LA CLÁSICA CAESAR

Romaine lettuce, homemade dressing, white anchovies, Parmesan, garlic croutons

450

ENSALADA DE LA CASA

Jicama, red onion, cucumber, pumpkin, cherry tomatoes, mixed lettuce, coriander-lime vinaigrette

350

SOPA/SOUP

SOPA DE MAÍZ QUEMADO

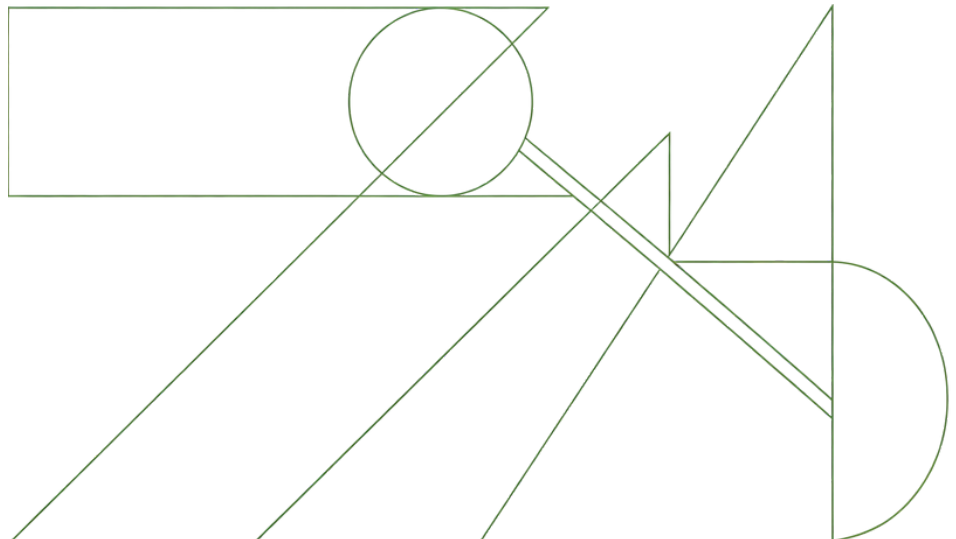
Corn soup, fried purple corn, coconut milk, cilantro sour cream, queso fresco

450

AGUADITO DE POLLO

Chicken broth, shredded chicken, potato, cilantro

390



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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.

TABLA DE CARNES Y MARISCOS* *Meat and seafood platter good for 3 – 4 guests* 11,900

New Washington Oysters

Wagyu Sirloin cap, "Picanha", MS5+ "WX", 200g

Wagyu Flat iron steak MB6-7 "Black Opal", 200g

Wagyu Hanger steak MS5+ "WX", 200g

Jumbo scallop, 180g

Octopus, 170g

Large shrimp, whole, 350g

Tomato onion salad

Marinated olives

Marinated eggplant

TABLA DE CARNES* *Meat platter good for 2 – 3 guests* 7,800

Angus beef Chuck ribs "Angus Reserve", 300g

Wagyu Skirt steak MB6-7 "Black Opal", 200g

Wagyu Flank steak MS4-5 "King River", 200g

Tomato onion salad

Marinated olives

Marinated eggplant

PREMIUM BEEF, AUSTRALIA

Angus Tenderloin "Omugi", 180g 3,300

Angus beef Chuck ribs "Angus Reserve", 300g 2,500

*Angus T-Bone MS7 "Black Lotus", per 100g** 1,300

WAGYU BEEF, AUSTRALIA

Flat Iron steak MB6-7 "Black Opal", 200g 3,300

Flank steak MS4-5 "King River", 200g 3,000

Hanger steak MS5+ "WX", 200g 2,750

Sirloin cap, "Picanha" MS5+ "WX", 200g 2,700

Sirloin MS5 "WX", 200g 2,600

Skirt steak MB6-7 "Black Opal" 200g 2,200

*Rib Eye Bone-in MS5 Tomahawk "WX", per 100g** 1,200

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Dairy



Egg



Nuts



Peanuts



Soya



Crustaceans



Milk



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.

LAMB, AUSTRALIA

Rack "Midfield", 250g 2,850

SEAFOOD

Salmon steak, 170g 1,350

Jumbo prawn, per 100g 600

Whole Barramundi (Seabass), per 100g* 300

GUARNICIONES/SIDES

PURÉ DE PAPAS 200 SETAS MIXTAS 450
Mashed potatoes Mixed mushrooms

PAPAS FRITAS 200 COLIFLOR ASADA 250
French fries Roasted cauliflower

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

VEGETALES GRILLADOS 250 ARROZ HERVIDO 160
Grilled vegetables Steamed rice

SALSAS/SAUCES

CHIMICHURRI VERDE 150 AJÍ AMARILLO 100
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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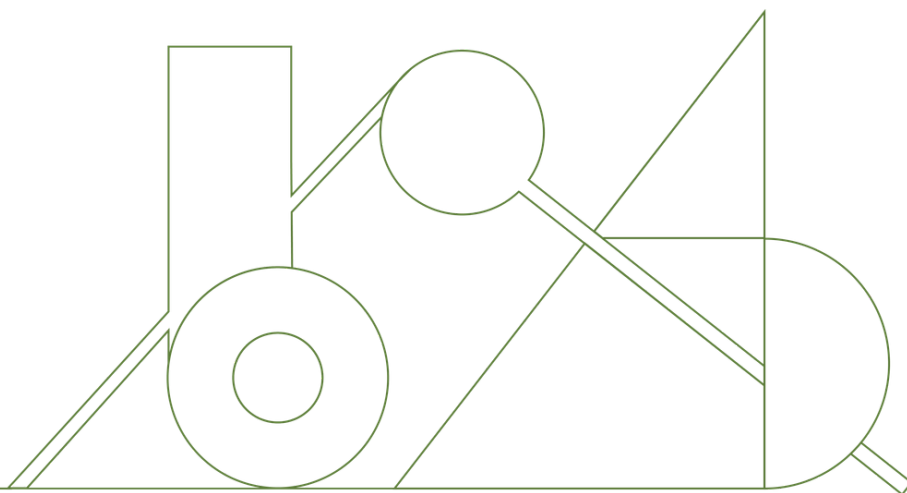
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PRINCIPALES/MAINS

MARUCHA A LA FUGAZZETA <i>Good for sharing 2 – 3 guests</i> 🍷🍷 <i>Angus “Omugi” flat iron steak 750g, Provolone, Parmesan, mozzarella, onions, marinated piquillo pepper, olives, grilled vegetables, mashed potato, chimichurri verde (green herb sauce)</i>	7,500
PASTAS CON MARISCOS 🦀🦐🐚 <i>Jumbo crabmeat, shrimp, scallop, squid, octopus, casarecce pasta, tomato, coconut milk</i>	2,500
RAVIOLI DE LANGOSTA AL ESTILO CHUPE 🦀🌿🍷🍷🍷 <i>Homemade lobster ravioli, corn, green peas, mushrooms, lobster broth</i>	2,300
MILANESA DE BIFE DE CHORIZO 🌿🍷🍷 <i>Breaded Angus NY strip steak “Omugi”, fried egg, ají verde (spicy green sauce), salsa criolla (vegetable relish), mashed potatoes</i>	2,300
QUÉ HAMBURGUESA! 🌿🍷 <i>Homemade Angus beef sirloin patty, roasted bone marrow, provolone, chimichurri verde (green herb sauce), pickled onions, marinated piquillo pepper, ciabatta roll, french fries</i>	1,650
MILANESA NAPOLITANA 🌿🍷🍷 <i>Breaded veal steak, homemade turkey ham, tomatoes, buffalo mozzarella, Provolone, mashed potatoes, chimichurri rojo (tomato and bell pepper salsa)</i>	1,650
ÑOQUIS CASEROS 🍷🍷🍷🍷 <i>Homemade potato dumplings, Angus beef stew, aromatic vegetables, Parmesan</i>	1,350
SORRENTINOS 🍷🍷🍷🍷🍷 <i>Mushroom and spinach ravioli, walnut, ricotta cheese, olives, tomato cream sauce</i>	1,300
POLLO CON PAPAS 🍷🍷 <i>Roast chicken breast, fried plantains, corn, ají verde sauce (spicy green sauce), ají amarillo sauce (creamy chili sauce)</i>	950



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🐟 Fish

🌿 Gluten

🥛 Dairy

🥚 Egg

🌰 Nuts

🥜 Peanuts

🥛 Soya

🦀 Crustaceans

🥛 Milk

🐌 Molluscs

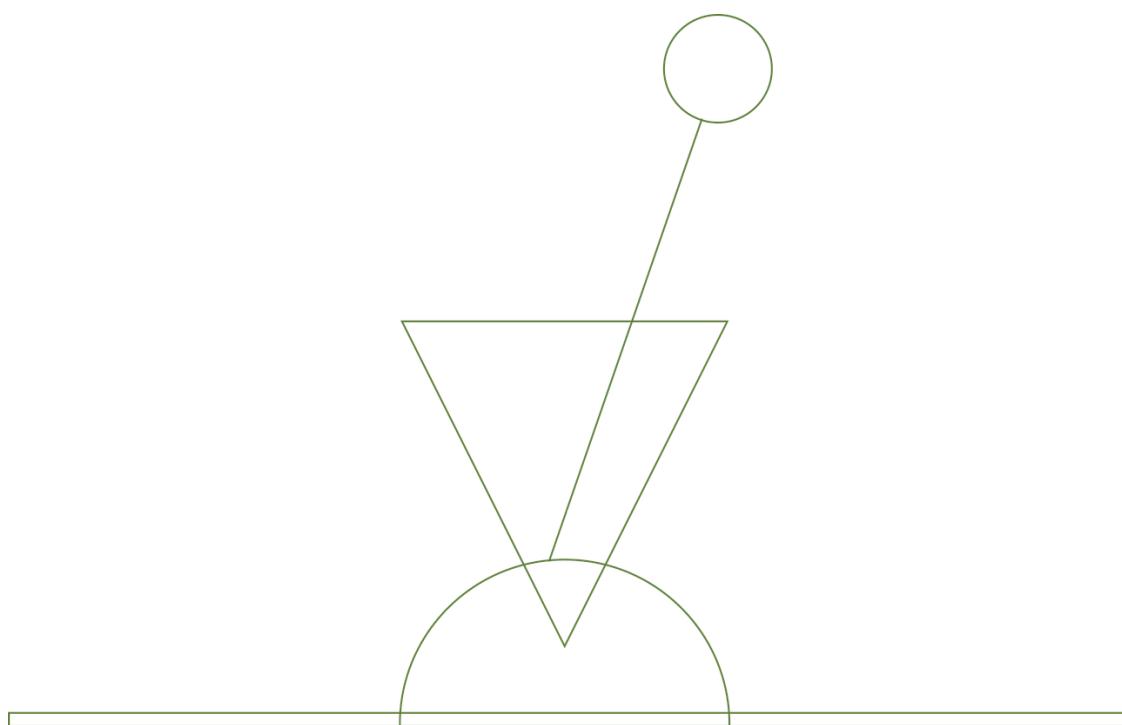
🌿 Mustard

🌿 Celery

🧴 Sulphites

POSTRES/DESSERTS

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



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PARA LOS NIÑOS/KIDS MENU

750

PRINCIPALES/MAINS

HAMBURGUESA

Angus beef sirloin patty, Provolone, chimichurri verde (green herb sauce), salsa golf (mayo-ketchup sauce), ciabatta bread, french fries

PINCHOS DE POLLO

Chicken skewers, BBQ sauce, steamed rice or french fries, fried plantains

ESPAGUETIS A LA BOLOÑESA

Beef and tomato sauce, spaghetti pasta, Parmesan

MILANESAS DE PESCADO

Breaded white snapper fillet, salsa golf (mayo-ketchup sauce), steamed rice or french fries

Y LOS POSTRES/DESSERTS

ALFAJORES

Shortbread butter cookies, dulce de leche (caramelized milk), desiccated coconut

PANQUEQUES CON BANANA Y SALSA DE CARAMELO

Crepes, banana, chocolate-hazelnut spread, caramel sauce

CHOCOTORTA

Chocolate cookies, cream cheese, dulce de leche (caramelized milk), chocolate glaze

NIEVES ARTESANALES

Mango, dulce de leche (caramelized milk) or vanilla ice cream

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MOSAIC

LATIN GRILL

BEVERAGE MENU

FRESH JUICE 300

FRESH FRUIT SHAKE 390

FRESHLY SQUEEZED 550

ORANGE JUICE

Ask our team for the best seasonal fruits available

SOFT DRINK

Coke Regular 190

Coke Zero 190

Coke Light 190

Sprite 190

Tonic Water 200

Soda Water 200

Ginger Ale 390

STILL WATER

Evian 750ML 690

Summit 1L 350

SPARKLING WATER

Perrier 750ML 690

San Pellegrino 750ML 690

COFFEE

Espresso 150

Double Espresso 200

Espresso Macchiato 150

Caffè Americano 150

Decaffeinated 200

Cappuccino 200

Caffè Latte 200

Caffè Mocha 250

Iced Americano 150

Iced Latte 200

Iced Cappuccino 200

Iced Mocha 250

TEA

Earl Grey 120

English Breakfast 120

Green Tea 120

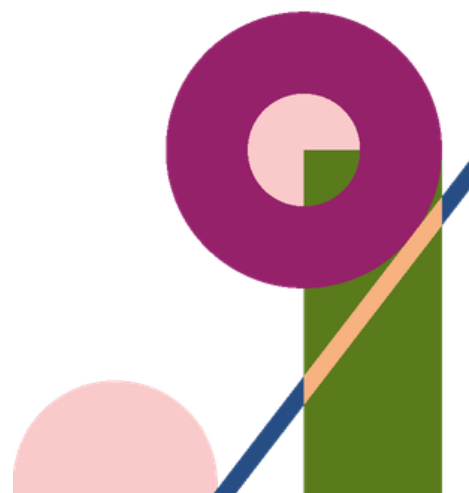
Peppermint Tea 120

Chamomile Tea 120

ICED TEA

Lemon Iced Tea 220

Calamansi Iced Tea 220



BEVERAGE MENU

CLASSIC COCKTAILS

Flor de Mojito 520

White Rum, Homemade Sourmix, Mint Leaves, Lime

Daiquiri 520

*White Rum, Homemade Sourmix,
Rimmed with our "Asin Tibu-ok"*

Mango-rita 520

*Tequila, Orange liqueur,
Fresh Mango Juice, Lime*

Jungle Boracay 520

*White Rum, Mango Liqueur, Pineapple juice,
homemade Sourmix*

Mai Tai 490

*Dark Rum, Homemade Orgeat Syrup,
and Homemade Sourmix*

Aperol Spritz 490

Aperol, Sparkling wine, and Soda water

Negroni 490

Gin, Campari, Red Vermouth

Piña Colada 450

*White Rum, Plantation Overproof Rum, Coconut
Cream, Pineapple Juice, and Homemade Sourmix*

Whiskey Sour 450

*Whiskey, Homemade Sourmix, Chickpea Water,
and Angostura Bitters*

Espresso Martini 390

Vodka, Kahlua, Espresso, and Simple Syrup

Campari Sour 390

*Campari, Homemade Sourmix, Grape fruit bitter,
Chickpea Water*

SIGNATURE COCKTAILS

Pure Margarita 520

100% Agave Tequila, Homemade Sourmix

Jungle Bird 520

*Planteray Dark Rum, Campari, Fresh Pineapple Juice,
Homemade Sourmix, Grape fruit bitter*

Fuego Y Sabor 520

*100% Agave Tequila, Homemade Sourmix,
Grenadine, Angostura Bitters*

Crimson Tide 520

*T&T Vodka, Fresh watermelon, homemade Sourmix,
Soda water, basil*

ZERO PROOF COCKTAILS

Shirley Temple 220

Grenadine syrup, Homemade Sour mix, Soda water

Tiki Lemonade 220

*Homemade Orgeat Syrup, Homemade Sour mix,
Soda water*

INTERNATIONAL BEERS

Heineken 350

Corona 390

Asahi Super Dry 390

Biere De Amis Blonde 420

Biere De Amis Ipa 420

Biere De Amis Blonde Zero Alcohol 420

LOCAL BEERS

San Miguel Pale 290

San Miguel Light 290





Punta Bunga Cove, Barangay Yapak
Boracay Island, Malay, Aklan 5608 Philippines



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