



CASA BUENAS



MERIENDA

PINTXOS

宾丘斯下酒菜 • 핀초스

SARDINAS TOSTADA

350

Olive oil-marinated sardines with tomato salsa

沙丁鱼玉米饼 • 사르디나스 토스타다

橄榄油腌沙丁鱼配番茄辣酱 • 올리브오일에 마리네이드한 정어리와 토마토 살사

CHICHARON

510

Chicharon bulaklak, chicken skin and pork chicharon with cucumber vinegar

菲式炸什锦猪 | 치차론

酥炸猪肠卷, 脆炸鸡皮, 脆炸猪皮 和 青瓜醋

치차론 불락락, 닭고기 껍질, 오이 식초를 곁들인 돼지고기 치차론.

DOS PESCADA TOSTADA

550

Fresh hamachi (yellowtail) and citrus cured salmon truffle cream

双鱼玉米饼 • 도스 페스카다 토스타다

新鲜 鲷鱼, 腌制新鲜三文鱼, 松露奶油酱

신선한 하마치(노랑꼬리/방어)와 감귤류 경화(열처리)한 연어, 트러플 크림

 Pork  Shellfish  Nuts  Vegetarian  Chef's recommendation

If you have any food allergies, intolerances, or special dietary requirements, please advise a member of our team and we'll be glad to accommodate your needs.

All prices are in Philippine peso, inclusive of VAT and subject to service charge.

APPETIZERS

开胃菜 • 애피타이저

EL POLLO FRITO 🍗

385

Fried chicken, calamansi aioli

炸鸡 • 엘 포요 프리토

四季橘味蛋黄酱炸鸡 • 프라이드 치킨, 칼라만시 아이올리

SINUGLAW

(GRILLED PORK AND TUNA CEVICHE) 🐷🐟

430

Marinated U.S pork, fresh tuna, native vinegar
gelee with sweet vinegar

香烤猪肉及腌生金枪鱼 • “수누글로우” 구운 돼지고기와 참치 세비체

腌制美国猪肉, 新鲜金枪鱼, 有机醋汁配柑橘水

재운 미국 돼지고기, 신선한 참치, 달콤한 식초와 함께한 현자 식초 젤리

GAMBAS 🍤

1,355

Sauteed shrimps, garlic, olive oil, bread

明虾 • 감바스

炒虾、大蒜、橄榄油和面包 • 마늘, 올리브유에 새우를 볶은 요리(감바스) 빵과 함께 제공

SALAD

沙拉 • 샐러드

MIXED GREENS AND CHICKPEA SALAD 🥗🌱

340

A variety of lettuces, cherry tomato, pickles,
balsamic olive oil

什锦蔬菜和鹰嘴豆沙拉 • 믹스 그린야채와 치킨 샐러드

大棚蔬菜及鹰嘴豆, 佐意大利黑醋汁

다양한 양상추, 체리 토마토, 피클, 발사믹 올리브 오일

GRILLED LECHON MANOK SALAD

560

Marinated chicken, romaine lettuce, crispy wonton,
sesame mustard dressing

腌制鸡肉沙拉 • 구운 레촌 마녹 샐러드

生菜碎, 香脆馄饨皮, 佐芝麻芥末沙拉酱

양념 치킨, 로메인 상추, 바삭한 완톤, 참깨 겨자 드레싱

GOAT'S CHEESE SALAD 🥗🌱

600

Lemon vinaigrette, walnuts, mixed berry compote

山羊奶酪沙拉 • 염소 치즈 샐러드

柠檬醋汁、核桃、混合莓果果酱 • 레몬 비네그렛, 호두, 믹스 베리 콤포트

🐷 Pork 🍗 Shellfish 🌱 Nuts 🥗 Vegetarian 🍷 Chef's recommendation

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SOUPS

汤类 • 수프

HALAAN SOTANGHON 🍜

400

Clear broth, clams, rice noodles

蛤利粉丝汤 • 할란 소탕혼

清汤蛤利, 粉丝 • 맑은 국물, 조개, 쌀국수

MOLO SOUP 🍜🐷

469

Pork and shrimp dumpling, rice noodles

摩罗汤 | 몰로수프

猪肉虾云吞, 米粉, 猪肉虾高汤 | 돼지고기와 새우만두, 쌀국수, 돼지고기와 새우육수

COCONUT PORK SINIGANG 🍜🐷

610

Simmered pork belly in coconut tamarind
and taro broth

椰香猪肉酸汤 • 코코넛 포크 시니강

椰子罗望子芋头汤煨五花肉 • 코코넛 타마린드와 타로 육수에 끓인 삼겹살

ENTREES

主菜 • 앙트레

PANCIT NEGRA 🍜

540

Rice noodles with octopus and squid ink sauce

乌贼炒粉 • 판싯 네그라

章鱼墨汁米粉 • 문어와 오징어 먹물 소스를 곁들인 쌀국수

BUENAS SISIG 🍜🐷

560

Minced pork belly and liver, sous vide cage-free egg
with special seasoning sauce.

菲式铁板烤肉杂 | 부에나 시식

花肉碎, 猪肝, 低温走地鸡蛋 和 特制酱汁

다진 삼겹살과 간, 자유 방목 달걀에 특별한 양념 소스를 곁들인 요리.

PANCIT LUGLOG 🍜🍳

580

Octopus, shrimps, fried egg, crab essence

海鲜炒面 • 판싯 루그로그

章鱼、虾、煎蛋、蟹精 • 문어, 새우, 달걀 프라이, 게 에센스

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MAINS

主菜 • 메인

LENGUA DE BUEY CREMOSA

710

Ox tongue stew with corn and cream sauce

奶油牛舌 • 령구아 데 부에이 크레모사

牛舌炖玉米, 佐奶油汁 • 옥수수와 크림소스를 곁들인 소 혀 스투

BEEF CALDERETA

760

Casa Buenas version with Manchego cheese
served with bread or rice

菲律宾辣味番茄炖牛肉 | 비프 칼데레타

自制曼切戈起司 配 面包或饭

빵이나 밥 함께 제공되는 만체고 치즈를 곁들인 카사 부에나 버전

GRILLED U.S. PORK RIBEYE 🐷

810

Salted egg salsa, java rice, balsamic
and sesame sauce

烤美国猪肋眼 • 그릴드 US 포크 립아이

咸蛋黄酱、爪哇米饭、黑醋芝麻酱 • 절인 달걀 살사, 자바 라이스, 발사믹과 참깨 소스

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OFF THE GRILL

胡椒牛肉醬 • 그릴 요리

GRILLED OCTOPUS

1,210

Lemon, ensalada, sesame vinegar, seasoned soy sauce

烤章鱼 | 구운 문어

檸檬、沙拉、芝麻醋、醬油 | 레몬, 엔살라다, 참깨 식초, 양념 간장

GRILLED U.S. ANGUS BEEF TENDERLOIN STEAK (300 g)

4,510

Herb butter, vegetables, sesame vinegar,
seasoned soy sauce

香烤美国安格斯牛里脊肉 300g | 구운 미국 앵거스 소고기 안심 스테이크 300g

香草黄油, 什锦蔬菜, 芝麻醋, 醬油 | 허브 버터, 야채, 참깨 식초, 양념 간장

GRILLED U.S. ANGUS BEEF RIB EYE STEAK (500 g)

6,210

Herb butter, vegetables, sesame vinegar,
seasoned soy sauce

香烤美国安格斯牛肉眼 500g | 구운 미국 앵거스 립아이 스테이크 500G

香草黄油, 什锦蔬菜, 芝麻醋, 醬油 | 허브 버터, 야채, 참깨 식초, 양념 간장

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PAELLA

西班牙海鲜饭 • 파에야

PAELLA NEGRA 🦑

Squid ink rice, squid, octopus

西班牙墨鱼汁海鲜饭 • 파에야 네그라

墨鱼汁米饭、鱿鱼、章鱼 • 먹물 쌀, 오징어, 문어

Good for 2-3 persons

1,710

适合 2-3 人 • 2~3인분

Good for 4-6 persons

3,210

适合 4-6 人 • 4~6인분

SEAFOOD PAELLA 🦑 🐙 🐚

Rice, mixed seafood

海鲜杂烩饭 • 파에야 씨푸드

米饭、什锦海鲜 • 쌀, 여러 가지 해산물

Good for 2-3 persons

1,910

适合 2-3 人 • 2~3인분

Good for 4-6 persons

3,810

适合 4-6 人 • 4~6인분

SIDES

副菜/配菜 • 사이드

STEAMED JAPANESE RICE 🍱

90

日式蒸米饭 • 일본식 쌀밥

STEAMED ADLAI RICE 🍱

120

蒸薏米饭 • 아들라이 쌀밥

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DESSERTS

甜点 • 디저트

TURON

210

Crispy banana spring rolls with caramel sauce

炸香蕉卷 • 투론

焦糖酱脆香蕉春卷 • 캐러멜 소스를 곁들인 바삭하게 튀긴 바나나 스프링롤

GINATAANG BILO-BILO

330

Coconut-based Filipino snack with glutinous rice balls and local saba banana

甜椰奶糯米团 • 기나타앙 빌로빌로

椰香菲律宾小吃糯米团 及本地萨巴香蕉

참쌀 볼과 현지 사바 바나나가 들어간 코코넛 베이스의 필리핀 간식

CREMA CATALANA

410

Burnt sugar crema Catalana flavored with cinnamon and lemon orange citrus zest

焦糖布丁 • 크레마 카탈라나

肉桂味奶酪焦糖布丁 及柠檬橙柑橘皮

시나몬과 레몬 오렌지 시트러스 제스트로 맛을 낸 번트 슈거 크레마 카탈라나

CHURROS

410

Deep-fried churros choux rolled in cinnamon sugar with bittersweet Davao chocolate glaze

墨西哥肉桂油条 • 추로스

墨西哥肉桂油条裹上肉桂糖粉

시나몬 설탕에 굴러 달콤 씹싸름한 다바오 초콜릿 글레이즈를 올린 바삭하게 튀긴 추로스 슈

BIBINGKA

460

Classic Filipino street food with salted egg

菲式芝士烤蛋糕 • 비빙카

经典菲律宾咸蛋芝士烤蛋糕风味街头小吃

염장 달걀이 들어간 전통적인 필리핀 길거리 음식

SEASONAL FRUITS

500

Tropical fruits

时令热带水果 • 제철 열대과일

当季水果 • 현재 제철인 과일

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BEVERAGE

SIGNATURE MOCKTAILS

Verde	360
<i>Romaine lettuce, pineapple, white sugarcane, lemon</i>	
Bebida Eterna	360
<i>Orange juice, mango juice, grenadine, soda water</i>	
Casa Iskrambol	360
<i>Full cream, white sugarcane, grenadine, strawberry</i>	

SIGNATURE COCKTAILS

Cafe Martini	530
<i>Wheatley Vodka, espresso, vanilla, creme de cacao</i>	
Ron De Coco El Pina	530
<i>Flor De Cana Coconut Rum, pineapple, mango, agave</i>	
Senorita	530
<i>Fundador Solera Brandy, Bombay Sapphire, sauvignon blanc, creme de peche, cranberry juice</i>	
Hermosa Casa	530
<i>Wheatley Vodka, melon liqueur, orange juice, grenadine, soda water</i>	
El Beso Eterno	530
<i>1800 Blanco Tequila, cranberry, strawberry, calamansi juice</i>	
Al Fresco	530
<i>Paul John Brilliance, limoncello, white sugarcane, ginger ale</i>	
Maharlika	530
<i>Buffalo Trace Bourbon, crème de cacao blanc, orange juice, orgeat, full cream</i>	


COFFEE

Espresso

Single 190

Double 238

Buenas Cafe 295*Coffee Espresso, Tablea, Condensed Milk, Full Cream Milk and Ube Syrup***Spanish Latte** 290*Coffee Espresso, Condensed Milk, Full Cream Milk***Cafe Americano, Decaffeinated** 238**Cafe Latte, Cappuccino, Cafe Mocha**
*served Hot or Iced***Tablea Chocolate (Batirol)** 210*served Hot or Iced***TEA**

Chamomile, Jasmine, Peppermint 230

Earl Grey, English Breakfast, Oolong

Signature Iced Tea 295*Oolong Tea, Calamansi Juice with Honey, Lime Juice, Cucumber Syrup and Simple Syrup***FRESH JUICES / SHAKES**

Coconut, Lemon, Melon, Orange, 330

Ripe/Green Mango, Pineapple, Watermelon

Four Seasons 368

SODA

Coke (Regular, Light, Zero) Root Beer, 200

Royal, Sprite, Ginger Ale

Schweppes (Soda, Tonic)

STILL WATER

Evian (330ml)

Samdasoo (500ml) 185

SPARKLING WATER

San Pellegrino (250ml) 290

Perrier (330ml) 290

Perrier (750ml) 510



LOCAL BEERS

San Miguel Light, Pale Pilsen 238

IMPORTED BEERS

Corona Extra, Mexico 260

Tsingtao, China 460

SOJU

So Nice 520

(Original, Green Grape, Grapefruit), Korea

Jinro Fresh, Korea 570

Jinro Original, Korea 570

COCKTAILS

Amaretto Sour 460

Amaretto, lemon juice, orange juice

Cosmopolitan 460

Absolut Citron Vodka, lime juice, cointreau, cranberry juice

Mai Tai 460

Flor de Cana 4 years white rum, Bacardi Premium Black Rum,

lime juice, orange curacao, orgeat

Martini 460

Choice of: Gin, Vodka, Dirty, Espresso or French

Mojito 460

Flor de Cana 4 Years White Rum, lime juice, mint syrup,

soda water, mint leaves

Negroni 460

Bombay Sapphire, sweet vermouth, Campari

Whiskey Sour 460

Benchmark No. 8 Bourbon, lemon juice, white sugarcane

Manhattan 500

Buffalo Trace Bourbon, sweet vermouth, angostura bitters

Old Fashioned 500

Buffalo Trace Bourbon, white sugarcane, angostura bitters

Margarita 500

1800 Silver Tequila, triple sec, lime juice, white sugarcane

Long Island Tea 500

Jose Cuervo Silver, Wheatley Vodka, Flor de Cana 4 Years White Rum,

Bombay Sapphire, triple sec, lemon juice, white sugarcane, Coke

Red/White Sangria 500

Brandy, red/white wine, lemon juice, lime juice, orange juice, Sprite

**SINGLE MALT**

SHOT

BOTTLE

HIGHLANDS SCOTLAND

Dalmore 12 Years	710	14,030
Dalmore 15 Years	1,210	24,230
Dalmore 18 Years	2,360	49,230
Dalmore 25 Years	8,410	175,230
Dalmore Cigar Malt	1,190	23,230
Dalmore King Alexander III	1,810	36,230
Glenlivet 12 Years Double Oak	510	9,730
Glenlivet 15 Years French Oak Reserve	550	10,730
Glenlivet 18 Years Batch Reserve	930	18,730
Glenmorangie 18 Years	1,190	23,730
Glenmorangie Nectar D'Or 12 Years	610	11,730
Singleton 15 Years	490	9,430
Singleton 18 Years	1,360	27,730

ISLAY SCOTLAND

Lagavulin 16 Years	960	19,230
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ISLE SCOTLAND

Highland Park 12 Years	440	8,630
Jura 12 Years	360	7,030
Jura 12 Years Sherry Cask	430	8,030
Jura Seven Wood	710	15,230
Jura 18 Years	990	19,430

SPEYSIDE SCOTLAND

Glenfarclas 15 Years	610	11,830
Glenfarclas 17 Years	710	14,230
Glenfiddich 12 Years	430	8,230
Glenfiddich Solera 15 Years	610	11,730
Glenfiddich 18 Years	850	17,850
Tamnavulin Double Cask	340	6,430
Tamnavulin Red Wine Cask	390	7,430
The Macallan 12 Years Sherry Oak	930	18,230
The Macallan 15 Years Double Cask	1,420	28,730
The Macallan 18 Years	2,260	47,230

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**SINGLE MALT**

SHOT

BOTTLE

ENGLAND

Cotswolds Single Malt

500

9,430

INDIA

Paul John Brilliance

330

6,230

IRELAND

Bushmills 12 Years

620

11,730

JAPAN

Yamazaki 12 Years

2,160

46,230

TAIWAN

Kavalan ConcertMaster

610

11,730

WALES

Penderyn Legend

360

6,730

WHISKY/WHISKEY

SHOT

BOTTLE

AMERICA

Gentleman's Jack Tennessee

250

5,250

Jack Daniels Tennessee

210

4,230

Wild Turkey Bourbon

230

4,750

Benchmark's No. 8

160

3,250

Buffalo Trace

310

6,450

Bulleit Rye

530

10,130

IRELAND

Jameson

220

4,130

JAPAN

Hibiki 17 Years

5,310

109,230

Mars Maltage Cosmo

670

13,230

SCOTLAND

Chivas Regal 12 Years

240

4,530

Chivas Regal 18 Years

550

10,730

Chivas Regal Royal Salute 21 Years

960

19,230

Johnnie Walker Black

250

4,130

Johnnie Walker Double Black

320

6,130

Johnnie Walker Gold

340

7,030

Johnnie Walker Blue

1,110

23,250

Shackleton Blended Malt

260

5,030

The Woodsman

340

6,530

**BRANDY/COGNAC**

	SHOT	BOTTLE
Fundador Imperial, <i>Spain</i>	200	3,830
Fundador Exclusivo, <i>Spain</i>	320	6,030
Fundador Supremo 12 Years, <i>Spain</i>	430	11,930
Fundador Supremo 15 Years, <i>Spain</i>	510	14,830
Fundador Supremo 18 Years, <i>Spain</i>	1,160	33,530
Hennessy VSOP, <i>France</i>	590	11,530
Hennessy X.O. , <i>France</i>	1,610	28,230
Hennessy Richard, <i>France</i>	28,010	590,230
Martell Cordon Bleu, <i>France</i>	1,410	28,230
Remy Martin VSOP, <i>France</i>	530	10,230
Remy Martin X.O. , <i>France</i>	1,460	28,230
Remy Martin Louis XIII, <i>France</i>	17,510	370,230

RUM

	SHOT	BOTTLE
Flor De Cana 4 Years, <i>Nicaragua</i>	135	2,530
Flor De Cana 7 Years, <i>Nicaragua</i>	230	4,230
Flor de Cana Coco, <i>Nicaragua</i>	200	3,730
Flor de Cana Spresso, <i>Nicaragua</i>	200	3,730
Havana Club Blanco 3 Años, <i>Cuba</i>	155	2,930
Krakken Black Spiced, <i>Trinidad</i>	430	8,230
Zabana Small Batch Sherry Oak, <i>Philippines</i>	220	4,230
Zabana Single Barrel, <i>Philippines</i>	710	13,730
Bacardi Premium Black, <i>Cuba</i>	155	2,930

TEQUILA

	SHOT	BOTTLE
1800 Silver	360	7,030
1800 Reposado	210	4,450
Clase Azul Reposado	1,150	30,750
Don Julio 1942	2,860	60,230
Herencia de Plata Anejo	510	10,230
Olmecca Reposado	160	3,100
Patron Anejo	510	11,750
Patron Reposado	490	10,250
Patron Silver	430	9,150
Patron XO	430	6,720

**VODKA**

	SHOT	BOTTLE
Belvedere, <i>Poland</i>	310	6,030
Ciroc, <i>France</i>	690	14,450
Grey Goose, <i>France</i>	270	5,450
Ketel One, <i>Netherlands</i>	270	5,650
Wheatley, <i>America</i>	180	3,400

GIN

	SHOT	BOTTLE
Beefeater, <i>United Kingdom</i>	160	3,030
Bombay Sapphire, <i>England</i>	200	4,050
Citidalle Original, <i>France</i>	250	4,830
Crueland Black Winter Truffles, <i>South Africa</i>	230	4,850
Crueland Kalahari Truffles, <i>South Africa</i>	280	5,750
Hendricks, <i>Scotland</i>	430	8,750
Malfy Con Limone, <i>Italy</i>	280	5,430
Malfy Rosa, <i>Italy</i>	280	5,430
Tanqueray, <i>Scotland</i>	190	3,750
Tarsier Asian Dry, <i>United Kingdom</i>	320	6,230
Tarsier Oriental Pink, <i>United Kingdom</i>	320	6,230
Tarsier Calamansi Citrus, <i>United Kingdom</i>	320	6,230
Tarsier Khao San, <i>United Kingdom</i>	320	6,230
The London No.1, <i>England</i>	490	9,430



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