



MERIENDA

PINTXOS

宾丘斯下酒菜 • 핀초스

SARDINAS TOSTADA 🐟

340

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 🐔

500

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 🐟

540

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 🍗

375

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) 🐷🐟

420

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 🍤

1,345

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 🥗🌱

330

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

550

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 🥗🌱

590

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



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SOUPS

汤类 • 수프

HALAAN SOTANGHON 🍜

390

Clear broth, clams, rice noodles

蛤利粉丝汤 • 할란 소탕혼

清汤蛤利, 粉丝 • 맑은 국물, 조개, 쌀국수

MOLO SOUP 🍜🐷

459

Pork and shrimp dumpling, rice noodles

摩罗汤 | 물로수프

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

COCONUT PORK SINIGANG 🍜🐷

600

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 🍜

530

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 🍜🐷

550

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 🍜🍤

570

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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Nuts



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MAINS

主菜 • 메인

LENGUA DE BUEY CREMOSA

700

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

750

Casa Buenas version with Manchego cheese
served with bread or rice

菲律賓辣味番茄炖牛肉 | 비프 칼데레타

自製曼切戈起司 配 面包或飯

빵이나 밥 함께 제공되는 만체고 치즈를 곁들인 카사 부에나 버전

GRILLED U.S. PORK RIBEYE 🐷

800

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



Pork



Shellfish



Nuts



Vegetarian



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OFF THE GRILL

胡椒牛肉醬 • 그릴 요리

GRILLED OCTOPUS

1,200

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)

4,500

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)

6,200

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

 Pork  Shellfish  Nuts  Vegetarian  Chef's recommendation

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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

1,700

适合 2-3 人 • 2~3인분

Good for 4-6 persons

3,200

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

1,900

适合 2-3 人 • 2~3인분

Good for 4-6 persons

3,800

适合 4-6 人 • 4~6인분

SIDES

副菜/配菜 • 사이드

STEAMED JAPANESE RICE 🍣

80

日式蒸米饭 • 일본식 쌀밥

STEAMED ADLAI RICE 🍛

110

蒸蕙米饭 • 아들라이 쌀밥

🐷 Pork 🦑 Shellfish 🥜 Nuts 🌿 Vegetarian 👨🍳 Chef's recommendation

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DESSERTS

甜点 • 디저트

TURON

200

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

320

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

400

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

400

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 굴려 달콤 씹싸름한 다바오 초콜릿 글레이즈를 올린 바삭하게 튀긴 추로스 슈

BIBINGKA

450

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

490

Tropical fruits

时令热带水果 • 제철 열대과일

当季水果 • 현재 제철인 과일



Pork



Shellfish



Nuts



Vegetarian



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BEVERAGE

SIGNATURE MOCKTAILS

Verde	350
<i>Romaine lettuce, pineapple, white sugarcane, lemon</i>	
Bebida Eterna	350
<i>Orange juice, mango juice, grenadine, soda water</i>	
Casa Iskrambol	350
<i>Full cream, white sugarcane, grenadine, strawberry</i>	

SIGNATURE COCKTAILS

Cafe Martini	520
<i>Wheatley Vodka, espresso, vanilla, creme de cacao</i>	
Ron De Coco El Pina	520
<i>Flor De Cana Coconut Rum, pineapple, mango, agave</i>	
Senorita	520
<i>Fundador Solera Brandy, Bombay Sapphire, sauvignon blanc, creme de peche, cranberry juice</i>	
Hermosa Casa	520
<i>Wheatley Vodka, melon liqueur, orange juice, grenadine, soda water</i>	
El Beso Eterno	520
<i>1800 Blanco Tequila, cranberry, strawberry, calamansi juice</i>	
Al Fresco	520
<i>Paul John Brilliance, limoncello, white sugarcane, ginger ale</i>	
Maharlika	520
<i>Buffalo Trace Bourbon, crème de cacao blanc, orange juice, orgeat, full cream</i>	

COFFEE

Espresso

Single 180

Double 228

Buenas Cafe 285

Coffee Espresso, Tablea, Condensed Milk, Full Cream Milk and Ube Syrup

Spanish Latte 257

Coffee Espresso, Condensed Milk, Full Cream Milk

Cafe Americano, Decaffeinated 228

Cafe Latte, Cappuccino, Cafe Mocha
served Hot or Iced

Tablea Chocolate (Batirol) 200

served Hot or Iced

TEA

Chamomile, Jasmine, Peppermint 220

Earl Grey, English Breakfast, Oolong

Signature Iced Tea 285

Oolong Tea, Calamansi Juice with Honey, Lime Juice, Cucumber Syrup and Simple Syrup

FRESH JUICES / SHAKES

Coconut, Lemon, Melon, Orange, 320

Ripe/Green Mango, Pineapple, Watermelon

Four Seasons 358

SODA

Coke (Regular, Light, Zero) Root Beer, 190

Royal, Sprite, Ginger Ale

Schweppes (Soda, Tonic)

STILL WATER

Evian (330ml)

Samdasoo (500ml) 175

SPARKLING WATER

San Pellegrino (250ml) 280

Perrier (330ml) 280

Perrier (750ml) 500

LOCAL BEERS

San Miguel Light, Pale Pilsen 228

IMPORTED BEERS

Corona Extra, Mexico 350

Tsingtao, China 450

SOJU

So Nice 400

(Original, Green Grape, Grapefruit), Korea

Jinro Fresh, Korea 450

Jinro Original, Korea 450

COCKTAILS

Amaretto Sour 450

Amaretto, lemon juice, orange juice

Cosmopolitan 450

Absolut Citron Vodka, lime juice, cointreau, cranberry juice

Mai Tai 450

*Flor de Cana 4 years white rum, Bacardi Premium Black Rum,
lime juice, orange curacao, orgeat*

Martini 450

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

Mojito 450

*Flor de Cana 4 Years White Rum, lime juice, mint syrup,
soda water, mint leaves*

Negroni 450

Bombay Sapphire, sweet vermouth, Campari

Whiskey Sour 450

Benchmark No. 8 Bourbon, lemon juice, white sugarcane

Manhattan 490

Buffalo Trace Bourbon, sweet vermouth, angostura bitters

Old Fashioned 490

Buffalo Trace Bourbon, white sugarcane, angostura bitters

Margarita 490

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

Long Island Tea 490

*Jose Cuervo Silver, Wheatley Vodka, Flor de Cana 4 Years White Rum,
Bombay Sapphire, triple sec, lemon juice, white sugarcane, Coke*

Red/White Sangria 490

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

SINGLE MALT

SHOT

BOTTLE

HIGHLANDS SCOTLAND

Dalmore 12 Years	700	13,800
Dalmore 15 Years	1,200	24,000
Dalmore 18 Years	2,350	49,000
Dalmore 25 Years	8,400	175,000
Dalmore Cigar Malt	1,180	23,000
Dalmore King Alexander III	1,800	36,500
Glenlivet 12 Years Double Oak	500	9,500
Glenlivet 15 Years French Oak Reserve	540	10,500
Glenlivet 18 Years Batch Reserve	920	18,500
Glenmorangie 18 Years	1,180	23,000
Glenmorangie Nectar D'Or 12 Years	600	11,500
Singleton 15 Years	480	9,200
Singleton 18 Years	1,350	27,500

ISLAY SCOTLAND

Lagavulin 16 Years	950	19,000
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ISLE SCOTLAND

Highland Park 12 Years	430	8,400
Jura 12 Years	350	6,800
Jura 12 Years Sherry Cask	420	7,800
Jura Seven Wood	700	15,000
Jura 18 Years	980	19,200

SPEYSIDE SCOTLAND

Glenfarclas 15 Years	600	11,600
Glenfarclas 17 Years	700	14,000
Glenfiddich 12 Years	420	8,000
Glenfiddich Solera 15 Years	600	11,500
Glenfiddich 18 Years	840	17,600
Tamnavulin Double Cask	330	6,200
Tamnavulin Red Wine Cask	380	7,200
The Macallan 12 Years Sherry Oak	920	18,000
The Macallan 15 Years Double Cask	1,410	28,500
The Macallan 18 Years	2,250	47,000

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SINGLE MALT

SHOT

BOTTLE

ENGLAND

Cotswolds Single Malt

490

9,200

INDIA

Paul John Brilliance

320

6,000

IRELAND

Bushmills 12 Years

610

11,500

JAPAN

Yamazaki 12 Years

2,150

46,000

TAIWAN

Kavalan ConcertMaster

600

11,500

WALES

Penderyn Legend

350

6,500

WHISKY/WHISKEY

SHOT

BOTTLE

AMERICA

Gentleman's Jack Tennessee

280

5,000

Jack Daniels Tennessee

200

4,000

Wild Turkey Bourbon

220

4,500

Benchmark's No. 8

150

3,000

Buffalo Trace

300

6,200

Bulleit Rye

520

9,800

IRELAND

Jameson

300

3,900

JAPAN

Hibiki 17 Years

5,300

109,000

Mars Maltage Cosmo

660

13,000

SCOTLAND

Chivas Regal 12 Years

230

4,300

Chivas Regal 18 Years

540

10,500

Chivas Regal Royal Salute 21 Years

950

19,000

Johnnie Walker Black

240

3,900

Johnnie Walker Double Black

310

5,900

Johnnie Walker Gold

330

6,800

Johnnie Walker Blue

1,100

23,000

Shackleton Blended Malt

250

4,800

The Woodsman

330

6,300

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BRANDY/COGNAC

	SHOT	BOTTLE
Fundador Imperial, <i>Spain</i>	180	3,600
Fundador Exclusivo, <i>Spain</i>	310	5,800
Fundador Supremo 12 Years, <i>Spain</i>	420	11,600
Fundador Supremo 15 Years, <i>Spain</i>	500	14,500
Fundador Supremo 18 Years, <i>Spain</i>	1,150	33,200
Hennessy VSOP, <i>France</i>	580	11,300
Hennessy X.O. , <i>France</i>	1,600	28,200
Hennessy Richard, <i>France</i>	28,000	590,000
Martell Cordon Bleu, <i>France</i>	1,400	28,000
Remy Martin VSOP, <i>France</i>	520	10,000
Remy Martin X.O. , <i>France</i>	1,450	28,000
Remy Martin Louis XIII, <i>France</i>	17,500	370,000

RUM

	SHOT	BOTTLE
Flor De Cana 4 Years, <i>Nicaragua</i>	125	2,300
Flor De Cana 7 Years, <i>Nicaragua</i>	220	4,000
Flor de Cana Coco, <i>Nicaragua</i>	190	3,500
Flor de Cana Spresso, <i>Nicaragua</i>	190	3,500
Havana Club Blanco 3 Años, <i>Cuba</i>	145	2,700
Krakken Black Spiced, <i>Trinidad</i>	420	8,000
Zabana Small Batch Sherry Oak, <i>Philippines</i>	210	4,000
Zabana Single Barrel, <i>Philippines</i>	700	13,500
Bacardi Premium Black, <i>Cuba</i>	145	2,700

TEQUILA

	SHOT	BOTTLE
1800 Silver	350	6,800
1800 Reposado	200	4,200
Clase Azul Reposado	1,500	30,500
Don Julio 1942	2,850	60,000
Herencia de Plata Anejo	500	10,000
Olmeca Reposado	160	3,100
Patron Anejo	500	11,500
Patron Reposado	480	10,000
Patron Silver	420	8,900
Patron XO	338	6,720

VODKA

	SHOT	BOTTLE
Belvedere, <i>Poland</i>	300	5,800
Ciroc, <i>France</i>	680	14,200
Grey Goose, <i>France</i>	260	5,200
Ketel One, <i>Netherlands</i>	260	5,400
Wheatley, <i>America</i>	170	3,400

GIN

	SHOT	BOTTLE
Beefeater, <i>United Kingdom</i>	150	2,800
Bombay Sapphire, <i>England</i>	190	3,800
Citidalle Original, <i>France</i>	240	4,600
Cruxland Black Winter Truffles, <i>South Africa</i>	220	4,600
Cruxland Kalahari Truffles, <i>South Africa</i>	270	5,500
Hendricks, <i>Scotland</i>	420	8,500
Malfy Con Limone, <i>Italy</i>	270	5,200
Malfy Rosa, <i>Italy</i>	270	5,200
Tanqueray, <i>Scotland</i>	180	3,500
Tarsier Asian Dry, <i>United Kingdom</i>	310	6,000
Tarsier Oriental Pink, <i>United Kingdom</i>	310	6,000
Tarsier Calamansi Citrus, <i>United Kingdom</i>	310	6,000
Tarsier Khao San, <i>United Kingdom</i>	310	6,000
The London No.1, <i>England</i>	418	9,200



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