

Menu

All Day Breakfast

LONGGANISA P230.00

Aklan's premium local sausage, garlic rice and choice of egg

BEEF TAPA P245.00

Our own special marinated local beef tenderloin served with garlic rice and choice of egg

DAING NA BANGUS P230.00

Butterfly of milkfish with our special marinade served with garlic rice and choice of egg

CLASSIC PANCAKE (V) P165.00

CHOCOLATE CHIP PANCAKE (V) P175.00

CONTINENTAL (V) P230.00

2 slices of toasted bread with butter & jam plus choice of egg

LONGGANISA



BEEF TAPA



PORK ADOBO



KOREAN BEEF BOWL



Rice Bowl

GRILLED PORK WITH PAKBET RICE P255.00

House marinated pork belly, grilled, served with mixed local vegetables & rice cooked in shrimp paste

BBQ CHICKEN P240.00

Quarter sliced grilled chicken, inhouse special marinade served with our flavorful java rice

PORK ADOBO P245.00

Tender pork braised in adobo sauce served with Ilonggo style atsuetse rice & topped with golden boiled egg

BICOL EXPRESS P255.00

Tender sliced pork and local beans slowly cooked in coconut milk and chillies

KOREAN BEEF BOWL P275.00

Korean marinated beef fillets with vegetables, fried egg & a hint of gojuchang

BUDDHA BOWL (V) P230.00

Tofu & vegetables topped with candied nuts and served on rice infused with red coconut curry



Proudly Local

(for 2-3 pax)



CHICKEN HALANG HALANG P275.00

A local chicken dish of coconut milk, chillies, green papaya & lemongrass most commonly found in the southern Visayan parts of the country



BEEF BULALO P380.00

Our own rendition of the popular beef shank dish with leafy vegetables, corn & aromatics, A Pinoy favorite!

PORK LIEMPO P280.00

Pork belly marinated in soy sauce, garlic and herbs & grilled to perfection,

SISIG PAMPANGUENA PORK P260.00 BANGUS P260.00

Traditional kapampangan dish of grilled pork or shredded milkfish (bangus), fresh onions, chillies & local seasonings



GISING GISING P235.00

A spicy vegetable dish of Nueva Ecija & Pampanga, Chopped winged beans, string beans, tofu & coconut milk spiced with chillies, garlic, onion & bagoong alamang



STIR FRIED MARKET VEGETABLES (V) P210.00

Locally sourced varieties of leafy and root vegetables cooked with garlic & sweet soy

WOK FRIED CANTON NOODLES (V) P210.00

Aromatic no meat noodle dish with our own special sauce cooked in a traditional seasoned chinese wok pan



Menu

Beyond Borders



THE COVE BURGER P250.00

Pure beef patty, cove special sauce, American cheese, fresh vegetables and a side of french fries

PASTA BOLOGNESE P240.00

Spaghetti cooked al dente and mixed with a rich Italian meat, tomato & herb sauce



SPAGHETTI AGLIO E OLIO P220.00

Spaghetti cooked al dente and tossed with fresh garlic, olive oil & local dried fish



THE COVE PIZZA (10 INCH THIN CRUST)

Margherita (v) - cheese, tomato and basil

Hawaiian - cheese, tomato, sausage and pineapple

P280.00

P345.00



QUESADILLAS

Chicken

P345.00

Beef

P355.00

With mozzarella, pomodoro tomato sauce and wrapped in homemade tortilla. Served with mango pico de gallo



Snacks & Bites

CHICKEN WINGS

Classic buttered with roasted garlic aioli **P220.00**
Buffalo, hot & spicy **P230.00**

CALAMARES FRITTI

Crispy fried squid with with toasted garlic and pomodoro sauce **P205.00**

LUMPIANG SHANGHAI

Served with sweet chilli sauce **P170.00**

CHEESE FRITTERS (V)

Served with salsa, mayo & pomodoro sauce **P150.00**

FRENCH FRIES (V)

P110.00

TOASTED ALAMANG

Sundried krill lightly toasted **P120.00**

CHEESE FRITTERS



FRENCH FRIES



Extras

PLAIN RICE **P35.00**

GARLIC RICE **P45.00**

EGG **P35.00**

SAUSAGE **P70.00**

Dessert

CHOCOLATE SUNDAE **P155.00**

A scoop of chocolate & a scoop of vanilla ice cream served on a bed of crumbled brownies with the

TURON A LA MODE **P155.00**

Banana spring roll served with a scoop of vanilla ice cream & drizzled with coconut caramel

CHOCOLATE CAKE **P135.00**

A slice of rich, decadent, moist chocolate cake

FRESH FRUIT SALAD **P220.00**

A selection of locally sourced fresh fruit

FRESH FRUIT SALAD





ME NU

FRESH SHAKES

MANGO	135	WATERMELON	115
BANANA	115	AVOCADO (SEASONAL)	135
BANANA CHOCOLATE	135	PINEAPPLE (SEASONAL)	130
CHOCOLATE	125		

FRESH JUICES

	Glass/Jug		Glass
CALAMANSI	110/320	MANGO	135
CUCUMBER CRUSH	110/320	WATERMELON	115

SODA

	12oz/1 Ltr		12oz/1 Ltr
COKE	40/90	SPRITE	40/90
ICED TEA	45/110	LEMONADE	45/110

COFFEE

BREWED COFFEE	80	AMERICANO	110
ESPRESSO	105	LATTE	120
CAPPUCCINO	120	CAFE MOCHA	140
HOT CHOCO	100		

SERVICE CHARGE IS NOT INCLUDED



ME NU

BEER

Bottle/Bucket

Bottle/Bucket

SAN MIGUEL LIGHT 70/400

SAN MIGUEL APPLE 70/400

SAN MIGUEL PILSEN 60/340

STALLION 70/400

SPIRITS/WINE

Shot/Bottle

Shot/Bottle

VODKA 60/600

GILBEYS GIN 80/750

TANDUAY RUM 50/450

FUNDADOR 105/1280

TEQUILA GOLD 80/900

TEQUILA SILVER 65/750

BALLANTINES WHISKY 160/1980

J&B WHISKY 160/1980

YELLOWTAIL MERLOT /1280

YELLOWTAIL MOSCATO /1280

COCKTAILS

Glass/Pitcher

Glass/Tower

SCREWDRIVER 120/550

L. ISLAND ICED TEA 170/1200

RUM & COKE 120/550

WENG WENG 170/1200

CAIPIROSCA 130

ADIOS 170/1200

CAIPIRINIA 130

CLASSIC MARGARITA 130

FLAVORED MARGARITA 140
mango, banana or watermelon

FROZEN MARGARITA 140

COSMOPOLITAN 130

TEQUILA SUNRISE 130

SEX ON THE BEACH 130

LYCHEE MARTINI 150

MAI TAI 130

BLACK RUSSIAN 150

WHITE RUSSIAN 150

KAMIKAZE 130

ZOMBIE 130

SERVICE CHARGE IS NOT INCLUDED