



Hot

S

D

Americano	95	105
Cappuccino		145
Latte		145
Flat White		145
Mocha		165
White Chocolate Mocha		160
Double Choco Mocha		200
Caramel Macchiato		160
Hazelnut Latte		165
Spanish Latte		155
Matcha Latte		165
Belgian Chocolate		175

Iced

S

D

Americano	100	110
Latte	135	145
Mocha	160	170
White Chocolate Mocha	160	175
Dark Mocha	185	195
Caramel Macchiato	160	175
Hazelnut Latte	160	175
Spanish Latte	150	165
Matcha Latte	170	190
Belgian Chocolate	170	185

Frappe

S

D

Mocha	205	240
Dark Mocha	215	245
White Chocolate Mocha	205	245
Java Chip	210	245
Coffee Jelly	240	260
Madagascar Vanilla	180	225
Chocoholics	230	275
Chocolate Truffles	190	230
Chocolate Mint	210	250
White Chocolate	185	230
Salted Caramel	180	230
Matcha	200	225

Juice

S

D

Forbidden Iced Tea	190	210
Apple Cinnamon Spice	170	205
Strawberry Lychee	170	210
Triple Peach	170	210
Lychee Passion Fruit		180

Hot Tea

Earl Grey	85
English Breakfast	85
Green Tea	85
Chamomile	85

+

Non-fat Milk	20
Soy Milk	20
Oat Milk	40

Espresso Shot	40
Whipped Cream	20
Coffee Jelly	20

Syrups	20
(French Vanilla, Hazelnut, Almond, Salted Caramel)	



Starters

Mozzarella Sticks	250
Golden fried mozzarella sticks, served with pomodoro and garlic aioli dip.	
House Nachos NEW!	210
Meat, lettuce, salsa, cheese and garlic aioli over housemade tortilla chips.	
Seasoned French Fries	
Crisp seasoned fries, served plain or paired with a creamy spinach dip.	
Plain	155
Spinach Dip	195
Popcorn Chicken	245
Bite-sized chicken paired with garlic aioli, spicy mayo, and tangy bulldog sauce.	
Fish and Chips	290
Golden fish fillet served with seasoned fries and a side of tangy tartar sauce.	

Salad

Chicken Caesar Salad NEW!	285
Juicy chicken layered with lettuce, tomatoes, egg, and tossed in a zesty dressing.	
Asian Salad NEW!	245
Lettuce, golden fried kani, pickled cucumbers, mango, and nori, with a roasted sesame dressing.	
Caprese Salad NEW!	325
Lettuce, basil, and tomatoes, with our housemade stracciatella and finished with a drizzle of balsamic glaze.	

Sandwiches

Ciabatta	
Tomato and Mozzarella	155
Pepperoni and Mozzarella	185
Umami Breakfast Sandwich	135
Grilled luncheon meat, scrambled eggs with nori, sandwiched between perfectly toasted potato bread.	
Grilled Cheese with Tomato Dip	250
Warm and gooey cheeses sandwiched between toasted ciabatta. Served with a rich pomodoro dip.	
Korean Chicken Burger	270
Tender, crispy chicken patty and house-made gochujang mayo sauce. Served with a side of fries.	



Grilled Cheese with Tomato Dip



Chicken Caesar Salad

Rice Bowls

Twice-Cooked Adobo	265
Juicy baked-then-fried Adobo-style pork belly over rice. Served with egg and pickled veggies.	
Beef Rendang	290
Slow-cooked, tender beef in a rich, Indonesian-style sauce. Served with egg over rice.	
Shrimp Alique	285
Seasoned shrimp tossed in an aliague sauce. Served with egg and veggies over rice.	
Beef Bulgogi	280
Tender beef slices cooked in a savory sweet Korean-style sauce. Served with kimchi, egg, and veggies over rice.	
Pork Tonkatsu	285
Juicy pork cutlets fried in panko breading. Served with egg and veggies over rice.	
Pad Krapow NEW!	240
Fragrant meat stir-fry served over rice, topped with a perfectly cooked egg for a comforting Thai-inspired classic.	
Soy Honey Chicken NEW!	250
Tender chicken glazed in a sweet-savory soy honey sauce, served over rice and topped with egg.	
Pepper Beef NEW!	250
Beef tossed in a savory house sauce served over lightly curried rice and sweet corn.	



Pad Krapow Rice Bowl



Pizza

Pizza Margherita	365
A classic margherita pizza – tomatoes and basil – topped with housemade stracciatella (creamy mozzarella).	
Smoked Pepperoni Pizza	370
Savory pepperoni slices on pizza, with a flavorful sweet and smokey twist.	
Truffle Mushroom Pizza	370
Creamy, earthy black truffle sauce and fresh mushrooms on house-made pizza.	
Spinach Dip Pizza	350
Creamy and cheesy spinach cream on a perfectly baked housemade pizza.	
Pesto al Calumpit Pizza NEW!	360
Herby tomato pizza topped with our garlicky housemade Calumpit longganiza.	
Mango Tartufo Bianco Pizza NEW!	380
Mango and smoky bacon over white sauce, drizzled with balsamic glaze and white truffle oil.	
Hawaiian Pizza NEW!	360
Savory meat, sweet pineapples, and crisp bell peppers on housemade dough.	
Bulgogi Kimchi Pizza NEW! 🍷	420
Savory meat, sweet pineapples, and crisp bell peppers on housemade dough.	

+ Hot Honey 30



Mango Tartufo Bianco Pizza



Truffle Pasta, Spicy Tuna, Stir-fry Chicken Pasta



Nutella Pizza

Pasta

Pasta All’Amatriciana	250
Italian red sauce with tomatoes, bacon, and white wine.	
Truffle Pasta	265
Fusilli pasta tossed in white sauce with black truffle.	
Spicy Tuna Pasta 🍷	270
Tomato-based pasta tossed with tuna and a hint of red pepper.	
Stir-fry Chicken Pasta 🍷	270
Sweet and spicy Asian-style chicken and peanuts pasta.	
Pasta Negra	350
Squid ink seafood pasta, generously topped with fresh shrimp, squid bits and olives.	
Lemon Chicken Alfredo Pasta	300
Tender chicken slices over pasta tossed in a light, creamy, and zesty white sauce.	
Salted Egg Carbonara NEW!	350
Tender chicken slices over pasta tossed in a light, creamy, and zesty white sauce.	

Dessert

Nutella Pizza NEW!	195
Warm housemade dough spread with rich Nutella, finished with dollops of sweet cream.	
Caramel Croffle	160
Croissant-pressed waffle drizzled with caramel sauce and topped with vanilla ice cream.	
Biscoff Cookie Croffle	185
Croissant-pressed waffle with cookie butter and topped with vanilla ice cream and a Biscoff cookie.	



Brunch

Serving from 8:00 - 11:00 AM

Ciabatta French Toast NEW! 195

Buttery ciabatta soaked and fried to perfection, served with cream and fruits.

Spinach and Mushroom Toast NEW! 280

Creamy eggs with sautéed spinach and mushrooms on toast, served with a fresh side salad and strawberry vinaigrette.

Chori Bun NEW! 260

Chorizo-style Calumpit longganisa patties topped with egg, served with a fresh side salad and strawberry vinaigrette.

Bistek Beef Tapa NEW! 210

Tender marinated beef with caramelized onions, served with egg and savory adobo rice.

Filipino Breakfast Plate NEW! 310

A hearty spread of adobo rice, sautéed vegetables, egg, Calumpit longganisa patties, and crispy 'daing na bangus'.

