

YOUR UNIQUE CULINARY EXPERIENCES

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INNOVATIVE • MEMORABLE • CASUAL • PROVOCATIVE

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A U T H E N T I Q U E

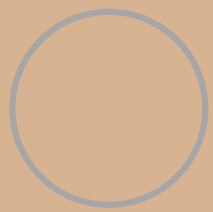




TRADITIONAL SPANISH RECIPES CONNECT WITH FLAVORS OF THE PHILIPPINES

## FIRST FLAVOURS

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### BREAD & BUTTER SERVICE

#### PAN CON TOMATE

GRILLED SOUR DOUGH BREAD / TOMATOES 3 WAYS / EVO / SAL MARINA

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### PINTXOS CLÁSICO



#### ENSALADA RUSA

RUSSIAN SALAD / RED EGGS / TUNA / GREEN PEAS / CAVIAR

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#### GILDA 1946

GREEN OLIVES / PICKLED CHILI / LOCAL ANCHOVY

#### TORTILLA BACALAO

SPANISH OMELETTE / SALTED COD FISH / MALUNGGAY & LEMON AIOLI



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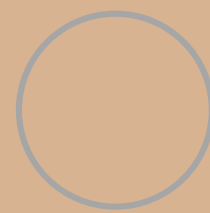


#### EL BONITO

BRINED TUNA / PEQUILLO PEPPER / SUGAR CANE VINEGAR / BONITO SHAVINGS

#### FOIE

FRIED DUCK LIVER / FLUID APPLE MANGO



#### LA GAMBA

GARLIC PRAWNS / BLACK RICE / MOJO PICANTE

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#### ESPARRAGOS (V)

PRESERVED WHITE ASPARAGUS / QUAIL EGG / BROWN BUTTER AIOLI

#### QUESO (V)

CHARRED GOAT CHEESE / SEMI DRIED TOMATOES / BLACK OLIVE HONEY

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#### BOLAS



FRIED JAMON & MANCHEGO BALLS / LOCAL CANTALUPO JAM

#### EL CERDO

SLOW ROASTED PORK BELLY / DULCE DE PERA / CHICHARRON / SHERRY VINEGAR

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(V) VEGETARIAN (VN) VEGAN (S) CONTAINS SHELLFISH (N) CONTAINS NUTS (D) CONTAINS DAIRY (G) CONTAINS GLUTEN  
IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.





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## FIRST FLAVOURS

### PINTXOS MODERNO

#### MANOK

LOCAL FARM CHICKEN LIVER / BRIOCHE / CRISPY SKIN / CORNICHONS

#### SQUID TARTE

FRIED SQUID / DINUGUAN SAUSAGE / SUGAR CANE VINEGAR / ROASTED RICE

#### PULPO

RIOJA BRAISED OCTOPUS / PIMENTÓN / SINGKAMAS & SAFFRON

#### EL SALMÓN

SMOKED SALMON / SOUR DOUGH / CUCUMBER / CAVIAR

#### PATATA Y TRUFA (V)

SLIGHTLY SMOKED POTATO / TRUFFLE CREAM / CONFIT QUAIL EGG YOLK

#### PINTXO VERDE (VE)

AVOCADO / GRILLED GREEN ASPARAGUS / ROASTED PEANUTS / POMELO

#### SCALLOP

GRILLED LOCAL SCALLOPS / CALAMANSI / CRISPY BACON / CORN BREAD / CURED FARM EGG

#### WAGYU ( TABLESIDE STONE GRILLED )

MELTED BEEF TENDERLOIN / WILD MUSHROOM DUST / KAMOTE

#### THE CLOUD (V)

CHARRED LEMON SPONGE / MARINATED ARTICHOKE / PICKLED SHALLOTS / EVO AIR

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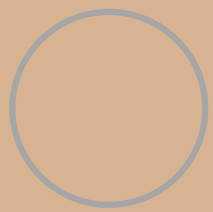
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## FIRST FLAVOURS

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### TAPAS FRIO MODERNO

#### CRUDO

TANGUGUE TARTARE / ICED KINILAW FLAVOURS /  
CUCUMBER / BUKO

#### AJO BLANCHO Y NEGRO

CHILLED ANDALUSIAN ALMOND SOUP / COMPRESSED MELON /  
BLACK ONION / SMOKED DUCK

#### «ENSALADA» DE TOMATE

HEIRLOOM TOMATOES IN SHERRY VINAIGRETTE / BAGOONG /  
OREGANO

#### EL PAN (VE)

AIR BAGUETTE / CHICKPEAS / RED PEPPER / CAPERS /  
MUSTASA

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### TAPAS FRIO CLÁSICO

#### TOSTADA (V)

ROASTED AUBERGINE / OLIVE BREAD / CARABAO CURD /  
SPINACH / RAISIN / PINE NUT

#### QUESO Y EMBUTIDOS

CAREFULLY SELECTED IBERIAN CHARCUTERIE / SPANISH  
ARTISAN CHEESES / PICKLES & JAM

#### CATALAN XATÓ

XATÓ DRESSING / ENDIVE / MARINATED ANCHOVY, TUNA &  
COD / 1:30 EGGS / OLIVES

#### LA LATA

SELECTION OF MARINATED LOCAL & SPANISH  
SEAFOOD / TOMATO / TOASTED SOUR DOUGH

#### EL PAN CLÁSICO

AIR BAGUETTE / WAGYU BEEF TARTARE / MUSTARD ESFÉRICO / CAPERS

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## FIRST FLAVOURS

### TAPAS CALIENTE CLÁSICO

LA PAPA (VE)

PAPAS ARRUGADAS / SALTED POTATOES / MOJO TIMES TWO

CROQUETAS

JAMON IBERICO / FIG JAM / EVO

CROQUETAS CON QUESO

MANCHEGO & LOCAL WATERSPINACH / PINE NUTS / CAMELIZED GARLIC

EL CALAMAR

SQUID MEATBALLS AFTER A BASQUE FAMILY RECIPE / SAFFRON & ALMONDS / TOMATO

TORTILLA A LA JOSÉ (V)

SLIGHTLY SPANISH OMELETTE / SMOKED TALONG / LOCALLY SOURCED HONEY / VALDEON / WALNUT AIOLI

FLAMBEADO (V) (TABLESIDE)

FLAMBEED BRIE / TOASTED ALMONDS / LAMBANÓG FROM LUZON

CERDO A LA PLANCHA

CRISPY PIG EARS / SHALLOTS / CIDER VINEGAR

### TAPAS CALIENTE MODERNO

TARO BRAVAS (V)

FRIED TARO ROOT / PIMENTÓN PICANTE / SAFFRON AIOLI

TIGRES FROM BILBAO

STUFFED & FRIED BLACK MUSSELS / CHORIZO / TXAKOLI

LA OSTRAS

GRILLED PILAR OYSTERS / JAMON / CAVA VINAIGRETTE

LUMPIANG ESPAÑOLA

LECHON / BONE MARROW / OLIVES / SHERRY SWEET & SOUR / CHILI

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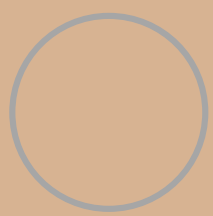
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## TRADITIONAL SPANISH RECIPES CONNECT WITH FLAVORS OF THE PHILIPPINES

### MAIN EVENT

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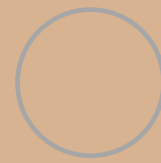


#### TAPAS CALIENTE MODERNO

##### SARDINA CON SIDRA

SPANISH SARDINES / APPLE CIDER / ROASTED GARLIC / BAGUETTE

SAN MIGUEL



PASTA BRICK / BEER ROASTED IBERICO PORK / TARO / APPLE

N

#### BIKINI DE FILIPINAS

STUFFED MANTAO A LA PLANCHA / JAMON Y QUESO / NAVARRA AIOLI

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#### PLATOS CLÁSICO

##### EL COCIDO

SPANISH FARM CHICKEN HOTPOT / BUTTER BEANS / CHORIZO / VEGETABLE ROOTS

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#### JOHN STONE`S CON SALSA ANCHOVA

DRY AGED STRIPLOIN A LA PLANCHA / ANCHOVY SALSA / MENESTRA DE VERDURAS

#### ARROZ CON PATO

WILD MUSHROOM PAELLA / DUCK BREAST / GLAZED ENDIVE / FOIE GRAS & SPANISH ORANGES

#### EAST - ARROZ - WEST

SHELLFISH PAELLA WITH COCONUT / LAING FLAVOURS / MAINE LOBSTER / TARO LEAVES

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#### BISUGO Y CEBOLLA

RED MULLET FILET / PANCHETTA CRUST / WHITE ONION MOUSSELINE / BLACK OLIVES

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## POSTRE

### PLATOS MODERNO

#### MEJILLA DE TERNERA

SLOW & LOWER WAGYU BEEF CHEEKS / LUCBAN LONGGANISA / MANCHEGO MASH

#### BACALAO ESCABECHE

COD / ESCABECHE ESPUMA / SUKANG TUBA / LOCAL RICE PUFFS / CHARRED SHALLOTS

#### DORADA A LA SAL 20-19

SALT BAKED SEABREAM / SALSA AMARILLA / ROASTED POTATOES WITH BULANGLANG FLAVOURS

#### EL SALMÓN

SMOKED SALMON / SOUR DOUGH / CUCUMBER / CAVIAR

#### PATATA Y TRUFA (V)

SLIGHTLY SMOKED POTATO / TRUFFLE CREAM / CONFIT QUAIL EGG YOLK

#### LA TARTA VERDURA (V)

CRISPY PASTRY / CHICKPEA & SPINACH / CUMIN / GOAT CHEESE CRUMBLE / MARKET VEGETABLE

#### PORK ROAST CON CALÇOTS

STUFFED BELLY / CALÇOTS, CHARRED SPRING ONION / ROMESCO AKA SPANISH PESTO / GARLIC BREAD

### POSTRE CLÁSICO

#### PURPLE YAM

UBE CHURROS / TABLEA / COCONUT FROM BORACAY

#### CREMA CATALANA

CARAMELIZED CUSTARD / LOCALLY SOURCED CITRUS FRUITS / ZESTO & CAVA

### POSTRE MODERNO

#### POSTRE DE FILIPINAS Y ESPAÑA

YUCCA CAKE / ARROZ CON LECHE ICE CREAM / JACKFRUIT

#### SANGRÍA

WHITE SANGRÍA FLOAT / ORANGE BLOSSOM / ASIAN SPICES / PANDAN SAGO

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