



East West

Traditional Spanish recipes connect with flavors of the Philippines

Bread & butter service

Pan con tomate

Grilled sour dough bread / Tomatoes 3 ways / Evo / Sal marina

Pintxos clásico

Ensalada Rusa

Russian salad / Red eggs / Tuna / Green peas / Caviar

Gilda 1946

Green olives / Pickled chili / Local anchovy

Tortilla Bacalao

Spanish omelette / Salted cod fish / Malunggay & Lemon aioli

El Bonito

Brined tuna / Pequillo pepper / Sugar cane vinegar / Bonito shavings

Foie

Fried Duck liver / Fluid Apple Mango



Pintxos clásico

La Gamba

Garlic Prawns / Black rice / Mojo picante

Esparragos (V)

Preserved white asparagus / Quail egg / Brown butter aioli

Queso (V)

Charred goat cheese / Semi dried tomatoes / Black olive honey

Bolas

Fried jamon & manchego balls / Local Cantalupo jam

El Cerdo

Slow roasted pork belly / Dulce de pera / Chicharron / Sherry vinegar

Pintxos moderno

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 artichokes / Pickled shallots / Evo air



Pintxos moderno

Manok

Local farm chicken liver / Brioche / Crispy skin / Cornichons

Squid Tarte

Fried squid / Dinuguan sausage / Sugar cane vinegar / Roasted Rice

El salmón

Smoked salmon / Sour dough / Cucumber / Caviar

Pulpo

Rioja braised Octopus / Pimentón / Singkamas & Saffron

Patata y Trufa (V)

Slightly smoked Potato / Truffle cream / Confit Quail egg yolk

Pintxo Verde (VE)

Avocado / Grilled green asparagus / Roasted Peanuts / Pomelo

Tapas frio moderno

Crudo

Tanguague Tartare / Iced kinilaw flavours / Cucumber / Buko

Ajo blanco y negro

Chilled andalusian almond soup / Compressed melon / Black onion / Smoked duck

«Ensalada» de tomate

Heirloom tomatoes in sherry vinaigrette / Bagoong / Oregano



Tapas frio moderno

El pan (VE)

Air baguette / Chickpeas / Red pepper / Capers / Mustasa

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

Tapas caliente clásico

La papa (VE)

Papas Arrugadas / Salted Potatoes / Mojo times two

Croquetas

Jamon iberico / Fig Jam / Evo



Tapas caliente clásico

Croquetas con queso

Manchego & local waterspinach / Pine nuts / Caramelized Garlic

El calamar

Squid meatballs after a basque family recipe / Saffron & almonds / Tomato

Tortilla a la José (V)

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 ostra

Grilled pilar oysters / Jamon / Cava vinaigrette

Lumpiang española

Lechon / Bone marrow / Olives / Sherry sweet & sour / Chili



Tapas caliente moderno

Sardina con sidra

Spanish sardines / Apple cider / Roasted garlic / Baguette

San Miguel

Pasta brick / Beer roasted iberico pork / Taro / Apple

Bikini de filipinas

Stuffed Mantao a la plancha / Jamon y queso / Navarra aioli



Platos clásico

El cocido

Spanish farm chicken hotpot / butter beans / chorizo / Vegetable roots

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

Bisugo y cebolla

Red mullet filet / Panchetta crust / White onion mousseline / Black olives

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

La tarta verdura (V)

Crispy pastry / Chickpea & spinach / Cumin / Goat cheese crumble / Market vegetable



Platos moderno

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 española

Yucca cake / Arroz con leche ice cream / Jackfruit

Sangría

White sangría float / Orange blossom / Asian spices / Pandan Sago