

**Comida y Vino**  
Tapas bar & Restaurant

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**STARTERS**

**TOMATO SALAD**

*Thinly sliced local tomato drizzled with olive oil and seasoned with sea salt and freshly cracked black pepper*

**PHP 320.00**

**ENSALADA RUSA**

*A classy version of Potato salad with shrimp*

**PHP 480.00**

**ENSALADA MIXTA**

*Mixed green lettuce with olives, cucumber, red radish and capers tossed in Red wine vinaigrette*

**PHP 450.00**

**CHORIZO ASTURIANA**

*Chorizo Asturiana in a rich glaze of Red wine*

**PHP 620.00**

**JAMON (80g)**

*Jamon Serrano ..... **PHP 860.00***

*Iberico de bellota ..... **PHP 1,500.00***

**ASSORTED CHEESE PLATTER**

*Manchego, Gouda, and aged Cheddar cheese*

**PHP 700.00**

**STUFFED PEPPER WITH TUNA TOMATO**

*Red bell pepper with tuna tomato stuffing*

**PHP 360.00**

**SPANISH RUSTIC BREAD**

*Freshly baked rustic bread*

**PHP 320.00**

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# TAPAS

## TORTILLA ESPANOLA

*Spanish style omelette made with egg and potato*

*Plain -PHP 330.00*

*Jamon Serrano -PHP 430.00*

## PATATAS BRAVAS

*Freshly cut potatoes topped with our special crushed tomato and onion sauce drizzled with lemon aioli*

PHP 350.00

## CROQUETTAS DE JAMON

*Tasty Spanish ham croquettes filled with creamy béchamel sauce*

PHP 320.00

## CALAMARI

*Breaded squid rings served with our special aioli sauce on the side*

PHP 480.00

## GAMBAS

*Sautéed shrimp in olive oil and garlic*

PHP 600.00

## SALPICAO

*Our version of beef tenderloin SRF salpicao, Spanish style*

PHP 620.00

## SEARED SCALLOPS

*Seared Hokaido scallops topped with our tomato-pepper sauce*

PHP 720.00

## PULPO GALLEGO

*Seared Octopus tentacles with salad on the side*

PHP 1,700.00

## CHIPERONES AL ROMESCO

*Baby squid seared in a tomato-pepper sauce*

PHP 480.00

## **POLLO AHUMADO**

*Smokey Chicken skewers marinated in our very own secret rub*

**PHP 440.00**

## **ALBONDIGAS**

*Mixed ground pork and beef in tomato sauce*

**PHP 550.00**

## **BAKED BONE MARROW**

*Served with freshly baked bread*

**PHP 650.00**

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## **SOPAS**

### **GAZPACHO**

*Raw blended tomato, and other vegetable ( served hot or cold)*

**PHP 280.00**

### **MUSHROOM SOUP**

*Portobello mushrooms, cooked to perfection and finished with cream*

**PHP 250.00**

### **SOPAS DE AJO**

*Garlic soup with chicken breast, Jamon Serrano, and topped with poached egg*

**PHP 350.00**

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# MAINS

## **FABADA ASURIANA**

*Rich Fabada bean stew with pork belly, tyrolean bacon , astoriano chorizo*

**PHP 620.00**

## **RIOJAN PORK CHORIZO AND POTATO POT**

*One-pot wonder bursting with Spanish flavour*

**PHP 490.00**

## **CARILADA DE TERMERA**

*US Wagyu Beef cheeks SRF marinated in herbs and port wine*

**PHP 1,200.00**

## **BALSAMIC PORKCHOP AND MUSHROOM**

*Marinated pork chops in herbed balsamic sauce*

**PHP 600.00**

## **CONCHINILLO**

*Weeks old piglet cooked in oven to perfection*

**WHOLE ..... PHP 8,000.00**

**PER PLATE ..... PHP 1,200**

## **POLLO AL HORNO**

*Juicy, bold, and flavourful Spanish style quarter leg marinated in garlic, olive oil and white wine*

**PHP 700.00**

## **COCIDO**

*Traditional stew with meat, sausages , vegetables, and angel hair pasta slow cooked to perfection*

**PHP 780.00**

## **CALLOS**

*Traditional dish in Madrid, Spain, slowly cooked ox tripe*

**PHP 590.00**

## **LENGUA AL JILLO**

*Spanish style ox tongue*

**PHP 720.00**

## **SPANISH LAMB CHOPS**

*Pan grilled lamb rack in mixed berry sauce*

**PHP 1,300.00**

## **BEEF STEAK BITES WITH FRESH HORSE RADISH AIOLI**

*US rib eye SRF topped with aioli sauce*

**PHP 930.00**

## **HALIBUT FISH WITH WHITE SAFFRON SAUCE**

*Halibut with caramelized shallots in creamy white wine saffron sauce*

**PHP 600.00**

## **SUQUET DE PESCADO**

*Spanish seafood stew with Halibut fish, mussels, shrimp and squid simmered in tomato saffron soup*

**PHP 650.00**

## **PAN GRILLED CALAMARI**

*Spanish style pan-grilled squid sautéed in lemon, garlic and olive oil with grilled tomato on the side*

**PHP 450.00**

## **SPANISH SPICE RUBBED RIB- EYE WITH SHERRY VINEGAR STEAK SAUCE**

*360g rib eye with dry rub and sherry vinegar sauce*

**PHP 1,600.00**

## **RABO DE TORRO**

*Lusty braised-oxtails simmered in a mix of tomatoes ,red wine, sherry and more. Served with a side of fries*

**PHP 1,500.00**

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## **PASTA**

### **SQUID INK PASTA**

*Spaghetti in squid ink and white wine sauce*

**PHP 580.00**

### **SPANISH PASTA**

*Penne pasta with chorizo in tomato olive oil sauce*

**PHP 600.00**

### **CREAMY GARLIC PASTA**

**PHP 460.00**

*Fettuccini pasta with creamy garlic sauce*

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# PAELLA

*Good for 8 pax*

## **PAELLA VALENCIANA**

*Saffron-infused paella loaded with pork, chicken, chorizo, and vegetable*

**PHP 3,200.00**

## **PAELLA MIXTA**

*Saffron-infused paella loaded with chicken, mixed seafood and vegetable*

**PHP 3,600.00**

## **PAELLA NEGRA**

*Saffron-infused squid ink paella loaded with mixed seafood and vegetable*

**PHP 3,500.00**

## **SAFFRON RICE**

*Comida y Vino style special saffron rice*

**PHP 180 per cup**

## **STEAMED RICE**

*Plain steamed white rice*

**PHP 80 per cup**

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# DESSERT

## **CHOCOLATE MOUSSE**

*Served with salted caramel sauce*

**PHP 320.00**

## **CHURROS**

*Crispy Pate a choux, dusted with confectioner's sugar, and cinnamon powder*

**PHP 280.00**

## **BASQUE BURNT CHEESECAKE**

*Originated from Spain, crust less cheesecake with a caramelized top that borders on burnt and a custardy center*

**SLICE..... PHP 280.00**

**WHOLE ..... PHP1,850.00**

## **CREMA CATALANA**

*Spain's famous burnt custard dessert, flavoured with orange, lemon and a hint of cinnamon*

**PHP 220.00**

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