

# set lunch menu

Php 980

## starters

Choose 1



Pumpkin Soup



Berenjena al Horno



Caesar Salad



Ensalada Queso  
de Cabra Frita

## mains

Choose 1



Chicken  
Cordon Bleu



Spaghetti Bolognese



Pork Tonkatsu



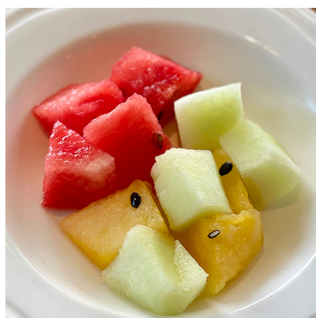
Grilled Salmon,  
Miso Glaze

## desserts

Choose 1



Chocolate Praline



Fresh Fruits  
Salad



Burnt Basque  
Cheesecake



Tiramisu



**FIDDLE LEAF**  
RESTAURANT & BAR



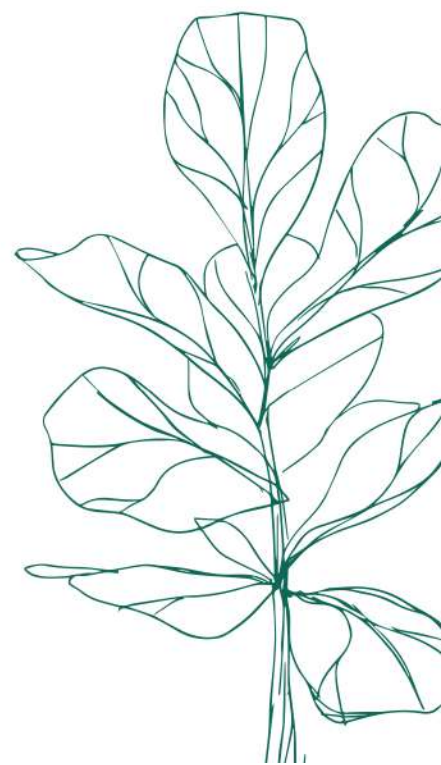


# a return to our spanish origins

Fiddle Leaf offers you new dishes inspired by shared memories of home. For Chef Carlos, the inspiration comes from Extremadura, Spain, where he grew up loving food prepared at home and enjoyed with family and friends. He has selected his favorites from those Spanish dishes and given them his own twist for Fiddle Leaf guests. From flavorful tapas to sumptuous mains, from hefty paellas to delightful desserts – there's a distinct taste of Spain in every bite.

Meanwhile, home also means Filipino, and you will continue to feel that in Fiddle Leaf. Our café menu includes well-loved local bestsellers that can satisfy your craving at any time of day (or evening). Whether you're dining on your own, meeting up with friends or colleagues, or even having a day out with the kids – Fiddle Leaf has excellent food waiting for you.

Relax, take a breather, and let the delicious warmth of the Fiddle Leaf dining experience take you places.







# tapas



ANCHOAS Y BOQUERONES  
CON MERMELEDA DE TOMATE



PATATAS BRAVAS

## Pan Con Tomate 190 🌱

Toasted bread with tomato, olive oil, garlic, and salt

## Chipirones 390 🌱🥚

Fried baby squid with black aioli

## Calamares Fritos 580 🌱🥚

Fried squid with garlic aioli

## Gambas al Ajillo 490 🍷

Sauteed shrimp in chili-garlic oil and paprika

## Patatas Bravas 480

Crisp, fierce, and bold: exactly how fried potatoes should be, with a dash of spicy tomato sauce and paprika

## Manchego & Figs 100g 890 🌱🍷

Served with crispy bread, fig, and tomato rub

## Pulpo a Feira 980 🍷

Galician-style octopus with Pimenton Dulce de la Vera (paprika), mashed potato, extra virgin olive oil, and maldon salt

## Tortilla Espanola con Chistorra 490 🥚

Potato and onion omelet with chistorra sausage and garlic aioli

## Jamon Croquetas con Queso Manchego 450 🌱🍷

Fried breaded creamy bechamel and Jamon topped with manchego cheese

## Anchoas y Boquerones con Mermelada de Tomate 590 🌱

Delicately marinated white anchovies draped on rich tomato jam with cinnamon and served on freshly toasted focaccia

## Huevos Rotos 550 🥚

Spicy chorizo, jamon serrano, crispy potato wedges, and fried egg

# embutidos

## Tabla Iberico 1450 🌱🍷

We celebrate Spanish culinary heritage with every platter of these delectable slices of salchichon, chorizo, and jamon served with housemade pate

## Jamon Iberico de Bellota 60g 1250 🌱

Premium acorn-fed ham from Extremadura, delicately sliced and served with pan con tomate

## Chorizo Iberico 490 🌱

Spiced, acorn-fed Iberico pork sausage, cured with smoked paprika and served with pan con tomate

## Salchichon Iberico 490 🌱

Mild, acorn-fed Iberico pork sausage, seasoned with black pepper, and served with pan con tomate



MEJILLONES BRAVOS

# seafood

## Calamares con Manchego Pesto 490

Sauteed squid with manchego and basil pesto

## Pulpo Mojo Rojo 980

Octopus with red pepper sauce

## Pasta con gambas y azafrán 880

Tiger prawn linguine with saffron bisque and chili butter sauce

## Langostinos 980

Roasted prawns in garlic parsley vinaigrette

## Lubina al horno con limón y alcaparras 880

Oven-baked seabass with lemon caper sauce

## Mejillones Bravos 480

Succulent Chilean mussels made more vibrant with white wine and spicy tomato sauce

PASTA CON GAMBAS  
Y AZAFRAN





COSTILLAS DE CORDERO ASADO

# meat

## Angus Hanging Tender 150g 1350 🌱🌱

Angus hanger steak with Caesar salad and beef jus

## Cabecero de Cerdo Iberico "Collar" 1150 🌱

Iberian pork collar with red pepper pesto

## Costillas de Cordero Asado 1550

Lamb ribs with chimichurri sauce and roasted baby potato

## Beef Salpicado 880 🌱

A classic Spanish favorite featuring cuts of sauteed and marinated beef in chili garlic oil, seasoned to perfection with Spanish paprika

## Pollo a la Catalana 590 🌱🌱

Our traditional Catalan-style roasted chicken, braised to a distinct flavor and texture with apricots, dark chocolate, and almonds

## Secreto Iberico 1950 🌱🌱

No secret that we love sharing our prized Iberico pork shoulder, deliciously juicy, pan-seared and served with creamy mojo rojo and mojo verde



POLLO A LA CATALANA



BEEF SALPICADO





# vegetables & salads

## Espárragos Blancos con Salmón Ahumado y Salsa Holandesa 680

White asparagus, smoked salmon, capers, and hollandaise sauce

## Ensalada de Cogollo

Half 350 / Full 620

Gem lettuce salad with manchego, roasted almonds, anchovies, and sundried tomatoes

## Ensalada Queso de Cabra Frita 590

Fried goat's cheese served on a bed of mixed greens with apples, walnuts, cranberries, and Manchego cheese, all drizzled with honey mustard dressing

## Berenjena al Horno 550

Oven-baked eggplant with red pepper sauce, cheese and almonds, red wine reduction, and chimichurri sauce

## Patatas Asadas con Salsa Mojo Rojo y Mojo Verde 280

Roasted potatoes with red and green sauce from the Canary Islands

## Calabacín con Queso Salsa de Manchego Pesto 390

Deep-fried green zucchini slices topped with feta cheese, manchego pesto, cashew nuts, and sofrito



# paellas

Serving Time- 25-30 minutes

## Paella de Marisco 2-3pax 980 🍷

Savor the bounty of the sea in this festive combination of rice with delectable mussels, shrimp, octopus, and squid

## Paella Negra con Sepia 2-3pax 980 🍷

Truly a feast for all senses, where the tender texture and delicate flavor of cuttlefish and squid infuse the rice with bold, tasty goodness

## Paella Valenciana 2-3pax 780

With its origins in Valencia, this iconic dish showcases regional pride and abundance served in flavorful chorizo rice, chicken, and piquillo peppers

## Paella de Cordero 2-3pax 1580

Hearty paella with slow-cooked lamb ribs, aromatic saffron and chorizo rice, and drizzled with chimichurri sauce

## Paella de Ternera 2-3pax 1880

Our own version of beef paella filled with excellent cuts of aged ribeye nestled in saffron and chorizo rice with garlic parsley vinaigrette

ALLERGEN  
INFORMATION



GLUTEN



DAIRY



EGG



SHELLFISH



NUTS





# café

## starters

### Burrata and Tomato Fondue 980

Fresh burrata with tomato and balsamic reduction, served with crispy papadum

### Nachos 550

Crunchy nacho chips with homemade chili, sour cream, salsa, and cheese sauce

### Crispy Pulled Pork Tacos 450

Corn tortilla filled with pulled pork, fresh tomato salsa, assorted greens, and Monterey Jack cheese

## soup

### Mushroom Soup 250

Rich and creamy trio of King oyster, Shiitake, and oyster mushrooms

### Roasted Pumpkin Soup 240

Everyone's favorite creamy soup — warm, rich, and comforting

## sides

### French Fries

150g 90

250g 150

### Mashed Potatoes 100g 120

### Mixed Vegetables 200

(choice of steamed, grilled, or sautéed)

### Plain Rice 50

### Garlic Calamansi Rice 90

### Japanese Fried Rice 150

### Kimchi Fried Rice 150



## sandwich

### Japanese Egg Sandwich 380

Rich and savory egg sandwich with apples and chives

### Somerset Burger 580

Ground ribeye and short ribs served with onion rings and fries

### Fried Chicken Sandwich 480

Crispy fried chicken on brioche buns topped with spicy honey and BBQ ranch dressing

### Muffuletta 480

New Orleans' famous meat lovers' sandwich, layered with cold cuts, cheese, and olive salad

### Club Sandwich 450

Layers of bacon, creamy egg mayo, ham, and cheese topped with fresh tomato, cucumber, and lettuce, and served with crispy potato chips

## salad

### Caesar Salad 550

Romaine lettuce tossed in anchovy dressing with bacon and herbed croutons

### Mixed Greens Salad 250

A fresh medley of crisp greens tossed with cherry tomatoes, red radish, olives, and crunchy croutons finished with a tangy balsamic vinaigrette

### Quinoa Salad 420

Protein-rich quinoa mixed with chickpeas, crunchy cucumber, and bell peppers, drizzled with a bold chimichurri sauce

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# café

## chicken wings & pasta

### Chicken Wings 1/2lb 390 / 1lb 780

Choose from any of these five styles:

**Salted Egg** Rich and creamy salted egg dressing 🍳

**Soy Honey Glazed** Coated with sweet soy garlic sauce 🍯

**Garlic Parmesan** Mixture of melted butter, garlic, and grated Parmesan 🧄

**Spicy Korean** Yangnyeom-style; Sweet & spicy, flavored with Gochujang, garlic, and sugar

**Buffalo** Classic vinegar-based cayenne pepper hot sauce and melted butter 🧈



### Spaghetti Bolognese 480 🍷 🧄

Spaghetti pasta in beef and tomato ragout

### Lasagna 550 🍷 🧄

Slow-cooked beef ragout layered in bechamel, tomato sauce, and homemade pasta

### Pumpkin Rigatoni 580 🍷 🧄 🥜

Rigatoni pasta tossed in a velvety pumpkin and mascarpone butter sauce, topped with toasted cashew nuts for added crunch

### Truffle Alfredo 480 🍷 🧄

Linguine pasta tossed in truffle cream sauce with bacon

### Aglia Olio Pesto 580 🍷 🧄 🌶️

A zesty twist on a classic—fusilli in chili garlic oil and Manchego pesto, topped with juicy cherry tomatoes

## kids menu

### Fried Chicken 190 🍷 🍳

Crispy fried chicken dredged in house seasoning with a side of corn salad

### Nachos 250 🧄

Crunchy nacho chips with sour cream, salsa, and cheese sauce

### Lasagna 280 🍷 🧄

Slow-cooked beef ragout layered in bechamel, tomato sauce, and homemade pasta



### Spaghetti Bolognese 280 🍷 🧄

Spaghetti pasta in beef and tomato ragout

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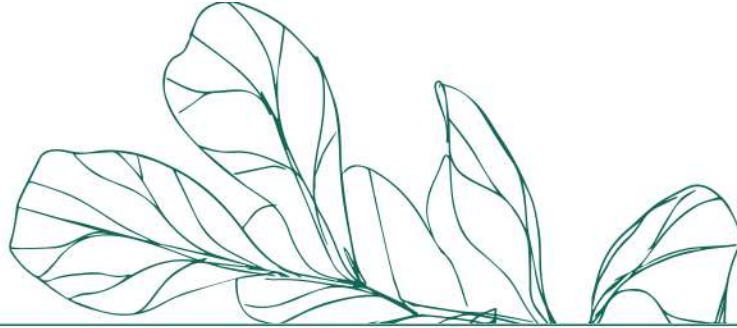


SHELLFISH



NUTS





# café mains

## asian

### Smoked Bangus Lumpia 240 ⓘ

Crispy fried spring rolls, smoked bangus, green mango, and cream cheese

### Lechon Kawali 390 🌱🥚

Crispy pan-fried pork belly served with Mang Garcia liver sauce

### Pork Tonkatsu 520 🌱📘🥚

Crispy breaded pork loin, golden-fried to perfection and served with a fresh cabbage salad

### Pancit Guisado 310 🌱

Stir-fried noodles tossed with vegetables  
Add Ons: Shrimp or chicken

### Pancit Pusit 380 🍤

Sauteed baby squid on stir fried noodles in squid ink sauce

### Pancit Palabok 490 🍤

Thin rice noodles in pork and shrimp sauce topped with squid, shrimp, and crispy garlic.

### Shrimp Pad Thai 620 🍤🌱🥚

Classic Thai rice noodles sautéed with tamarind glaze and tofu, topped with crunchy peanuts



### Seafood Yellow Curry 550 ⓘ🍤

Singaporean-style curry with shrimp, cod, and tofu (mild spice)

### Thai Green Curry 590

Aromatic green chicken curry with eggplant and king oyster

### Chicken Tikka Masala 590

Flavorful chicken tikka masala featuring boneless chicken leg in a creamy, spiced tomato and sour cream sauce

## international

### Prime Aged Ribeye 2500

25-day USDA dry-aged ribeye with side salad and fries

### Fish and Chips 680

Tempura battered Alaskan pollock and fried potatoes served with tartar sauce

### Grilled Salmon 680

Chargrilled salmon fillet with miso glaze

### Fried Chicken 2pcs 450 / 4pcs 850 🌱🥚

Crispy fried chicken with a side of corn salad

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NUTS





# to share

## **Cochinillo de Segovia 1/4** 4900 🌱

Quarter Segovian suckling pig

## **Roast Chicken (Half)** 680

BBQ Glazed Spring Chicken with a side of patatas bravas

## **Fish Taco Wrap** 980 🌱

Build your own delicious creation by filling up the tortilla with crunchy fish fillets, lettuce, spicy mayo and fresh salsa

## **Crispy Pata** 980

Deep-fried pork knuckle served with spiced vinegar and soy sauce

## **Chicken Relleno** 750 🌱🌱

Boneless chicken stuffed with savory mushroom duxelle, glazed with homemade BBQ sauce, and served with creamy mashed potato

## **Chicken Cordon Bleu** 880 🌱🌱🌱

Classic chicken cordon bleu drizzled with garlic parmesan cream and served with roasted vegetables

## **Pork Ribs** 920 🌱

Slow-cooked ribs with original barbecue glaze, served with corn salad

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INFORMATION



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SHELLFISH



NUTS





GAMBAS AL AJILLO



PORK CHASU AND PINEAPPLE

# sourdough pizzas

Our Neapolitan-style sourdough is handcrafted and baked with a distinct, charred crust to combine sumptuous flavor with a perfect crisp. We choose farm-fresh quality ingredients and drizzle our homemade sauce to deliver satisfaction with every slice.

## Five Cheese 620 🌱 🥚

A delicious blend of provolone, cream cheese, parmesan, mozzarella, and cheddar

## Pork Chasu and Pineapple 620 🌱 🥚

Braised, seared pork belly roll with juicy pineapple tidbits, melted mozzarella, and Colby Jack

## Gambas Al Ajillo 790 🌱 🥚 🍤

Juicy peeled shrimp in classic gambas-style garlic oil, topped with black olives and a swirl of garlic aioli

## Margherita 590 🌱 🥚

A true classic featuring our homemade tomato sauce, melted mozzarella, confit cherry tomatoes, and crispy fried basil on a traditional Neapolitan base. Topped with fresh basil.

## Truffle Mushroom 620 🌱 🥚

Earthy mushrooms layered with rich truffle sauce, garlic, parsley, and a kick of hot honey

## Goat Cheese and Figs 780 🌱 🥚

Creamy goat cheese paired with caramelized figs and apple, laced with fresh spinach and arugula

## Smoky Chicken BBQ 520 🌱 🥚

Chicken thigh, mozzarella, parmesan, corn salad with red cabbage, miso glaze

## Pepperoni 600 🌱 🥚

A popular Italian-American pizza topping, always a delightful bestseller

## Pizza de Maria 690 🌱 🥚

Pizza de Mama de Carlos topped with premium Chorizo Iberico and manchego curado





CALAMANSI SEMIFREDDO



TIRAMISU

# desserts

## Chocolate Praline 290

Hazelnut and almond feuilletine with chocolate mousse covered in chocolate sauce

## Tiramisu 290

Layers of coffee cream and mascarpone foam topped with amaretti cookies

## Burnt Basque Cheesecake 350

Caramelized cheesecake with orange & lemon infusion

## Calamansi Semifreddo 190

Semi-frozen creamy calamansi custard with spiced honey

## Mango Cheesecake 280

Our bestselling rich and creamy cheesecake with a luscious mango topping

## Strawberry Crumble Ala Mode 250

A comforting strawberry dessert topped with creamy vanilla ice cream and a swirl of decadent chocolate sauce

## Sans rival 280

Classic sans rival with cashew meringue and velvety French buttercream, perfectly balanced and indulgently sweet

## Seasonal Fruit Salad 190

A refreshing medley of chilled and lightly tossed seasonal fruits