

# tartine

## Starters

<b>S</b>	<b>Bicol express lumpia:</b> spiced pork & vegetable spring rolls, coconut vinegar dipping sauce	380
	<b>Lechon kawali:</b> banana blossom ceviche, coconut milk, chili & condiments	530
	<b>Spiced pork &amp; water chestnut scotch egg:</b> Asian slaw & ginger soy aioli	440
	<b>Crispy chicken adobo flakes:</b> sweet potato & coconut purée, poached egg, confit garlic & pickled vegetables	440
	<b>Chicken taquito:</b> spiced shredded chicken in a crisp tortilla with shredded lettuce, guacamole, tomato salsa & sour cream	480
<b>V</b>	<b>Jalapeños corn cakes:</b> sour cream & coriander	360
	<b>Smoked fish &amp; kesong puti empanadas:</b> spiced vegetables & longganisa cream	500
	<b>Ebi tempura Nobashi prawns:</b> cabbage, daikon, ginger & tempura sauce	650
	<b>Tuna tataki:</b> cucumber seaweed salad	580

## Salads

	<b>Ensaladang talong:</b> grilled eggplant, salted egg, tomato, cucumber & calamansi dressing	360
	<b>Teriyaki salmon noodle salad:</b> spinach, onion, coriander, cucumber, chili, soy & sesame	770
<b>GF</b>	<b>Rice noodles and prawn salad:</b> coconut-lime dressing	910
<b>S</b>	<b>Thai beef salad:</b> tenderloin, cucumber, coriander, chili, garlic, lime, fish sauce, tomato, onion, mint & peanuts	710
	<b>Caesar:</b> crispy gem lettuce, white anchovies, croutons, bacon, parmesan & dressing	440
	with lemon chicken	690
	with prawns	800

## Soups

	<b>Bulalo:</b> US beef shank & marrow broth, sweet corn, bok choy, green beans & cabbage	990
	<b>Sinigang:</b> tamarind broth, long beans, eggplant, okra, batuan, white radish, water spinach & tomato	
	Corned US beef	760
	Groupers	880
	Prawns	1,100
	<b>Chorizo ginisang monggo:</b> monggo beans, garlic, tomato, onion, gourd leaves, chorizo, pork belly & shrimp	600
	<b>Miso ramen:</b> steamed tofu, soba noodles, bok choy, green beans, seaweed & spring onion	630
<b>V</b>	<b>Cream of mushroom:</b> tarragon & toasted sourdough bread	360

## Ceviches

<b>S</b>	<b>Sinuglaw:</b> grilled pork belly, seared tuna, onion, ginger, chili & coconut vinegar	580
<b>S</b>	<b>Kinilaw na pugita:</b> octopus, turmeric, scallion, cucumber, chili & white radish	490
<b>S</b>	<b>Kilawin:</b> tuna cured in calamansi, ginger, onion, chili & coconut dressing	530
	<b>Mango &amp; shrimp ceviche:</b> avocado, lime, coriander, jalapeño, orange, tomato & onion	730

## Sandwiches, Burritos, Burgers

	All served with French fries & respective condiments.	
	<b>Club:</b> white bread, bacon, tomato, lettuce, egg & mayonnaise with grilled chicken	750
	<b>US Beef steak sandwich:</b> crispy baguette, caramelized onions & brie cheese	1,100
	<b>Burrito:</b> tortilla, chicken, red beans, rice, white onion, cilantro, cumin, jalapeño chili, avocado salsa, lime & cheddar cream sauce	750
	<b>Vegetable burrito:</b> zucchini, tomato, mushroom, monggo beans, fried tofu & coriander	600
	<b>Cheeseburger:</b> US beef patty, brioche bun, tomato, lettuce, charred onions, pickles & sun blushed tomato aioli	860
	<b>Crunchy pork &amp; kimchi burger:</b> brioche bun, garlic spinach, sesame & soy sauce aioli	750

## Noodles & Rice

	<b>Japchae noodles:</b> soy US beef, glass noodles, spinach, mushrooms, carrots, leeks, sesame seeds & egg omelette	800
<b>V</b>	<b>Japchae noodles:</b> mushrooms, carrots, spinach, leeks, green beans & sesame seeds	640
	<b>Pancit palabok:</b> seafood broth, rice noodles, spring onion, crispy garlic, pork crackling, egg, shrimp, squid & pork loin	870
<b>S</b>	<b>Balinese nasi goreng:</b> chicken satay, fried egg, shrimp cracker, sambal & pickled vegetables	690
<b>S</b>	<b>Kimchi fried rice:</b> fried egg, seaweed	530
	<b>Chicken tinola rice platter:</b> braised whole chicken, ginger, chili leaves, lemongrass, green papaya, bok choy & herbs	1,300

## Mains

	<b>Mixed seafood escabeche:</b> salmon, snapper, prawns, scallops, tempura soft shell crab, aromatic sesame vegetables, sweet and sour sauce infused with ginger & garlic	1,600
<b>S</b>	<b>Gambas:</b> sautéed prawns, garlic, onion, roasted capsicum, paprika & steamed rice	1,900
	<b>Tempura seabass:</b> coconut curry sauce & green mango salad	1,600
	<b>US beef flank steak kare-kare:</b> rich peanut, anatto sauce with, bok choy, long beans, eggplant, banana heart & shrimp paste	1,700
	<b>Adobo (or Adobo sa gata):</b> traditional braised stew, soy, vinegar & garlic (addition of coconut milk), steamed rice, atchara & poached egg	
	Pork ribs / sa gata	720 / 730
	Whole baby chicken / sa gata	990 / 1,000
	<b>Crispy pata:</b> golden pork trotter, soy vinegar, atchara & sweet chili caramel	1,500
<b>S</b>	<b>Pork steak Tagalog:</b> grilled pork fillet steak, braised charred onions, calamansi, pepper, butter, soy sauce & sambal	760
<b>S</b>	<b>Singaporean chili crispy chicken:</b> garlic, lemongrass, soy, galangal, tomato sauce, coriander & scallions	
	Half chicken	610
	Whole chicken	1,200
	<b>Angus beef ribeye (200g):</b> French fries, peppercorn sauce, garlic green beans & Dijon mustard	2,700
<b>S</b>	<b>Beef rendang:</b> coconut, herbs, roti bread, mint yogurt, pickled vegetables & steamed rice	880
	<b>Mango chicken curry:</b> roasted bell peppers, potatoes & steamed rice	710
<b>S</b>	<b>Vegetable green curry:</b> organic vegetables, crispy tofu,	550
<b>V</b>	lemon grass, pickled cucumber, lime leaf	
<b>GF</b>	& steamed rice	

## Grilled Seafood

Please choose item below & your style of cooking from either grilled or steamed. Items may change subject to availability.

<b>Prawns</b> (12 pcs)	2,300
<b>Whole pompano</b> (500g)	910
<b>Whole lapu-lapu</b> (500g)	1,700
<b>Tasmanian salmon steak</b> (180g)	1,200

Please select your preferred condiments below:  
soy / vinegar / garlic / chili / sesame oil / calamansi lemon aioli / Singaporean chili sauce / escabeche

## Desserts

<b>Watermelon bingsu:</b> shaved watermelon-milk ice cream, yellow watermelon jam & sweet mungo beans	330
<b>Pineapple bingsu:</b> shaved pineapple-milk ice cream, grilled pineapple, pineapple jam & fresh mint	330
<b>Halo-Halo:</b> traditional Filipino dessert, sweet preserves, grated cheese, pinipig, crushed ice, ube ice cream & milk	370
<b>Dark chocolate lava cake:</b> freshly baked chocolate cake, miso-infused caramel & stracciatella ice cream	390
<b>Kaya toast:</b> coffee ice cream, soy sauce caramel	390
<b>Tres leches rice pudding:</b> vanilla ice cream, coconut whipped ganache & dulce de leche	390
<b>Strawberry &amp; vanilla baked Alaska:</b> yogurt ice cream, warm strawberry compote	390

## Sides

<b>Pinakbet:</b> sautéed vegetables with anchovy sauce & crispy pork	420
<b>V Plain rice</b>	90
<b>V Garlic rice</b>	100
<b>Shrimp and green mango rice</b>	130
<b>V French fries:</b> mayonnaise & tomato ketchup	240

## Daily Selection of Cakes

<b>Mango yogurt mousse:</b> mango gelée, fennel joconde biscuit & baked chocolate	380
<b>Opera slice, almond sponge:</b> chocolate ganache & coffee buttercream	
<b>Ube &amp; coconut mousse:</b> salted coconut cream & marshmallow	
<b>Tiramisu:</b> ladyfinger biscuits, espresso, mascarpone and cocoa	
<b>Banana chocolate mousse:</b> banana purée & pistachio praline	
<b>Panna cotta:</b> coconut gelee, pineapple & mint compote	
<b>Chocolate &amp; hazelnut brownie:</b> passion fruit pastille	
<b>Choux pastry:</b> vanilla crème diplomat, butterscotch	
<b>Basque cheesecake:</b> with mixed berry compote	
<b>Raspberry chocolate tart:</b> pistachio praline	
<b>Mocha hazelnut cake:</b> chocolate crèmeux	
<b>Green tea gateau:</b> passion fruit gelee	



## Homemade Italian Gelato

<b>Flavors on availability</b> 1 scoop	160
Complimentary gelato toppings:	
<ul style="list-style-type: none"> <li>• Candied nuts</li> <li>• Cocoa soil</li> <li>• Marshmallows</li> <li>• Sprinkles</li> </ul>	



# Beverage LIST

## Coffee

Americano	170
Espresso	190
Macchiato	190
Cappuccino	280
Latte	280
Flat white	280
Irish coffee	390

ADD - ONS | PHP 70

- Caramel syrup
- Chocolate syrup
- Hazelnut syrup
- Vanilla syrup

## Hot Selection

Chamomile tea	160
Green tea	160
Peppermint tea	160
Earl Grey tea	160
English Breakfast tea	160
Matcha Green tea	190
Hot Chocolate	190
Hot Milk	190

<b>FRUIT BLENDS</b>	360
Cucumber mint, mango lychee, mango and pineapple mint	

<b>FRESH LEMON COOLERS</b>	280
Lemon watermelon, lemon mango, lemon lychee, lemon ginger, lemon cucumber	

<b>ICED TEAS</b>	270
Lemon-ginger, pandan-lemongrass, moon fruit apple, watermelon-chamomile, peppermint-caramel, homemade frozen iced tea	

<b>FRUIT JUICES</b>	
Fresh	330
Chilled	210

<b>SODA AND TONIC</b>	
Stanford Shaw fresh ginger ale	470
Coke (Regular, light, zero)	200
Sprite, Royal	200
Schweppes soda and tonic	200

<b>WATER</b>	
Ferrarelle, sparkling (750ml)	730
Still, Evian (750ml)	640
San Pellegrino, sparkling (450ml)	490

## Classic Cocktails by The Lind

<b>DAIQUIRI</b>	380
Bacardi White, lime, syrup	

<b>MAI TAI</b>	400
Bacardi White, Myers's Rum, Cointreau, orgeat, lime	

<b>MOJITO</b>	530
Bacardi White, lime, mint, soda, syrup	

<b>BLOOD AND SAND</b>	550
Dewar's, sweet vermouth, Heering cherry liqueur, orange	

<b>THE LIND MULE</b>	580
Belvedere Vodka, amaretto, homemade ginger beer, lime	

<b>INFINITY SOUR</b>	660
Hennessy V.S, Myers's Rum, lemon, egg white, syrup	

## Pinoy Street Cocktails

<b>LANGKA RHUMMA</b>	360
Dark rum, orgeat, bitters, langka, lemongrass, lime, egg white	

<b>BUTCHI MARTINI</b>	400
Vodka, Tia Maria, Frangelico, calamansi nectar, infused honey	

<b>PICO COLLINS</b>	530
Vodka, St. Germain, mango, lime, vanilla, soda	

<b>KANTO HALAYA</b>	540
Ube liqueur, salted caramel, vodka, cashew nuts	

<b>SORBETES 1898</b>	590
Gin, Cointreau, balsamic reduction, vanilla ice cream	

<b>LA PRESA SLUSH</b>	600
White rum, Disaronno, lychee, strawberry purée	

<b>LAMI-LAMIHAN</b>	760
Ube liqueur, rum, coconut milk, pinipig	

<b>UBE MACAPUNO</b>	810
Ube liqueur, coconut rum, coconut milk, fresh milk, pinipig	

## Gin & Tonic

<b>BOMBAY</b>	500
Orange, peppercorn, Fever-Tree tonic	

<b>TANQUERAY</b>	500
Lime, calamansi, Fever-Tree tonic	

<b>AGIMAT</b>	600
Orange, peppercorn, Fever-Tree tonic	

<b>WHITLEY NEIL ORIGINAL</b>	550
Lime, thyme, Fever-Tree tonic	

<b>WHITLEY NEIL BLOOD &amp; ORANGE</b>	600
Lime, cucumber, Fever-Tree tonic	

<b>HENDRICKS</b>	860
Lime, cucumber, Fever-Tree tonic	

# Spirits and Liqueur 370 ml

## VODKA

Absolut (Blue, Citron, Kurant, Mandarin)	320
Smirnoff	320
Stolichnaya	320
Kanto Salted Caramel	360
Grey Goose	620
Belvedere	620

## GIN

Bombay Sapphire	280
Tanqueray	280
Agimat	530
Hendricks	600

## RUM

Myers's Dark	280
Captain Morgan	280
Havana Club Silver	310
Bacardi 151	440

## BRANDY

Fundador	310
Carlos I	380

## COGNAC

Hennessy V.S	610
Hennessy VSOP	1,200
Hennessy XO	3,700
Rémy Martin VSOP	1,200
Rémy Martin XO	2,600

## TEQUILA

Jose Cuervo (Gold, Silver)	320
1800 (Reposado, Silver)	320
Patrón XO Café	320
Patrón (Reposado, Silver)	500
Patrón Añejo	500

## WHISKEY

### BOURBON

Wild Turkey	330
Jim Beam	330
Jack Daniel's	440

### CANADIAN

Canadian Club	330
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### MALT

Glenfiddich 12 years	770
Glenlivet 18 years	770
Macallan 12 years	1,900
Glenmorangie 18 years	2,800

### SCOTCH

Johnnie Walker Black	400
Chivas Regal 12 years	400
J&B Rare	400
Dewars	500
Royal Salute 21 years	1,500
Johnnie Walker Blue	1,600

### IRISH

John Jameson	310
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## LIQUEURS

Amaretto Disaronno	310
Baileys	310
Drambuie	310
Frangelico	310
Kahlúa	310
Jägermeister	310
Luxardo Limoncello	310
Midori	310
Sambuca	310
Southern Comfort	310
Tia Maria	310

Grand Marnier	360
Midori	360
Cointreau	360
Ube Cream	440

## APÉRITIF AND DIGESTIF

Campari	260
Busnel Calvados	260
Amaro Averna	260
Martini (Dry, Bianco, Rosso)	260
Fernet-Branca	260

## PORT AND SHERRY

Dow's Fine Tawny Port	490
Tío Pepe	490

## GRAPPA

Grappa del Petrarca	490
Grappa di Moscato	620

# Beers

## LOCAL

San Miguel Pale Pilsen	210
San Miguel Light	250

## INTERNATIONAL

Corona	420
Heineken	400
Heineken 0.0	490
Stella Artois	580
Peroni	580

## CRAFT

Crazy Carabao Pilsner	550
Crazy Carabao Pale Ale	550
Crazy Carabao IPA	580