

COCKTAILS

Any cocktail variation may also be made upon request.

SIGNATURES 15

Eastside

Saigon Baigur Gin, Thai Basil, Lime,
Lemongrass, Chartreuse Verte

Lychee Margarita

Elemental Tequila, St. Germain,
Yuzu Sake, Lychee, Lime

Bloody Sage

Four Pillars Gin, Blood Orange,
Sage, Lemongrass, Lime

Calamansi Sour

Redemption Bourbon, Calamansi,
Lemon, Egg white, Bitters

Rhubarb Mezcal Sour

Yuu Baal Mezcal, Cointreau, Rhubarb,
Lemon, Egg white, Bitters

Rum Negroni

Companero Extra Anejo Rum,
Washington Amaro, Antica Formula
Vermouth, Orange

Oolong High

Mandarin Sake, Oolong Tea Cordial,
Cointreau, Schôchû, Lemon

Carajillo

Redemption Rye, Pineapple, Licor 43,
Mette Cafe, Jefferson Amaro, Espresso

Calamansi Mule

Saigon Baigur Gin, Calamansi,
Ginger, Lime

Egu

Eau de Vie Poire Williams, Violette,
Cointreau, Lemon, Tonic

MOCKTAILS 10

Derby**Yuzu Mojito****Blueberry Hibiscus****Calamansi Fizz**

HOUSE GT

<i>Four Pillars 41.8%</i>	12
<i>Navy Strength 58.8%</i>	13
<i>Saigon Baigur 43%</i>	14
<i>Puerto de Indias Strawberry Gin 37,5%</i>	10
<i>Puerto de Indias Pure Black Gin 38%</i>	12

BEERS

Estrella Damm Lager 8,5

Daura Damm ^G 8,5

Nomada Petricor IPA 9,5

Kimito Brewing Archipelago Pale Ale 9,5

Kimito Brewing Mandarina Wehnä 9,5

Malmgård Apple Cider 8,5



SETS 49

CLASSIC
Croquette
Seared Scallop
Timppa's Pork Ribs

VEGAN
Marinated Olives
Eggplant Tostadas
Lumpia

SPECIAL
Jamon Bellota Platter
Fried Oysters (2 pcs)
Gambas
celiac-friendly

*Choose your main**
Choose your side
Choose your dessert

Wine experience 30
*Lobster +10

SHORT ORDERS

ALBONDIGAS ^{L,G} Angus ground beef, cucumber yogurt, chervil	8
EGGPLANT TOSTADAS ^{G*,V} Baby eggplant, tofu sobrasada, almond	9
JAMON BELLOTA PLATTER ^{L,G} Cold meat cuts, compressed melon, balsamic vinegar	9
SALCICCIA ^{L,G} Jalapeño-Cheddar sausage, Mojo Rojo	9
PULPO ^{L,G*} Grilled octopus, burnt coconut sauce	12
FRIED OYSTER (4 pcs) ^{L,G} Spiced mayonnaise, calamansi gelatin	12 +3/piece
HUEVOS ROTOS ^{L,G} Minced sobrasada sausage, beans, potato allumets, 65°C egg, onion, garlic	8
CRAB AND EGG ^{L,G} Creamy egg dip	9
TIMPPA'S PORK RIBS ^{L,G*} Iberico pork, yellow raddish pickles	12/16
CROQUETTAS (4 pcs) Manchego-truffle, kimchi mayonnaise	12 +3/piece
TOFU SISIG ^{G*,L,V} Shiitake mushroom, tofu, sisig sauce	11
CALLOS ^L Beef cheek, callos sofrito, chickpea, chives, flat bread	12

Please let your server know of any allergies

G* - Glutenfree, if soy sauce is ok | G - Gluten-free

L - Lactose-free | V- Vegan

TUNA CARPACCIO ^{L,G*} Wasabi-citrus dressing, avocado puree	11
GRILLED SQUID ^{L,G*} Eggplant puree, salsa, soy-calamansi	9
SEARED SCALLOPS ^{L,G} Lemon kosho, artichoke chips	10
LUMPIA ^{G,V} Savoy cabbage, roasted almond, kare spread	9
GAMBAS ^{L,G} Prawns, garlic, chili, prawn oil, white wine	12
HAMACHI KILAWIN ^{L,G} Hamachi, preserved jalapeno, kilawin dressing	10



MARINATED OLIVES ^{G,V}
Campesino, chupadodos, manzanilla
 4 |

PAN DE SAL ^V
House bread
 3 |

MAINS

GINATAAN ^{G*,V}	22
Butternut squash, beetroot, spinach, X.O. sauce, artichoke chips	
POBRE FRIED CHICKEN 2.0 ^{L,G*}	25
Hang-dried half chicken, ginger chive oil, caramel szechuan, pickled cucumber	
SEABASS ^{L,G}	25
Fennel-tomato salad, Mojo verde	
BEEF ILUSTRADO ^{L,G}	24
Skirt steak, thai basil-tomato salad, chimichuri, toasted rice powder	
LAMB SHANK ^L	25
Sous vide lamb shank, lamb monte, herb crust	
SEAFOOD ADOBO ^{L,G}	24
Prawns, mussels, & octopus, rainbow trout in adobo broth	
LOBSTER PANCIT ^L	35
Lobster tail, noodles, cured egg yolk, tofu	

SIDES

PATATAS KALDERETA ^{G,V}	5
FRIED CAULIFLOWER ^{G,V}	5
HONEY ROASTED VEGETABLES ^{G,V}	5
TOMATO TAMARIND SALAD ^{G,V}	5
NOT SO PLAIN RICE ^{G,V}	5
X.O. sauce, anatto oil	
GRILLED CORN ^{G,V}	2,5

ARROZ Y PAELLA

SQUID INK ARROZ ^L	22
Marisco sofrito with squid ink, cuttle fish, octopus, prawns, katsobushi, saffron aioli	
PAELLA CARNE ^{L,G*}	24
Filipino-styled paella with callos sofrito, Skirt steak, truffle aioli	
PAELLA SETAS ^{L,G,V}	22
Filipino-styled paella with seasonal mushrooms, saffron aioli	

DESSERTS

CALAMANSI	9
Calamansi sphere, white chocolate crumble, pistachio, granita	
BLACK FOREST ^{G,L,V}	8
Chocolate mousse with cherry sorbet, whipped cream	

VARIETY OF CHEESES

**please ask our servers regarding dessert wines.* 15



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Jamon = Spain | Chicken = Finland | Seafood = Spain | Beef = Finland

Lamb = Ireland | Seabass = Spain | Hamachi = Denmark/Holland