



ALL DAY DINING MENU



Tapas x Pintxos

ESPUMA CON HUEVO TAPAS 340

Potato foam with pasteurized egg yolk, beef jus, seared mushrooms, and turnip

SALPICAO DE VACA 320

Seared beef sirloin with lemon rind

SCALLOP CEVICHE TAPAS 320

Raw scallops with sweet and sour milk vinaigrette, basil oil, and flaked sea salt

SALMÓN CON TÁRTARA 310

Caper Torched salmon with caper and pickle dressing, served on toasted bread

ARENQUE CON BARBACOA PINTXOS 300

Fresh-from-the-garden local produce wrapped in our Japanese tempura batter, served with our chefs' tartar sauce

ARENQUE CON BERENJENA 300

Torched salt-cured sardines with grilled eggplant, yogurt sauce, and locally-foraged microgreens

CROQUETA DE ARTESANA 300

Handmade croquettes with Spanish chorizo

ENSALADA RUSA CON CALAMAR 290

A Spanish version of a Russian salad, with seared shrimp and foraged microgreens

PESCADO CURADO SKEWER 280

Cured Spanish mackerel in salt, with olives and guindillas

PATATAS BRAVAS 260

Fried potatoes with paprika based sauce

Appetizers

KINILAW DE NEGROS 320

A local delicacy made with local vinegar and coconut milk mixed with freshly-caught Tanigue, onion, cucumber, tomatoes, and salted egg

CHICHARON BULAKLAK 280

Twice-cooked pork flowers, served with our homemade Sinamakan

Salad

WALDORF SALAD 300

Lettuce, berries, and nuts

Sandwiches

MANAMI CHEESEBURGER 380

Angus beef patty, two slices of cheese, onion, pickles, tomatoes, lettuce, and our house aioli

G.B.D. CHICKEN SANDWICH 280

Chicken fillet and cabbage coleslaw, in batuan aioli and brioche bun

Pasta

SEAFOOD PASTA 300

Greenshell clams, Chorizo de Bilbao, onion, garlic

PASTA SARDINIA 280

Spanish Sardines, onion, garlic, tomato, chili flakes

Chef's Specials

BONELESS CHICKEN INASAL 650

Bacolod's world-famous inasal, marinated in our own special inasal marinade local ingredients, drenched in potato starch, and fried perfectly; and served with scallion, ginger, and garlic oil

PORK BELLY ADOBO 380

Pork Belly, slow-braised in our adobo spices, crispy pan-seared, served with a side of patatas aioli

SMOKED IBERICO TOMAHAWK PORK LOIN 350

Smoked Tomahawk pork loin, seared with our Spanish dry rub, served with patatas aioli, and our Calabrian chili butter

Sides

HOUSE FRIES 120

POTATO CHIPS 120

FRIED JAVA 70

GARLIC RICE 60

PLAIN RICE 50

Water and Sodas

SAN PELLEGRINO	320
SODA WATER	220
TONIC WATER	220
SUMMIT WATER 1L	235
SUMMIT WATER 330ML	140
GINGER ALE	140
ASSORTED SODA	99

Chilled Juices

DALANDAN	180
CALAMANSI	180
ORANGE	180

Fresh Juice and Shakes

RIPE MANGO	280
BANANA	220
PINEAPPLE	220
TUBO (SUGARCANE)	220
WATERMELON	220

Flavored Brew

SMIRNOFF MULE	220
SAN MIGUEL APPLE	180
SAN MIGUEL LIGHT	180
SAN MIGUEL PALE	170

International Brew

CORONA	445
HEINEKEN	345

The Classics

NEGRONI	425
Gin, vermouth, bitters	

MARGARITA	395
Tequila, Cointreau, calamansi or lychee	

CAIPIRINHA	395
Cachaça, lime, sugar	

AMARETTO WHISKEY	395
Amaretto, bourbon whiskey, simple syrup, egg white foam	

AMARETTO SOUR	325
Amaretto, lemon juice, sugar syrup, egg white foam	

GIN TONIC	370
Gin, tonic water	

PIÑA COLADA	365
Rum, coconut cream, Cointreau, pineapple juice	

Manami Signature

LINGAW SANGRIA	395
Pineapple, lime juice, sugarcane, orange juice	

MANAMI MOJITO	365
Choice of mango or classic. White rum, mint, lime, sugarcane juice	

LAS OLAS	365
Cointreau, lime, calamansi, blue curaçao, tequila, sugarcane	

TUBO RUM TIKI	365
Don Papa Rum, sugarcane, orange, pineapple, ginger, cucumber, sea salt	

SPIRITS

Tequila



CLASE AZUL TEQUILA	2,250	26,500
DON JULIO	600	26,500
PATRÓN SILVER	650	13,500
PATRÓN AÑEJO	600	12,500
JOSE CUERVO REPOSADO	350	3,500

Gin



HENDRICK'S GIN	550	8,300
NORDÉS GIN	550	8,150
BOMBAY SAPPHIRE	350	4,450
TANQUERAY	350	4,250

Rum



RON ZACAPA	600	10,500
DON PAPA RUM	500	8,000
JEWEL OF RUSSIA BERRY	500	5,850
RUSSIAN STANDARD BERRY	300	2,550
BACARDÍ SILVER	300	2,450

SPIRITS

Whiskey



MACALLAN 18 YEAR OLD	3,450	55,000
MACALLAN 12 YEAR OLD	950	14,000
JOHNNIE WALKER BLUE	1,750	20,000
JOHNNIE WALKER BLACK	350	4,500
GLENFIDDICH 18 YEAR OLD	750	12,000
GLENFIDDICH 12 YEAR OLD	550	8,000
JACK DANIEL'S	350	6,180
MAKER'S MARK	350	3,850

Vodka



BELVEDERE	500	2,550
ABSOLUT BLUE	300	3,120
STOLICHNAYA	500	2,820
GREY GOOSE	300	2,550

Liqueurs

ANIS DEL MONO	600
COINTREAU	450
AMARRETO	350
SAMBUCA	350
BAILEYS	300
KAHLUA	350
JÄGERMEISTER	300

Prices are subject to service charge and prevailing taxes.