

All Day Breakfast

LONGGANISA

P255.00

Aklan's premium local sausage served with garlic rice and egg

BEEF TAPA

P285.00

Our own special marinated local beef tenderloin served with garlic rice and egg

DAING NA BANGUS

P265.00

Butterfly of milkfish with our special marinade served with garlic rice and egg

CLASSIC PANCAKE (V)

P190.00

Drizzled with maple syrup

CHOCOLATE CHIP PANCAKE (V) P205.00

Drizzled with chocolate sauce

CONTINENTAL (V)

P265.00

2 slices of toasted bread, 2 eggs, butter, jam & sliced fruit



Rice Bowl

GRILLED PORK WITH PAKBET RICE

P290.00

House marinated pork belly, grilled, served with mixed local vegetables & rice cooked in shrimp paste

BBQ CHICKEN

P275.00

Quarter sliced grilled chicken, inhouse special marinade served with our flavorful java rice

PORK ADOBO

P270.00

Tender pork braised in adobo sauce served with Ilonggo style atsuede rice & topped with golden boiled egg

BICOL EXPRESS

P275.00

Tender sliced pork and local beans slowly cooked in coconut milk and chillies

KOREAN BEEF BOWL

P305.00

Korean marinated beef fillets with vegetables, fried egg & a hint of gojuchang

BUDDHA BOWL (V)

P265.00

Tofu & vegetables topped with candied nuts and served on rice infused with red coconut curry



Proudly Local

(for 2-3 pax)



CHICKEN HALANG HALANG P330.00

A local chicken dish of coconut milk, chillies, green papaya & lemongrass most commonly found in the southern Visayan parts of the country

PORK LIEMPO P335.00

Pork belly marinated in soy sauce, garlic and herbs & grilled to perfection,

CRISPY CHILI CHICKEN P335.00

Crispy strips of chicken, shredded vegetables in a tangy, spicy sauce

PEPPER BEEF P400.00

Strips of beef tenderloin stir-fried with onions in a savory pepper sauce

STIR FRIED NOODLES (V) P230.00

Egg noodles cooked with our own special sauce in a traditional wok

STIR FRIED VEGETABLES (V) P240.00

Locally sourced seasonal varieties of leafy and root vegetables cooked with garlic & sweet soy

GISING GISING (V) P275.00

A spicy vegetable dish of Nueva Ecija & Pampanga, Chopped winged beans, string beans, tofu & coconut milk spiced with chillies, garlic & onion



BEEF BULALO P405.00

Our own rendition of the popular beef shank dish with leafy vegetables, corn & aromatic broth. A Pinoy favorite!

SISIG PAMPANGUENA P385.00 PORK BANGUS P330.00

Traditional kapampangan dish of grilled pork or shredded milkfish (bangus), fresh onions, chillies & local seasonings

SIZZLING SQUID P230.00

Locally caught squid cooked with chili and aromatic spices, served on a sizzling hot plate



Beyond Borders



THE COVE BURGER

P280.00

Pure beef patty, cove special sauce, American cheese, fresh vegetables and a side of french fries

CHICKEN FILET BURGER

P260.00

Chicken breast, special sauce, fresh vegetables and a side of french fries

SPAGHETTI AGLIO E OLIO WITH TUYO FLAKES P235.00

Spaghetti cooked al dente and tossed with fresh garlic, olive oil & salted dried fish

THE COVE PIZZA (10 INCH)

Margherita (v) - cheese, tomato and basil

P290.00

Hawaiian - cheese, tomato, chorizo and pineapple

P355.00

Chorizo - cheese, tomato, chorizo

P345.00



PASTA BOLOGNESE

P295.00

Pasta cooked al dente and mixed with a rich Italian beef, tomato & herb sauce

PASTA ALFREDO WITH GRILLED CHICKEN

Solo

P285.00

Family

P495.00

Pasta cooked al dente and mixed with a cream sauce and topped with grilled chicken

QUESADILLAS

Chicken

P370.00

Beef

P380.00

With mozzarella, pomodoro tomato sauce and wrapped in homemade tortilla. Served with mango pico de gallo



Snacks & Bites

CHICKEN WINGS

Classic - served with roasted garlic aioli
Buffalo - hot & spicy

P240.00
P255.00

CALAMARES FRITTI

Crispy fried squid with toasted garlic sauce

P205.00

LUMPIANG SHANGHAI

Minced pork spring roll served with sweet chilli sauce

P195.00

CHEESE FRITTERS (V)

Served with a pomodoro sauce

P170.00

FRENCH FRIES (V)

P120.00

TOASTED ALAMANG

Sundried krill lightly toasted

P120.00



Extras

PLAIN RICE

P35.00

GARLIC RICE

P45.00

JAVA RICE

P55.00



Dessert

CHOCOLATE SUNDAE

P175.00

A scoop of chocolate & a scoop of vanilla ice cream served on a bed of crumbled brownies with the works!

TURON A LA MODE

P190.00

Banana spring roll served with a scoop of vanilla ice cream & drizzled with chocolate syrup

CHOCOLATE CAKE

P155.00

A slice of rich, decadent, moist chocolate cake

FRESH FRUIT PLATTER

P320.00

A selection of locally sourced fresh fruit





ME NU

FRESH SHAKES

MANGO	135	WATERMELON	115
BANANA	115	AVOCADO (SEASONAL)	135
BANANA CHOCOLATE	135	PINEAPPLE (SEASONAL)	130
CHOCOLATE	125		

FRESH JUICES

Glass/Jug

Glass

CALAMANSI	110/320	MANGO	135
CUCUMBER CRUSH	110/320	WATERMELON	115

SODA

12oz/1 Ltr

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COKE	40/90	SPRITE	40/90
ICED TEA	45/110	LEMONADE	45/110

COFFEE

BREWED COFFEE	80	AMERICANO	110
ESPRESSO	105	LATTE	120
CAPPUCCINO	120	CAFE MOCHA	140
HOT CHOCO	100		

SERVICE CHARGE IS NOT INCLUDED



ME NU

BEER

Bottle/Bucket

SAN MIGUEL LIGHT

70/400

SAN MIGUEL PILSEN

60/340

SAN MIGUEL APPLE

70/400

STALLION

70/400

SPIRITS/WINE

Shot/Bottle

VODKA

60/600

TANDUAY RUM

50/450

TEQUILA GOLD

80/900

BALLANTINES WHISKY

160/1980

YELLOWTAIL MERLOT

/1280

GILBEYS GIN

80/750

FUNDADOR

105/1280

TEQUILA SILVER

65/750

J&B WHISKY

160/1980

YELLOWTAIL MOSCATO

/1280

COCKTAILS

Glass/Pitcher

SCREWDRIVER

120/550

RUM & COKE

120/550

CAIPIROSCA

130

CAIPIRINIA

130

FLAVORED MARGARITA
mango, banana or watermelon

140

COSMOPOLITAN

130

SEX ON THE BEACH

130

MAI TAI

130

WHITE RUSSIAN

150

ZOMBIE

130

Glass/Tower

L. ISLAND ICED TEA

170/1200

WENG WENG

170/1200

ADIOS

170/1200

CLASSIC MARGARITA

130

FROZEN MARGARITA

140

TEQUILA SUNRISE

130

LYCHEE MARTINI

150

BLACK RUSSIAN

150

KAMIKAZE

130

SERVICE CHARGE IS NOT INCLUDED