

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 atsuete 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

PORK P385.00
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 TUVO 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	P240.00
Buffalo - hot & spicy	P255.00



CALAMARES FRITTI

Crispy fried squid with toasted garlic sauce	P205.00
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LUMPIANG SHANGHAI

Minced pork spring roll served with sweet chilli sauce	P195.00
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CHEESE FRITTERS (V)

Served with a pomodoro sauce	P170.00
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FRENCH FRIES (V)

	P120.00
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TOASTED ALAMANG

Sundried krill lightly toasted	P120.00
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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
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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		12oz/1 Ltr
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
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BEER

Bottle/Bucket

Bottle/Bucket

SAN MIGUEL LIGHT

70/400

SAN MIGUEL APPLE

70/400

SAN MIGUEL PILSEN

60/340

STALLION

70/400

SPIRITS/WINE

Shot/Bottle

Shot/Bottle

VODKA

60/600

GILBEYS GIN

80/750

TANDUAY RUM

50/450

FUNDADOR

105/1280

TEQUILA GOLD

80/900

TEQUILA SILVER

65/750

BALLANTINES WHISKY

160/1980

J&B WHISKY

160/1980

YELLOWTAIL MERLOT

/1280

YELLOWTAIL MOSCATO

/1280

COCKTAILS

Glass/Pitcher

Glass/Tower

SCREWDRIVER

120/550

L. ISLAND ICED TEA

170/1200

RUM & COKE

120/550

WENG WENG

170/1200

CAIPIROSCA

130

ADIOS

170/1200

CAPIRINIA

130

CLASSIC MARGARITA

130

FLAVORED MARGARITA
mango, banana or watermelon

140

FROZEN MARGARITA

140

COSMOPOLITAN

130

TEQUILA SUNRISE

130

SEX ON THE BEACH

130

LYCHEE MARTINI

150

MAI TAI

130

BLACK RUSSIAN

150

WHITE RUSSIAN

150

KAMIKAZE

130

ZOMBIE

130

SERVICE CHARGE IS NOT INCLUDED