

PIZZAS

(L) (G)

MARGARITA _____ \$7,500

Tomato sauce, mozzarella, basil.

PEPPERONI & CHEESE _____ \$8,500

Tomato sauce, pepperoni, mozzarella.

SAMARA _____ \$9,000

Tomato sauce, pineapple, prosciutto, arugula, chili.

Specialty **PIZZAS**

(L) (G)

BURRATA (V) _____ \$8,000

Tomato sauce, basil, olive oil.

CARBONARA _____ \$8,500

Parmesan, white sauce, bacon, black pepper, egg yolk.

CHEESY TRUFFLE (V) _____ \$8,500

Mushrooms, white sauce, truffle oil.

ABIERTO _____ \$9,000

Mozzarella, arugula, prosciutto, confit tomatoes, hot honey.

MORTADELLA (N) _____ \$9,000

Pesto, mozzarella, mortadella, burrata, pistachios.

CHEESEBURGER _____ \$9,500

Tomato sauce, ground beef, dill pickles, onions, secret sauce, romaine.

MARISCOS _____ \$9,900

Spinach pesto sauce, roasted garlic, shrimps, octopus, mussels.

S **NACKS TO SHARE** (V)

CHOOSE 1 PICK AND 1 DIP : **MAKE YOUR SNACK!**

PICKS:

- Plantain chips
- Flat dough (G)
- Nachos
- Organic vegetables
- Yuca chips
- Olives

DIPS:

- Hummus
- Guacamole
- Labneh za'taar spinach
- Pico de gallo
- Yogurt, chili crunch, dill

\$6,500

Add any +\$2,500 (each)

ALLERGENS _____ (L) LACTOSE (G) GLUTEN (N) NUTS (V) VEGETARIAN (V) VEGAN

SOPAS | SALADS | RAW

ADD ON > SHRIMPS +\$5,000

RAW TUNA +\$3,500

CUCUMBER CHILLED SOUP (L) (G) ————— \$5,500

Herbs croutons.

CEASAR SALAD (L) (G) ————— \$6,500

Lettuce, parmesan, crunchy chickpeas, bacon, roasted panko.

AVOCADO-YUZU TARTAR (G) (V) ————— \$7,500

Shallots, crispy red quinoa.

CHEF'S SALAD (N) (V) (V) ————— \$7,500

Lettuce, almonds, cucumber, kalamata olive, pico de gallo, red beets, mint, bell peppers, onions, hummus, quinoa.

FINGER FOOD**WATERMELON CON TEQUILA** (V) ————— \$4,900

Lime and sea salt.

GRILLED PINEAPPLE (V) ————— \$6,000

Tajin, yogurt sauce.

NIKOA'S WINGS (N) ————— \$6,900

Tender chicken wings, dressed with sweet spicy garlic sauce and peanuts.

TACOS ————— \$8,000

Pulled pork or shrimps, pico de gallo, avocado, pickles red onion, pineapple.

OUR GREEK SALAD (L) (V) ————— \$8,000

Watermelon, cucumber, red onions, tomato, feta cheese, olives.

NIKOA'S CEVICHE ————— \$8,500

Fresh fish of the day, coconut milk, lime juice, cilantro, avocado, maracuya, bell peppers, red onions, plantain strips.

TUNA POKE BOWL ————— \$10,900

Mango, sesame crusted avocado, seasoned rice, cucumber, spicy mayo, eel sauce, ginger, wakame.

NACHOS (L) ————— \$6,800

Crispy tortilla chips, seasoned ground beef, melted cheese, pico de gallo and spicy sriracha mayo

HAMBURGER (L) (G) ————— \$9,000

Caramelized onions, cheese, jalapeno aioli, pickles, lettuce and french fries

GRILLED FISH SANDWICH (L) (G) ————— \$10,500

Coleslaw, avocado, spicy mayo and fries.

MAIN COURSE**PASTA JARDINERA** (G) (V) ————— \$8,900

Pasta tossed with: broccoli, bell peppers, zucchini and pesto sauce.

FISH AND CHIP (L) (G) ————— \$9,000

Crispy battered fish served with golden fries and tartar sauce.

GRILLED OCTOPUS ————— \$9,800

Chickpea puree, grilled bell peppers, tomato, herbs.

GRILLED FISH ————— \$11,500

Olive oil, roasted lemon, vegetable of the day, green rice and chimichurri.

SIDES**GREEN RICE** (V) (V) ————— \$4,000

Rice, cilantro, avocado, spinach, jalapeno and garlic.

FRENCH FRIES (V) (V) ————— \$3,700

Truffle sea salt.

ROASTED CARROTS (L) (V) ————— \$3,700

Labneh, parsley, pepitas.

POUTINE (L) ————— \$3,700

French fries, gravy and cheese.

MUSHROOM RISOTTO (L) (V) ————— \$11,900

Burrata, truffle oil.

WHOLE FRIED SNAPPER ————— \$12,500

Roasted lemon, pickled red onions, zucchini and squash.

GAMBERI PASTA (G) ————— \$14,500

Shrimps, cherry tomatoes, garlic and olives spaghetti.

STEAK FRITES ————— \$18,500

Black pepper sauce.

DESSERTS (V)

Any@ \$4,500

PINEAPPLE SPLIT (L)**HAZELNUT CHOCOLATE PIZZA VANILLA ICE CREAM**

(L) (G) (N)

FRUITS PLATTER (V)**LIME PASSION PIE** (L) (G)**SORBET** (V) ————— \$3,500

R E D

TRIO Premium Blend Merlot-Carmenere-Cabernet <small>CHILE</small>	\$17,500
MASI Valpolicella Classico DOC <small>ITALY</small>	\$19,000
Beringer California Merlot <small>USA</small>	\$22,500
RedTree Pinot Noir <small>UNITED STATES</small>	\$24,000
Elite La Celia Malbec <small>ARGENTINA</small>	\$24,000
ENATE Tempranillo <small>SPAIN</small>	\$25,500
Paso a Paso Tempranillo <small>SPAIN</small>	\$26,500
Altaland Cabernet Sauvignon <small>ARGENTINA</small>	\$27,000
Casillero Reserva Especial Cabernet Sauvignon <small>CHILE</small>	\$27,000
Luigi Bosca Pinot Noir <small>ARGENTINA</small>	\$29,000
M. Chapoutier Belleruche Côtes Du Rhône <small>FRANCE</small>	\$29,500
Cecchi Chianti Classico <small>ITALY</small>	\$32,500
Rodney Strong Cabernet Sauvignon <small>UNITED STATES</small>	\$43,500
Louis Latour Pinot Noir Bourgogne <small>FRANCE</small>	\$44,000
Masi Brolo Di Campofiorin <small>ITALY</small>	\$45,000
Marques de Caceres Gran Reserva <small>SPAIN</small>	\$46,000
Ruffino Riserva Ducale Chianti Classico Oro <small>ITALY</small>	\$48,500
B&G Chateaneuf du Pape <small>FRANCE</small>	\$78,000
Masi Costasera Amarone <small>ITALY</small>	\$94,000
Don Melchor Cabernet Sauvignon <small>CHILE</small>	\$151,000

R E D

Masi Valpolicella Classico Doc <small>ITALY</small>	\$4,300
RedTree, Pinot Noir <small>UNITED STATES</small>	\$4,900
Altaland Cabernet Sauvignon <small>ARGENTINA</small>	\$6,000
M. Chapoutier Belleruche Côtes Du Rhône <small>FRANCE</small>	\$6,800

W H I T E

Morning Fog, Wente Chardonnay <small>UNITED STATES</small>	\$4,800
Leyda Reserva Sauvignon Blanc <small>CHILE</small>	\$5,400
Ruffino Lumina Pinot Grigio <small>ITALY</small>	\$6,800

W H I T E

Trivento White Malbec <small>ARGENTINA</small>	\$18,500
Beringer Pinot Grigio <small>UNITED STATES</small>	\$22,500
Morning Fog Wente Chardonnay <small>UNITED STATES</small>	\$22,500
Leyda Reserva Sauvignon Blanc <small>CHILE</small>	\$23,000
Casillero Reserva Especial Sauvignon Blanco <small>CHILE</small>	\$27,000
Ruffino Lumina Pinot Grigio <small>ITALY</small>	\$27,500
Martin Codax Albariño D.O. Rias Bajas <small>SPAIN</small>	\$28,500

R O S É

Frontera Rose <small>CHILE</small>	\$18,500
Beringer White Zinfandel <small>UNITED STATES</small>	\$22,500
Marqués de Cáseres Rosado <small>SPAIN</small>	\$22,500
Adobe Rose <small>CHILE</small>	\$22,500
Languedoc AOP Cote des Roses Rosé <small>FRANCE</small>	\$24,000

SPARKLING WINE & CHAMPAGNE

Navarro Correas Extra Brut Piccolo 187ML <small>ARGENTINA</small>	\$7,900
Mon-Basart Brut <small>SPAIN</small>	\$11,500
Prosecco Maschio Extra Dry <small>FRANCE</small>	\$19,000
Ruffino Prosecco <small>FRANCE</small>	\$24,000
Moet & Chandon Brut Imperial <small>FRANCE</small>	\$83,000
Moet & Chandon Rosé Impérial <small>FRANCE</small>	\$110,000

BY THE *Glass*

R O S É

Adobe Rose <small>CHILE</small>	\$5,300
Languedoc AOP Cote des Roses Rosé <small>FRANCE</small>	\$6,000

SPARKLING WINE & CHAMPAGNE

Mon-Basart Brut <small>SPAIN</small>	\$2,900
Prosecco Maschio Extra Dry <small>ITALY</small>	\$5,500
Ruffino Prosecco <small>ITALY</small>	\$5,900

**SPECIALTY
 COCKTAILS**

PURA VIDA	—————	₱5,000
Cacique, passion fruit, orange juice, grenadine.		
EXOTIC CAIPITIKA	—————	₱5,000
Cacique citric mix infusion and cas fruit juice.		
SMOKED CASITIKO	—————	₱5,000
Smoked rosemary, cacique, lime juice, and ginger ale.		
MANGO APEROL SPRITZ	—————	₱6,000
Aperol, frozen mango slush, sparkling wine, soda, orange, basil.		
PASSION FRUIT COCONUT MOJITO	—————	₱6,500
Cacique, passion fruit liqueur, coconut cream, fresh mint, lime, cane sugar, soda.		
COSTA LIBRE	—————	₱7,000
Cacique, Coca-Cola, mandarina.		
NIKOA'S MOSCOW MULE	—————	₱7,800
Vodka, mint, lime, ginger beer, angostura bitter, ginger espuma.		
SPICY CUCUMBER MARGARITA	—————	₱7,000
Tequila blanco, orange liqueur, cucumber, lime, jalapeno, cane sugar, Tajin.		
GINGER CILANTRO G&T	—————	₱9,500
Hendrick's Gin, fresh ginger, cucumber, cilantro, lime, Fever Tree Tonic.		

SPECIALTY SHOTS

CHILIGUARO	—————	₱4,000
Cacique, lime juice, tomato juice, tabasco.		
FUEGO	—————	₱4,000
Tabasco, Malibu, pineapple juice.		
CALIENTE	—————	₱5,000
Tequila, lime, hot sauce, Tajin.		
HAPPY BRITT	—————	₱6,000
Espresso, vodka, Kaluha, simple syrup.		
ANTIDOTE	—————	₱7,000
Syringue shot, cranberry juice, Grand Marnier, vodka, lime.		

MOCKTAILS

NON-ALCOHOLIC

HIBICUS TEA LEMONADE	—————	₱3,900
Hibiscus infusion, lemonade.		
PASSION FRUIT FAUX-JITO	—————	₱4,500
Maracuya, mint, lime, cane sugar, sparkling water.		
FROZEN MANGO	—————	₱4,500
Mango slush, mandarina.		

**CLASSIC
 COCKTAILS**

MOJITO	—————	₱6,500
CAIPIRINHA	—————	₱6,500
DAIQUIRI	—————	₱6,500
CUBA LIBRE	—————	₱6,500
PIÑA COLADA	—————	₱6,500
MAI-TAI	—————	₱6,500
SANGRIA	—————	₱6,500
SCREWDRIVER	—————	₱6,500
OLD FASHIONED	—————	₱6,500
BLACK RUSSIAN	—————	₱6,500
WHITE RUSSIAN	—————	₱6,500
COSMOPOLITAN	—————	₱6,500
SEX ON THE BEACH	—————	₱6,500
WHISKEY SOUR	—————	₱6,500
MANHATTAN	—————	₱6,500
G&T RED BERRIES	—————	₱6,500
G&T JAMAICA	—————	₱6,500
G&T PASSION FRUIT	—————	₱6,500
G&T PEPPERCORNS	—————	₱6,500
MARTINI	—————	₱6,500
EXPRESO MARTINI	—————	₱6,500
TOM COLLINS	—————	₱6,500
MARGARITA	—————	₱6,500
LONG ISLAND ICETE A	—————	₱6,500
NEGRONI	—————	₱6,500
APEROL SPRITZ	—————	₱6,500

NATIONAL **BEERS**

IMPERIAL IMPERIAL CERO BAVARIA GOLD BAVARIA LIGHT PILSEN ₱2,500

INTERNATIONAL **BEERS**

HEINEKEN BUDWEISER MODELO CORONA ₱2,900 STELLA ARTOIS ₱3,900

*C*R A F T *by* P A P A G A Y O B R E W I N G C O .
 B E E R S

OFFSHORE ALE BEACH LAGER PASSION FRUIT ALE TROPICAL IPA ₱3,900
 ABV: **4.5%** ABV: **5.0%** ABV: **5.5%** ABV: **6.2%**

RIMMED GLASS - SUGAR RIM - SALT RIM - TAJIN RIM +₱800

SOFT **DRINKS**

SPRITE GINGER ALE COCA-COLA COCA LIGHT ₱2,200 TONIC | SODA ₱1,500

ACQUA 750ml

HOT TEA

SAN PELLEGRINO ₱5,900 ACQUA PANNA ₱5,400 CHAMOMILE BLACK TEA GREEN TEA ₱1,800
 MINT DIGESTIVE

COFFEES ₱1,800 MILK +₱800

NATURAL JUICES

EXPRESSO AMERICANO LATTE ORANGE GREEN MELON ₱3000
 CAPPUCCINO MOCHACCINO CHOCOLATE PINEAPPLE WATERMELON FRUIT MIX
 ₱2,500