

## Salads & Soups

**Allegro Salad** P 400

A medley of crisp seasonal greens & fruits, topped with fire-grilled chicken & bacon bits

**Binakol** P 800

Native chicken simmered in young coconut water with chayote, lemongrass & ginger. Served in its buko shell.

**Seafood Miso Sinigang** P 480

Searched grouper in tangy miso-tamarind broth with scallops, squid, shrimp, charred vegetables & pickled guava.

**Alugbati Salad ug Dang-git** P 350

Fresh Malabar spinach with garden tomatoes in spiced coconut vinegar dressing. Topped with dried salted fish.

## Appetizers

**Kinilaw sa Biasong** P 700

Fresh tuna ceviche in kaffir lime, coconut cream & cilantro oil. Served with fried banana chips.

**Tinap-anang Kugita** P 400

Slow-smoked tender octopus mixed with tangy green mango & fresh pomelo. Topped with coastal sea grapes.

**Amahong Croquettes** P 450

Traditional crisp-fried potato balls filled with fermented local mussels, garlic, onion & creamy béchamel.

## Bluewater Classics



**Adobo Fried Rice**

Stir-fried soy-citrus rice topped with crisp pork belly. Served with roasted garlic & native sauce.

P 790



**Chicken Inasal Galantina**

Hearty fare! Homemade baked chicken filled with pork, eggs, pickled relish & dried fruits

P 600



**Hinalang**

Grilled seafood & chicken lemongrass skewers, zucchini & carrots on rice noodles. Poured with light spiced coconut broth.

P 800



**Humba ug Budbud Kabog**

An heirloom recipe of braised pork, slow-cooked in soy, anise, peppercorns & banana blossom. Served on a bed of native millet.

P 700

## Mains

**Wagyu Bistek** P 1,800

Oven-baked Wagyu beef rib with citrus-soy glaze. Served with cherry tomatoes, french beans & crispy onions.

**Hand-battered Chicken Tenders** P 600

Crispy chicken breast fillet served with potato fries & dipping sauce

**Grilled Porkchop with Salsa Sinuglaw** P 750

Grilled pork chop seasoned with sugarcane vinegar, lemongrass, garlic & onion. Paired with corn salad & smoky calamansi dressing.

**Sizzling Squid Adobo** P 650

Skillet-seared squid, soy-marinated with chili, red bell peppers & tomatoes

**Managat Inun-unan** P 750

A heritage Visayan dish featuring Mangrove red snapper gently simmered in vinegar & tangy smoked coconut cream sauce

**Lamb Adobo** P 800

Tender lamb, sous vide-cooked & braised in sweet-savory soy sauce. Complemented by creamy garlic confit.

**Sugposoy** (*Sugpo-Pugapo-Kasoy*) P 750

Pan-seared seasoned prawns & grouper roulade. Topped with crab fat & bagoong cashew nut sauce.

**Pancit Bam-i**  P 350

Stir-fry egg-free wheat & glass noodles, seasonal fresh produce & mushrooms. Prepared with savory soy reduction & vegetable stock.

**Eggplant Moussaka**  P 350

Layered roasted eggplant & rich lentil ragù. Finished with creamy plant-based béchamel.

**Lugaw na Adlai ug Crispy Fish Skin** P 890

Nourishing gluten-free rice porridge topped with fish skin crackling & parmesan cheese

# Sandwiches

## Allegro Classic Burger P 740

Flame-grilled premium beef patty layered with mozzarella, lettuce, tomato on a brioche bun. Served with chips, pickles & jalapeño.

## Allegro Club P 550

Triple-decker sandwich with chicken inasal, bacon, lettuce, tomato & mayo on toasted wheat bread.

## Tuna Salad Croissant P 540

Homemade tuna salad with celery, peppers & pickles.

# Kids

## Fish Tenders P 575

Fried fish fillet served with zesty aioli. Served with hand-cut fries.

## Mama's Spaghetti Bolognese P 450

Spaghetti with homemade beef ragù, tomato & aromatic herbs.

## Dolpo Burger Sliders P 500

Mini beef sliders with cheddar cheese & fries

## Honey Calamansi Chicken Wings P 580

Breaded chicken tenders, tossed in sweet honey & calamansi

## Mini Margherita Pizza P 350

Homemade sourdough with tangy tomato sauce, creamy mozzarella & fresh basil

# Desserts



## Halo-Halo

A classic Filipino favorite layered with shaved ice, tropical fruits, leche flan & homemade ube ice cream.

P 400



## Turones à la Mode

Crispy, caramelized banana spring rolls served hot alongside a scoop of homemade vanilla ice cream

P 250



## Pandan Creme Brulee

Velvety custard made with fresh pandan, crowned with a crisp crust of torched muscovado sugar.

P 300

# Beverage

## Freshly Squeezed Juices & Shakes

	GLASS	CARAFE
Banana	P 260	
Coconut	P 240	
Orange Juice	P 380	
Calamansi	P 240	P 550
Mango	P 330	P 680
Pineapple	P 240	P 550
Watermelon	P 240	P 650

## Blends

Tropical Iced Tea	P 220	P 480
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## Milkshakes

Chocolate	P 320
Strawberry	P 320
Vanilla	P 320

## Local Beers

San Miguel Pale Pilsen	P 265
San Miguel Light	P 265
San Miguel Super Dry	P 265
Red Horse	P 265

## Sodas/Aerated Drinks

Coke Regular	P 230
Coke Zero	P 230
Sprite	P 230
Royal	P 230
Ginger Ale	P 300
Tonic / Soda Water	P 230

## Bottled Water

San Pellegrino	250mL	P 320
Mineral Water	1L	P 180
Mineral Water	500mL	P 135

## Coffee

Affogato	P 300
Americano	P 220
Café Latte	P 220
Café Mocha	P 220
Cappuccino	P 220
Seasalt Latte	P 220
Spanish Latte	P 220
Coconut Latte	P 220

Alternative Milk Options: + P 50  
*Oat Milk, Soy Milk, Coconut Milk*

## Tea

Hot Tea P 200  
*Choice of: Chamomile, Green tea, Peppermint or Earl Grey*

Sparkling Tea P 250  
*Lemongrass, Calamansi, Black Tea*

Prices are listed in Philippine Pesos and include service charges and government taxes.