



FIDDLE LEAF
RESTAURANT & BAR

lunch set menu

P900

Choose a Starter, Main, Dessert

Available Everyday. 11am to 2pm

starter

Caesar Salad
Calabacin con Queso
Pumpkin Soup
Jamon Croquette

main

Lechon Kawali
Grilled Salmon
Fried Chicken 2pcs
Beef & Mushroom

dessert

Mango Cheesecake
Fruit Salad
Chocolate Praline
Tarta De Santiago



FIDDLE LEAF

RESTAURANT & BAR

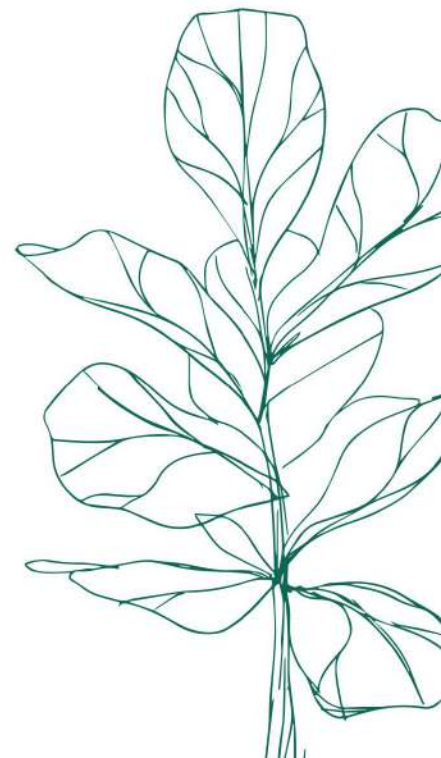


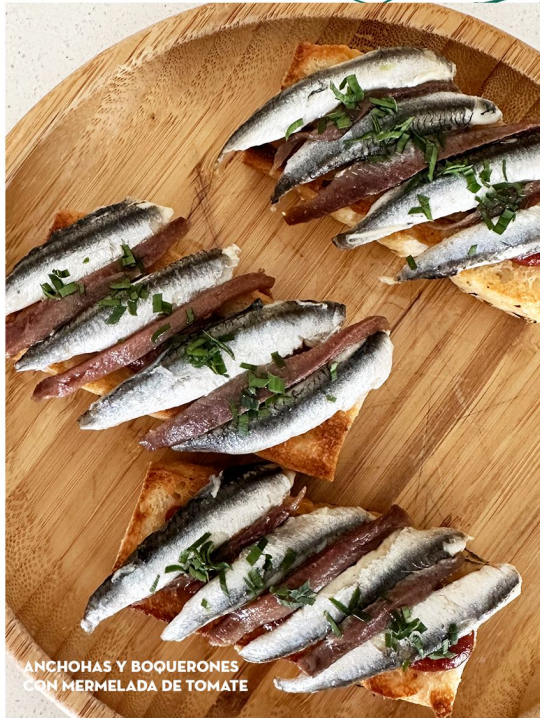
a return to our spanish origins

Fiddle Leaf offers you new dishes inspired by shared memories of home. For Chef Carlos, the inspiration comes from Extremadura, Spain, where he grew up loving food prepared at home and enjoyed with family and friends. He has selected his favorites from those Spanish dishes and given them his own twist for Fiddle Leaf guests. From flavorful tapas to sumptuous mains, from hefty paellas to delightful desserts – there's a distinct taste of Spain in every bite.

Meanwhile, home also means Filipino, and you will continue to feel that in Fiddle Leaf. Our café menu includes well-loved local bestsellers that can satisfy your craving at any time of day (or evening). Whether you're dining on your own, meeting up with friends or colleagues, or even having a day out with the kids – Fiddle Leaf has excellent food waiting for you.

Relax, take a breather, and let the delicious warmth of the Fiddle Leaf dining experience take you places.





tapas

Pan Con Tomate 180

Toasted bread with tomato, olive oil, garlic and salt

Chipirones 380

Fried baby squid with black aioli

Calamares Fritos 550

Fried squid with garlic aioli

Gambas al Ajillo 490

Sauteed shrimp in chili-garlic oil and paprika

Patatas Bravas 450

Crisp, fierce, and bold: exactly how fried potatoes should be, with a dash of spicy tomato sauce and paprika

Manchego 100g 880

Served with crispy bread, fig, tomato rub

Alaskan Pollock Tempura 390

Fried golden brown Alaskan pollock for crispy goodness in chili jam aioli

Pulpo a Feira 980

Galician-style octopus with Pimenton Dulce de la Vera (paprika), mashed potato, extra virgin olive oil, maldon salt.

Tortilla Espanola con Chistorra 480

Potato and onion omelet with chistorra sausage, garlic aioli

Jamon Croquetas con Queso Manchego 410

Fried breaded creamy bechamel and Jamon topped with manchego cheese

Anchoas y Boquerones con Mermelada de Tomate 580

Delicately marinated white anchovies draped on rich tomato jam with cinnamon and served on freshly toasted focaccia



embutidos

Tabla Iberico 1390

We celebrate Spanish culinary heritage with every platter of these delectable slices of lomo, salchichon, chorizo, and jamon served with house made pate

Jamon Iberico de Bellota 60g 1200

Acorn-fed Iberian pig from Extremadura, served with pan con tomate

Chorizo Iberico 450

Acorn-fed high-quality Iberico pork, cured and seasoned with smoked paprika, served with pan con tomate

Salchichon Iberico 450

Acorn-fed high-quality Iberico pork sausage, cured and served with pan con tomate

Lomo Iberico 880

Acorn-fed high-quality Iberico pork loin, cured and served with pan con tomate



MEJILLONES BRAVOS

seafood

Calamares con Manchego Pesto 480

Sauteed squid with manchego and basil pesto

Pulpo Mojo Rojo 980

Octopus with red pepper sauce

Pasta con gambas y azafrán 880

Tiger prawn linguine with saffron bisque & chili butter sauce

Langostinos 980

Roasted prawns in garlic parsley vinaigrette

Lubina al horno con limón y alcaparras 880

Oven baked seabass with lemon caper sauce

Salpicon de Marisco 880

A refreshingly cold salad drenched in the flavors of tender octopus, prawns, and mussels

Mejillones Bravos 450

Succulent Chilean mussels made more vibrant with white wine and spicy tomato sauce

PASTA CON GAMBAS
Y AZAFRAN



COSTILLAS DE CORDERO ASADO

meat

Angus Hanging Tender 150g 1250

Angus hanger steak with Caesar salad, beef jus

Cabecero de Cerdo Iberico "Collar" 1150

Iberian pork collar with red pepper pesto

Costillas de Cordero Asado 1480

Lamb ribs with chimichurri sauce and roasted baby potato

Beef Salpicado 880

A classic Spanish favorite featuring cuts of sauteed and marinated beef in chili garlic oil, seasoned to perfection with Spanish paprika

Pollo a la Catalana 580

Our traditional Catalan-style roasted chicken, braised to a distinct flavor and texture with apricots, dark chocolate, and almonds

Secreto Iberico 1950

No secret that we love sharing our prized Iberico pork shoulder, deliciously juicy, pan-seared and served with creamy mojo rojo and mojo verde



POLLO A LA CATALANA



BEEF SALPICADO



vegetables & salads

Espárragos Blancos con Salmón Ahumado y Salsa Holandesa 680

White asparagus, smoked salmon, capers, hollandaise sauce

Ensalada de Cogollo Half 320 / Full 590

Gem lettuce salad with manchego, roasted almonds, anchovies, and sundried tomatoes

Ensalada Queso de Cabra Frita 590

Fried goat's cheese served on a bed of mixed greens with apples, walnuts, cranberries, and Manchego cheese, all drizzled with honey mustard dressing.

Berenjena al Horno 490

Oven-baked eggplant with red pepper pesto, cheese and almonds

Patatas Asadas con Salsa Mojo Rojo y Mojo Verde 280

Roasted potatoes with red and green sauce from the Canary Islands

Calabacín con Queso Salsa de Manchego Pesto 290

Roasted green courgette, feta cheese, manchego pesto, cashew nuts



to share

Cochinillo de Segovia 1/4 4900
Quarter Segovian suckling pig

Roast Chicken (Half) 680
BBQ Glazed Spring Chicken with a side of patatas bravas

Fish Taco Wrap 980
Build your own delicious creation. Fill up the tortilla with crunchy fish fillets, lettuce, spicy mayo and fresh salsa.



paellas

Paella de Marisco 2-3pax 780
Savor the bounty of the sea in this festive combination of rice with delectable mussels, shrimp, octopus, and squid.

Paella Negra con Sepia 2-3pax 780
Truly a feast for all senses. The tender texture and delicate flavor of cuttlefish and squid infuse the rice with bold, tasty goodness.

Paella Valenciana 2-3pax 850
With its origins in Valencia, this iconic dish showcases regional pride and abundance served in flavorful chorizo rice, chicken, and piquillo peppers.

Paella de Cordero 2-3pax 1550
Hearty paella with slow-cooked lamb ribs, aromatic saffron and chorizo rice, and drizzled with chimichurri sauce

Paella de Ternera 2-3pax 1850
Our own version of beef paella filled with excellent cuts of aged ribeye nestled in saffron and chorizo rice with garlic parsley vinaigrette



café

starters

Burrata and Tomato Fondue 700

Fresh burrata with tomato and balsamic reduction, served with crispy papadum

Red Snapper Ceviche 420

Thinly sliced fish marinated in leche de tigre

Nachos 550

Crunchy nacho chips with homemade chili, sour cream, salsa and cheese sauce

Crispy Pulled Pork Tacos 450

Corn tortilla filled with pulled pork, fresh tomato salsa, assorted greens, and Monterey Jack cheese

soup

Mushroom Soup 250

Rich and creamy trio of mushroom soup; King oyster, Shiitake, and oyster mushrooms

Roasted Pumpkin Soup 240

Everyone's favorite creamy squash soup

sides

French Fries

150g 90

250g 120

Mashed Potatoes 100g 120

Mixed Vegetables 200

(choice of steamed, grilled or sautéed)

Plain Rice 50

Garlic Calamansi Rice 90

Japanese Fried Rice 150

Kimchi Fried Rice 150



sandwich

Japanese Egg Sandwich 380

Rich and savory egg sandwich with apples and chives

Somerset Burger 520

Ground ribeye and short ribs
Served with onion rings and fries

Fried Chicken Sandwich 480

Crispy fried chicken on brioche buns topped with spicy honey and bbq ranch dressing

Muffuletta 480

New Orleans' famous meat-lovers' sandwich, layered with cold cuts, cheese, and olive salad

Club Sandwich 420

Layers of bacon, creamy egg mayo, ham, and cheese. Fresh tomato, cucumber, and lettuce provide a burst of freshness. Served with crispy potato chips.

salad

Caesar Salad 490

Romaine lettuce tossed in anchovy dressing with bacon and herbed croutons



café mains

filipino

Smoked Bangus Lumpia 240

Crispy fried spring rolls, smoked bangus, green mango, and cream cheese.

Lechon Kawali 390

Crispy pan-fried pork belly served with Mang Garcia liver sauce

Crispy Pata 980

Deep-fried pork knuckle served with spiced vinegar and soy sauce

Pancit Guisado 310

Stir-fried noodles tossed with vegetables
Add Ons: Shrimp or chicken

Pancit Pusit 380

Sauteed baby squid on stir fried noodles in squid ink sauce

Pancit Palabok 420

Thin rice noodles in pork and shrimp sauce topped with squid, shrimp and crispy garlic.

international

Prime Aged Ribeye 2500

25-day USDA dry-aged rib-eye with side salad and fries

Chicken Mousseline 580

Stuffed chicken roulade with mushrooms served with caesar salad

Schnitzel (Chicken or Pork) 690

Our version of Schnitzel topped with a delectable apple relish and grated Parmesan

Pork Kurobuta 1500

Braised pork cheeks in red wine and choricro pepper sauce



Fish and Chips 680

Tempura battered Japanese cod and fried potatoes served with tartar sauce

Grilled Salmon 620

Chargrilled salmon fillet with miso glaze

Seafood Yellow Curry 550

Singaporean-style curry with shrimp, cod and tofu (mild spice)

Pork Ribs 880

Slow-cooked ribs with original barbecue glaze, served with corn salad

Fried Chicken 2pcs 450 / 4pcs 850

Crispy fried chicken with a side of corn salad





café

chicken wings & pasta

Chicken Wings 1/2lb 390 / 1lb 780

Choose from any of these four styles:

Salted Egg Rich and creamy salted egg dressing

Soy Honey Glazed Coated with sweet soy garlic sauce

Garlic Parmesan Mixture of melted butter, garlic, and grated Parmesan

Spicy Korean Yangnyeom-style; Sweet & spicy, flavored with Gochujang, garlic, and sugar

Buffalo Classic vinegar-based cayenne pepper hot sauce and melted butter



Spaghetti Bolognese 480

Spaghetti pasta in beef and tomato ragout

Truffle Alfredo 480

Linguine pasta tossed in truffle cream sauce

Lasagna 550

Slow-cooked beef ragout, layered in bechamel, tomato sauce and homemade pasta

Potato Gnocchi 460

Homemade gnocchi tossed in cream sauce topped with provolone and gremolata

kids menu

Fried Chicken 190

Crispy fried chicken dredged in house seasoning with a side of corn salad

Nachos 250

Crunchy nacho chips with sour cream, salsa & cheese sauce

Lasagna 280

Slow-cooked beef ragout, layered in bechamel, tomato sauce and homemade pasta



Spaghetti Bolognese 280

Spaghetti pasta in beef and tomato ragout





sourdough pizzas

Five Cheese 620

Provolone, cream cheese, parmesan, mozzarella, cheddar

Pizza Margherita 460

The classic Neapolitan pizza made with our homemade tomato sauce, melted mozzarella cheese and topped with fresh basil

Meat Overload 520

Homemade sausage, pepperoni, ham, bacon

Jamon & Figs 690

Jamon Serrano, manchego, red wine reduction, arugula

Vegetarian Pizza 450

Aubergine, zucchini, cherry tomato, feta cheese, balsamic reduction

Smoked Salmon 580

White sauce, capers, pickled red onions

Smoky Chicken BBQ 490

Chicken thigh, mozzarella, parmesan, corn salad with red cabbage, miso glaze

Pepperoni 600

A popular Italian-American pizza topping, always a delightful bestseller

Pizza de Maria 690

Pizza de Mama de Carlos topped with premium Chorizo Iberico and manchego curado



CALAMANSI SEMIFREDDO



TIRAMISU

desserts

Chocolate Praline 290

Hazelnut and almond feuilletine with chocolate mousse covered in chocolate sauce

Tiramisu 290

Layers of coffee cream and mascarpone foam topped with amaretti cookies

Burnt Basque Cheesecake 290

Caramelized cheesecake with orange & lemon infusion

Calamansi Semifreddo 190

Semi frozen cream custard of calamansi with spiced honey

Mango Cheesecake 250

Our bestselling, rich and creamy cheesecake with a luscious mango topping

Flan de Chocolate 250

70% dark chocolate custard

Tarta de Santiago con Helado de Vainilla y Salsa de Chocolate 250

Almond cake with vanilla ice cream & chocolate sauce

Seasonal Fruit Salad 190

