

**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 &gt; 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

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 <b>Piccolo</b> 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

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

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**

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

**SPECIALTY SHOTS**

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

**MOCKTAILS**

NON-ALCOHOLIC

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

**CLASSIC  
 COCKTAILS**

<b>MOJITO</b>	₱6,500
<b>CAIPIRINHA</b>	₱6,500
<b>DAIQUIRI</b>	₱6,500
<b>CUBA LIBRE</b>	₱6,500
<b>PIÑA COLADA</b>	₱6,500
<b>MAI-TAI</b>	₱6,500
<b>SANGRIA</b>	₱6,500
<b>SCREWDRIVER</b>	₱6,500
<b>OLD FASHIONED</b>	₱6,500
<b>BLACK RUSSIAN</b>	₱6,500
<b>WHITE RUSSIAN</b>	₱6,500
<b>COSMOPOLITAN</b>	₱6,500
<b>SEX ON THE BEACH</b>	₱6,500
<b>WHISKEY SOUR</b>	₱6,500
<b>MANHATTAN</b>	₱6,500
<b>G&amp;T RED BERRIES</b>	₱6,500
<b>G&amp;T JAMAICA</b>	₱6,500
<b>G&amp;T PASSION FRUIT</b>	₱6,500
<b>G&amp;T PEPPERCORNS</b>	₱6,500
<b>MARTINI</b>	₱6,500
<b>EXPRESO MARTINI</b>	₱6,500
<b>TOM COLLINS</b>	₱6,500
<b>MARGARITA</b>	₱6,500
<b>LONG ISLAND ICETE A</b>	₱6,500
<b>NEGRONI</b>	₱6,500
<b>APEROL SPRITZ</b>	₱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 *B*E E R S by **PAPAGAYO** BREWING CO.

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

**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 ₱2,500      PINEAPPLE      WATERMELON      FRUIT MIX