

THE ROASTERY  
BY HOTEL ARECA

# espresso based (hot/iced)

*notes: blended chocolate*

*aroma: cacao and floral*

espresso	130	cafe mocha	210
long black	140	caramel macchiato	220
latte	170	spanish latte	220
flat white	180	sea salt latte	220
macchiato	190	hazelnut latte	220
cappuccino	180		

## modifiers:

oat/soy/almond milk	50
extra shot	50

## add ons:

sea salt foam	60
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# house cold brew

plain	170
w/ salted caramel cold cream	210
w/ french vanilla cold cream	210

*all prices are subject to a 5% service charge*

## non-coffee

hot tablea chocolate	170
iced chocolate	170
chai tea latte (hot or iced)	170

## fresh juices

fresh orange juice	230
apple carrot juice	240
house lemon ginger sparkle	170
apple passionfruit sparkle	170

## fruit shakes

apple carrot shake	160
cucumber lemon shake	150
mango shake	160
watermelon shake	160
pineapple shake	160

## soda / water

coke	110
coke zero	110
sprite	110
royal	110
red bull	220
schweppes tonic water	110
schweppes soda water	110
bottled water	50

# all day brunch

THE ROASTERY BREAKFAST	320
sausage, crisp bacon, 2 eggs, sliced bread, pancake, fresh greens	
CUBAN BENEDICT	295
dinner rolls, adobo pork floss, poached egg, hollandaise, and fried diced potatoes	
FRIED BANGUS	285
fried boneless marinated milkfish, garlic rice, fried egg, and cucumber tomato relish	
CLASSIC BEEF TAPA	290
fried marinated fillet of beef, sunny egg, garlic rice, cucumber and tomato relish	
PANCAKES WITH FRUITS	220
pancakes, fruits in season, maple syrup	
BLUEBERRY PANCAKES	220
blueberry pancakes, honey, butter	
FRENCH TOAST	220
lightly battered bread topped with fruits in season and maple syrup	

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# appetizers

CALAMARI FRITTI 290  
crispy salt & pepper squid, balsamic vinaigrette

CROQUETAS DE JAMON 290  
breaded fried béchamel fritters, diced ham, marinara,  
garlic mayo dip

CRISPY SHRIMP TACOS 295  
battered shrimp, shredded cabbage, tomato and red  
onion salsa, shredded cheese, sriracha mayo on soft  
mini flour tortillas

FRIED WINGS 315  
flavors: hot honey, butter garlic, maple mustard

TRUFFLE FRIES 225  
crispy shoe string fries, truffle oil, spiced aioli dip

NACHOS 325  
crispy nachos, cheese sauce, pico de gallo, spiced  
meat sauce, shredded lettuce, jalapeño, sliced  
sausage

BUFFALO CHICKEN SLIDERS 245  
buffalo chicken fillet, torn lettuce, buttered dinner rolls  
& fresh fries

BEEF SLIDERS 285  
house made beef patty, shredded lettuce, spiced  
mayo, melting cheese and crispy fries

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# salads

AL VERDE 295  
romaine lettuce, grilled chicken, pesto marinated  
vegetables, herbed dijon dressing, herbed  
croutons

CRISPY SHRIMP AND MANGO 320  
romaine lettuce, batter-fried shrimp, mango  
pearls, tomatoes, sweet chili sesame dressing

CLASSIC CEASAR SALAD 320  
romaine lettuce, herbed croutons, anchovy  
cream dressing.  
choice of: grilled chicken or batter fried shrimps

# mains

BEER BATTERED FISH & CHIPS 380  
Crispy white fish, golden brown fried potato wedges &  
classic tartar sauce

BUTTERMILK FRIED CHICKEN 410  
Crispy fried chicken, country gravy, and corn bread

PAN SEARED SALMON 700  
dill, butter, mashed potato, vegetables

USDA RIBEYE STEAK 2200  
choice of: mashed potato, garlic rice, or potato  
wedges

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# pastas

SHRIMP AGLIO OLIO	360
seared shrimp, garlic, olive oil, chili flakes, spaghetti	
SPICY GUINOBATAN LONGANISA	330
Local sausage crumbles, chili oil, spinach, pomodoro sauce & parmesan cheese, spaghettini	
TRUFFLE	350
Light cream sauce, truffle oil, shaved pecorino, spaghettini	
SEAFOOD MARINARA	380
Assorted seafood, anchovies, chilis, spiced marinara sauce, parmesan cheese, spaghettini	
SPAGHETTI AND MEATBALLS	400
House-made meatballs, spaghetti, marinara sauce, parmesan cheese	

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# pizzas

10 inches, 6 slices

MARGHERITA 350

Marinara sauce, fresh basil, tomatoes, garlic & mozzarella cheese

PIZZA LOKAL 390

Longanisa guinobatan, red egg salsa, spiced concasse, basil, mozzarella & parmesan

VERDURE 420

Roasted vegetables, pesto and bechamel sauce, mozzarella & parmesan cheese

ALL MEAT 480

Thinly sliced assorted imported sausages, mozzorella cheese

CINQUE FORMAGGI 490

Garlic cream sauce, mozzarella, cheddar, pecorino, parmesan, feta, & parsley

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## red wine

	Glass	Bottle
Pluvium Red Cabernet Sauvignon   Valencia, Spain	250	900
Baron de eros Tempranillo   Valdepeñas, Spain	250	900
Matsu El Picaro 2021 Tempranillo   Toro, Spain		2200
Matsu El Recio 2021 Tempranillo   Toro, Spain		3200
Matsu El Viejo 2020 Tempranillo   Toro, Spain		6100
Valdivieso 2021 Merlot   Central Valley, Chile		1500
Cape Heights Cabernet Sauvignon   Western Cape, South Africa		1600
Wildhouse 2021 Shiraz   Coastal Region, South Africa		1600

## white wine

Pluvium blanco Sauvignon Blanc   Valencia, Spain	250	900
Borsao blanco 2020 / 2021 Macabeo   Campo de Borja, Spain		1200
Wildhouse 2022 Chenin Blanc   Coastal Region, South Africa		1600
Mar de Frades 2022 Albariño Atlantico   Rias Baixas, Spain		2900

## sparkling wine

Bellino Prosecco   Prosecco, Italy		1900
MVSA Semi Seco   Cava, Spain		1900

## rosé

Pluvium Bobal Grenache   Valencia, Spain	250	900
Lionel Osmin La Vie En Rose Negrette		1900

# craft cocktails

*PHP 350 EACH*

## SPRINGTIME GIN AND TONIC

Tanqueray gin, tonic water, elderflower syrup,  
botanicals

## HIGHLAND OLD FASHIONED

Johnnie walker black label scotch whisky, angostura  
bitters, orange peel, club soda, simple syrup

## AGAVE SUNRISE MARGARITA

Jose cuervo tequila, lime juice, orange juice, agave  
nectar, salt

## BLACKBERRY BLISS

Bacardi rum, lime juice, mint leaves, sparkling water,  
simple syrup

## CUCUMBER OASIS

Tanqueray gin, lime juice, cucumber, mint, club soda,  
simple syrup

## PASSIONATE PARADISE

Jose cuervo tequila, lime juice, passionfruit puree,  
simple syrup

## TROPICAL RUM SOUR

Bacardi rum, pineapple juice, lime juice, honey,  
angostura bitters

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# classic cocktails

MARGARITA tequila, lime juice, triple sec, salt	250
MOJITO rum, lime juice, simple syrup, mint, soda water	250
OLD FASHIONED whiskey, simple syrup, angostura bitters, orange twist	250
TEQUILA SUNRISE tequila, orange juice, grenadine	250
GIN AND TONIC gin, tonic water	250
RED SANGRIA red wine, brandy, lemon juice, orange juice, simple syrup, sliced orange and apples	300
NEGRONI Tanqueray gin, Martini rosso vermouth, Campari liqueur, orange peel	350
AMARETTO SOUR Disaronno amaretto liqueur, freshly squeezed lemon juice, simple syrup, egg white	350



## cocktail hour



BUY ONE, TAKE ONE DAILY  
FROM 11 AM TO 5 PM,  
AND 10 PM ONWARDS

INCLUSIONS:

MARGARITA  
OLD FASHIONED  
GIN AND TONIC

# spirits

## BRANDY

Remy Martin VSOP	6750
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## GIN

Bombay Sapphire	2200
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Hendricks	4250
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Tanqueray	1750
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## RUM

Bacardi Gold	1700
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## TEQUILA

Jose Cuervo Gold	2950
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## WHISKEY

Chivas 12	2600
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Jack Daniel's	3400
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Johnnie Walker Black Label	2600
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Johnnie Walker Double Black	3900
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## VODKA

Absolut Blue	2200
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Absolut Kurant	2050
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## LIQUEUR

Jaegermeister	2050
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# beers

San Miguel Light	100
San Miguel Pale Pilsen	100
Corona	200
Sapporo	220
Heineken	160
Asahi	170