

Welcome to Siago!

Siago was named after our two children, Ales(sia) and Santi(ago). They are the force that inspired our family's adventures across thousands of miles, to a tropical destination that would reconnect us with family and Siargao's natural beauty.

The same adventurous spirit and quest for heritage is reflected in our menu. They are loving snapshots of our time exploring Latin America, where we were captivated by the diverse flavors of Mexico, Costa Rica, Colombia and Peru, as well as our renewed exploration of the Filipino comfort food classics that we grew up with.




As you explore our menu, we invite you to share our fondest culinary memories with your own families and friends – memories of extraordinary places, of unforgettable people, and the amazing experiences that have shaped us in building our island home on this side of the Pacific.

K& M

## BRUNCH SIGNATURES

### Motuleños • 390

Motul-style eggs, a dish from Yucatán.  
eggs done-your-way / plantains / refried beans /  
jamón del país / green beans / marinated feta / salsa  
roja / tostadas

-  chickpea “scrambled eggs” / vegan cheese
-  shiitake
-  corn tortilla / black beans

### Con Chorizo • 390

Our take on Peru's Huevos Salchicha Huachana.  
scrambled eggs / huachana-style chorizo /  
emmental cheese / pickles / chili / choice of bread

### Eggs Benny • 395

jamón del país / recado rojo / plantains / 63 degree  
sous vide eggs / hollandaise / brioche toast

### Silog • 395

Classic Filipino breakfast.  
garlic rice / crispy fried egg / fried eggplant / pickled  
vegetables / fruit slices

### USDA Beef Sirloin Tapa • 430

### Daing na Bangus • 395

### Corned Beef • 350

## BRUNCH

Served from 9 am to 2:30 pm

### Better Than French Toast • 430

\*Contains nuts

bread / almond frangipane / banana flambée /  
orange syrup / vanilla ice cream

### Tutti Fruitti • 300

\*Contains nuts

parfait-style oat pudding / house granola / fruits /  
macerated strawberry / citrus honey

### agave syrup • 310

### Siago Point • 300

\*Contains nuts

A chocolate smoothie bowl inspired by surfers.  
bananas / mangoes / maca root / cacao / espresso-  
peanut butter / chia gel / house granola

### TODAY'S BREAD

sourdough	by Siago
pan de mie	by Siago
french bread	by Kawayan Gourmand
croissant	by Kawayan Gourmand



Signature



Bestseller



Spicy



Dairy-Free



Gluten-Free



Vegan



Vegetarian

OUR KITCHEN IS NOT A NUT-FREE ZONE AND CROSS-CONTAMINATION MAY OCCUR.  
CONSUMING RAW AND/OR UNDERCOOKED FOOD OF ANIMAL ORIGIN MAY POSE A RISK TO YOUR HEALTH.

Prices are inclusive of all government taxes, exclusive of 10% service charge.

## SNACKS

### Dirrrty Papas • 395

homemade fries / chili con carne / cheese / mexican crema / aji amarillo / garlic emulsion

 vegetable fajitas • 465

### Chipotle Wings • 430

5 pcs chicken wings / chipotle butter / aji verde

### Pollo Enchilada Dip • 380

shredded chicken enchilada / three cheeses / crisp corn tostadas

### Kinilaw (DF) (GF) • 320

\*Contains nuts

catch-of-the-day / coconut leche de tigre / chili / plantains / root chips

### Crab Rangoon Empanadas • 230

flaky empanada dough / cream cheese / crab meat / chili jam

### Street Tacos (GF) • 320

#### Fish

grilled catch-of-the-day / chipotle butter / mango-cucumber salsa / corn tortilla

#### Beef

USDA beef short plate / salsa roja / aji verde / corn tortilla

## BRUNCH

Served from 9 am to 2:30 pm

### Quesadilla (VG) • 250

hand-rolled tortilla / three cheeses / cilantro / jalapeño / refried beans / pico de gallo / Mexican crema

+  Pork Carnitas  
 Pollo Chipotle  
 Beef Barbacoa • 195  
 Vegetable Fajitas (VG)

## SANDWICHES

### Grilled Cheese & Chimi (VG) • 390

The first of its kind on the island.  
shiitake / chimichurri / andean herb cream / chili jam / choice of bread / root chips

### Cubano • 390

mojo pork roast / jamón del país / mustard pickles / cheese / panini bread / root chips



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## SALADS

**De la Casa**  (DF) (VG) • 375  
greens / chickpeas / quinoa / pico de gallo / mangoes  
/ cucumber / olives / honey-lime vinaigrette

(V) basic vinaigrette  
+ *grilled chicken or shrimp* • 195


**Chifa** (DF) (V) • 385  
\*Contains nuts  
cabbage / carrots / red onions / herbs / marinated  
shiitake / fried vermicelli / soy-ginger vinaigrette

+ *grilled chicken or shrimp* • 195

## MAINS

**Lomo a lo Pobre**   • 625  
USDA High Choice beef sirloin / saltado sauce /  
plantains / fried egg / garlic rice

**Cuban Bowl** (DF) • 575  
slow roasted mojo pork / mojo verde / black beans /  
plantains / pico de gallo / mango-cucumber salsa /  
andino rice

**Ahi Tuna Poke Bowl**  • 450  
torched yellowfin tuna / bang bang sauce / shoyu  
dressing / sushi rice / mangoes / cucumbers /  
wakame

**Vegan Burrito Bowl** (DF) (GF) (V) • 350  
vegetable fajitas / enoki “carnitas” / black beans /  
pico de gallo / mango-cucumber salsa / andino  
rice

## BRUNCH

Served from 9 am to 2:30 pm

## ROTISSERIE

**Pollo a la Brasa**    
Peruvian roasted chicken on embers. Served with  
your choice of house sauce.

**Quarter** • 460  
approx 325g

**Half** • 745  
approx 700g

## SIDES

tartufata mac & cheese (VG) • 320  
house fries w/ chimi (DF) (GF) (V) • 250  
tajin butter corn ribs (VG) • 250  
plantains w/ chili honey (DF) (GF) (V) • 150  
plain rice (DF) (GF) (V) • 80  
andino rice (DF) (GF) (V) • 100  
peruano rice (DF) (GF) (V) • 100

## SAUCES

aji verde (VG) • 75  
aji amarillo (VG) • 75  
salsa roja (DF) (GF) (V) • 75  
salsa verde (DF) (GF) (V) • 75  
red chimichurri (DF) (GF) (V) • 75  
green chimichurri (DF) (GF) (V) • 75  
recado rojo (DF) (V) • 75  
el diablo (DF) (GF) (V) • 75



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Spicy



(DF) Dairy-Free



(GF) Gluten-Free



(V) Vegan



(VG) Vegetarian

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## SWEET ENDINGS

### CLASSIC DESSERT

**Fruit Cheesecake** (VG) • 295

classic New York cheesecake / fresh fruits / strawberry-lemon jam

**Warm Tahini Torte** (VG) • 295

*\*Contains nuts*

chocolatey and nutty torte / vanilla ice cream / espresso powder

**Vegan Tart** (DF) (V) • 325

dark chocolate / oat crust / aquafaba chocolate mousse / panucha caramel / espresso powder

**Choux Donuts** (VG) • 195

fried choux pastry / tablea sauce / dulce de leche

**Abuela's Bread Pudding** (VG) • 215

South American-inspired bread pudding / vanilla ice cream / cinnamon

### BAKERY

**Brioche au Chocolat** (VG) • 100

buttery buns w/ dark chocolate filling

**Chocolate Chip Cookie** (VG) • 100

*\*Contains nuts*

almond flour / South Cotabato chocolate



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## RAW

**Tiradito**    (DF) (GF) • 340

*\*Contains sesame seeds*

Nikkei-style catch-of-the-day in citrus vinaigrette, passionfruit, red onions, and pickled chili.

**Cebiche Mixto** (DF) (GF) • 450

Mixed fish and seafood in leche de tigre classico with sweet potato and corn.

**Ahi Tuna Roll**   • 495

Potato tuna roll with marinated calamari, oranges, shiitake, pickled cucumbers, and toasted quinoa.

## SALADS

**De la Casa**  (DF) (VG) • 375

Greens with quinoa, corn, chickpeas, mangoes, olives, cucumbers, and pico de gallo. Served with honey-lime vinaigrette.

(V) basic vinaigrette

+ *grilled chicken or shrimp* • 195

**Chifa** (DF) (V) • 385

*\*Contains nuts*

Peruvian-style chopped salad with Cantonese notes. Marinated mushrooms, cucumber, carrots, greens, and fried vermicelli with soy-ginger dressing.

+ *grilled chicken or shrimp* • 195

## DINNER

*Served from 5:30 pm to 9:30 pm.*

**Watermelon Cebiche**  (GF) • 530

Greens in vinaigrette with watermelon and mangoes marinated in citrus juice and chili. Topped with shrimp a la plancha, toasted pumpkin seeds, torn feta cheese, and finished with a drizzle of whiskey balsamic.

## SNACKS

**Pumpkin Seed Hummus**  (DF) (GF) (V) • 320

Sikil Pak - a Mayan-pumpkin seed dip, with fried chickpeas, eggplant confit, and sun-dried tomatoes. Finished with a drizzle of olive oil and served with sourdough.

**Pulpo**  • 350

*\*Contains nuts*

Sous vide octopus with kalamata emulsion, green chimichurri, and salsa macha.

**Conchitas** • 395

Wine-braised scallops cooked in Peruvian-style béchamel. Served with slices of pan francés.

**Crab Rangoon Empanadas**   • 230

Bulacan-style flaky empanada dough with cream cheese and crab meat Served with chili jam.

 Signature  Bestseller  Spicy (DF) Dairy-Free (GF) Gluten-Free (V) Vegan (VG) Vegetarian

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## SNACKS cont.

### Jalea con Mariscos • 450

Fried mixed seafood. Scallops, octopus, calamari, fish, and shrimp with hints of five spice. Paired with garlic emulsion and cabbage curtido.

### Gambas y Chorizo • 475

Cantilan shrimp and Huachana-style chorizo sautéed in olive oil, garlic, and sofrito. Served with slices of pan francés.

### Aji de Gallina Croquetas • 250

*\*Contains nuts*

Shredded chicken with béchamel and walnuts, coated in bread crumbs.

### Pollo Enchilada Dip • 380

Chicken enchilada filling made into a dip. Served with crisp corn tostadas.

### Wantán (DF) • 330

*\*Contains nuts*

Pork and shrimp dumplings with salsa macha and black vinegar.

### Dirrrty Papas • 395

Homemade fries with chili con carne, cheese, greens, pico de gallo, jalapeño, Mexican crema, garlic emulsion and aji amarillo.

### (VG) vegetable fajitas • 465

## DINNER

Served from 5:30 pm to 9:30 pm.

## MAINS

### Arroz con Mariscos (GF) • 575

A Criollo dish from Peru that pays homage to the Spanish paella. Rice cooked in seafood broth and sofrito with scallops, fish, shrimp, and calamari.

### Camarão ao Aljo • 900

2 pieces wild caught tiger prawns cooked in parmesan butter. Served with mashed potatoes and grilled vegetables.

### Tallarin Verde con Pescado • 625

*\*Contains nuts*

6oz pan-seared catch-of-the-day paired with culantro pesto linguine, sautéed mushrooms, piquillo purée, and olive-basil salad.

### Mojo Porchetta (DF) (GF) • 595

Mojo pork roast served on a bed of polenta with a side of market green salad drizzled with caramelized white onion vinaigrette.

### Lomo Saltado (DF) • 675

USDA High Choice beef sirloin (6oz), stir-fried in saltado sauce with onions, tomatoes, and cilantro served with crisp fries.



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## MAINS cont.

### Steak con Chimi

10oz Certified Angus Beef marinated in chimichurri sauce. Served on a bed of mashed potatoes with grilled leeks and onions.

**Striploin** • 2600

**Ribeye** • 3500

### Cauliflower Steak • 475

Thick slice of roasted cauliflower with purée and raisin ragout.

## ROTISSERIE

### Pollo a la Brasa

Peruvian roasted chicken on embers. Served with your choice of house sauce.

**Quarter** • 460  
approx 325g

**Half** • 745  
approx 700g



## DINNER

South and Central American flavours.  
Served from 5:30 pm to 9:30 pm.




















## SOUP OF THE DAY

Ask your server for availability. • 250

## SIDES

- tartufata mac & cheese  • 320
- house fries w/ chimi    • 250
- tajin butter corn ribs  • 250
- plantains w/ chili honey    • 150
- side salad pico de gallo    • 150
- green beans saltado  • 195
- plain rice    • 80
- andino rice    • 100
- peruano rice    • 100

## SAUCES

- aji verde  • 75
- aji amarillo  • 75
- salsa roja    • 75
- salsa verde    • 75
- red chimichurri    • 75
- green chimichurri    • 75
- recado rojo   • 75
- el diablo    • 75



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# SWEET ENDINGS

## PLATED DESSERT

**Mango Cheesecake Opera**  • 350

*\*Contains nuts*

almond sponge cake / mango gelée / citrus  
cheesecake / passionfruit crémeux

**Meringue Tres Leches**  • 350

*\*Contains nuts*

tres leches cake / crispy meringue crust / whipped  
cream / cinnamon powder

## CLASSIC DESSERT

**Fruit Cheesecake**  • 295

classic New York cheesecake / fresh fruits /  
strawberry lemon jam

**Warm Tahini Torte**    • 295

*\*Contains nuts*

chocolatey and nutty torte / vanilla ice cream /  
espresso powder

**Vegan Tart**    • 325

Davao dark chocolate / oat crust / aquafaba chocolate  
mousse / panucha caramel / espresso powder

**Choux Donuts**   • 195

fried choux pastry / Davao tablea sauce / dulce de  
leche

**Abuela's Bread Pudding**   • 215

South American-inspired bread pudding / vanilla ice  
cream / cinnamon



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## KIDS MENU

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*Sia and Ago approved!*

**PB & Banana Toast** (V) • 250

*\*Contains nuts*

peanut butter / bananas / pain de mie / sliced fruit

**Egg & Bacon** • 300

egg (1pc) / bacon / pain de mie / sliced fruit

**Pancakes** (GF) (V) • 220

syrop / chocolate chunks / sliced fruit

**Ham & Cheese** • 320

brioche / mozzarella / honey mustard / ham / fries

**Chicken Fingers** • 320

crisp chicken tenders / honey mustard / fries

**Mac & Cheese** • 320

macaroni / cheese / shredded bbq pork flakes



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