

APPETIZERS

ROASTED TOMATO BISQUE crostini . fresh cream . chives . padano

HUMMUS AND CROSTINI marinated tomatoes . fresh basil

FRESH CRAB TIAN iceberg . avocado . radish . grilled lemon emulsion

STEAK TARTARE traditional . capers . brioche . cornichon . egg yolk

SEAFOOD CROQUETTES fresh seafood . lemon aioli . organic greens

SEARED FOIE GRAS orange/vanilla reduction . apple . brioche . currant jus

DUCK CONFIT fresh orange reduction . asparagus salad . pomme paille

OYSTERS ROCKAFELLA (6) spinach . parmesan cream . buffalo cheese

ABACA "MEZE" FOR 2-3 PERSONS

baba ghanoush . pickled vegetables . hummus . marinated olives
pickled beetroot and feta . sesame flatbread . chorizo sausage . tabouleh

ARTISAN CHEESE TASTING

three five seven

AGED CHEDDAR . MARINATED FETA
BUFFALO MOZZARELLA . DUTCH EDAM . REBLUCHON . CAMENBERT CRU
CAVE AGED GRUYERE . SMOKED GOUDA

with traditional garnishes, marinated olives, country toast and vanilla poached fruit

ABACA ANTIPASTO FOR 2-3 PERSONS

cured meats . marinated vegetables . spanish olives . toasted country bread

SALADS

CLASSIC CAESAR oven dried tomatoes . parmesan croutons . dressing

TOMATO SALAD organic lettuce . goats cheese . basil . red onion

BEEF AND MARINATED FETA greens . tomato . basil . citrus dressing

SEARED DUCK BREAST crispy romaine . cucumber . pecans . citrus

ORGANIC SALAD marinated vegetables . balsamic mustard dressing

THE ABACA ORIGINAL FLATBREAD PIZZAS

ITALIAN SALAMI feta cheese . spicy tomato . parsley leaves

FOUR CHEESE padano . forme d'ambert . mozzarella . smoked gouda

MARGHERITA mozzarella . organic basil . marinated tomatoes

PARMA HAM AND BUFALA basil essence . black pepper . rocket leaf

CHORIZO & CHILI fresh coriander . tomato . julienne chili

prices in philippine peso subject to 10% service charge and prevailing government taxes.
please ask for an official receipt for all purchase

PASTA AND RISOTTO

PRAWN RISOTTO fennel . fine herbs . grana padano . grilled prawns

HERB PAPPARDELLE braised veal . parmesan . fresh herbs . mushrooms

CLAM LINGUINE steamer clams . roasted garlic cloves . shallots . virgin oil

CRAB GNOCCHI lemon & garlic butter . fine herbs . sweet tomatoes

MAIN COURSES

SALMON FILLET grilled asparagus . crispy potato . orange butter sauce

ROASTED DUCK BREAST sweet fennel . fondant potato . currant jus

BRAISED LAMB SHOULDER tartiflette potatoes . asparagus . lamb jus

BRAISED U.S. SHORTRIB creamy mash . baby vegetables . gremolata

SEARED SEABASS FILET ratatouille . herb potatoes . lemon beurre blanc

BOUILLABAISSE grilled prawns . squid . sea bass . shellfish . aioli . crostini

GRILLED TIGER PRAWNS roasted garlic broth . clams . coriander . crostini

WHOLE ROASTED SEABASS {for two} salsa rossa . asparagus . potatoes

FROM OUR WOOD BURNING OVEN

WHOLE ROASTED CHICKEN FOR 2-3 PERSONS
garlic grilled asparagus . dirty mash . olive oil . fresh lemon

HAND CUT PRIME ANGUS RIBEYE
dirty mash . shallot-sweet garlic fricassée . arugula . mustard

SIDES

CREAMY, GARLIC or OLIVE OIL MASH

NIGHTMARE BROCCOLI

HAND CUT CUMIN FRENCH FRIES

MACARONI AND CHEESE

FRENCH BEANS

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MENU SUBJECT TO CHANGE