

# EL ATRIO

## ALL DAY

From 11.00 AM till 10.30 PM

### BREAKFAST

Available All Day

#### FAVORITES

**P** **A** **D** **L** **G** **F** **V** **E** **G** **N** **F** **R** **E** **E** **S** **660**

Fluffy pancakes, fresh seasonal berries, butter, maple syrup, whipped cream

**A** **W** **760**

Stack of waffles, caramelized banana & walnuts, butter and maple syrup, whipped cream

**P** **A** **L** **O** **N** **G** **G** **A** **N** **I** **S** **E** **G** **S** **B** **E** **N** **E** **D** **I** **C** **T** **760**

Brioche toast, slices of local longganisa, hollandaise sauce, 2 poached organic eggs & herb salad

**P** **A** **E** **G** **S** **A** **S** **Y** **O** **U** **L** **I** **K** **E** **860**

Cage-free eggs, choice of sunny side up / vegetable omelette / over-easy / scrambled  
Served with hash brown potato, grilled tomato and a choice of bacon or chicken chipolata

**H** **E** **A** **L** **T** **H** **O** **W** **L** **660**

Tropical fruit chunks, yoghurt, mixed seasonal berries, seeds, honey, grains & oats

**A** **S** **S** **O** **R** **T** **E** **D** **D** **A** **N** **I** **S** **H** **660**

Croissant, pain au chocolat, Danish bread loaf and wheat bread slices  
Served with butter and marmalade

### FROM THE GRILL

**P** **A** **P** **O** **R** **K** **I** **B** **E** **R** **I** **C** **O** **S** **E** **R** **E** **T** **O** **1260**

Sweet potato purée, blistered tomatoes, roasted root vegetables

**A** **S** **P** **R** **I** **N** **G** **C** **H** **I** **C** **K** **E** **N** **960**

Half spring chicken, garden salad, french fries

**A** **R** **I** **B** **E** **Y** **E** **3760**

USDA Certified Angus Beef 200g, buttered marble potatoes, green asparagus, black peppercorn sauce or red wine sauce

### SIDES

**F** **R** **E** **N** **C** **H** **E** **N** **S** **&** **T** **O** **M** **A** **T** **O** **E** **S** **260**

EVO, French bean, Tagaytay cherry tomato

**R** **O** **A** **S** **T** **E** **D** **M** **A** **R** **B** **L** **E** **P** **O** **T** **A** **T** **O** **E** **S** **210**

Garlic and herbs roasted marble potatoes

**R** **O** **A** **S** **T** **E** **D** **R** **O** **O** **T** **V** **E** **G** **E** **T** **A** **B** **L** **E** **S** **230**

Seasonal root vegetables

**S** **T** **E** **A** **M** **E** **D** **R** **I** **C** **E** **160**

**G** **A** **R** **L** **I** **C** **R** **I** **C** **E** **210**

**T** **R** **I** **F** **L** **E** **P** **A** **R** **M** **E** **S** **A** **N** **F** **R** **I** **E** **S** **410**

Shaved parmesan, truffle oil

### ENTRANTES

**S** **O** **P** **O** **F** **T** **H** **E** **D** **A** **Y** **660**

Chef's soup of the day

**S** **I** **N** **U** **G** **L** **A** **W** **C** **E** **V** **I** **C** **H** **E** **810**

Charred octopus, grilled pork, capsicum, leche de Tigre, coriander, chili

**C** **H** **E** **E** **S** **E** **A** **N** **D** **C** **H** **A** **R** **C** **U** **T** **E** **R** **I** **E** **1760**

Imported and local cold cuts, local hand-crafted cheese, dried fruits, nuts, crackers

**P** **O** **R** **K** **S** **I** **S** **I** **G** **A** **R** **A** **N** **C** **I** **N** **I** **B** **A** **L** **L** **S** **560**

6 pieces of pork sisig-filled risotto balls, liver & garlic aioli, calamansi

**S** **Q** **U** **A** **S** **H** **710**

Truffle honey, pecorino cheese

### SALADS

Sharing is Caring!

**B** **U** **R** **R** **A** **T** **A** **960**

Local artisan burrata, vine ripened tomatoes, balsamic reduction, fresh basil, herb oil

**C** **L** **A** **S** **S** **A** **L** **A** **D** **810**

Charred romaine lettuce, shaved parmesan, bacon, poached egg

Add-on grilled chicken - 210

Add-on grilled prawns - 410

**G** **A** **R** **D** **E** **N** **S** **A** **L** **A** **D** **810**

Mixed mesclun greens, tomato, cucumber, red onion, croutons, lemon herb vinaigrette

**T** **U** **N** **A** **T** **A** **K** **I** **960**

Sesame crusted tuna, marble potatoes, haricot vert, baby radish, green ice lettuce, ponzu vinaigrette

**B** **L** **U** **E** **C** **H** **E** **E** **&** **G** **R** **E** **E** **N** **S** **810**

Mesclun greens, blue cheese, candied pili nuts, abra honey vinaigrette, pickled shimeji

### PASTA & RISOTTO

**T** **R** **I** **F** **L** **E** **R** **I** **S** **O** **T** **T** **O** **910**

Parmigiano-reggiano, mushrooms, truffle oil

**A** **L** **I** **Q** **U** **E** **S** **P** **A** **G** **H** **E** **T** **T** **I** **930**

Clams, shrimp, squid ink spaghetti

**C** **A** **R** **B** **O** **N** **A** **810**

Fettucine, pecorino romano, bacon, fresh farm egg

**T** **A** **R** **T** **U** **F** **O** **960**

Linguini, truffle cream sauce, black truffle paste, pecorino romano

**P** **A** **P** **A** **R** **D** **E** **L** **L** **E** **R** **A** **G** **O** **U** **T** **910**

Hand cut grass-fed beef, tomato ragout, fresh basil, parmigiano-reggiano

**V** **O** **N** **G** **O** **L** **E** **810**

Spaghetti, local Manila clams, Italian parsley, garlic, pepperoncino

**R** **I** **G** **A** **T** **O** **N** **I** **P** **O** **M** **O** **D** **O** **R** **O** **810**

Rigatoni, fresh basil, cherry tomato, sun-dried tomato pesto

### SANDWICHES

Accompanied by a side of potato fries & salad

**T** **H** **E** **A** **D** **M** **I** **R** **A** **L** **'** **S** **B** **U** **R** **G** **E** **R** **990**

US beef patty, lettuce, tomato, burger sauce, cheddar, sesame brioche

**L** **O** **B** **S** **T** **E** **R** **O** **L** **L** **1260**

Mini baguette, buttered lobster, celery & chives, citrus mayonnaise

**T** **H** **E** **C** **L** **U** **B** **S** **A** **N** **D** **W** **I** **C** **H** **810**

Smoked chicken breast, honey ham, tomato, lettuce, egg, pesto mayonnaise

**P** **E** **A** **C** **H** **885**

Prosciutto, grilled peach, tomato, greens, honey dijon mustard

**R** **O** **A** **S** **T** **E** **D** **V** **E** **G** **E** **T** **A** **R** **E** **810**

Spit-grilled heirloom vegetables, pine nuts, sun-dried tomato pesto, provolone, mizuna, ciabatta

**H** **A** **M** **A** **N** **D** **M** **E** **L** **T** **I** **N** **G** **S** **W** **I** **S** **S** **C** **H** **E** **E** **S** **A** **N** **D** **W** **I** **C** **H** **860**

### THE ART OF FILIPINO FEAST

Taste the vibrant flavors of our signature Filipino dishes, where each plate unfolds the story of our heritage.

Served with 2 fried eggs and garlic rice

**C** **H** **I** **C** **K** **E** **N** **I** **N** **A** **S** **A** **L** **860**

Boneless chicken leg and thigh, citrus and soy marinade, local pickle

**B** **E** **E** **F** **T** **A** **P** **A** **960**

Beef chuck roll, garlic and soy marinade

**D** **A** **I** **N** **G** **N** **A** **B** **A** **N** **G** **U** **S** **810**

Deep-fried milkfish with garlic and vinegar marinade

**P** **O** **R** **K** **L** **O** **N** **G** **G** **A** **N** **I** **S** **A** **810**

Sweet garlic and pepper-flavored sausages

**N** **O** **R** **W** **E** **G** **I** **A** **N** **S** **A** **L** **M** **O** **N** **1760**

Sweet potato purée, bok choy, blistered tomato, pickled radish, miso-tamarind reduction

**B** **R** **A** **I** **S** **E** **D** **B** **E** **E** **F** **C** **H** **E** **K** **(** **B** **I** **S** **T** **E** **K** **)** **1360**

Chive mashed potato, crispy onion, baby vegetables, pickled radish

**F** **I** **S** **H** **A** **N** **D** **C** **H** **I** **P** **S** **1160**

White fish fillet, french fries, horseradish caper sauce, malt vinegar

**A** Contains Allergen

**S** Sustainable

**P** Contains Pork

**V** Vegan

**D** De-light / Healthy Option

**Ve** Vegetarian

**L** Local

**GF** Gluten Free

If you have any dietary needs or restrictions, please notify our team



At Admiral Hotel Manila - MGallery, your food is crafted with sustainability in mind.



Proudly cooked with cage-free eggs.

All prices are inclusive of 12% VAT, local government taxes and 10% service charge

# BEVERAGES

## BARISTA'S BREW

What goes best with a cup of coffee?  
Another cup.

Espresso	180
Americano	220
Café Latte	260
Cappuccino	280
Flat White	260
Macchiato	220

### Bistro Pot Cafetière by Nick Munro

*Designed to showcase a perfectly steep coffee blend*

<b>Black Coffee</b> <i>(with decaf option)</i>	280
<b>Iced Coffee</b> <i>(Americano, Café Latte, Cappuccino)</i>	220

## MILK/CHOCOLATE

<b>Hot Chocolate (Batirol)</b>	280
Fresh Milk	150
Skimmed Milk	150
Soya Milk	200

## REFUEL

<b>Perrier</b>	<b>Antipodes</b>
330ml - 350	Still 500ml - 550
750ml - 500	Still 1L - 850
<b>Evian</b>	<b>Sparkling 500ml - 550</b>
330ml - 350	Sparkling 1L - 850
750ml - 500	

## SODA, TEA & LIQUID FRUITS

Soda - 180
Tonic Water, Soda Water, Ginger Ale - 220
Admiral's Iced Tea - 250
Fresh Juice - 290
Chilled Juice - 250

## SPECIAL SINGLE ORIGIN BREW

Featuring single origin coffee beans from Brazil and seasonal produce (Served in 350ml flask)

### CHEMEX BREW - 320

The Chemex has become somewhat of a design icon over the decades, however it does a lot more than look pretty. If you want a clean and complex brewed coffee, the Chemex is the answer!

### COLD DRIP BREW - 350

Cold drip has a less acid pH than regular coffee and thus you will be able to experience the whole range of flavors and feel lighter on the stomach.

### SYPHON BREW - 320

The Syphon Coffee brewer produces a cup of coffee prized for its clarity and full body flavor. By combining two chambers and the science of vapor, pressure and vacuum, this apparatus is a fun and theatrical way to produce great coffee that you will surely love.



## KEEP CALM AND DRINK TEA

Dilmah loose leaf teas served in a pot

### BLACK TEA

#### Darjeeling - 320

Sophisticated taste with a prominent muscatel note in its finish

#### English Breakfast - 280

Robust, full-bodied taste with a dominant malty note

#### Earl Grey - 280

Distinctive taste with bold, floral citrus notes from bergamot oil

#### Mango and Strawberry - 280

Blending of tropical sweetness of mango with bright juicy notes of strawberry

### GREEN TEA

#### Gunpowder - 320

Invigorating and slightly tangy taste with underlying nutty and grassy notes

#### Jasmine Green Tea - 280

Softly scented with zecify tea with natural jasmine flower

### INFUSION TEA

#### Peppermint - 320

Strong, bright and cool minty flavor with a refreshing and invigorating sensation

#### Chamomile Flowers - 320

Delicate with wonderful aroma and mildly sweet finish

## GINSPIRATION



Choose Your Gin

### Bombay Gin & Tonic - 350

10 Botanicals

### Widges Gin & Tonic - 450

8 Botanicals

### Roku Gin & Tonic - 500

14 Botanicals

### Nordes Gin & Tonic - 550

11 Botanicals

### Citadelle Gin & Tonic - 550

19 Botanicals

### Bulldog Gin & Tonic - 550

12 Botanicals

### Santa Ana Gin & Tonic - 550

11 Botanicals

### Bitter Truth Gin & Tonic - 650

9 Botanicals

### Arc Gin & Tonic - 800

28 Botanicals

### Hendricks Gin & Tonic - 800

11 Botanicals

### Monkey 47 Gin & Tonic - 950

47 Botanicals

Choose Your Premium Tonic - 100  
Mediterranean Tonic, Indian Tonic,  
Elderflower Tonic, Grapefruit Tonic

*For better experience, please ask our team to recommend the best tonic water and spices to be paired with your gin selection.*

## SPIRIT FREE

### Mandarin Cafe Fizz - 450

Orange Juice, Espresso, Perrier

### Liverte - 450

Cucumber Juice, Ederflower Syrup,  
Yuzu Cordial, Perrier

## THE BEERS

Keep it light and authentic!

### Hitachino Nest Ale - 450

### Engkanto Green Lava - 450

### Engkanto Mango Nation - 450

### Asahi Super Dry - 350

### San Miguel Light - 280

### San Miguel Pale Pilsen - 280

### San Miguel Apple - 280

**All** ACCOR  
LIVE  
LIMITLESS

