



SUSTAINABLE LUNCH ROASTS

NEW!

Available everyday
from 11AM to 5PM
With choice of one side

SANDWICH

pickled carrot,
radish and
onion, cucumber,
eggplant caviar,
cilantro,
house mayonnaise

SALAD

kale and romaine
tossed in greek
yogurt ranch
dressing, pickled
radish and
red onion,
sunflower seeds,
white cheese

TACOS

homemade
tortilla,
cilantro garlic
crema, salsa
verde, onions,
lime

BOWL

fatty brown rice,
crispy shallots,
black beans,
pico de gallo,
cilantro crema,
goat ricotta
(add P100 for
cauliflower rice)

PRONIC PROBIOTIC ROAST CHICKEN

kaffir lime, coconut
milk and palm sugar
glaze

P570

P570

P490

P550

ORGANIC PORCHETTA

shallots, muscovado,
star anise, scallions

P570

P570

P490

P550

SLOW-ROASTED LAMB BARBACOA

native orange,
achiote, cumin and
allium

P695

P695

P595

P675

SIDE OPTIONS: SWEET POTATO FRIES
ROASTED BROCCOLI CAESAR
TOMATO, FETA AND QUINOA SALAD
GP CHOWDER
MEXICAN STYLE GRILLED CORN
KALESRAW



(PRICES ARE VAT INCLUSIVE AND SUBJECT TO 10% SERVICE CHARGE)

FARM TO TABLE TAPAS

KFC
(Korean Fried Cauliflower) P265
soy garlic glazed, house made
sriracha mayo

PULPO
(Octopus) P325
braised and grilled, griddled potato,
sweet paprika

NEW! **GP GAMBAS P550**
river shrimp, extra virgin olive oil,
garlic, herbs, sourdough toast

BUFFALO CHICKEN
MEATBALLS P325
GP's spicy "Happy Sauce", celery
sticks, bleu cheese dressing

NEW! **POUTINE**
Classic P460
Chicken P540
Pork P540
Lamb P590
Mushroom P590
crispy fresh fries, homemade gravy,
Mambo Farms cheese curds

ROAST PORK SISIG
AND EGGPLANT TORTA
(Tortang Talong con Sisig) P330
grilled eggplant, potato, egg, sriracha
mayo, lechon sisig, pickled onions

HOUSE MADE CHEESE

(Served with toasted bread)

RICOTTA
P290
cow's milk, made fresh
daily with onion jam and
roasted garlic

STRACCIATELLA
P325
buffalo milk pulled
fresh daily with EVOO
and arugula


BURRATA
P460
Mt. Atok organic
strawberries, cherry
tomatoes, basil oil.

CHOOSE 2 P690 | ALL 3 CHEESES P880

SOUP

Garlic Soup P220
100 times more powerful
than anti-biotic

NEW! **GP CHOWDER P180**
squash, *bacon,
potatoes, corn, carrot,
celery, light cream

GP GAZPACHO P230
GP's version of the
classic cold soup from
Andalusia 

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Gluten-Free | Vegan | May Contain Nuts | Probiotic

NEW! ALL DAY BRUNCH

BRUNCH BEVERAGES
Virgin Bloody Mary P165
Add a shot of vodka +150
Creamsicle Mimosa P255
V60 Single Origin Coffee P105
Free cup of coffee for every
brunch item ordered from 10am to 12noon!

GREEN OMELETTE P390
parsley, sage, green onions, chives.
Served with sourdough toast, roasted
cherry tomatoes and mushrooms
ADD CRISPY BACON - P110

HUEVOS RANCHEROS (seasonal) P310
homemade corn tortilla, salsa verde,
refried beans, avocado, pico de
gallo, two fried eggs, sour cream

STEAK & EGGS P850
grass-fed ribeye (150g),
two fried eggs, roasted tomato and
mushrooms, homemade hollandaise sauce

GP PANCAKES
Classic Buttermilk P230
Blueberry P320
Chocolate Chunk P320
all pancakes served with
warm maple butter
ADD CRISPY BACON - P110

VEGGIE-RICE SILOG
(mix of cauliflower, broccoli,
sweet potato and sundried tomato)

ORGANIC LONGGANISA P475
Cagayan Valley longganisa, roasted
cherry tomato, sunny side up organic
egg, homemade atchara

HOME MADE GRASS-FED BEEF TAPA P490
sunny side up organic egg,
cherry tomatoes, homemade atchara

TINAPA P450
Calbayog City smoked mackerel,
cherry tomatoes, pickled red onion,
bread & butter pickles, organic
salted duck egg

UPGRADE TO CAULIFLOWER RICE - P100

Proudly serving
free range eggs from



TOAST

AVOCADO TOAST
(seasonal)
P275
extra virgin olive oil,
rock salt, sunflower
seeds, sweet paprika,
micro greens

SQUASH BLOSSOM
P310
housemade burrata,
creamy ricotta,
grape tomatoes, basil,
extra virgin olive oil

ORGANIC MUSHROOMS
P365
sous vide egg, house
made ricotta and
cacciocavallo cheese

CHOOSE 2 P550 | ALL 3 TOASTS P795

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FIRST COURSE PASTA

upgrade to **LOCAL SHIRATAKI NOODLES "0 CARBS NOODLES"**
add P160 (solo) P220 (to share)

CACIO Y PEPE

SOLO P455 | TO SHARE P840

Alfonso black pepper, pecorino, linguini

SCAMPI-CHORIZO*

SOLO P570 | TO SHARE P810

river shrimps, *Tierra De España chorizo, light sofrito, linguini

BROCCOLI RABE AND ARUGULA

SOLO P425 | TO SHARE P600

grilled green onions, arugula, cherry tomatoes, pecorino, spaghetti

BAKED CHICKEN MEATBALLS

SOLO P570 | TO SHARE P950

marinara sauce, cacciocavallo, mornay sauce, rigatoni

AL FUNGHI

SOLO P490 | TO SHARE P685

organic mushrooms, garlic, and crème fraiche, pecorino, linguini

GREEN PASTURES CARBONARA

SOLO P445 | TO SHARE P625

*pancetta, mushrooms, green peas, farm egg, micro greens, pecorino, spaghetti

CRAB MEAT, SEA URCHIN

SOLO P490 | TO SHARE P620

lemon, chives, spaghetti

SHANK AND MARROW BOLOGNESE

SOLO P700 | TO SHARE P920

grass-fed beef, Parmigiano Reggiano, pappardelle

BURGERS

BLUE RIBBON BURGER

P610

grilled freshly ground grass-fed beef blend (short rib, chuck and brisket), caramelized onions, bleu cheese butter, grilled brioche

CLASSIC ORGANIC CHEESEBURGER

P670

grilled grass-fed beef blend, cheddar cheese, lettuce, homemade pickles, onions and tomatoes

ADD CRISPY BACON - P110

ADD SAUTEED MUSHROOMS - P110

MISO-GLAZED TUNA BURGER

P680

asian slaw, wasabi mayo, brioche bun

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SIGNATURE SALADS

SALAD OF THE MONTH

OCTOBER SALAD (Pad Thai Salad)

SMALL P480 | LARGE P695

shredded romaine, arugula, carrot, bell pepper, red cabbage, cucumber, spring onion, cilantro, basil, spicy sunflower seeds, scrambled egg net, sprouts, poached shrimp, spicy Asian dressing

FARMHOUSE SALAD

SMALL P545 | LARGE P755

shredded kale, chopped romaine, roast chicken, Mambo goat cheese, hard-boiled egg, *bacon, corn, ripe mango, grape tomato, Honey mustard dill vinaigrette

AUTUMN SUNRISE

SMALL P530 | LARGE P745

mesclun, baby spinach, roasted sweet potatoes, blue cheese, baked onions, *bacon, farm egg, candied walnuts, *pears, balsamic vinaigrette

AVOCADO GREENS (seasonal)

SMALL P490 | LARGE P745

mesclun, roast chicken, avocado, corn, grape tomato, red onions, tortilla crisp, sunflower seeds, cilantro lime vinaigrette, fresh lime squeeze

CAESAR KALE

SMALL P500 | LARGE P710

shredded kale, chopped romaine, roast chicken, grape tomato, pecorino, caesar dressing, lemon squeeze, 142 degree egg

WHOLE GRAIN BOWLS

TERRA NATURA

SMALL P480 | LARGE P695

quinoa, shredded kale, roasted mushroom, roasted squash, baked onion, red beet, torn basil, cashew brittle, miso sesame dressing

POKÉ-BOWL

SMALL P555 | LARGE P895

tuna poke, quinoa, mango, kale, edamame, nori, 5 minute duck egg, sesame ginger lime dressing

UMAMI BOWL

SMALL P400 | LARGE P625

kale, adlay (Job's tears seed), roasted mushrooms, roasted cauliflower, tofu, red onions, roasted carrots, spicy sunflower seeds, miso dressing, spritz of liquid aminos

DO-IT-YOURSELF (D.I.Y.) SALAD BAR P695

(Served with organic boiled egg and/or roasted tofu)

ADD P150/P185 FOR PROTEIN UPGRADE: ORGANIC CHICKEN, *BACON, SHRIMP

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ROAST MEAT PLATTERS NEW!

PRONIC PROBIOTIC ROAST CHICKEN P950

kaffir lime, coconut milk, palm sugar glaze

ORGANIC PORCHETTA P990

shallots, muscovado, star anise, scallions

SLOW-ROASTED LAMB BARBACOA P1550

native orange, achiote, cumin, allium

CHOICE OF TWO MEATS P1330

ALL THREE MEATS P1250

Roast Meat Platters are served with miso sweet potato mash, arugula, sunflower seeds and choice of two sides

ADLAI PAELLA NEW!

MUSHROOM AND KALE PAELLA (good for 2-4) P1045

fried oyster mushroom, saffron aioli, paprika oil

SUSTAINABLE SEAFOOD PAELLA (good for 2-4) P960

sustainably-sourced squid, clams, mussels and shrimp

FAUX RICE (CAULIFLOWER) (Zero carbs! Gluten Free!)

NEW! YANG CHOW FRIED CAULIFLOWER RICE P800

8 hour roast pork, river shrimp, 142 degree egg, scallions, lettuce, green peas and carrots

NEW! NOSE TO TAIL CAULIFLOWER BOWL (Lechon Sisig) P840

roast organic black pig sisig, broccoli rabe, sesame oil, pickled onion, liquid aminos, 142 degree egg, garlic cauliflower rice

NEW! STEAK AND KIMCHEE FRIED CAULIFLOWER RICE P860

grass-fed beef rib eye, 142 degree egg

SUB CAULIFLOWER TO QUINOA - LESS P100

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COMMANDABLE MAINS

NEW! JACKFRUIT KARE KARE P600

meat-like jackfruit in peanut gravy, yardlong beans, eggplant, broccoli rabe, homemade garlicky shrimp paste

NEW! GP PORKCHOP P650

cinnamon butter, roasted potatoes, homemade guava jam

NEW! PAN ROASTED SWORDFISH P635

clam and seaweed-konbu broth, broccoli leaves

NEW! MUSCOVADO BABY BACK RIBS HALF (choose 1 side) P945

FULL (choose 2 sides) P1610
slow roast baby back ribs, citrus muscovado glaze

FLOUNDER FISH AND CHIPS P560

beer batter, yogurt dill tartar sauce

BRAISED OXTAIL P625

creamy polenta, gremolata

NEW! CIOPPINO ENTREE P795

clams, mussels, squid and flounder in tomato fennel broth. Served with sourdough toast

GP GIANT MEATBALL

1 piece P520
2 pieces P695

homemade mix of beef, pork and smokey bacon*, ground fresh everyday. Served with marinara sauce, Parmigiano Reggiano and your choice of side.

NEW! YELLOW ADOBO (Adobong Dilaw) P630

Goco Family heirloom recipe - pork, chicken, garlic, coconut vinegar, turmeric, five minute free range duck egg, choice of basmati rice or garlic quinoa kale

BEEF BIGNAY BOURGUIGNON P780

grass-fed beef short ribs braised in Bignay Wine, sauteed mushrooms, carrots, shallots, mashed potatoes

GRASS-FED ANGUS BEEF STEAK

STEAK FRITES

150 grams P990
300 grams P1750
450 grams P2390

pan roasted rib eye with fresh herbs and garlic. Served with crispy fries, side salad, hollandaise and pan sauce of choice:

Classic Red Wine
Bordelaise (bone marrow, shallots)
Mushroom (seasonal mushrooms, cream)
Peppercorn (Alfonso pepper, brandy)
Red & Bleu (red wine, crumbled bleu cheese)

GRILLED BEEF RIB EYE

P2250

slow roast 16 Oz, served with burnt onion sauce, au jus, and choice of two sides

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SIDES

KALE-SLAW P190

carrots, red cabbage, bell peppers,
kaleonnaise

NEW! ROASTED BROCCOLI CAESAR P240

charred broccoli florets,
homemade caesar dressing

NEW! MEXICAN STYLE GRILLED CORN P180

housemade mayo, feta, cilantro

NEW! TOMATO, FETA AND QUINOA SALAD P210

baguio tomato, basil, evoo

GRILLED ASPARAGUS PENCIL P210

(gluten-free)
sous vide egg, shaved pecorino

SAUTEED MUSHROOMS P240

(gluten-free)
anchovy, white wine, pecorino

CRISPY FRESH FRIES P170

(gluten-free)
parmesan, parsley, cumin mayo

SWEET POTATO FRIES P170

(gluten-free, vegan)

MASHED POTATOES P135

(gluten-free)
world's best!

NEW! MISO SWEET POTATO MASH P180

(may contain nuts)
homemade gravy, sunflower seeds

GARLIC QUINOA AND KALE P195

(gluten-free, vegan)

BUTTERED PAPARDELLE NOODLES P180

grated pecorino, parsley