

CUCINA  
BERNARDO

*a fresh dining experience*

MENU



# A P P E T I Z E R

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|   | <u>Single</u> | <u>Sharing</u> |
|---|---------------|----------------|
| <b>RACLETTE PLATE</b><br><i>Melted Raclette cheese, served with slices of cornichons and pickled onions</i>                       | P 175         | P 350          |
| <b>LEMON PEPPER RACLETTE PLATE</b><br><i>Melted Raclette cheese flavored with lemon and freshly cracked pepper</i>                | P 190         | P 380          |
| <b>NACHOS &amp; DIPS</b><br><i>Corn Tortilla Chips, Fresh Tomato Salsa, Spinach Cream Cheese and Cheddar Cheese</i>               |               | P 295          |
| <b>BACON CHEESE FRIES</b><br><i>Potato Fries, Cheddar Cheese, Sour Cream</i>  |               | P 315          |
| <b>CHICKS &amp; CHIPS</b><br><i>Garlic Alioli, Honey Mustard or Tartar Sauce, Potato Fries</i>                                    |               | P 345          |
| <b>SPINACH CHEESE TRIANGLES</b><br><i>Spinach and Cream Cheese Stuffed in Phyllo Pastry Baked until Crispy Golden Brown</i>       |               | P 265          |
| <b>MINI PORK BBQ</b><br><i>8 pieces Skewered Thin Strips of Layered Meat and Fat, grilled in open flame served with Pinakurat</i> |               | P 225          |

# S A L A D

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|  |       |
|--|-------|
| <b>ANGELFIELDS SALAD</b><br><i>Fresh Greens, Green Mango, Tomatoes*, Red Onions, Crispy Danggit Bits and Guava Dressing</i>                        | P 380 |
| <b>PARMA HAM &amp; ANCHOVY SALAD</b><br><i>Hearts of Romaine, Grilled Cherry Tomatoes*, Parmesan Cheese, Crispy Parma Ham and Anchovy Dressing</i> | P 365 |
| <b>CAPRESE</b><br><i>Fresh Basil, Cherry Tomatoes* and Kesong Puti Tossed in Honey Calamansi Vinaigrette</i>                                       | P 305 |
| <b>GUAVA DRESSING</b> (for take-out only)<br><i>Angelfields Home Made Signature Dressing 250ml</i>   | P 250 |
| <b>DANGGIT FLAKES</b> (for take-out only)  | P 200 |

*\* Freshly picked from our Angelfields Farm*

PRICES ARE INCLUSIVE OF 12% E-VAT AND 10% SERVICE CHARGE

# S O U P

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|   |       |
|---|-------|
| <b>CREAM OF PUMPKIN</b><br><i>Smooth and Creamy Local Pumpkin Soup</i>                        | P 180 |
| <b>TOMATO BASIL</b><br><i>Tangy Tomato Soup with freshly picked Basil and Parmesan Cheese</i> | P 180 |
| <b>BEEF MARROW SOUP</b><br><i>Beef and Aromatic Vegetables Simmered Broth</i>                 | P 180 |
| <b>MUSHROOM CAPPUCCINO WITH TRUFFLE CREAM</b><br><i>Cream of Assorted Mushroom</i>            | P 270 |

# PASTA

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|  |       |
|--|-------|
| <b>AL FUNGHI</b><br><i>Cream Sauce, Portobello &amp; Button Mushrooms and Crispy Bacon</i>                             | P 510 |
| <b>PUTTANESCA</b><br><i>Tomato Sauce, Fresh Herbs, Olives, Capers and Chili Flakes</i>                                 | P 400 |
| <b>BOLOGNESE</b><br><i>Ground Angus Beef in Sweet Tomato Sauce and Fresh Herbs</i>                                     | P 450 |
| <b>CREAMY PESTO</b><br><i>Cream based Sauce, Angelfields Farm Harvested Basil, Olive Oil, Nuts and Parmesan Cheese</i> | P 450 |
| <b>SEAFOOD ALIGUE</b><br><i>Crab fat, Shrimp and Mussel Cream Sauce</i>  | P 415 |

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# BETWEEN THE BREADS

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## GRILLED CHEESE SANDWICH

*Asiago and Cheddar Cheese on Wheat Bread*

P 395

## GRILLED VEGGIE SANDWICH

*Asparagus, Zucchini, Eggplant\*, Bell Pepper and Fresh Tomatoes\* with Basil Mayo on Whole Wheat Bread*

P 455

## TUNA MELT

*Flaked Tuna with Onion and Melted Cheese available in whole Wheat Bread or French Baguette*

P 380

## BLT

*Crispy Bacon, Fresh Lettuce and Fresh Tomatoes\* on Whole Wheat Bread*

P 340

## ANGELFIELDS SIGNATURE ANGUS BURGER

*1/3 Pound Certified Angus Beef Flame Grilled to your Doneness Fresh Green Salad and Potato Fries*

P 595

## SWISS BURGER

*1/3 Pound Certified Angus Beef Flame Grilled to your Doneness, Swiss Cheese, Caramelized Onion and Sautéed Mushroom  
Fresh Green Salad and Potato Fries*

P 795

## BACON CHEDDAR BURGER

*1/3 Pound Certified Angus Beef Flame Grilled to your Doneness, Crispy Bacon and Melted Cheddar Cheese, Fresh Green Salad  
and Potato Fries*

P 725

## ANGELFIELDS KETO BURGER

*1/3 Pound Certified Angus Beef Flame Grilled to your Doneness, Swiss Cheese, Crispy Bacon and Sunny-Side Up Egg*

P 675

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# INTERNATIONAL SELECTION

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## GRILLED NORWEGIAN SALMON

P 755

*Grilled Salmon Fillet topped with Steamed Asparagus with a nice crispy finish at the bottom served with mashed Potato and grilled Vegetables marinated in Balsamic Vinegar*

## PAN SEARED SOLE

P 720

*Lemon Sole Fish seared in butter served with Sauteed Vegetables and Lemon Cream Sauce*

## ROSEMARY CHICKEN

P 545

*Grilled Chicken Breast infused in Rosemary oil served with Fresh Green Salad*

## TUNA ALA POBRE

P 600

*Sashimi Grade Tuna, Crispy Garlic, Onion Leeks and Green Olives*

## GRILLED PORK BBQ SPARERIBS

P 520

*Pork Spareribs slow cooked to give a super tasty, super tender, fall off the bone delicacy and lightly glazed with our House Recipe served with Coriander Rice*

## MINI PORK BBQ

P 425

*16 pieces Skewered Thin Strips of Layered Meat and Fat, grilled in open flame served with Pinakurat*

## BRAISED BEEF BELLY

P 615

*Strips of Fork Tender US Angus Beef Shortplate served with Rosemary Sauce*

# ALL DAY BREAKFAST

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## BACON AND EGGS

P 365

*Slices of Crispy Bacon, Garlic Fried Rice and Two Eggs done your way*

## TAPA MARILEN

P 365

*Angus Beef in Marilen's Marinade, Garlic Fried Rice and Two Eggs done your way*

## TINAPANG BANGUS

P 365

*Smoked Boneless Bonuan Bangus, Garlic Fried Rice and Two Eggs done your way*

## CORNED BEEF

P 365

*Sauteed in Garlic, Onion and Tomatoes served with Garlic Fried Rice and Two Eggs done your way*

## LONGGANISA

P 365

*Garlic Chorizo served with Garlic Fried Rice and Two Eggs done your way*

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# FILIPINO FAVORITES

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**SALMON IN SOUR BROTH** P 680

*Sour and Savory Soup with Eggplant\*, Radish and Spinach*

**TUNA SALPICAO** P 540

*Sashimi Grade Tuna Marinated in Garlic and Soy Sauce*

**LECHON KAWALI** P 595

*Crispy Fried Organic Pork with Liver Sauce or Spicy Vinegar*

**GRILLED PORK BELLY** P 595

*Organic Pork Belly Marinated in Sweet Soy Sauce, grilled to perfection served with Pineapple Salsa, Pinakurat, Garlic and Vinegar*

**CRISPY PATA** P 725

*Crispy Fried Pork Hock, slowly simmered in Local Aromatics, served with Condiments and our Chef's Special Dipping Sauce*

**ADOBONG INIHAW NA BABOY** P 515

*Grilled Pork Shoulder simmered in Traditional Filipino Adobo Seasoning*

**KARE KARE** P 590

*US Angus Beef Belly Stewed in Peanut Sauce with Steamed Veggies & Bagoong Alamang*

**ANGUS BEEF SALPICAO** P 605

*Beef Tenderloin done Angelfields Style*

**BISTEK TAGALOG** P 540

*Beef Steak Marinated in Soy-Calamansi with Caramelized Onion Angelfields Style*

**LEMONGRASS ANNATTO CHICKEN** P 580

*Grilled Chicken Skewers marinated in Lemongrass and Spices*

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# VEGETABLES

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|  |       |
|--|-------|
| <b>PINAKBET WITH CRISPY PORK NECK</b>  | P 340 |
| <i>Sauteed Bitter Melon, Eggplant*, String Beans, Okra* and Pumpkin with Crispy Pork Neck</i>                |       |
| <b>PINAKBET</b>  | P 225 |
| <i>Sauteed Bitter Melon, Eggplant*, String Beans, Okra* and Pumpkin</i>                                      |       |
| <b>GINATAANG KALABASA WITH SHRIMP</b>  | P 360 |
| <i>Pumpkin and String beans cooked in Coconut Milk with Shrimp</i>   |       |
| <b>GINATAANG KALABASA</b>  | P 240 |
| <i>Pumpkin and String beans cooked in Coconut Milk</i>   |       |
| <b>KARE KARENG GULAY</b>   | P 255 |
| <i>Bokchoy, Eggplant* and String Beans in Peanut Sauce</i>   |       |
| <b>CIGARILLAS WITH GROUND PORK</b>   | P 350 |
| <i>Locally harvested Winged Bean, simmered in freshly squeezed Coconut Milk &amp; Chili with Ground Pork</i> |       |
| <b>CIGARILLAS</b>  | P 210 |
| <i>Locally harvested Winged Bean, simmered in freshly squeezed Coconut Milk &amp; Chili</i>                  |       |
| <b>SAUTEED FRENCH BEANS</b>  | P 370 |
| <i>Fresh French Beans sauteed in Butter with Crispy Bacon Bits</i>   |       |

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# STARCH / SIDES

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|                             | <u>Single</u> | <u>Sharing</u> |
|-----------------------------|---------------|----------------|
| STEAMED RICE                | P 50          | P 130          |
| GARLIC FRIED RICE           | P 65          | P 150          |
| MASHED POTATO               |               | P 110          |
| FRENCH FRIES                |               | P 105          |
| TOASTED BAGUETTE (3PCS)     |               | P 140          |
| TOASTED WHEAT BREAD         |               | P 25           |
| EGG (DONE THE WAY YOU WANT) |               | P 20           |

# DESSERT

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|   |       |
|---|-------|
| <b>APPLE CRUMBLE CHEESECAKE</b>   | P 250 |
| <i>Rich and Creamy Cheesecake topped with Caramelized Apple and Whipped Cream</i> |       |
| <b>BLUEBERRY CHEESECAKE</b>   | P 250 |
| <i>Rich and Creamy Cheesecake topped with Blueberry and Whipped Cream</i>         |       |
| <b>CHOCO LAVA CAKE</b>  | P 295 |
| <i>Warm Molten Chocolate Cake Topped w/ Vanilla Ice Cream and Chocolate Syrup</i> |       |
| <b>CARROT WALNUT CAKE</b>   | P 260 |
| <i>Light &amp; Guilt Free Cake, Walnuts and Strawberry Syrup</i>                  |       |
| <b>SEASONAL FRESH FRUITS</b>  | P 300 |
| <i>Freshly Sliced Seasonal Fruits</i>   |       |
| <b>CRÈME BRULEE</b>   | P 210 |
| <i>House Specialty, Rich Custard Dessert with Warm Caramel Crust and Fruits</i>   |       |
| <b>ICE CREAM — 1 SCOOP</b>  | P 80  |
| <i>Vanilla or Chocolate</i>   |       |

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# BEVERAGES

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## COLD

|                                   |       |
|-----------------------------------|-------|
| BOTTOMLESS TARRAGON ICED TEA      | P 110 |
| MINERAL WATER                     | P 65  |
| SODA IN CAN                       | P 100 |
| MILK SHAKE (VANILLA OR CHOCOLATE) | P 225 |

## BEER

|                        |       |
|------------------------|-------|
| SAN MIGUEL LIGHT       | P 120 |
| SAN MIGUEL PALE PILSEN | P 120 |

## FRESH JUICES

|                   |       |
|-------------------|-------|
| FRESH APPLE       | P 220 |
| MINTY LEMON       | P 220 |
| FRESH GREEN MANGO | P 220 |
| FRESH PINEAPPLE   | P 220 |
| FRESH MANGO       | P 220 |
| FRESH LEMONADE    | P 220 |

## HOT

|                            |       |
|----------------------------|-------|
| HOT TARRAGON TEA POT       | P 150 |
| FRENCH ROAST BREWED COFFEE | P 120 |
| SINGLE ESPRESSO            | P 100 |
| DOUBLE ESPRESSO            | P 150 |
| CAPPUCCINO                 | P 150 |
| LATTE MACCHIATTO           | P 150 |
| CAFÉ LATTE                 | P 150 |
| ICE COFFEE                 | P 150 |

# WINE LIST

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## RED WINE

|   |        |
|---|--------|
| JACK ESTATE 2013 SHIRAZ SOUTH EASTERN AUSTRALIA | P 1250 |
| MARQUES DE TENA 2014 CABERNET SAUVIGNON         | P 1410 |

## WHITE WINE

|   |        |
|---|--------|
| MARQUES DE TENA 2014 SAUVIGNON BLANC VALENCIA | P 1287 |
|---|--------|

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