

TAPAS
APPETIZERS

	Full Order
Aceítunas Verdes Alinadas Olives aged in oil and garlic	Php. 160
Almejas al Vino Blanco Aklan clams in white wine	330
Albondigas Beef meatballs in tomato sauce	430
Bacalao ala Vizcaína Dried Salted codfish in tomato sauce	520
Pate de Pollo Duck Fat sealed Chicken Liver pate	300
Croquetas de Jamon Ham and bechamel croquettes	220
Croquetas de Quezo Azul Blue cheese and bechamel croquettes	220
Chorizo Hecho por Dos Mestizos Home made Spanish sausage	430
Callos con Garbanzos Stewed ox tripe with chick peas	450
Calamares Rellenos Squid stuffed with chopped egg, chili, garlic and tomato	260
Calamares Fritos Deep fried battered squid	260
Gambas al Ajillo Shrimps sauteed in olive oil and garlic	420
Jamon Serrano Hand carved Cured Spanish ham 30g	400
Jamon and Manchego Platter Jamon Serrano, Manchego cheese and marinated olives	680
Ensalada de Pulpo Octopus marinated in olive oil, chili and citrus	330
Salpicao de Vaca USDA beef cubes in garlic marinated	440
Salpicao de Pescado Fresh fish cubes in garlic marinated	440
Tortilla de Patatas Traditional Spanish potato omelette	300
Quezo Manchego Aged Manchego sheep's milk cheese 40g	330

OYSTERS

Baked Oysters al Espagnola
Jamon, Bechamel, arugula and parmesan

Ostras Fritas
Crispy fried oysters with lemon and aioli

Ostras al Ajillo
Seared Oysters in Garlic and Jamon Serrano

1/2 Dozen Php 420

All prices inclusive of 12% VAT
Please add 10% service charge. Thank you.

M E N U

Spanish Filipino Heritage Cuisine

ENSALADAS

Ensalada de Tomate Php 390
Toscana Farms Tomato with Feta Cheese Bathed in
Balsamic Vinegar and Olive Oil

Ensalada de Cesar Php 390
Family Platter Php 660
Traditional Caesar's Salad

Ensalada Verde Php 350
Farm Fresh Mixed Green Salad

SOPAS y POTAJES

Sopa de Ajo Php 290
Castillian Garlic Soup

Lentejas con Chorizo Php 410
A Spanish Filipino Favorite with Chorizo de Dos Mestizos

Alubias Blancas Php 410
Potage of White Beans, Chorizo and Jamon Serrano

PAELLA

A House Specialty

Paella Valenciana
Mixed Meat and Seafood Paella

Paella Negra
Paella Cooked in Fresh Squid Ink
S - 1,640 M - 3,280 L - 4,910

Paella de Pollo
Chicken Paella

Paella de Mariscos
Fresh Seafood Paella

Small (for 2-3) Php 1,190
Medium (for 3-5) Php 2,060
Large (for 5-8) Php 3,110

Paella de Verduras
Market Vegetable Paella

CARNES

Pollo al Ajillo Php 1000
Half Chicken Roasted in Garlic

Lengua de Vaca Php 1,170
En Salsa Blanco with White Mushroom Sauce

Lomo de Vaca ala Pobre Php 1,520
USDA Beef Tenderloin on Potato Medallion

Cordero y Arroz con Setas Php 1,380
Braised Lamb Shank with Mushroom Rice

Cochinillo Php 8,630
Suckling Pig Roasted the Castillian Way
(1 day advance order please)
1/4 Cochinillo on Potato Medallion Php 2,420

PESCADOS y MARISCOS

Pescado en Salsa Verde Php 980
Poached Fish Fillet in Herb Sauce

Sopa de Mariscos Php 1040
Fresh Fish and Shellfish Bouillabaisse

Pescado con Alcaparra y Rucola Php 980
Pan Fried Fish Fillet in Caper Butter on a Bed of Arugula

Langostinos en Aroma de
Azafran y Ajo Php 1080
Tiger Prawns in Saffron and Garlic
Butter

We at Dos Mestizos pride ourselves on using only quality ingredients and exclusively use olive oil in our menu.
Only the best for Dos Mestizos!

All prices inclusive of 12% VAT. Please add 10% service charge. Thank you.

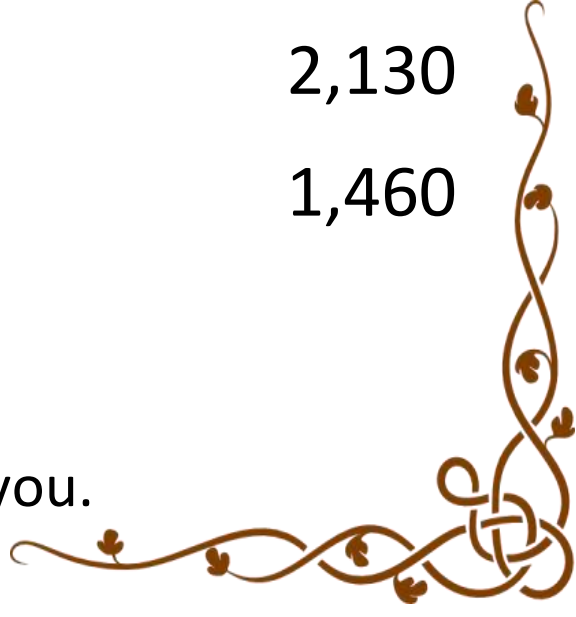


WINE LIST

VINO TINTO

Reserva Merlot	1,460
Reserva Cabernet Sauvignon	1,460
Chianti Reserva	2,320
Reserva Carmenere	1,460
Escudo Rojo	3,600
La Mascota Malbec	3,600
Vina Albali Gran Reserva	3,600

VINO BLANCO



Caliterra Sauvignon Blanc Reserva	2,130
Reserva Sauvignon Blanc	1,460

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SANGRIA

Carafe	635
By the glass	140

HOUSE COCKTAILS

Mojito	280
White Rum, Lime, Brown Sugar, Mint	

Caipirinha	280
Cachaca, Lime, Brown Sugar	

Caipiroska	280
Stolichnaya, Lime, Brown Sugar	

Margarita	280
Jose Cuervo, Lime, Triple Sec, Salt	

Black Russian	240
Stolichnaya, Kahlua	

White Russian	240
Stolichnaya, Kahlua, Milk	

Cuba Libre	205
Tanduay Superior, Lime	

Amaretto Sour	280
Amaretto Disaronno, Lime, Brown Sugar	

Whisky Sour	280
Jim Beam, Lime, Brown Sugar	

Espresso Martini	360
Espresso, Stolichnaya, Kahlua, Baileys	

Tequila Sour	280
Jose Cuervo, Lime, Brown Sugar	

Gin Tonic	280
Gin, Tonic Water	

CERVESAS

San Miguel Light	90
San Miguel Pale Pilsen	90

Fresh Fruit Shake	160
mango, pineapple, banana, watermelon	

Solar Iced Tea with Honey	120
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San Pellegrino	230
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Bottled Water	180
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Coca Cola	80
classic, lite, zero	

Sprite	80
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Tonic Water	90
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Soda Water	90
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HOUSE WINE by the Glass

House Wine Red	280
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House Wine White	280
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SPIRITS

RUM

Tanduay Superior	120
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Bacardi	190
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Malibu	190
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VODKA

Stolichnaya	190
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Russian Standard	250
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Grey Goose	445
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BOURBON

Jim Beam	230
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WHISKY

Jack Daniels	230
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SCOTCH WHISKY

Johnnie Walker Black	255
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Glenfiddich	380
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Bombay Sapphire	230
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Tanqueray	230
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BRANDY

Fundador	190
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Carlos I	250
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COGNAC

Remy Martin VSOP	445
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TEQUILA

Jose Cuervo Gold	230
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Patron	445
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APERITIFS

Bailey's	230
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Jagermeister	230
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Absinthe	230
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Kahlua	230
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Drambuie	230
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Sambuca Vaccari	230
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Cointreau	250
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Grand Marnier	250
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Amaretto Disaronno	230
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POSTRE

Liquored Ice Cream	185
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Leche Flan	185
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Bread Pudding	185
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Hot Tea	90
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Morrocان Tea	130
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Affogato Vicente	200
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