

Alejo

RESTAURANT & BAR

 @AlejoRestaurant

 Alejo Restaurant and Bar

Ground Floor of Citadines Roces Quezon City,
100 Don A. Roces Avenue, Obrero, Quezon City



Agahan Favorites

Your breakfast favorites to start your day right

Heritage Beef Tapa Php 470

Garlic rice with savory cured sirloin beef, pickled vegetables, grilled tomato, and your choice of two sunny-side-up or scrambled eggs. (364 cal)

Chicken Adobo Flakes Php 400

Flavorful adobo rice, pickled vegetables, grilled tomato, and your choice of two sunny-side-up or scrambled eggs. (215 cal)

Daing, Sinangag, at Itlog Php 440

Garlic rice with crispy deep-fried bangus, pickled vegetables, grilled tomato, and your choice of two sunny-side-up or scrambled eggs. (364 cal)

Crispy Chicken and Waffles Php 500

Crispy chicken thigh fillet served with fluffy waffles and sweet honey butter. (850 cal)

Vegetable and Cheese Omelette Php 380

Onions, capsicum, button mushrooms, tomato, mozzarella served with side salad drizzled with calamansi vinaigrette. (360 cal)

One-Bowl Wonders

Simple, filling bowls made for comfort and flavor.

Beef Bulgogi Php 500

(380 cal)

Braised Tofu Php 400

(550 cal)

Pork Tonkatsu Php 500


(320 cal)

Grilled Chicken Php 460

(410 cal)



A Alejo Classics  Chef's Favorite

 Good for sharing

Food Allergens:



Dairy

Egg

Soy

Nuts

Gluten

Fish

Crustacean

Prices are subject to local tax and service charge.

Panimula

Carefully crafted starters designed to tease the palate.

Salmon Kilawin in a Cup Php 700

Half-cured salmon, salted egg, crisp capsicum, and refreshing cucumber, tossed in aged vinegar and ginger miso dressing, balanced with mixed greens. (307 cal)

Tawilis Tempura Php 380

Crispy, delicate deep-fried tawilis, in a light tempura batter, served with zesty tempura sauce. (280 cal)

Four Cheese Salad Php 350

Crispy fried four-cheese croquettes, fresh basil, and sweet cherry tomatoes, drizzled with a rich balsamic vinaigrette. (394 cal)

Prawn and Crab Roll Salad Php 600



A delightful fusion maki roll with crab stick and local prawns, topped with wasabi emulsion and tobiko, served with a side of mango sauce and calamansi vinaigrette salad. (392 cal)

Pulled Beef Nachos Php 550

Crispy nachos loaded with tender pulled beef, rich spiced cacao sauce, creamy bechamel, and Keso de Bola, brightened with pickled onions and fresh tomato cucumber salsa. (1,084 cal)

Crablet Okoy Php 580

Crispy crablet fritters with tangy pinakurat vinegar, calamansi vinaigrette and petite salad. (490 cal)

Native Balayan Salad Php 440

Fresh romaine lettuce and Parmesan discs, drizzled with savory native Balayan fish sauce and house mayonnaise. (320 cal)

Slow Simmers

Your breakfast favorites to start your day

Seafood Chowder Php 460

A rich and creamy chowder brimming with fresh clams and a harmonious blend of hearty vegetables, served with toasted sesame pretzel. (310 cal)

Tomato Bisque Php 220

A creamy bisque with smoky mashed aubergine, aromatic cilantro oil, and a crisp sesame pretzel. (200 cal)



Pangunahing Handa

Hearty dishes crafted to satisfy and delight.

POULTRY

Alejo's Fried Chicken

Php 720 /
Php 1,100

24-hour brined fried chicken, perfectly juicy, served with aromatic annatto basmati rice, tangy papaya achara, and a unique curry ketchup.

Half chicken (714 cal)

Whole chicken (1,429 cal)

Tinola Rice

Php 500

Savory sous vide chicken thigh served over rice, brightened with fresh cucumber, aromatic ginger broth, chili garlic, and muscovado soy. (620 cal)

Chicken Peri

Php 800

Chili-marinated half chicken with a vibrant roasted pepper onion sauce, served alongside malunggay pesto flatbread. (914 cal)

Roulade Inasal

Php 500

Tender sous vide chicken roulade, marinated with Inasal flavors, served with tangy pickled vegetables and aromatic garlic annatto rice. (520 cal)

PORK

Sisig Binagoongan Rice

Php 550

Twice-cooked pork belly and binagoongan rice, topped with rich pork liver dressing, pickled onions, and a poached egg. (520 cal)

Crispy Pata Pochero

Php 1,300

Crispy pork hock served with a rich tomato sauce stew, brimming with long beans, potatoes, carrots, bok choy, and local plantains. (1,020 cal)

Grilled Chop with Cerveza Sauce

Php 700

A perfectly grilled boned pork chop topped with rich cerveza gravy, served alongside buttered carrots, haricot verts, cherry tomatoes, and herbed roasted potatoes. (220 cal)

Pork Ribs Nilaga

Php 1,100

Tender pork ribs in a flavorful broth with hearty potatoes, sweet corn, bok choy, and crisp string beans. (520 cal)



Prices are subject to local tax and service charge.

BEEF



USDA Prime Ribeye Php 2,200

A succulent 16oz USDA ribeye, perfectly cooked, served with crisp French beans, creamy mashed potatoes, and a rich cognac peppercorn gravy. (350 cal)

Beef Tendon Callos Php 700

Rich stewed beef tripe and tendons, slow-cooked with olives, capsicum, and garbanzo beans. (506 cal)

Prime Rib Pares Php 880

75g USDA prime ribeye and tender tendon, served with bok choy, rich pares gravy, fragrant garlic confit, and garlic annatto rice. (530 cal)

Beef Salpicao Php 880

Tender ribeye served with rich demi-glace, fragrant garlic confit, fresh side vegetables, and aromatic pandan rice. (520 cal)

16-hour Slow Cooked Kare-Kare Php 1,000

Tender sous vide beef in a rich peanut sauce with summer vegetables and house-made shrimp paste, served with aromatic pandan rice. (520 cal)

SEAFOOD

Grilled Salmon Sinigang

Grilled salmon fillet with creamy taro mash, baby red radish, bok choy, in a tangy tamarind miso broth, accompanied by aromatic pandan rice.

Solo (258 cal)

Sharing (516 cal)

Php 660 /
Php 1,200

Pan-Seared Local Sea Bass

Salt and pepper pan-seared sea bass, served with flavorful ginger garlic morning glory and sautéed cherry tomatoes. (295 cal)

Php 770

Baby Squid in Olive Oil

150 grams of tender baby squid sautéed in fragrant garlic confit, brewed soy sauce, and rich oyster sauce, finished with butter and crispy fried garlic. (220 cal)

Php 600

Pompano with Sambal Sauce

grilled pompano topped with a bold, spicy sambal sauce, perfectly balancing smoky, savory, and tangy flavors with a hint of heat. (350 cal)

Php 1,500



 Alejo Classics  Chef's Favorite



Good for sharing

Food
Allergens:



Dairy



Egg



Soy



Nuts



Gluten



Fish



Crustacean

Lutong Gulay

Traditional vegetable dishes cooked Filipino-style.

Pinakbet Fritters Php 300

A vibrant medley of pumpkin, eggplant, okra, bitter melon, and string beans, served with a savory Alamang aioli. (200 cal)

Munggo, Chicharon, Dilis Php 310

Crispy pork rinds and dilis tossed with fresh tomato, bitter melon leaves, in a hearty mung bean soup and a savory shrimp paste dressing. (350 cal)

Camaron Gising-gising Php 420

Battered shrimp and Baguio beans in a creamy coconut milk sauce, finished with fried shallots and crispy kangkong. (280 cal)

Plant Forward

Naturally plant-based options.

Vegan Bolognese Php 490

Meatless Bolognese with spaghetti, improvised cheese, tomato confit, fresh basil, and eggless bread.

Vegan Chili Beans Php 400

Spicy chili beans with textured soybean, tomato salsa, improvised cheese, pickled onions, and warm pita bread.

Vegan Cauliflower Php 250

Chili-garlic cauliflower rice with tomato confit, topped with fried basil and parsley.

Vegan Kofta Php 600


Un-meatballs, harissa, improvised cheese, grilled tomato, grilled green chili, grilled onion, served with parsley tabbouleh, and basmati.

Vegan Tuna Sandwich Php 350

Textured soybean with vegan mayonnaise, pickled cucumber & carrots, romaine lettuce, served with fries.



Alejo Classics  Chef's Favorite

 Good for sharing

Food Allergens:



Dairy



Egg



Soy



Nuts



Gluten



Fish



Crustacean

Fired & Sliced

Oven-baked pizzas made for sharing.

Tres Keso Php 700

A creamy blend of coconut milk bechamel, kesong puti, keso de bola, and mozzarella, baked to perfection. (361 cal/slice)

Water Spinach Php 700

Creamy coconut milk bechamel, wilted spinach, kesong puti, and mozzarella, baked on a crispy crust. (340 cal/slice)

Pepperoni Php 740

A classic tomato base topped with savory beef pepperoni and melted mozzarella. (290 cal/slice)

Margherita Php 660

Classic tomato sauce, fresh sliced tomatoes, melted mozzarella, and fragrant basil. (170 cal/slice)

Bacon & Cream Cheese Php 680



Crispy smoked bacon, creamy cream cheese, and melted mozzarella on a savory crust. (390 cal/slice)

Stack & Bite

Craft burgers built with bold flavors and quality ingredients.

Chori Burger Php 390

A savory pork chorizo patty, hard-seared egg, homemade mayonnaise, tomato, lettuce, and sharp cheddar, all on a pan de sal bun, served with crispy fries. (461 cal)

Gochujang Chicken Burger Php 550

Crispy thigh fillet, gochujang mayo, red cabbage slaw, kimchi, and sharp cheddar, served with crispy fries. (421 cal)

Grid Iron Cheeseburger Php 580

Flame-grilled grass-fed beef patty, topped with savory pepperoni onion jam, sharp cheddar, fresh lettuce, tomato, and pickled cucumber, served with crispy fries. (521 cal)

Pandesal Club Sandwich A Php 500

Calamansi-marinated grilled chicken, crispy bacon, scrambled egg, tomato, Baguio lettuce, and cucumber, all in a Filipino soft roll, served with fries. (390 cal)





Sauce & Twine

Hearty pasta plates made for sharing and savoring.

Salmon Miso Butter Pasta Php 660



Spaghetti tossed in a savory fermented soy bean paste with chili flakes and a hint of lemon, served with garlic bread. (261 cal)

Gamberetti Pasta Php 610



Delicate angel hair pasta with succulent shrimp and a fiery tomato pesto, served with garlic bread. (280 cal)

Spaghetti Alle Vongole Php 600



Spaghetti tossed with olive oil, fresh clams, and a hint of chili flakes, served with crispy garlic toast. (252 cal)

Talangka Pasta Php 610



Squid-inked pasta coated in a rich talangka fat sauce, served with garlic bread. (321 cal)

Pancit Con Bagnet Php 500



A vibrant stir-fry of mixed vegetables, brightened with calamansi, and topped with crispy pork cracklings. (461 cal)

Chicken Teriyaki Canton Php 550




Grilled chicken and savory pork floss over rice, with Japanese mayo, house-made gari, sautéed mushrooms, scallions, and cabbage. (392 cal)

Kaldereta Ravioli Php 700



Filipino stewed beef in tender ravioli with creamy kesong puti, served alongside warm garlic bread. (220 cal)

Alejo Classics  Chef's Favorite

 Good for sharing

Food Allergens:



Dairy



Egg



Soy



Nuts



Gluten



Fish



Crustacean

Prices are subject to local tax and service charge.

Drinks

COCKTAILS

| | |
|-------------------------|-----|
| Midoro Martini | 450 |
| Las Islas | 300 |
| Mango Margarita | 300 |
| Mojito | 300 |
| Tequila Sunrise | 300 |
| Blueberry Mojito | 300 |
| Martini | 300 |
| Purple Rain | 300 |
| Absolut Kurrant Cosmo | 400 |
| Amaretto Sour | 300 |
| Strawberry Brandy Smash | 350 |
| Naughty and Nice | 300 |

COFFEE

| | |
|---------------------------|-----|
| Kahlua Espresso Affogatto | 380 |
| Bailey's Latte | 280 |
| Mudslide | 280 |
| Strawberries & Cream | 220 |
| Iced Ube Latte | 220 |
| Iced Matcha Latte | 200 |
| Iced Dulce de Leche | 180 |
| Mango Maple Tea | 180 |
| Caramel Macchiato | 200 |
| (also available over ice) | |

FLAVORED LATTES

| | |
|--------------------|-----|
| Vanilla Latte | 170 |
| Hazelnut Latte | 170 |
| Caramel Latte | 170 |
| Cafe Mocha | 170 |
| Hazelnut Chocolate | 170 |
| Extra Shot | 70 |
| Add-on syrup | 40 |

WINES

| | | |
|------------------------|-----------|-------|
| Freschello Vivo Blanco | 320/glass | 1,500 |
| Freschello Vivo Rosso | | 1,500 |

BEERS

| | |
|----------------------------|-----|
| San Miguel Pale Pilsen Can | 130 |
| San Miguel Light Can | 130 |
| SanMig Apple | 140 |
| Corona | 220 |
| Heineken | 220 |

SHAKES & SMOOTHIES

| | |
|--------------------|-----|
| Mango Shake | 180 |
| Melon Shake | 180 |
| Watermelon Shake | 180 |
| Pineapple Shake | 180 |
| Banana Smoothie | 180 |
| Chocolate Smoothie | 180 |
| Mango Smoothie | 180 |

SODA

| | |
|------------|-----|
| Coke | 100 |
| Coke Zero | 100 |
| Sprite | 100 |
| Royal | 100 |
| Soda Water | 100 |
| Ginger Ale | 140 |
| Tonic | 100 |

WATER

| | |
|---------------------|-----|
| Evian Glass Bottle | 110 |
| Perrier | 180 |
| Summit Glass Bottle | 140 |

Add-ons

| | |
|---------------|-----------------|
| Plain Rice | Php 80 / Php 60 |
| Side Salad | Php 160 |
| Truffle Fries | Php 390 |
| Mashed Potato | Php 200 |

Little Indulgences

Desserts inspired by flavors loved by locals

Alejo's Famous Bread Pudding **Php 200**



Soft, pillowy layers of assorted homemade breads soaked in a luscious custard, with a hint of vanilla and cinnamon. (170 cal)

Bibingka **Php 300**



A classic Filipino rice cake, topped with salted egg, coconut, local cheddar, and margarine. (190 cal)

Fried Suman à la mode **Php 350**



Crispy fried suman served with creamy vanilla ice cream, fresh ripe mango, and a sweet latik sauce. (290 cal)

Bingsu Halo-halo **Php 480**



A refreshing mix of milk ice shavings, jackfruit, purple yam jam, red mung beans, sweetened plantain, nata de coco, leche flan, and our house-made ice cream of the day. (250 cal)

Salted Egg Churros **Php 260**



A delightful combination of salted egg custard and creamy caramel mousse, finished with chocolate soil. (200 cal)



Alejo

RESTAURANT & BAR



@AlejoRestaurant



Alejo Restaurant and Bar