



Alejo

RESTAURANT & BAR

 @AlejoRestaurant

 Alejo Restaurant and Bar

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



❖ ALL DAY BREAKFAST ❖



Heritage Beef Tapa

Php425.00

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

Php350.00

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



Daing, Sinangag, at Itlog

Php400.00

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

Php450.00

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

Create Your Own Pancakes

Php500.00

Your choice of three delightful toppings: peanut butter, chocolate sauce, strawberry sauce, milk chocolate, white chocolate, strawberry compote, blueberry compote, or mango compote. (approx. 520 cal)

Vegetable and Cheese Omelette

Php330.00

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



❖ RICE BOWLS ❖

Spicy Braised Tofu

(380 cal)

Php350.00

Beef Gyudon

(550 cal)

Php450.00

Grilled Chicken

(320 cal)

Php400.00

Pork Tonkatsu

(410 cal)

Php450.00



APPETIZER



- A Tawilis Tempura** Php350.00

Crispy, delicate deep-fried tawilis, in a light tempura batter, served with zesty tempura sauce. (280 cal)
- Four Cheese Salad** Php325.00

Crispy fried four-cheese croquettes, fresh basil, and sweet cherry tomatoes, drizzled with a rich balsamic vinaigrette. (394 cal)
-  **Salmon Kilawin in a Cup** Php525.00

Half-cured salmon, salted egg, crisp capsicum, and refreshing cucumber, tossed in aged vinegar and ginger miso dressing, balanced with mixed greens. (307 cal)
- Pulled Beef Nachos** Php475.00

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)
- A Crablet Okoy** Php525.00

Crispy crablet fritters with tangy pinakurat vinegar, calamansi vinaigrette and petite salad. (490 cal)
- A Native Balayan Salad** Php400.00

Fresh romaine lettuce and Parmesan discs, drizzled with savory native Balayan fish sauce and house mayonnaise. (320 cal)
-  **A Prawn and Crab Roll Salad** Php540.00

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)



SOUP



- Seafood Chowder** Php400.00

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** Php200.00

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



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A Alejo Classics



Chef's Favorite



Good for sharing

MAIN

POULTRY



Alejo's Fried Chicken Php650.00 / Php950.00

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)



A Chicken Peri Php700.00

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



Tinola Rice Php450.00

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

A Duck Leg Adobar Php700.00

Tender duck leg confit with rich adobo sauce, a perfectly poached egg, grilled tomato, and flavorful garlic annatto rice. (520 cal)

Roulade Inasal Php450.00

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 Php500.00

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



Crispy Pata Pochero Php980.00

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



Thrice-Cooked Lechon Kawali Php750.00

450 grams of thrice-cooked pork belly, incredibly crispy, served with rich liver sauce and tangy pickled vegetables. (720 cal)

A Grilled Chop with Cerveza Sauce Php680.00

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 Php900.00

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



BEEF



USDA Prime Ribeye Php2,000.00

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

Prime Rib Pares Php800.00

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

Beef Tendon Callos Php600.00

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

A Beef Salpicao Php600.00

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

A 16-hour Slow Cooked Kare-Kare Php810.00

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

A Grilled Salmon Sinigang Php600.00 / Php900.00

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)

Pan-Seared Local Sea Bass Php700.00

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

Fish and Chips Php500.00

Deep-fried Alaskan pollock and golden fries, served with aged house-made vinegar, truffle tartar sauce, and a refreshing petite salad. (1,200 cal)



Baby Squid in Olive Oil Php550.00

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)



VEGETABLES

Laing con Bagnet Php350.00

Creamy taro leaves slow-cooked in rich coconut milk, topped with crispy braised pork. (200 cal)

Pinakbet Fritters Php250.00

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

Munggo, Chicharon, Dilis Php280.0

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 Php380.0

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



PIZZA

A Tres Keso

Php630.00

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

Water Spinach

Php630.00

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

Pepperoni

Php670.00

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



Margherita

Php600.00

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



Bacon & Cream Cheese

Php620.00

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

SANDWICHES

Chori Burger

Php350.00

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)

Grid Iron Cheeseburger

Php500.00

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)



Gochujang Chicken Burger

Php525.00

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



A Pandesal Club Sandwich

Php450.00

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





❖ PASTA ❖

Salmon Miso Butter Pasta Php600.00

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 Php550.00

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

Spaghetti Alle Vongole Php530.00

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

A Talangka Pasta Php550.00

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

Pancit Bagnet Php450.00

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



Chicken Teriyaki Canton Php500.00

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

A Kaldereta Ravioli Php625.00

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

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❖ PLANT-BASED ❖

Vegan Bolognese Php490.00

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

Vegan Chili Beans Php400.00

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

Vegan Cauliflower Php250.00

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

Vegan Kofta Php600.00

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

Vegan Tuna Sandwich Php350.00

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



ADD-ONS

Plain Rice	Php50.00 / Php75.00
Side Salad	Php140.00
Truffle Fries	Php350.00
Mashed Potato	Php150.00

❖ DESSERTS ❖

-  **Alejo's Famous Bread Pudding** Php170.00
Soft, pillowy layers of assorted homemade breads soaked in a luscious custard, with a hint of vanilla and cinnamon. (170 cal)
- A Bibingka** Php270.00
A classic Filipino rice cake, topped with salted egg, coconut, local cheddar, and margarine. (190 cal)
-  **Fried Suman à la mode** Php300.00
Crispy fried suman served with creamy vanilla ice cream, fresh ripe mango, and a sweet latik sauce. (290 cal)
- A Bingsu Halo-halo** Php410.00
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** Php230.00
A delightful combination of salted egg custard and creamy caramel mousse, finished with chocolate soil. (200 cal)




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