

citadines  
Bay City  
Manila



# MENU

FOOD LEGEND  DAIRY  EGG  FISH  PLANT-BASED  NUTS  SEAFOOD  CHEF'S FAVORITE

ALL PRICES ARE INCLUSIVE OF VAT, LOCAL TAX, AND SERVICE CHARGE

# CAFÉ & DELI

## BREAKFAST

### EGGS BENEDICT

Poached eggs and smoked bacon served on toasted English muffins, topped with rich and creamy hollandaise sauce. A classic brunch favorite with a smooth, buttery finish.

Php 390

### ENGLISH BREAKFAST

A hearty morning plate featuring eggs, bacon, sausages, baked beans, grilled tomatoes, and toast. A complete and satisfying start to the day.

Php 500

### WAFFLE AND BACON

Fluffy golden waffles served with crispy bacon, scrambled eggs, shredded cheese, and maple syrup. A perfect balance of sweet and savory flavors.

Php 500

### CONTINENTAL BREAKFAST

A light and refreshing breakfast set with assorted pastries, toasted bread, butter, jam, and fresh fruits. Ideal for a simple yet elegant morning meal.

Php 580

## SANDWICH

### PHILLY CHEESESTEAK

Thinly sliced beef sautéed with onions and bell peppers, topped with melted cheese and served on a toasted roll with potato fries on the side. Rich, savory, and satisfying.

Php 750

### CHICKEN BLT WITH TRUFFLE AIOLI

Grilled Cajun-spiced chicken with crispy bacon, fresh lettuce, and tomatoes, finished with a luxurious truffle aioli on toasted bread.

Php 710

### BAY CITY BURGER

Prime beef patty topped with melted cheese, smothered onions, smoked bacon, and a house-made sauce on toasted burger buns, with potato fries on the side.

Php 780



Philly Cheesesteak

## APPETIZER

### HONEY SRIRACHA CHICKEN TENDERS

Crispy chicken tenders coated in a sweet and spicy honey sriracha glaze. Perfect balance of heat and sweetness.

Php 630

### WEDGES INFERNO

Crispy potato wedges topped with creamy coleslaw, melted cheese sauce, and golden chicken poppers. A bold and indulgent starter.

Php 660



Wedges Inferno

## SOUP

### TOMATO SOUP WITH CHEESE PANINI

Cheese-filled tortellini pasta served in a hearty tomato-based broth with mixed vegetables. Light yet satisfying.

Php 440

### FRENCH ONION SOUP

Caramelized onion simmered in savory beef broth, red wine, topped with gruyère cheese toast.

Php 360



French Onion Soup

# CAFÉ & DELI

## PIZZA

### QUATRO FORMAGGI PIZZA 🧀 🥚

Classic pizza topped with a blend of four cheeses—blue cheese, cheddar, mozzarella, and Parmesan—for a rich and creamy flavor profile.

Php 770

### MARGHERITA PIZZA 🧀 🥚

A simple yet classic pizza with fresh tomatoes, mozzarella cheese, and basil. Light, fresh, and timeless.

Php 440

### FRUTTI DE MARE PIZZA 🧀 🥚 🐠 🦪

Seafood pizza topped with shrimp, mussels, calamari, and mushrooms on a tomato and cheese base. A flavorful taste of the sea.

Php 770

### ANTIPASTO PIZZA 🧀 🥚

A vibrant mix of cured meats, olives, and vegetables on a crispy pizza base with tomato and cheese. Bold and savory combination.

Php 770

## PASTA

### CARBONARA 🧀 🥚

Classic pasta in a creamy egg and cheese sauce with crispy cured pork and a hint of black pepper. Rich and comforting.

Php 550

### SHRIMP SCAMPI PASTA 🧀 🥚 🐠 🦪

Succulent shrimp sautéed in garlic butter sauce with wine and lemon, tossed with pasta and fresh herbs. Light and flavorful.

Php 580

### CAJUN CHICKEN RIGATONI 🧀 🥚

Rigatoni pasta with Cajun-spiced chicken in a creamy garlic and Parmesan sauce. Bold and creamy with a hint of spice.

Php 660

### GRILLED PORK PARMIGIANA 🧀

Grilled pork cutlet topped with tomato sauce and melted mozzarella and Parmesan cheese, finished with basil oil. Classic Italian comfort.

Php 660



## MAINS

### CAULIFLOWER STEAK 🧀 🌱

Thick-cut cauliflower grilled to perfection, served with mesclun of salad toosed in mango vinaigrette. A hearty plant-based option.

Php 440

### SEARED SALMON WITH MISO GARLIC EMULSION 🐟

Perfectly seared salmon served with a smooth miso garlic emulsion and carrot purée. Balanced, rich, and refined.

Php 750

### BLUE MARLIN STEAK WITH MANGO SALSA 🐟

Grilled blue marlin steak paired with fresh mango salsa and seasonal vegetables. Fresh, light, and tropical.

Php 720

### THAI CURRY CHICKEN

Tender chicken in a velvety green curry infused with lemongrass, galangal, and kaffir lime, garnished with fresh herbs and a hint of lime zest.

Php 770

### SMOKED BARBEQUE PORK RIBS 🧀

Tender pork ribs, smoked low and slow, brushed with sweet and smoky barbecue sauce with corn ribs and seasonal vegetables.

Php 830

### GRILLED CHICKEN WITH CHIMICHURRI

Tender, flame-grilled chicken seasoned to perfection and topped with vibrant Chimichurri sauce made from fresh herbs, garlic, olive oil, and a hint of citrus. Bright, zesty, and aromatic.

Php 610

### USDA RIB EYE STEAK 350G 🧀

USDA Choice ribeye steak, grilled and finished with herb butter and garlic confit, served with mashed potatoes and buttered vegetables. A premium steakhouse experience.

Php 2,750

#### FOOD LEGEND:

🧀 DAIRY 🥚 EGG 🐟 FISH 🌱 PLANT-BASED  
🌰 NUTS 🦪 SEAFOOD 🍴 CHEF'S FAVORITE

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## AGAHAN

### GARLIC LONGANISA ○

House-made style garlic Longanisa served with two eggs in any style, garlic rice, and pickled papaya. A classic savory breakfast favorite with bold garlic flavors.

Php 550

### BEEF TAPA ○

House-marinated beef tapa, tender and flavorful, served with egg, garlic rice, and atchara. A well-balanced combination of sweet, savory, and garlicky notes.

Php 610

### DAING NA BANGUS 🐟 ○

Boneless milkfish marinated in vinegar and garlic, pan-fried to perfection, served with egg, garlic rice, and atchara. Light yet flavorful Filipino staple.

Php 560

### HOUSE-MADE BREAKFAST CORNED BEEF ○

House-made corned beef sautéed with onions, served with egg, garlic rice, and atchara. Comforting and hearty breakfast option.

Php 580

## PAMPAGANA

### PORK DINAKDAKAN (ILOCOS)

Ilocano favorite made with grilled pork, finely chopped and tossed in a creamy, tangy dressing of calamansi and spices. Mixed with onions and chili for a vibrant kick, this dish delivers a smoky, savory flavor with a rich and zesty finish.

Php 550

### CRISPY PORK JOWLS & POTATO CHIPS (MANILA)

Tender pork jowls fried to crisp perfection, served with golden house-made potato chips.

Php 530

### BEEF SALPICAO (LUZON) 🍴

Tender beef cubes sautéed in fragrant garlic and butter, finished with a splash of soy sauce and a hint of pepper. Rich, savory, and aromatic, this classic dish delivers bold flavors with every bite.

Php 550

### PORK SISIG (PAMPANGA) ○

Kapampangan classic from Pampanga, featuring finely chopped grilled pork tossed with onions, chili, and calamansi. Traditionally served sizzling, this iconic Sisig is rich, tangy, and packed with bold, smoky flavor in every bite.

Php 530

### SALTED EGG CALAMARES (LUZON) ○ 🍴

Crispy-fried squid coated in a rich salted egg sauce, offering a balance of crunch and umami flavor.

Php 610

### GAMBAS AL AJILLO (CENTRAL LUZON) 🍴 🍴

Fresh water farmed shrimp sautéed in olive oil with garlic and chili, finished with paprika for a fragrant and flavorful dish.

Php 610



Garlic Longanisa

## SABAW

### BEEF KANSI (ILO-ILO) 🐟

Slow-cooked beef and bone marrow toast in a tangy, savory broth with jackfruit and batwan fruit for sourness flavor served with rice.

Php 910

### SINIGANG NA ULO NG SALMON SA MISO (SOUTH LUZON) 🐟

A Filipino sour soup made with salmon head, local vegetables, and miso in a tangy tamarind broth, served with rice.

Php 700

### SINIGANG NA LECHON KAWALI (NORTHERN LUZON)

Crispy Ilocano pork belly in a tamarind soup with fresh local vegetables, served with rice.

Php 600

### SINIGANG NA HIPON (NORTHERN LUZON) 🍴

Fresh, locally farmed shrimp simmered in a tangy tamarind broth with local vegetables served with rice.

Php 720

### BEEF BULALO (BATANGAS)

Slow-simmered beef shank in a light, savory broth with sweet corn and fresh vegetables.

Php 870

## ENSALADA

### SINGKAMAS AT SUHA ENSALADA (DAVAO) 🍴

A light and refreshing mix of pomelo, crispy turnips, and fresh greens with a citrus dressing.

Php 440

### TOKWA'T BABOY ENSALADA (CENTRAL LUZON) 🍴

Crispy tofu and tender pork mixed with vegetables in a soy-vinegar dressing. Savory and tangy.

Php 440

### FRESH LUMPIA (NEGROS ORIENTAL) 🍴

A light Filipino salad roll—fresh vegetables wrapped in a soft crepe with a garlic-peanut sauce.

Php 500

**PANGUNAHIN**

**CHICKEN-PORK ADOBO (CENTRAL LUZON)**

Tender chicken and pork simmered together in soy, vinegar, and garlic, slow cooked.

Php 640

**LAING WITH LECHON KAWALI (BICOL)** 🐷 🍲

Taro leaves stewed in coconut milk, ginger chilies, topped with golden crispy pork belly and camarón rebosado.

Php 690

**CRISPY PATA (MANILA)**

Deep-fried pork knuckles served golden and crispy with soy vinegar dipping sauce.

Php 1,600

**PORK HUMBA (CEBU)**

A Visayan-style braised pork cooked with soy sauce, vinegar, and a hint of sweetness.

Php 680

**PINAKBET AT LECHONG KAWALI (NORTHERN LUZON)** 🐷 🍲

Country style local vegetables stew in shrimp paste paired with crispy pork belly.

Php 550

**KALDERETANG BAKA (LUZON)** 🍲 🥛

Local beef braised until tender in tangy tomato sauce with potato, carrots, and olives topped with melted cheese, served with rice.

Php 970

**OSSO BUCO KARE-KARE (PAMPANGA)** 🍲 🥛

Beef shank is braised until fork-tender, allowing the marrow to enrich the sauce, then finished in a velvety peanut-based kare-kare sauce with classic vegetables. Served with bagoong on the side for a balanced, savory contrast.

Php 990

**BISTEK TAGALOG (SOUTHERN LUZON)**

Beef marinated in soy sauce and calamansi, pan-seared and simmered with caramelized onions in a savory citrus-infused sauce.

Php 770

**CHOPSUEY (MANILA)** 🍲 🥚

Stir-fried local farm vegetables with chicken liver, chicken, shrimp and quail egg in a light savory sauce.

Php 660

**SISIG TORTANG TALONG (NORTHERN LUZON)** 🍲 🍳

A flavorful fusion of smoky grilled eggplant omelette and classic sisig, topped with finely chopped sizzling pork, onions, green chili, green mango, feta cheese and a hint of calamansi.

Php 550

**KARE-KARENG GULAY (PAMPANGA)** 🍲 🥛

A hearty vegetable rendition of the Filipino classic, featuring a medley of eggplant, string beans, banana blossom, and pechay simmered in a rich, velvety peanut sauce. Served with bagoong on the side, offering a wholesome and satisfying plant-forward dish.

Php 500



Crispy Pata



Ossobuco Kare-Kare



Sisig Tortang Talong

## INIHAW

### RELYENONG PUSIT (TAWI-TAWI) 🐙

Grilled squid stuffed with vegetables and spices. Smoky, tender, and flavorful.

Php 720

### SINUGBANG POMPANO (CEBU) 🐟

Whole pompano marinated and grilled, served with mango salad. Fresh and well-balanced flavors.

Php 830

### SINUGBANG TUNA BELLY (GENERAL SANTOS) 🐟

Grilled tuna belly marinated and served with soy-calamansi dipping sauce. Rich and juicy.

Php 780

### CHICKEN SATTI (ZAMBOANGA) 🍗

Grilled chicken skewers served with a sweet-spicy Tausug-style sauce. Bold and flavorful.

Php 700

### CHICKEN INASAL (BACOLOD)

Grilled chicken marinated in calamansi, vinegar, and lemongrass. Smoky and aromatic.

Php 610



Crispy Palabok

## NOODLES

### BAM-I (CEBU) 🍳 🐙

Stir-fried egg noodles and rice noodles sautéed with tender pork, chicken, shrimp, and fresh vegetables with calamansi.

Php 610

### BATCHOY (ILO-ILO) 🍲

A beloved Filipino comfort dish from Iloilo City, Batchoy is a rich, savory noodle soup known for its deep pork broth and hearty toppings. Pork, liver, crispy chicharon, egg and spring onions.

Php 550

### CRISPY PALABOK (MANILA) 🍳 🐙

Filipino favorite, featuring crispyfried noodles topped with a rich shrimp-based palabok sauce. Garnished with sautéed garlic, smoked fish flakes, chicharrón, boiled egg, and fresh spring onions for a flavorful and textured dish.

Php 690

## RICE

### STEAMED RICE

Php 70

### GARLIC RICE

Php 80

### BROWN RICE

Php 110



Relyenong Pusit

## DESSERT

### LUZVIMIN ESPESYAL 🍮

A trio of Filipino desserts representing Luzon, Visayas, and Mindanao in one plate.

Php 270

### BIKO NEGRA

Sticky black rice cooked in coconut milk, rich and slightly sweet.

Php 290

### KAPENG PANGHIMAGAS 🍮

Coffee mousse made from local coffee, topped with chocolate crunch.

Php 300



Luzviminda Espesyal

# SAMA-SAMA AT SALO-SALO

Served with Steamed Rice and Drinks

## LUZON

PHP 2,350

### PORK DINAKDAKAN (ILOCOS)

Ilocano favorite! Grilled pork, finely chopped and tossed in a creamy, tangy dressing of calamansi and spices.

### OSSO BUCO KARE-KARE (PAMPANGA) 🥛 🌿

Beef shank braised until fork-tender in a velvety peanut-based kare-kare sauce with vegetables.

### LAING WITH LECHON KAWALI (BICOL) 🐷

Taro leaves stewed in coconut milk, ginger chilies, topped with golden crispy pork belly and camarón rebosado.



## VISAYAS

PHP 2,350

### KANSI (ILO-ILO)

Slow-cooked beef and bone marrow toast in a tangy, savory broth with jackfruit and batwan fruit.

### CHICKEN INASAL (BACOLOD)

Grilled chicken marinated in calamansi, vinegar, and lemongrass.

### BAM-I (CEBU)

Stir-fried egg & rice noodles sauteed with tender pork, chicken, shrimp, and fresh vegetables with calamansi.



## MINDANAO

PHP 2,350

### RELYENONG PUSIT (TAWI-TAWI) 🐙

Grilled squid stuffed with vegetables and spices.

### SINUGBANG TUNA BELLY (GENERAL SANTOS) 🐟

Grilled tuna belly marinated and served with soy-calamansi dipping sauce.

### CHICKEN SATTI (ZAMBOANGA) 🌿

Grilled chicken skewers served with a sweet-spicy Tausug-style sauce.



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