



RESTOBAR
Since 1943

SOUP / SALAD

Soup of the day

PHP 125.00

Sopa de Mariscos

Creamy seafood bouillabaisse soup in light tomato base

PHP 245.00

Caesar Salad

Your classic salad with our very own caesar dressing, bacon, cheese and pugon-baked croutons

PHP 190.00

APPETIZER / TAPAS

Almejas

Baked clams topped with melted cheese and crispy garlic bits

PHP 230.00

Mushroom Adobo

Button mushrooms cooked Adobo style

PHP 185.00

Calamares

Fresh squid battered and deep fried, cooked Casa Marcos style

PHP 275.00

Tenderloin Tips

Sliced tenderloin tips with roasted garlic

PHP 320.00

Gambas

Everyone's favorite! Spicy garlic shrimps

PHP 320.00

Frog Legs

Our classic Adobong Frog Legs cooked Casa Marcos style

PHP 550.00

Lengua Salpicao

Tender strips of ox tongue cooked in garlic oil topped with button mushrooms, onions, green and red pepper

PHP 345.00

Chorizo Combo

Chorizo Bilbao and Chistorra slightly pan fried in its own oil bringing out the authentic Spanish taste

PHP 295.00

Fried Caldereta

Our original bestseller, choice of Venison or Beef stew, fried to perfection. Best with our Marcos Sauce

Venison (Usa)
PHP 550.00

Beef
PHP 395.00

Tapang Baboy Damo

Fried strips of marinated wild boar with french fries and green beans siding, perfect with our original

Marcos Sauce

PHP 395.00

Chicken Wings

Our very own version of buffalo wings, Casa Marcos style baked to a crisp with a red pepper dip.

PHP 195.00

Spanish Sisig

A Filipino & Spanish combination of chopped liempo, chorizo and pork ears fried in olive oil and garlic

PHP 245.00

Snipes

Native quail cooked Adobo style

PHP 275.00

*Prices are tax inclusive; subject to 10% service charge.

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STEAKS

Ala Pobre - Steak cooked in oil and garlic, cooked Casa Marcos style

Tenderloin

PHP 525.00

Filet Mignon

Casa Marcos steak wrapped in bacon with mushroom and ham gravy

PHP 550.00

Pepito

Our smallest steak for a smaller appetite

PHP 395.00

Angus Ribeye (US)

PHP 999.00

Porterhouse (US)

PHP 950.00

T-Bone (US)

PHP 850.00

SEAFOOD

Prawns Moliniere

3-pcs tiger prawns cooked in a unique butter sauce with button mushrooms, blanched tomatoes and fried potatoes

PHP 495.00

Prawns Thermidor

3-pcs tiger prawns, baked in beschamel sauce with cheese, mushrooms, and garlic

PHP 535.00

Fish Moliniere

Fish fillet cooked in a unique butter sauce with mushrooms, blanched tomatoes and fried potatoes

PHP 340.00

Baked Fish (Pampano, Lapu-Lapu)

Baked fish in oil and garlic served with fresh tomatoes and onions

PHP 545.00

Fish ala Vizcaina

Fish fillet cooked in tomato sauce with potatoes and red pimiento (ala Bacalao style)

PHP 350.00

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VARIETIES

Adobong Baboy Damo

Slow cooked wild boar in vinegar and garlic
PHP 395.00

Kalderetang Baka

Beef stew in spicy tomato sauce complimented with potatoes and red pimientos, a Casa Marcos favorite
PHP 375.00

Kalderetang Usa

Casa Marcos was known for this dish. Kaldereta just tastes different when cooked with Venison!
PHP 550.00

Lengua Sevillana

Ox Tongue cooked until tender, with mushroom gravy sauce
PHP 345.00

Pollo de Casa Marcos

Half Spring chicken pan fried in oil and garlic
PHP 320.00

Spanish Chicken

Whole chicken cooked in its own special broth with beer, onion and celery
PHP 580.00

Callos

Tomato based dish with slow-cooked tripe, chorizo, garbanzos, and many more...
PHP 365.00

RICE

Large - Good for 5-6 | **Small** - Good for 2-3

Paella Valenciana

Hearty rice meal with chorizo, seafood, and chicken seasoned with paprika cooked over a slow fire
PHP 845.00 / PHP 445.00

Paella Marinara

Classic all seafood paella
PHP 795.00 / PHP 395.00

Paella con saffron

Our classic Valenciana cooked in saffron, giving it a lighter and more distinctive taste
PHP 895.00 / PHP 495.00

Paella negra

A variety of seafood and vegetables cooked in black squid ink, a new spin on our Paella which you will surely enjoy!
PHP 845.00 / PHP 445.00

Garlic Rice / Plain Rice
PHP 65.00 / PHP 50.00

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DRINKS

Coffee

Brewed

PHP 66.00

Espresso Shots

PHP 77.00

Cappuccino (hot/cold)

PHP 77.00

Latte (hot/cold)

PHP 88.00

Hot Tea - Twinings of London

PHP 77.00

House Iced Tea

PHP 65.00

Fruit Drinks

PHP 65.00

Fruit Shake

PHP 120.00

Soda (Coca-cola products)

PHP 65.00

DESSERTS

Dessert of the Day

PHP 133.00

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LIQUOR

Cocktails

PHP 165.00 (Buy 1, Take 1)

Mojito	Tequila Sunrise
Margarita	Coco Lychee Martini
Lychee Martini	Cuba Libre
Screw Driver	Kamikaze Blue
Vodka 7	Amareto sour

Wine

PHP 650.00

Red	White
Merlot	Airen
Shiraz	Chardonnay
Cabernet Sauvignon	Viogner
Tempranillo	
Malbec	
Carmenere	

Sangria

PHP 195.00 / Glass

Beer

PHP 120.00 (Buy 1 Take 1)

Pale Light

Shots

PHP 165.00

Bombay	Absolut
Tanqueray	Jose Cuervo
Jack Daniels	Bacardi
Johnnie Black	

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