

BAR DRINKS

Local Beer

San Miguel Light	75
San Miguel Pale	75
Cerveza Negra	85
Super Dry	85
San Miguel Premium	95

Imported Beer

Stella Artois	135
Becks	135
Hoegaarden	165
Corona	165

Single Malt

Glenfiddich 12-yr	255
Glen Morangie 10-yr	240
Macallan 12-yr	245

Gin

Bombay	150 / 2200
Tanqueray	150 / 2200

Vodka

Absolute Blue	160 / 1700
Absolute Citron	170 / 2000
Absolute Raspberry	160
Absolute Kurant	160 / 2000
Arctic Strawberry	160
Arcitc Melon	160
Stolichnaya	160
Grey Goose	310 / 3200

Cognac

Remy Martin VSOP	325
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Scotch Whiskey

J&B Rare	135
Jameson Irish	170
Chivas Regal	180
Johnnie Walker Black	2500
Johnnie Walker Blue	210 / 10500

Bourbon Whiskey

Jim Beam Black	180
Jack Daniels	180 / 2200
Maker's Mark	160 / 2000

Rum

Bacardi Superior	140
Bacardi Oro	140
Bacardi Apple	150
Bacardi 151	160 / 1900
Malibu Coconut	150

Tequila

Jose Cuervo	150 / 1700
Patron Silver	360 / 3700
Patron Anejo	410
Patron XO	290 / 3000

Margarita

Apple Margarita	160
Classic Margarita	160
Cocomango Margarita	160
Mango Margarita	160
Strawberry Margarita	160

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Short Drink

Amaretto Sour	130
Black Russian	140
Caiphirinnia	130
Cosmopolitan	140
Cuba Libre	120
God Father	140
Jager Bomb	140
Kamikaze - Classic	160
Kamikaze - Blue	160
Mojito	140
Vodka Seven/Tonic	110
Gin Tonic	110
Whiskey Sour	130
White Russian	140
Mojito Apple	160
Toblerone	160

Liquer

Baileys	160
Campari	120
Cointreu	170
Frangelico	170
Goldschlager	170
Grand Mariner	185
Jagermeister	125
Kahlua	140
Sambucca	145
Tequila Rose	135

Long Drink

Bloody Mary	160
Long Beach	190
Long Island	190
Maitai	190
Pinacolada	160

Martini

Apple Martini	160
Chocotini	160
Coco Lycheee Martini	160
Dry Martini	160
Lychee Martini	160
Sweet Martini	160
Perfectini	160

Shooters

B52	160
Blow Job	160
Bull Shot	160
Choco Melt	160
Lemon Drops	160

Carafe Cocktails

Kamikaze Classic	570
Kamikaze Blue	570
Margarita Classic	570
Margarita Blue	570
Mojito	570

Carafe Beer

Cerveza de Casa Marcos	370
Light and Stormy	370

Carafe Sangria

Red Sangria	395
White Sangria	395

TAPAS

ALMEJAS

Baked clams topped with melted cheese and crispy garlic bits

PHP 230.00

CALAMARES

Fresh squid battered and deep fried, cooked Casa Marcos style

PHP 210.00

TENDERLOIN TIPS

Sliced tenderloin tips with roasted garlic

PHP 310.00

SNIPES

Native quail cooked Adobo style

PHP 250.00

MUSHROOM ADOBO

Button mushrooms cooked Adobo style

PHP 160.00

GAMBAS

Spanish garlic shrimps, cooked Casa Marcos style

PHP 275.00

FROG LEGS

Adobong Frog Legs cooked Casa Marcos style, a classic

PHP 550.00

LENGUA SALPICAO

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

PHP 320.00

CHORIZO

COMBO

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

PHP 250.00

FRIED CALDERETA

Our original bestseller, choice of Venison or Beef stew, fried to perfection.

Best with our Marcos Sauce

VENISON(USA)-PHP 475.00

BEEF - PHP 345.00

SPANISH SARDINES

Spicy Spanish sardines in oil served with a basket of melba toast, ideal for picapica

PHP 145.00

TAPANG

BABOY DAMO

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

PHP 375.00

CHICKEN WINGS

Our very own version of buffalo wings, Casa Marco style baked to a crisp with red pepper dip. You can't eat enough of this!

PHP 185.00

SPANISH SISIG

A one-of-a-kind combination of chopped liempo, chorizo and pork ears fried in olive oil and garlic, cooked with a Casa Marcos flair!

PHP 225.00