



STARTER

Gambas Al Ajillo **PHP 1,100**

Garlic shrimp with olive oil, herbs, and a hint of spice

Green Peppercorn-Marinated Feta **PHP 700**

Cubed feta cheese marinated with crushed green peppercorn

Beer Butter Fish & Chips with Salad **PHP 700**

Crispy fried fish coated with beer batter served with chips and green salad

Lebanese Hummus with Pita Bread **PHP 450**

Chickpea paste infused with tahini, lemon, olive oil, and paprika

Spiced Beet Dip with Goat Cheese & Hazelnuts and Pita Bread **PHP 700**

Spiced beet dip incorporates goat cheese and hazelnuts

Halloumi & Vegetable Skewer with Pomegranate Tahini Sauce **PHP 550**

Crisp bell peppers, succulent cherry tomato, and tender zucchini in a skewer with pomegranate tahini sauce

SOUP

Roasted Butternut Squash Soup with Pumpkin Seeds & Pesto Oil **PHP 480**

Purée infused with herbs and spices with a hint of cinnamon and sprinkled with toasted pumpkin seeds

Minestrone Soup **PHP 500**

Classic Italian soup with chunks of vegetables, beans, and herbs

Mediterranean Lentil Soup **PHP 400**

Made from green lentils, aromatic vegetables, and fragrant herbs and spices

Chicken and White Bean Soup **PHP 500**

Comforting flavors of savory chicken, creamy white beans, vegetables, and aromatic herbs

Vegetable Barley Soup **PHP 500**

Earthy flavors of vegetables – carrot, celery, onion, and tomato with nutritious barley grain

SALAD

Mediterranean Quinoa Salad **PHP 600**

Fluffy quinoa grains with fresh cucumber, tomato, bell pepper, onion, olive, and feta cheese tossed in lemon vinaigrette

Caprese Salad **PHP 750**

Layers of ripe juicy tomato with mozzarella cheese slices and fresh basil drizzled with olive oil and glazed with balsamic

Greek Salad **PHP 500**

Crisp lettuce with cucumber, cherry tomato, bell pepper, red onion, olive, and feta cheese drizzled with olive oil and a splash of red wine vinegar

Superfood Salad **PHP 600**

Colorful salad featuring a variety of nutrient-dense foods like kale, spinach, avocado, quinoa, berries, nuts, and seeds with lemon dressing

Lebanese Fattoush Salad **PHP 500**

A refreshing dish that combines crisp lettuce, tomato, cucumber radish, and herbs with lemon vinaigrette topped with toasted pita bread

SANDWICH, PIZZA AND PASTA

Smoked Salmon Croissant **PHP 550**

Layers of thinly-sliced smoked salmon, lettuce, onion, tomato, and cream cheese

Mediterranean Falafel Wrap **PHP 500**

A blend of savory, crunchy, and creamy elements of falafel patties in a soft tortilla wrap with fresh lettuce, tomato, cucumber, onion, and creamy hummus drizzled with tahini sauce and sprinkled with herbs and spices

Chicken Sliders with Tahini Sauce & Salad **PHP 800**

Chicken patty between soft buns with creamy tahini sauce, crispy lettuce, tomato, and cucumber

Chicken Avocado Pita Sandwich **PHP 700**

A combination of tender grilled chicken, creamy avocado slices, cucumber, and onions in a soft and fluffy pita bread drizzled with tangy yogurt and salsa

All of the above are subject to 10% Service Charge and 12% VAT.



SANDWICH, PIZZA AND PASTA

Pizza with Artichoke Hearts, Pineapples and Jalapenos **PHP 750**

A combination of savory, sweet, and spicy flavors with artichoke heart, pineapple, jalapeno, and tomato sauce topped with melted cheese

Truffle Oil & Mushroom Pizza **PHP 700**

Crispy pizza crust topped with truffle oil-infused sauce, mushroom, and mozzarella cheese

Chicken Pesto Pizza **PHP 700**

Crispy pizza crust topped with vibrant pesto sauce, cherry tomato, and parmesan cheese sprinkled with mozzarella cheese

Spaghetti with Kalamata Olives, Tomatoes, Feta Cheese and Mint **PHP 600**

Spaghetti noodles tossed in savory sauce with tomato, feta cheese, and refreshing, aromatic mint leaves

Salmon in Tomato-Basil Cream Sauce Pasta **PHP 800**

Penne pasta with creamy tomato basil sauce, chunks of salmon and parmesan cheese

Truffle Mushroom Chicken Pasta **PHP 900**

Pasta and tender pieces of chicken breast tossed in creamy mushroom sauce infused with truffle oil

Angel Hair Aglio E Olio Pasta **PHP 600**

Angel hair pasta tossed in olive oil, garlic, fresh chili, parsley leaves, and parmesan cheese

MAIN

Salt Crusted Sea Bass **PHP 2,500**

Whole sea bass in a thick layer of salt mixed with egg whites and herbs

Italian Baked Salmon with Herb Crust **PHP 1,400**

Freshly baked salmon fillet coated with a mix of herbs, garlic, bread crumbs, and parmesan cheese

Lemon Herb Roast Chicken **PHP 1,400**

Roast chicken infused with citrus flavors and aromatic herbs

Chicken Kibbeh with Hummus & Tabbouleh **PHP 850**

Ground chicken mixed with bulgur wheat, onions, and spices served with chickpea hummus and tabbouleh salad

Roasted Eggplant Moussaka with Chicken **PHP 700**

Layered roasted eggplant slices with ground chicken meat in creamy bechamel sauce

Potato Spinach Cheese Balls with Apple Cranberry Compote **PHP 700**

Mashed potato balls filled with cheese and spinach and apple cranberry compote

Shakshuka **PHP 650**

Poached eggs in a vibrant tomato and pepper sauce with fresh herbs

SIDES

White Rice - PHP 150

Brown Rice - PHP 200

Red Rice - PHP 250

Sweet Potato Fries - PHP 350

Sour Dough Bread - PHP 300

Steamed Vegetables - PHP 250

Buttered Vegetables - PHP 400

Chicken Liver Pâté with Toasted Baguette Slices - PHP 500

DESSERT

Banoffee Pie **PHP 700**

Biscuit cracker crust with creamy caramel sauce and fresh bananas

Basque Burnt Cheesecake **PHP 800**

Slightly burnt caramelized cheesecake

Homemade Cookie Ice Cream Sandwich **PHP 600**

Homemade chocolate chip cookies with a scoop of ice cream flavor of choice: vanilla, ube, mango, avocado, pistachio, chocolate, or cheese

Orange Cardamon Olive Oil Cake **PHP 700**

Fragrant cake with a subtle hint of olive oil, cardamon and orange zest

Grilled Peach Sundaes with Rum Sauce **PHP 400**

Caramelized grilled peaches with a scoop of vanilla ice cream and drizzle on topped with the rum sauce

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FILIPINO SIGNATURE DISHES

Fresh Lumpia

PHP 700

Sautéed vegetables wrapped in crêpes or thin pancakes topped with crushed peanuts and served with a sweet garlic soy-based sauce

Vegetable Okoy

PHP 600

Thin and crispy mixed vegetable fritters with sweet chili vinegar dipping sauce

Bangus Sisig

PHP 800

Milk fish meat with onion, chili, mayonnaise and egg

Chicken Tinola

PHP 600

Chicken soup with chayote, ginger and malunggay leaves

Chicken Adobo

PHP 800

Chicken cooked with vinegar, soy sauce, black pepper and bay leaf

Buko Pie

PHP 500

Coconut pie made of fresh, tender young coconut meat combined with a creamy filling and enclosed in a flaky pie crust

Halo-Halo Deluxe

PHP 600

Shaved ice with layer of caramelized banana, sweet potato, jackfruit, nata de coco, white beans, tapioca top with leche flan and ube ice cream drizzle with fresh milk

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DRINKS

FRESH JUICES

Mango	PHP 200
Orange	PHP 200
Pineapple	PHP 200
Watermelon	PHP 200
Young Coconut	PHP 150

HEALTHY CONCOCTION

Farmer's Colada	PHP 300
Coconut milk and pineapple	
Herbacious Citrus	PHP 300
Infused pandan, mint, tarragon, and calamansi	
Iced Ginger Lime Tea	PHP 300
Coconut water and honey	
Pineapple Parasol	PHP 300
Cucumber and simple syrup	
True Cleanser	PHP 300
Lime juice, coconut water, and cayenne pepper	
The Farm's Brewed Iced Tea	PHP 180
Infused fresh green tea leaves, citrus, and simple syrup	

STILL & SPARKLING

Evian Still, 750ml	PHP 280
Perrier® Sparkling, 750ml	PHP 250
Sanpelligrino Sparkling, 750ml	PHP 250
Summit Still, 1000ml	PHP 150

LONG COCKTAIL

Mojito Ala Farm (Specialty)	PHP 380
Fruity Daiquiry	PHP 380
Gin Basil Smash	PHP 380
Gin & Tonic	PHP 380
PinaColada	PHP 380
Screwdriver	PHP 380
Tequila Sunrise	PHP 380
Frozen Margarita	PHP 380
Classic Margarita	PHP 380
Whisky Sour	PHP 380
Tom Collins	PHP 380
Blue Lagoon	PHP 380
Martini	PHP 380
Old Fashioned	PHP 380
Black Russian	PHP 380
White Russian	PHP 380
Bloody Mary	PHP 380

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BEER

Local

San Mig Light	PHP 350
San Mig Premium	PHP 350
San Mig Pale Pilsen	PHP 350

Imported

Hoegaarden Witbier	PHP 350
Stella Artois Belgian Pilsner	PHP 350
Heineken	PHP 350
Heineken Silver	PHP 350
Tiger Black	PHP 350
Tiger Crystal	PHP 350
Brew Kettle	PHP 350
Brew Kettle Radler Lemon	PHP 350
Asahi	PHP 350

Draught

Heineken 1 glass	PHP 350
Heineken 2 glasses	PHP 500

SPIRIT (PER SHOT)

Macallan Double Cask 12yo Whiskey	PHP 800
Glenlivet 12yo French Oak Reserve Whiskey	PHP 500
Hendrick's Gin	PHP 450
Johnnie Walker Double Black Whiskey	PHP 300
Jameson Irish Whiskey	PHP 280
Ketel One Vodka	PHP 250
Tanqueray Gin	PHP 250
Tito's Gluten-Free Vodka	PHP 250
Jose Cuervo Reposado	PHP 250

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