



ALL DAY DINING

GotSoul Burger with Crispy Jamon King Oyster Mushroom, BBQ Mayo, American Cheddar	₱ 550
Tuna Tomato Salad Parmesan Crisps, Balsamic Vinaigrette, Watermelon	₱ 490
Parmesan Stracciatella and Tomato Salad Mini Mozzarella, Arugula, Pesto	₱ 680
Gambas al Ajillo Linguine Sizzling Gambas, Olive Oil, Garlic, Chili	₱ 650
Sisig Pasta Chicaron, Calamansi, Creamy Alfredo	₱ 390
Chorizo Mac and Cheese Homemade Chorizo & Blend of Cheeses	₱ 320
Aligue and Seafood Creamy Pasta Cannelloni Cheese Gratin, Gochujang Bechamel, Basil	₱ 450

BIG PLATES

Pollo Con Chorizo Chicken Roulade, Green Mojo, Leeks, Mashed Potato	₱ 650
Pulpo a la Plancha Potato Espuma, Lemon Alioli, Togarashi	₱ 990
Beef Cheek Curry Fried Smashed Potatoes, GotSoul Secret Sauce, Yoghurt	₱ 850
Basque Style Mackerel Garlic, Extra Olive Oil, Potatoes	₱ 790
Iberico Steak Bicol Express Pinakbet Puree & Pickled Green Chili	₱ 850

STEAKS

Chuleta Ribeye, Mashed Potato, Garlic, Mushroom al Ajillo	₱ 4,900
Wagyu Bistek Garlic Rice & Charred Onion	₱ 2,400
Churrasco con Chimichurri Skirt Steak, Majada, Marble Potatoes	₱ 1,750
Steak and Fries Angus USDA & Pepper Mushroom Sauce	₱ 1,600

PAELLA

	Solo / Sharing
Paella Negra de Marisco	₱ 550 / ₱ 1,500
Cebu Lechon Paella	₱ 450 / ₱ 1,200
Chicken Inasal Paella	₱ 390 / ₱ 990



TAPAS FRIAS

Kingfish Tostada Crispy Tortilla, Corn Guacamole, Pickles	₱ 290
Ceviche de Mackerel Gazpacho, Strawberry, Kamote Crisp	₱ 490
Jamon Explosion Manchego Mousse & Puffed Bread	₱ 290
Tuna Tataki Kinilaw Lime, Cilantro, Pickles	₱ 490
Chorizo Pintxos Mousse, Manchego, Honey & Walnut	₱ 250
Seafood Mousse Toast Ciabatta, Chimichurri, Cheddar	₱ 250

TAPAS CALIENTES

Patatas Bravas Fried Marble Potato, Spicy Secret Sauce, Alioli	₱ 250
GotSoul Fried Calamari Sriracha Mayo & Togarashi	₱ 390
Octopus Croquetas Bechamel, Black Ink, Garlic Mayo	₱ 300
Gambas Al Ajillo Shrimp, Chili, Garlic	₱ 590
Humba Bomba Pork Humba Fritters & Miso Mayo	₱ 300
Mejillones Tigre Spicy Crispy Mussels & Paprika	₱ 300
Shrimp Bikini Crispy Sandwich Bites & Cilantro Mayo	₱ 380
Cheese and Jalapeño Poppers Cheddar & Mozzarella, Honey Mustard Dip	₱ 390

**GOT
SOUL
MNL**

DESSERT

Tarta de Chocolate

Creamy Chocolate Tarte & Chantilly

₱ 390

Torrija

Caramelized Brioche & Vanilla Ice Cream

₱ 300

Mango and Black Sesame

Coconut Panna Cotta, Miso Caramel,
Honey Tuile

₱ 320

GOTSOU MNL DRINKS MENU

HIGHBALLS

Choose your Whisky: Signature or Bespoke.

Gotsoul Highball ₱ 400

Dewars 12 · Calamansi · Soda

Fresh and citrusy, a Filipino groove that lifts the soul.

Funky Highball ₱ 400

Japanese Whiskey · Filipino Ginger Ale

Clean and elegant, like a warm beat that never stops.

Lo-Fi Highball ₱ 400

Barley Shochu · Barley Cola

Herbal and refreshing, the casual spirit of a Tokyo night

Groove Highball ₱ 400

Bacardi Gold · Yuzu · Genmaicha & Honey Soda

Deep and toasty, an island groove with Japanese soul.

SHORT DRINKS

Barrio Soul ₱ 450

Bombay Sapphire · Our Vermouth · Bitters

Dark, citrusy, and refined, a short sip with endless groove.

R&B ₱ 450

Vodka · Sake · Sampaguita Flower

Clean and sensual, a floral rhythm with island soul.

Acid Jazz ₱ 450

Mezcal · Dayap · Wasabi & Nori

Sour and smooth, with an umami touch.

APERITIVE

Intramuros Vermouth ₱ 350

House-made Vermouth

Spanish wine, and local citrus, lifted by wormwood.

Ideal for tapas.

Shandy (Clara) ₱ 300

Pale Beer · Lemon (or Calamansi Soda)

Light and zesty, a refreshing beat to start the night

Sangría Manila Sound ₱ 400

Spanish Red Wine · Tropical Fruits · Botanical Vodka

Tropical, warm, and vibrant, made to enjoy among friends.

GIN & TONIC

Mediterráneo ₱ 380

Gin · White Vermouth · Mediterranean Tonic

Salty and clean, a melody between sea and sun.

OPM ₱ 350

Bombay Sapphire · Calamansi Cordial · Tonic

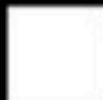
Citrusy and fresh, a tropical groove with a bright finish.

Soul ₱ 350

Bombay Sapphire · Yuzu · Bignay

Sharp and herbal, liquid minimalism.

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GOTSOUL MNL 0% ABV MENU

SODAS HIGHBALL

Calamansi & Mint Soda	₱ 150
Tangy and spicy, a Filipino twist	
Pineapple Tepache	₱ 140
Fruity and tropical, a bright island refreshment	
Gazpacho Soda	₱ 130
Umami and refreshing, a Spanish classic	
Mango Shrub Soda	₱ 200
Sweet and refreshing	
Filipino Ginger Ale	₱ 200
Crisp and spicy	

SEASONAL KOMBUCHA

Pandan	₱ 180
Delicious and healthy	
Apple y Passion Fruit	₱ 180
Delicious and healthy	
Green Tea Kombucha	₱ 180
Delicious and healthy	

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ICED TEA

Genmaicha & Jasmine Iced Tea	₱ 150
Toasty, floral, and smooth	

MOCKTAIL

Bignay Tonic	₱ 250
Sweet and refreshing spritz	

SODA/NON-ALCOHOLIC

Sprite	₱ 120
Coke Regular	₱ 120
Coke Zero	₱ 120
Singha Soda Water	₱ 150
Schweppes Tonic Water	₱ 150
Red Bull	₱ 200
Stanford Shaw Ginger Ale	₱ 250
Fever Tree Mediterranean	₱ 200
Summit Still Water	₱ 100
Cabreiroa Magma Sparkling	₱ 350



RHUM

Bacardi Superior	₱200/₱2,050
Bacardi Gold	₱200/₱2,050
Bacardi 4 Years	₱400/₱4,650
Bacardi 8 Years	₱500/₱6,000
Bacardi 10 Years	₱600/₱10,350
Lusita Oro	₱150/₱1,700
Don Papa 7	₱300/₱3,600

TEQUILA

Cazadores Reposado	₱350/₱4,250
Patron Silver	₱600/₱7,550
Patron Repo	₱650/₱8,350
Patron Anejo	₱750/₱9,300
Patron El Cielo	₱19,550
Patron El Alto	₱23,450
1800 Silver	₱350/₱4,350
1800 Reposado	₱400/₱4,850
Codigo Blanco	₱600/₱7,850
Codigo Rosa	₱650/₱8,300
Espolon Blanco	₱450/₱5,750

MEZCAL

Los Siete Misterios	₱650/₱8,150
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LIQUEURS

Mancino Bianco	₱300/₱3,600
Mancino Rosso	₱300/₱3,600
Mancino Secco	₱300/₱3,600
Jagermeister	₱200/₱2,200
Kahlua	₱200/₱2,200



CHAMPAGNE

Lancelot-Pierre, Tradition, Brut, Champagne, France € 6,500

WHITE

Alvarinho € 1,800
Anselmo Mendes, Mouros Antigas, Vinho Verde, Spain

Moscatel € 1,900
Bodegas Las Virtudes, Aroocero, Alicante, Spain

Viura € 2,500
Beronia, Rioja, Spain

Godello € 3,200
Ponte de Boga, Ribera Sacra, Spain

Chardonnay € 5,900
Joseph Drouhin, Chablis, Burgundy, France

Laurent Ponsot, Bourgogne Blanc, Perce-Neige, Burgundy, France € 6,500

RED

Granacha € 1,500
Bodegas Care, Tinto Sobre Lias, Carinena, Spain

Tempranillo € 1,800
Vinas del Vero, Tinto, Somantano, Spain

Malbec € 1,900
Finca el Origen, Mendoza, Argentina

Shiraz € 2,300
Hesketh, Midday Somewhere, Limestone Coast, Australia

Tempranillo € 2,700
Beronia, Crianza, Rioja, Spain

Cabernet/ Merlot € 3,000
Cht. Meaume, Bordeaux Superiore, France

Pinot Noir € 3,500
Lapis Luna, California, USA

Tempranillo € 3,600
Izquierdo, Ninin, Ribera Del Duero, Spain

Mencia € 3,900
Raul Perez, Ulteria, Bierzo, Spain

Tempranillo € 4,200
Atauta, Parada de Atauta, Ribera del Duero, Spain

Cabernet / Merlot € 4,500
Clarendelle by Haut Brion, St. Emilion, Bordeaux, France

Tempranillo € 6,300
Lopez de Heredia, Vina Tondonia, Reserva, Rioja, Spain

Tempranillo € 6,500
Bodegas Roda, Roda Resera, Rioja, Spain

Pinot Noir € 6,700
Michel Noellat, Bourgogne, Burgundy, France

Cabernet € 9,900
Dominus Estate, Othello, Napa, California, USA

Tempranillo € 13,000
Vega Sicilia, Macan, La Rioja, Spain