CLASSIC FLAVORS

₱190/pc ₱1,120/6pcs ₱2,250/12 pcs

French Onion Soup

12-hour roasted beef marrowbone broth reduced with red wine into a rich glaze with caramelized onions, thyme and Gruyere cheese.

Beef Rendang

Beef brisket slow-cooked in housemade curry paste with shallots, turmeric, galangal, ginger and spices. Enjoy with housemade sambal.

Spinach Feta Bacon

Sautéed spinach, mornay and feta cheese, crispy smoked bacon lardons.

Pizza alla Diavola

Our version of a pepperoni pizza pocket. Salami, a rich pomodoro made with extra virgin olive oil, Roma tomatoes, onions, carrots and pumpkin puree, garlic, basil, mozzarella.

Chorizo Fundido

Housemade chorizo, creamy mornay, mozzarella cheese.

Ham and Cheese

Smoked ham folded into creamy mornay, Gruyere cheese.

PREMIUM FLAVORS

₱220 / pc ₱1,300 / box of 6 ₱2,600 / box of 12

Mango Sampaguita & Cheese

Housemade mango jam, a half cheek of fresh mango, and whipped sweetened cream cheese

Mushroom Truffle Goat Cheese

King trumpet, oyster, shimeji and shiitake mushrooms, white truffle cream and Davao goat cheese

EMPANADA SAMPLER

₱1,140 / box of 6 ₱2,200 / box of 12

French Onion Soup, Spinach Feta Bacon, Beef Rendang, Ham and Cheese, Pizza alla Diavola, Chorizo Fundido

Prices are VAT inclusive and subject to a 10% service charge.

OUR AWESOME PLANET

CARIÑOSA PANADERYA TOWER — *P1,200*

(Each Tower Set is good for two)

Truffle Honey Queso de Bola Ensaymada with Smoky Etag

Old-style Ensaymada brioche dough stuffed with smoky bacon, slathered with butter, sugar and Queso de Bola. Topped with Etag and drizzled with Truffle Honey.

Queso de Bola Cheese Rolls

Brioche dough stuffed with cheese and topped with more Queso de Bola.

Spanish Bread with French Butter Glaze

Sweet bread rolled with a buttery sugar filling.

Pumpkin Monay

Milk bread roll flavored with pumpkin. Served with home made jams and spreads (Ube, Macapuno, Mango, Pimiento cheese).

Prices are VAT inclusive and subject to a 10% service charge.

OUR AWESOME PLANET

Tocilog — ₱450

Tender pork naturally-cured in pineapple, muscovado sugar, red beet root.

Chorisilog — ₱450

Our version of Chorizong Hubad. House ground pork, Spanish paprika, sea salt, astute powder, garlic, ground black pepper, coconut vinegar.

Sisigsilog — ₱450

Hand-cut pork cooked the old-fashioned way. Crafted by Cora Galang, our beloved family employee. Her crispy pork sisig has been a treasured highlight at our family gatherings.

Tapsilog — ₱500

Cured thinly sliced beef in natural marinade of spices and green papaya.

Pumpkin Adlai Arroz Caldo — ₱550

Simmered in roasted chicken stock with your choice of toppings: Toasted Garlic, Pork Floss, Chicharon, Chili Garlic, Crisp Spinach, Salted Duck Egg, Spring Onions, Soft boiled Egg.

OUR AWESOME PLANET

Prices are VAT inclusive and subject to a 10% service charge.

SALAD

Fresh Green Salad

From our local partner farms in Lipa, Batangas and San Pedro, Laguna.

with Kesong Puti — ₱550

Fresh local carabao milk cheese, fresh greens served with crema de balsamico dressing. Serves 2-3 persons.

with Burrata — ₱750

Local burrata cheese and fresh greens served with crema de balsamico dressing. Serves 2-3 persons.

PANCITERIA

Garlic Butter Crab Palabok — ₱490 (1 serving) | ₱1,900 (Bilao)

Rice noodles tossed in a garlic butter crab sauce, topped with soft cooked eggs, smoked tinapa, lump crab meat, tobiko (fish roe), fried garlic, chicharon.

Pancit Guisado — ₱490 (1 serving) | ₱1,900 (Bilao)

Piping hot freshly cooked bihon or canton noodles cooked in collagen rich chicken caldo (broth), topped with chinese sausage, housemade fishballs, vegetables, smoked etag and garlic budbud and sous vide egg. Serves 1-2 persons.

Carbonara Filipino — ₱750 (1 serving) | ₱2,200(Bilao)

Our Filipino take on a classic Italian Carbonara. Smoky etag, mornay sauce, fresh pineapple, sous vide egg and parmesan.

Prices are VAT inclusive and subject to a 10% service charge.

OUR AWESOME PLANET

Yellow Ginger Fish — ₱1,050

Fish of the day sizzling in turmeric oil, onion leeks, dill served with bagoong balayan citrus sauce, peanuts, fresh chilis. Serves 3 persons.

Red Snapper Fish Fumet Sinigang — ₱2,000

Sour soup made with classic fish stock made from Maya-maya fish, tamarind served with traditional vegetables and red snapper fish fillets cooked table side. To be enjoyed with alamang guisado and grilled Kurobuta pork cheeks. Serves 4 persons.

Crab Tortang Talong Soufflé — ₱1,500

Alimasag Crab filled inside roasted eggplant and egg souffle omelette, served with house made sweet banana catsup and tomato salad.

Binakol Soup — ₱900

Roasted chicken stock cooked with toated ginger, garlic, buko meat, papaya finished with Tibuok salt from Bohol

Soy Garlic Glazed Fried Chicken — ₱750

Crispy fried, boneless Free-Range Chicken tossed with Manang's Signature Garlic Soy Glaze and topped with toasted sesame seeds. Served with potato crisps. Serves 3-5 persons.

Free-range Chicken BBQ — ₱1,800

Whole, boneless chicken marinated in leeks and lemongrass. Grilled over tamarind wood and brushed with housemade banana ketchup BBQ sauce. Served with sawsawan, sides and sweet chicken jus. Serves 8–10 persons.

Crispy Pork Sisig — ₱650

Also by Cora Galang, our beloved family employee. Her crispy pork sisig has been a treasured highlight at our family gatherings. Serves 5 persons.

Prices are VAT inclusive and subject to a 10% service charge.

OUR AWESOME PLANET

Pork Adobo — ₱1,500

Old style adobo cooked with coconut vinegar, topped with quail eggs. Finished with Kiwot honey from Nagcarlan. Serves 3 persons.

Lechon De Leche

Cooked with lemongrass and native garlic. Served two ways: with lettuce wraps and mustards, and with our house rice and pebre (liver sauce).

Quarter (2.5kg) — ₱4,900

good for 4–6 persons. Available à la carte until supplies last.

Half (5kg) — ₱8,500

good for 10–12 persons. Available for pre-order.

Whole (10kg) — ₱16,500

good for 20–25 persons. Available for pre-order.

Beef Bourguignon Caldereta — ₱1,880

Slow-cooked bone-in beef short ribs in a rich sauce made with red wine, bone broth, tomatoes, liver pâté, ground peanuts, and cheese. Serves 3 persons.

Oxtail Terrine Kare-Kare — ₱3,000

Braised Oxtail Terrine with vegetables, rich Kare Kare sauce, and alamang guisado.

21 Day Aged USDA Ribeye Steak — ₱3,300/500g

21-day aged USDA Prime Ribeye served with Café de Paris butter-flavored butter. Served with cacio e pepe fries and green salad.

Classic Beef Wellington — ₱8,000

Beef tenderloin wrapped in truffled mushroom duxelles and aged prosciutto, encased in our signature flaky all-butter pastry. Served with fresh local green peppercorn and brandy beef demi-glace. Please allow 1 hour for preparation. Serves 5–8 persons.

Prices are VAT inclusive and subject to a 10% service charge.

OUR AWESOME PLANET

EMPANADA CLASSIC

₱1,120 box of 6 | ₱2,250 box of 12

Pizza alla Diavola

Our version of a pepperoni pizza pocket. Salami, a rich pomodoro made with extra virgin olive oil, Roma tomatoes, onions, carrotsand pumpkin puree, garlic, basil, mozzarella.

Ham and Cheese

Smoked ham folded into creamy mornay and Gruyere cheese.

Chorizo Fundido

House-made chorizo, creamy mornay, mozzarella cheese.

French Onion Soup

12-hour roasted beef marrow bone broth reduced with red wine into a rich glaze with caramelized onions, thyme and Gruyere cheese.

Beef Rendang

Beef brisket slow cooked in house-made paste with shallots, turmeric, galangal, ginger and spices. Enjoy with house-made sambal.

Spinach Feta Bacon

Sautéed spinach,mornay, and feta cheese, crispy smoked bacon lardons.

EMPANADA SPECIAL

₱1,300 box of 6 | ₱2,600 box of 12

Mango Sampaguita & Cheese

House-made mango jam,a half cheek of fresh mango, and whipped sweetened cream cheese encased in our flaky butter pastry.

Mushroom Truffle Goat Cheese

King trumpet, oyster, shimeji and shiitake mushrooms, white truffle cream and goat cheese.

EMPANADA SAMPLER

₱1,140 box of 6 | ₱2,200 box of 12

Choose from our Classic 6: French Onion Soup, Spinach Bacon and Feta, Beef Rendang, Ham and Cheese, Pizza alla Diavola, & Chorizo Fundido Empanadas or our Specials: Mushroom Truffle Goat Cheese and Mango Sampaguita & Cheese

EMPANADITAS

₱780 | box of 12 | ₱1,500 | box of 24

French Onion Soup, Pizza alla Diavola, Chorizo Fundido, Beef Rendang, Spinach Feta & Bacon, Ham and Cheese, Mango Sampaguita Cheese

Mushroom Truffle Goat Cheese

₱1,050| box of 12 | ₱2,000 | box of 24

EMPANADITAS SAMPLER

₱890| box of 12 | ₱1,700 | box of 24

Prices are VAT inclusive and subject to a 10% service charge.

OUR AWESOME PLANET

Available for pre-order take out or delivery packaged in our beautifully made Tampipi bilao from Laguna

Garlic Butter Crab Palabok

₱490 (1-2 serving) | ₱1,900 (Bilao)

Rice noodles tossed in a garlic butter crab sauce, topped with soft cooked eggs, smoked tinapa, lump crab meat, tobiko (fish roe), fried garlic, and chicharon. Serves 6-8 pax.

Pancit Guisado

₱490 (1 -2 serving) | ₱1,900 (Bilao)

Piping hot freshly cooked bihon or canton noodles cooked in collagen rich chicken caldo (broth), topped with chinese sausage, housemade fishballs, vegetables, smoked etag and garlic budbud and sous vide egg. Serves 1-2 persons.

Free-range Chicken BBQ

₱1,800

Whole, boneless chicken marinated in leeks and lemongrass. Grilled over tamarind wood and brushed with housemade banana ketchup BBQ sauce. Served with sawsawan, sides and sweet chicken jus. Serves 8–10 persons.

Beef Bourguignon Caldereta

₱1,880

Slow-cooked bone-in beef short ribs in a rich sauce made with red wine, bone broth, tomatoes, liver pâté, ground peanuts, and cheese. Serves 3 persons.

Did you enjoy something that you tasted?
Approach our Casa Luisa staff for items available for take out.

OUR AWESOME PLANET

Prices are VAT inclusive and subject to a 10% service charge.

FROZEN & NATURALLY CURED MEATS

Chorizong Hubad, 500g — ₱650

House ground pork, Spanish paprika,seasalt, atsuete powder, garlic, ground black pepper, coconut vinegar. Raw, naturally cured.

Pork Tocino, 500g — ₱650

Tender pork naturally cured in pineapple, mascuvado sugar, and red beetroot.

Crispy Pork Sisig, 500g — ₱750

Hand-cut pork cooked the old-fashioned way, and ready to crispen up and serve at home.

Beef Tapa, 500g — ₱800

Cured thinly sliced beef in natural marinade of spices and green papaya.

Available for pre-order take out or delivery packaged in our beautifully made Tampipi bilao from Laguna

Beef Wellington — ₱8,000

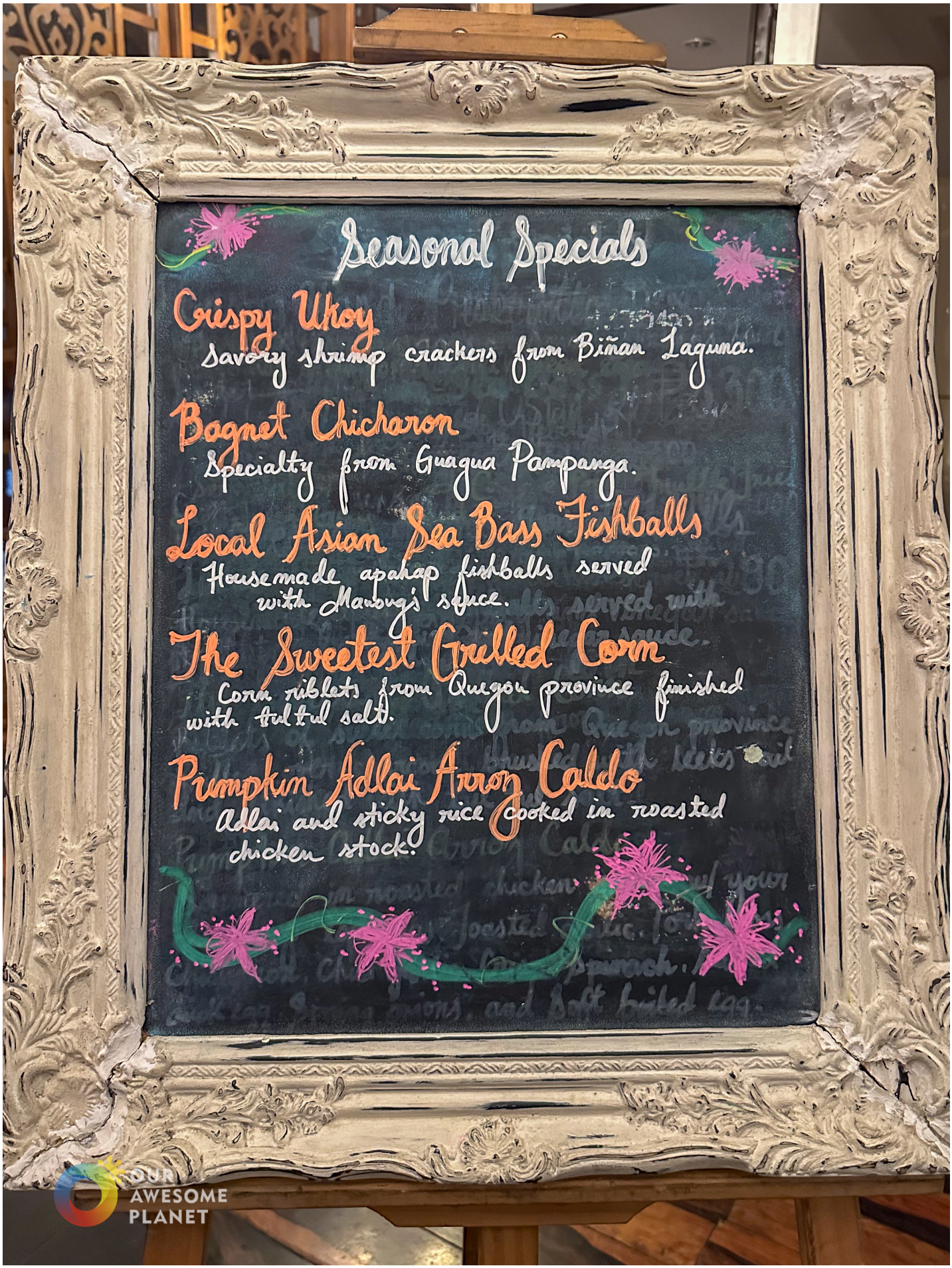
Beeftenderloin wrappedwith alayer of truffled mushroom duxelles, aged prosciutto, encased in our signature flaky, all-butter pastry served with fresh local green peppercorn and brandy beef demi-glace. Comes with sautéed French beans. Serves 5 to 8 pax.

Pork Ribs Adobo — ₱1,500

Pork ribs cooked in coconut vinegar, coconut milk and cocosugar, topped with garlic confit and etag. Serves 3 persons.

OUR AWESOME PLANET

Prices are VAT inclusive and subject to a 10% service charge.


Seasonal Specials
Crispy Ukoy
Savory shrimp crackers from Biñan Laguna.
Bagnet Chicharon
Specialty from Guagua Pampanga.
Local Asian Sea Bass Fishballs
Housemade apahap fishballs served with Mangga sauce.
The Sweetest Grilled Corn
Corn niblets from Quezon province finished with tultul salt.
Pumpkin Adlai Arroz Caldo
Adlai and sticky rice cooked in roasted chicken stock.

DESSERTS

Ask about our seasonal dessert specials presented table side with our Dessert Cart Service

Burnt Basque Pumpkin Cheesecake Pie — ₱150 | ₱1,100 box of 9

Cheesecake folded with the naturally sweet, nutty and vibrantly orange pumpkin encrusted with Casa Luisa's signature flaky butter pastry with a brûléed top to give that nice hint of smokiness.

Macapuno Dayap Napoleones — ₱85 | ₱1,000 box of 12

Housemade minatamis na macapuno, dayap coconut custard, Don Papa Rhum syrup, in layers of our flaky butter pastry with a crystalized glaze.

Mango Sampaguita Cheese Pie — ₱180 | ₱1,000 box of 6

We crafted this delightful fruit pie dedicated to our city ofSan Pedro, Laguna. Mango-sampaguita jam, mango pieces, a cheese mousse, all cradled within our signature flaky, buttery crust, and finished with grated queso de bola and fresh kesong puti.

Bibingka Financier — ₱220 | ₱1,300 box of 6

Our version of bibingka galapong using a combination of rice, glutinous rice, and almond flour with coconut milk, topped with kesong puti, itlog na maalat and queso de bola.

Calamansi Meringue Pie — ₱230 | ₱1,350 box of 6

Calamansi curd topped with torched vanilla bean French Meringue

Ube Palitaw — ₱110 | ₱650 box of 6

Sweet glutinous rice cakes filled with house made Ube Halaya covered in grated coconut

Prices are VAT inclusive and subject to a 10% service charge

OUR AWESOME PLANET

Puto Macapuno Petit Fours

₱250 3pcs. | ₱1,000 box of 16

Our version of a bite-sized coconut cake made with coconut flour, coconut milk, coconut oil covered in coconut cream cheese frosting and freshly grated niyog, topped with housemade minatamis na macapuno.

Carabao's Milk Panna Cotta

₱250

Flavored with vanilla beans and served with seasonal jam and local Lipa honey

Balimbing Tarte Tatin

₱380

French apple pie made with salted Balimbing caramel apples with our flaky butter pastry served with the scoop of Carmen's Best vanilla ice cream.

Sticky Date Rhum Pudding with Vanilla Bean Ice Cream

₱350

A rich, indulgent dessert featuring warm sticky date pudding infused with aged Don Papa Rhum in a velvety butterscotch sauce. Served with a scoop of creamy vanilla bean ice cream

Carmen's Best Ice Cream Cup

₱200

Ask about our seasonal dessert specials presented table side with our Dessert Cart Service

OUR AWESOME PLANET

Prices are VAT inclusive and subject to a 10% service charge.

BEVERAGES

PALAMIG

₱300

Homemade Halo-Halo

Gatas ng kalabaw shaved ice and all homemade pinipig, ube halaya, macapuno, coconut crème brûlée, langka, pandan & hibiscus gulaman, sago, red beans, white beans, nata de coco, kaong.

Saba Con Hielo

Ripe plantains cooked in brown sugar caramel, macapuno, gatas ng kalabaw shaved ice, crème brûlée topping.

Mango Sago

Ripe Zambales mangoes, mango purée, gatas ng kalabaw shaved ice.

Ginumis

Pandan & hibiscus gulaman, macapuno, sago, pinipig on shaved ice, served with coconut milk and arnibal

Buko Pandan

Fresh pandan gulaman, macapuno, pinipig, gatas ng kalabaw shaved ice.

OUR AWESOME PLANET

Prices are VAT inclusive and subject to a 10% service charge.

BEVERAGES

ESPRESSO DRINKS *(Hot / Cold)*

Espresso Shot ₱130

Signature Drink: ₱210

Coconut Cappuccino

Espresso ,macapuno jam, frothy oat milk, torched coco sugar foam

Americano ₱170

Espresso pulled over hot water

Cappuccino ₱180

Espresso and milk foam

Latte ₱180

Espresso and milk foam

Mocha ₱195

Espresso, auro tablea ganache, coco sugar, and frothy milk

Pour Over Clever ₱130

decaf available

Premium Looseleaf Tea ₱190

Served by the pot, ask as for all the varieties we have

Hot/Iced Chocolate ₱180

Auro tablea ganache, coco sugar, milk foam

Strawberry Milk ₱180

Housemade strawberry jam and milk foam

Soda in Can ₱130

Bottled Water ₱50

PALAMIG ₱300

Homemade Halo-Halo

Gatas ng kalabaw shaved ice and all homemade pinipig, ube halaya, macapuno, coconut crème brûlée, langka, pandan & hibiscus gulaman, sago, red beans, white beans, nata de coco, kaong

Saba Con Hielo

Ripe plantains cooked in brown sugar caramel, macapuno, gatas ng kalabaw shaved ice, crème brûlée topping

Mango Sago

Ripe Zambalesmangoes, mango purée, gatas ng kalabaw shaved ice

Ginumis

Pandan & hibiscus gulaman, macapuno, sago, pinipig on shaved ice, served with coconut milk and arnibal

Buko Pandan

Fresh pandan gulaman, macapuno, pinipig, gatas ng kalabaw shaved ice

COOLERS

Hibiscus Calamansi ₱130

Santolade ** Seasonal* ₱130

Watermelon Calamansi ₱220

Melon Vanilla

Mango Basil

Pineapple Cucumber Ginger

Prices are VAT inclusive and subject to a 10% service charge.

OUR AWESOME PLANET