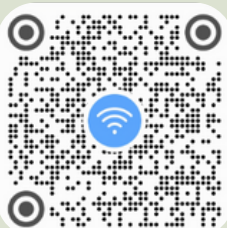


Menu

ESKAPO VERDE LODGE
Tabigi Restaurant



EskapoRestaurant





Welcome to

ESKAPO VERDE LODGE AND
TABIGI RESTAURANT!

We are very pleased to have you as our guest in our
restaurant and resort.

With the combination of a unique view of the ocean and a
special connection with the nature around you, we can
guarantee you a very tasty meal, prepared with fresh
ingredients from our local farmers and fishermen.

Enjoy your stay, your meal or your drink (or all!) and we hope
to see you often in our resort.

Alain, Simon and Staff



www.eskapoverde.com

Tabigi Restaurant
Badian • Cebu
info@eskapoverde.com
+63 917 794 7300

Scan to leave
a review



If you have any suggestions or complaints, please talk to us;
we can only improve if we know when something is not right.

**** ALL PRICES INCLUDE 12% VAT ****

**** A corkage fee of 300PHP per item will be charged on
food and drinks brought in from outside the resort ****





Good morning from

ESKAPO VERDE LODGE

FILIPINO BREAKFASTS

All served with fruits and instant coffee, tea or Milo

Longganiza 230

Served with rice & 1 egg any style

Tocino 270

Served with rice & 1 egg any style

Sardines 220

Served in tomato sauce with rice & 1 egg any style

Corned beef silog 295

Served with plain or garlic rice & 1 egg any style

**note: corned beef contains MSG*

WESTERN BREAKFASTS

Big breakfast

2 eggs any style, bacon or ham or sausage, fruits, bread & jam, brewed coffee or tea

295

250

Medium

1 egg any style, bacon or ham or sausage, fruits, bread & jam, brewed coffee or tea

295

Light 

Muesli or cornflakes with milk, fruits, yogurt (if available), brewed coffee or tea



Vegan option available with coconut milk

SWEET BREAKFASTS

Classic pancakes 230

Plain pancakes served with honey or sugar, coffee or tea

Fruit pancakes 295

Plain pancakes served with fresh mixed fruits, honey or sugar, coffee or tea

French toast (pain perdu) 295

Served with honey or sugar and coffee or tea



vegetarian

vegan



LUNCH & DINNER

STARTERS / SNACKS

Spring rolls	200
<i>Meat or Vegetarian</i>	
Meatballs	280
Eskapo shell	250
<i>Ground pork or shrimp with corn and kidney beans served in an edible leaf. Vegetarian, meat or fish</i>	
Potato & vegetable croquettes	290
Dried danggit	90
Dried squid/pusit	95
Dried bolinao	80

SIDE DISHES

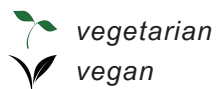
French fries	160
Mashed potatoes	160
<i>Vegan option available</i>	
Potato chips	160
<i>Homemade potato chips with curry powder</i>	
Tortang talong	185
Stir-fried mixed vegetables	230
Extra rice	50

SALADS

	STARTER	MAIN
Chicken & cashew nut	205	350
Tomato & onion	170	260
Mixed vegetable	170	260

SOUPS

Monggo soup	230
Chicken noodle soup	270
Squash with ginger	270
Chicken tinola	290
Fish tinola	350
Otan	290
<i>Filipino vegetable soup with squash, okra, agbati, malunggay & sikwa</i>	
Vegetable sinigang	290
Pork or chicken sinigang	420



MAIN COURSES

Pancit or bihon	320
<i>Pork, Chicken or Vegetarian</i>	
Fresh lumpia	350
Burger (pork or chicken)	450
<i>Served with Fries</i>	
Add: cheese 30 bacon 50 egg 25 pineapple 25	
Eskapo burger	540
<i>With all add ons</i>	
Club house sandwich	450
<i>With french fries or Papaya Salad</i>	
Meatballs with spicy sauce	390
Sauteed squid	350
Chicken or pork adobo	335
<i>The modern classic version with soy, vinigar and garlic</i>	
Chicken adobo	450
<i>Old-fashioned Filipino-style, bone-in, cooked in coconut milk</i>	

Chicken or pork sweet & sour	450
Pork steak Eskapo-style	450
Pork steak Filipino-style	450
Crispy pork belly	450
Chicken or pork satay	450
Shrimp tempura	450
Chicken or pork with baguio beans	420
Chicken curry	390
Thai chicken	390
Fried chicken	420
Special fried rice	320
<i>Pork, chicken or vegetarian</i>	

All dishes are served with rice except as specified; mashed potatoes or French fries are also available 60

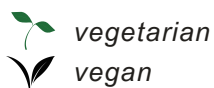
VEGETARIAN & VEGAN

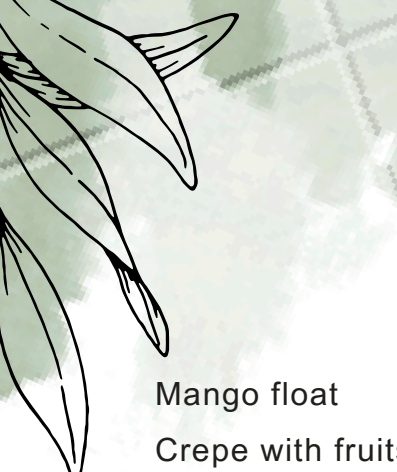
These dishes stand as meals on their own. Try!

Talong Eskapo-style	240
<i>Stir-fried aubergine with red pepper</i>	
Puso Eskapo-style	320
<i>Banana Flower cooked as a cutlet on a bed of vegetables</i>	
Spring rolls with a heart	350
<i>Sweet Chili or Garlic Chili Sauce</i>	
Vegetables stir-fried or guisado	290

Eskapo express	380
<i>Mixed vegetables cooked with chili and coconut milk</i>	
Puso ng saging	310
<i>Banana Flower or Heart of Banana</i>	
Kinilaw na puso	310
Lanka	310
<i>Jackfruit</i>	
La-ing	310
<i>Gabi / Taro / sweet potato</i>	

All cooked with different combinations of coconut milk, chili and spices





DESSERTS

Mango float	280	Turon with ice cream	250
Crepe with fruits	280	<i>Banana and Jackfruit sliced, fried in a lumpia wrapper (seasonal)</i>	
Banana split	250	Caramalised banana	280
Mocha magnifico	280	<i>Served with homemade Tablea chocolate sauce and ice cream</i>	
Mixed fresh fruits	220	Scoop of ice cream	90
Halo-Halo with ice cream	290		

COLD DRINKS

Soft drinks	50
Calamansi juice	80
Fresh fruit juices <i>Mango or Banana</i>	190
Fresh fruit shakes <i>Mango, green mango or Banana</i>	240
Coffee shake	230
Fresh iced tea	95
Soda water (can)	95
Tonic water (can)	95

ALCOHOLIC DRINKS

SM Pilsen	85
SM Light	110
SM Super Dry & Negra	110
Red Horse (stallion)	100
Rum & Coke or Sprite	150
Rum shot	110
Emperador shot	110
Mango shake with rum	290
Tea with rum	170

HOT DRINKS

Instant coffee	60
Fresh brewed coffee	120
Hot tea (different flavors)	120
Hot calamansi	90
Homemade sikwate (hot chocolate) 	180

WINE

Red, white	Per glass 270
------------	----------------------

Per bottle 950

Our stock varies so please ask for what we have

SPIRITS

	Per shot
Bacardi	150
Jose Cuervo tequila	250
Gilbey's gin	140
Absolut vodka	220
Black Label Scotch whisky	300





FOR PARTIES OR GROUPS

We have a group menu, please ask for details

SAVOURY

Pork humba with rice and vegetables, for four guests: 2800

Your choice of pork ribs or belly - or both! Must be ordered at least a day in advance due to the cooking time required

Lechon

Please ask for price, at least two days notice required

Fish

Price and availability varies, please ask

Siopao, 10 pieces 1000/1000/700
Asado, humba or fruit fillings

SWEET

Biko, for 10 guests 700
glutinous rice cooked with ginger and caramelised coconut cream

Maja Blanca, for 10 guests 850
sweet coconut cream dessert

Binignit, for 10 guests 1000
glutinous rice cooked with vegetables

Buko Pandan, for 10 guests 1000

If you are planning a party or a special meal for four to 40 people, let us know. We're sure we can come up with a menu that will suit your stomach and your budget.

ESKAPO VERDE FACILITIES

ACCOMMODATION

10-bed dormitory 720
per bed

Cottage 3200
for two people, twin or double beds, private bathroom, hot shower, private balcony

WATERSPORTS (PER HOUR)

Paddleboard 590
inc. life-jacket & guide

Kayak 1 pax / 2 pax 490 / 590
inc. life-jacket & guide

OTHER AMENITIES

Function room 4000 / 8000
(half day /full day)
max. 35 people

Presentation package 1000
laptop, projector, screen

Payag rental 300 / 500
(half day /full day)



Sketch map of

ESKAPO VERDE

