

ESKAPO VERDE

TABIGI RESTAURANT

MENU



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





Eskapo Verde

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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.



Good Morning from Eskapo Verde Lodge!

Filipino breakfasts

All served with fruits and instant coffee or tea or Milo

Longganiza with rice, 1 egg any style	230
Tocino with rice, 1 egg any style	270
Sardines in tomato sauce with rice, 1 egg any style	220
Corned beef silog with plain or garlic rice, 1 egg any style (note: corned beef contains MSG)	295

Western breakfasts

Full: 2 eggs any style, bacon or ham or sausage, fruits, bread & jam, brewed coffee or tea	295
Medium: 1 egg any style, bacon or ham or sausage, fruits, bread & jam, brewed coffee or tea	250
Light: muesli or cornflakes with milk, fruits, yoghurt (if available), brewed coffee or tea 	295
Vegan: as per light breakfast with coconut milk instead of cow's milk 	295

Sweet breakfasts

Plain pancake with honey or sugar, coffee or tea	230
Pancake with mixed fruit, honey or sugar, coffee or tea	295
French toast (pain perdu) with honey or sugar, coffee or tea	295

 = vegetarian

 = vegan


**** All prices include 12% VAT ****

**** A corkage fee of P300 per item will be charged on food & drinks ****

**** brought in from outside the resort ****

Lunch & Dinner Menu





Starters/Snacks

Spring rolls (meat or vegetarian)	185
Meatballs	250
Eskapo Shell	
- ground pork or fish with corn and kidney beans served in an edible leaf	
- vegetarian / meat	230
- fish	280
Vegetable croquettes 	230
- vegetable patties rolled in potato and breadcrumbs then lightly fried	
Dried danggit	90
Dried squid/pusit	95
Dried bolinao	80






Salads

Dish	Starter	Main
Chicken & cashew nut salad	205	350
Tomato & onion salad 	170	260
Mixed vegetable salad 	170	260

Soups

Monggo soup 	230
Chicken noodle soup	270
Squash with ginger 	270
Chicken tinola	270
Fish tinola	depends on weight
Otan 	290
- Filipino vegetable soup with squash, okra, agbati, malunggay, sikwa	
Vegetable sinigang 	290
Pork or chicken sinigang	390

Side Dishes

French fries 	160
Mashed potatoes  (vegan is possible)	160
Homemade potato chips with curry powder 	160
Tortang talong 	185
Mixed vegetables 	230
Extra rice	50

Main Courses

Pancit or Bihon Canton with pork, chicken or vegetarian	290
Fresh lumpia 🌱	350
Burger (pork or chicken)	390
add: cheese 30 bacon 50 egg 25 pineapple 25	
Eskapo Burger (with all add-ons)	475
Club-house sandwich with French fries or papaya salad	390
Meatballs with spicy sauce	350
Grilled squid	depends on weight
Chicken or pork adobo	290
- the modern classic version with soy, vinegar and garlic	
Chicken adobo	390
- old-fashioned Filipino-style, bone-in, cooked in coconut milk	
Chicken or pork sweet & sour	390
Pork steak Eskapo-style	390
Pork steak Filipino-style	390
Crispy pork belly	390
Chicken or pork satay	390
Shrimp Tempura	390
Chicken or pork with Baguio beans	390
Chicken curry	350
Thai chicken	350
Fried chicken	380
Special fried rice, with meat or vegetarian	250

Vegetarian 🌱 and Vegan ⑤

These dishes stand as meals on their own. Try!

Talong Eskapo-style ⑤	240
- stir-fried aubergine with red pepper	
Vegetables, stir-fried or guisado ⑤	270
Spring rolls with a Heart (sweet chili or garlic chili sauce) ⑤	350
Eskapo Express ⑤	370
- mixed vegetables cooked with chili and coconut milk	
Lanka ⑤	290
- jackfruit	
La-ing ⑤	290
- gabi/taro/sweet potato	
Puso ng saging ⑤	290
- banana flower or heart of banana	
Kinilaw na puso ⑤	290
All cooked with different combinations of coconut milk, chili and spices	
Puso Eskapo-style ⑤	300
- banana flower cooked as a cutlet on a bed of vegetables	

Desserts

Mango Float	280
Crêpe with fruits	280
Banana split	250
Mocha Magnifico	280
Mixed fresh fruits	220
Halo-Halo with ice cream	290
Turon with ice-cream	250
- banana and jackfruit sliced, fried in a lumpia wrapper (jackfruit is seasonal)	
Caramelised banana	280
- with home-made Tablea chocolate sauce and ice-cream	
Scoop of ice-cream - vanilla, chocolate, mango or ube	90

Cold Drinks

Soft drinks	50
Calamansi juice	80
Fresh fruit juices - mango or banana	190
Fresh fruit shake - mango, green mango or banana	240
Coffee shake	230
Fresh iced tea	95
Soda water (can)	95
Tonic water (can)	95

Hot Drinks

Instant coffee	60
Fresh brewed coffee	120
Hot tea (different flavours)	120
Hot calamansi	90
Home-made sikwate (hot chocolate)	180

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

Wine

Red:)	Per glass	270
White:)	Per bottle	950
Sparkling:)	Our stock varies so please ask for what we have	

Spirits

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

For Parties or Groups

We have a group menu, please ask for details

Savoury

Pork humba with rice and vegetables, for four guests: 2000
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: 700
- asado, humba or fruit fillings

Sweet

Biko, for 10 guests: 650
- glutinous rice cooked with ginger and caramelised coconut cream

Maja Blanca, for 10 guests: 750
- sweet coconut cream dessert

Binignit, for 10 guests: 940
- glutinous rice cooked with vegetables

Buko Pandan, for 10 guests: 940

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

Dormitory bed (max. 40 people, in four rooms with 10 beds each)	720
Cottage (for two people, twin or double beds, private bathroom, hot shower, private balcony)	3200

Other Amenities

Function room (half day/full day) (max. 40 people)	4000/8000
Presentation package (laptop, projector, screen)	1000
Payag rental (half day/full day)	300/500

Watersports

Paddleboard (life-jacket & paddle included)

1 hour (one person)	390
Deposit	1000

2 person Kayak (life-jackets included)

1 hour (two people)	490
1 hour (one person)	390
Deposit	1000

Sketch Map of Eskapo Verde

