



LAMARI

LAMARI



LAMARI
HAPPY HOUR

11:00 AM - 6:00 PM

BUY ONE, TAKE ONE ON SELECT
COCKTAILS

400

Margarita

Tequila, Triple Sec, Calamansi Juice

Passi Flora

Rum, Passion Fruit, Calamansi, Soda

Calma Suyog

*Gin, Calamansi, Mango, Honey,
Chamomile, Cinnamon*



SHOTS

Cafe Patron XO 150

Olmecca Tequila 200



BAR BITES

CROQUETAS DE POLLO Y DE PUERO 200

Creamy chicken and leeks croquetas paired with charred
lemon garlic aioli.

CROQUETAS DE SETAS 200

Creamy bits of meaty shitake mushrooms croquetas, white
onion truffle cream, and truffle oil

Subject to 7% Service Charge

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WINE

BY THE GLASS

Red - Codice Vino De La Terra de Castillo <i>Tempranillo, Spain, 2021</i>	400
White - Dr. L Riesling <i>Riesling, Germany, 2023</i>	400
White - An 1618 <i>Picpoul, France, 2022</i>	400
White - Chateau Le Graviere Blanc <i>Riesling, Germany, 2023</i>	450
Rose - R de Roubine <i>Grenache/Syrah, France, 2023</i>	400
Sparkling - Taltarni Brut NV <i>Chardonnay/Pinot Noir, Australia, NV</i>	450

ROSE

R de Roubine <i>Grenache/Syrah, France, 2023</i>	1950
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SPARKLING

Taltarni Sparkling Brut NV <i>Chardonnay/Pinot Noir, Australia, NV</i>	2200
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RED

Codice Vino De La Terra de Castillo <i>Tempranillo, Spain, 2021</i>	1950
Allan Scott Pinot Noir <i>Pinot Noir, New Zealand, 2022</i>	2400
Puelles Gran Reserva <i>Rioja, Spain, 2011</i>	2500
Chateau Haut Selve <i>Merlot/Cabernet Sauvignon, France, 2020</i>	2950
Delicia de Baco <i>Rioja, 2021</i>	3450

WHITE

Dr. L Riesling <i>Riesling, Germany, 2023</i>	1,950
An 1618 <i>Picpoul, France, 2022</i>	1,950
Chateau Le Graviere Blanc <i>Semillion/Sauvignon Blanc, France, 2022</i>	2200

LAMARI COCKTAILS

Silangan

*Tequila, tomato cordial, Ancho reyes,
calamansi*

360

Calma Suyog

*Gin, Calamansi, Mango,
Honey, Chamomile,
Cinnamon*

360

Malecon

*Tequila, Ginger, Peach,
Fresh Watermelon,
Chili Salt, Calamansi*

360

Sgroppino

*Vodka, Proseco,
Passionfruit Sorbet, Campari*

360

Derby

*Whiskey, Fresh Apricot
Puree, Mint*

360



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COCKTAILS



LAMARI G&T

*Bombay Sapphire,
Grapefruit ice, Fever
tree*

360

Cafe XO Martini

*Cafe Patron XO,
Kahlua, Vodka, Cacao
Nib*

360

Serpentini

*Absolut, Curaçao,
Passionfruit*

360

Lesser Flamingo

*Whiskey, Watermelon
cordial, Orange Bitters,
Aquafaba*

360



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LAMARI

NON-ALCOHOLIC

Basil Spritz

*Basil syrup, calamansi,
ginger, soda water*

250



Mango Shake	250
Watermelon Shake	250
Fresh Raspberry and Passion Fruit Iced Tea	250
Fresh Watermelon and Peach Iced Tea	250
Coke / Sprite	100
Coke Zero	100
Tonic Water	120
Soda Water	120
San Pellegrino	250
Bottled Water	50
Red Bull	200

TEA

English Breakfast	100
Vanilla Earl Grey	100
Jasmine Green Tea	100
Chamomile	100



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LAMARI

BAUHINIA BREWERY DRAFT BEER



Pilsner 290

White Lager 350

BEERS BY THE BOTTLE

Light	110
Pale Pilsen	110
Engkanto Honey Ale	230



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LAMARI

SPIRITS

Tequila

Olmecca	200
Jose Cuervo	250
1800 Silver	380
Ocho Blanco	600
Cazadores	300
1800 Reposado	400
Milagro Anejo	700
Patron Anejo	700
Patron X.O	150
Espolon Blanco	500
Arrete Reposado	650
Don Julio Blanco	650



Mezcal

Los Vecinos	500
Montelobos	550
Derrumbes Durango	600

Cognac

Martell VSOP	600
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Liqueurs & Vermouth

Amaro Lucano	300
Ancho Reyes	450
Amaro Cynar	400
Cointreau	350
St. Germain	450
Mancino Rosso	300
Cinzano Rosso	250
Campari	250
Aperol	250
Fernet Branca	400
Jagermeister	150
Baileys	300
Pernod	250

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LAMARI

SPIRITS

Vodka

Grey Goose	460
Stolichnaya	250
Ketel One	350
Absolut Blue	400

Rum

Don Papa	300
Plantation 3*	250
Plantation Dark	250
Plantation Overproof	350
Goslings	350
Sailor Jerry	280
Myers	250



Gin

Botanist	600
Malfy Con Limone	400
Beefeater	250
Tanqueray	250
Tanqueray 10	600
Citadelle Jardin	400
Nordes	580
Monkey 47	600
Roku	420
Hendricks	500
Four Pillars	700
Bulldog	350
Bombay Sapphire	250

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SPIRITS

Whiskey

Japan

Kinuura	500
Mars Iwai Tradition	500
Mars Maltage Cosmo	750
The Chita	750
Nikka From The Barrel	750

Scotland

Macallan 12 Double Cask	1000
Johnnie Walker Black	300
Johnnie Walker Double Black	350
Johnnie Walker Blonde	250
Glenfiddich 12	660
Monkey Shoulder	500
Dewars 12	320
Laphroig	600
Chivas Regal 12	300

American & Bourbon

Buffalo Trace	500
Bulleit Bourbon	450
Woodford Reserve	600
Makers Mark	280
Jack Daniels	350
Sazerac Rye	650

Ireland

Jameson	300
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BREAKFAST & BRUNCH

TROPICAL FRENCH TOAST.....380 ❖

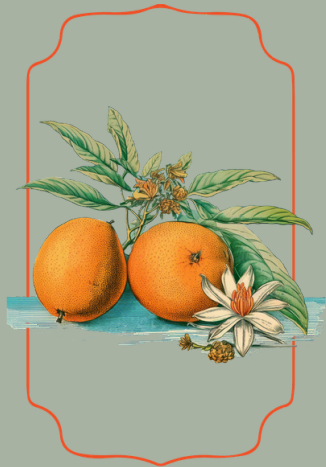
Tender and buttery house-made brioche loaf soaked in egg custard and fried to golden perfection. Finished with mango cremeux, a side of coconut syrup and fresh mango.

CINNAMON FRENCH TOAST.....330 ❖

Tender and buttery house-made brioche loaf soaked in egg custard and fried to golden perfection. Dusted with cinnamon sugar, a side of bourbon syrup and fresh banana.

LONGGANISA.....340

Filipino sausage with charred tomato, scrambled egg, pickled onion, roasted tomato, and garlic fried rice.



Breakfast service is from 7:00 AM to 10:00 AM daily.

❖ = available until 2pm



CHORIZO SANDWICH.....270 ❖

Fresh, homemade pandesal bun filled with your choice of spicy or sweet chorizo, egg, salad, pickled onions and garlic aioli.

VEGETABLE OMELETTE.....300

Classic Omelette with sautéed mushrooms, spinach, tomatoes, olives, bell pepper, parsley, Parmesan cheese and a side of toasted baguette.

BACON & EGG.....330

Crispy strips of bacon served with creamy scrambled eggs, garlic fried rice, pickled onion and roasted tomato.

SMOOTHIE FRUIT BOWL.....400

A refreshing and nutritious parfait made with layers of mango and banana puree, tropical fruits, chia seeds granola and toasted coconut

CHICKEN ADOBO FLAKES.....290 ❖

Crispy chicken adobo flakes served with garlic rice, scrambled egg and our housemade spicy vinegar.

APPETIZERS

CRISPY LUMPIA ARANCINI.....200

Longganisa and vegetable risotto encased in spring roll wrappers and deep fried.
Served with spicy salsa roja.

GRILLED CHICKEN KEBAB.....350

Levantine marinated chicken, skewered and grilled over an open flame. Served with house garlic aioli and crispy shallots.

SPINACH QUESADILLA.....280

A flavorsome combination of spinach, onion and mozzarella sandwiched between a toasted tortilla. Served with aioli sauce.



GAMBAS AL AJILLO 

Shrimps cooked in a perfect balance of garlic and extra virgin olive oil

520

SPINACH RICOTTA DIP.....300

Vibrant tangy flavors of spinach, onions, and ricotta cheese and served with freshly made pita bread.

CROQUETAS DE POLLO Y DE PUERO.....200

A creamy chicken and leeks croquetas paired with charred lemon garlic aioli.

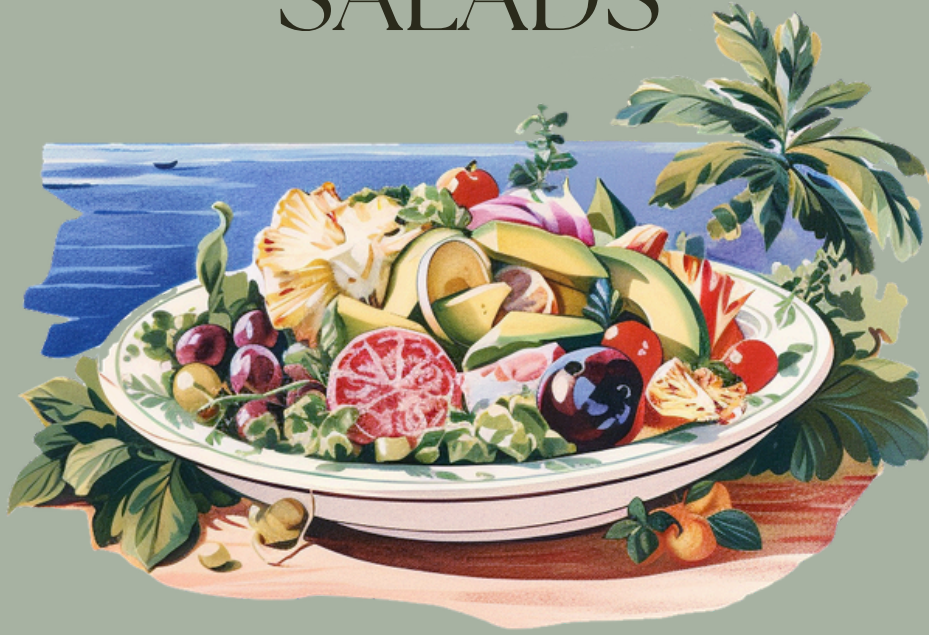
HUMMUS.....180

Pureed chickpeas mixed with Mediterranean spices, topped with olive oil and smoked paprika. Served with freshly made pita bread.

CROQUETAS DE SETAS.....200

Creamy bits of meaty shitake mushrooms croquetas, white onion truffle cream, and truffle oil

SALADS



HOUSE GREEN SALAD.....400 GREEK SALAD.....250

A classic green salad with lettuce, croutons, tomatoes, grilled chicken, white onions, and orange, tossed in a creamy anchovy dressing.

A fresh and flavorful salad made with lettuce, cucumbers, white onions, tomatoes, and olives and topped with feta cheese and dried oregano. Tossed in a balsamic vinaigrette.

SANDWICH

LAMARI BURGER

Grilled US Angus beef patty topped with caramelized onions, melted mozzarella cheese, fresh lettuce, and tomato. with our housemade buttery brioche bun

**Solo 560
With fries 620**

PERI PERI CHICKEN SANDWICH

A juicy grilled chicken fillet topped with spicy peri peri sauce, mixed cheeses, pickled onions, and lettuce on a baguette. 🌶️

**Solo 500
With Fries 560**

PASTA

CHORIZO AGLIO 🌶️
OLIO..... 370

A classic Spanish dish with chorizo, spaghetti, garlic, olive oil, and red pepper, topped with Parmesan and parsley.

CHICKEN
PARMIGIANA.....520

A hearty pasta dish with breaded chicken, baked in marinara sauce, topped with Emmental, basil, and oregano.

SPAGHETTI BOLOGNESE.....480

A classic Italian dish featuring slow-cooked beef ragu, tossed with pasta, and topped with Parmesan and fresh basil.

SPAGHETTI AI GAMBERI 🌶️
520

Creamy tomato sauce tossed with spaghetti, sautéed shrimp, garlic, and olive oil. Served with garlic bread.

TRUFFLE MUSHROOM
PASTA
450

Spaghetti tossed in a rich truffle cream sauce, with truffle oil and Parmesan cheese. Served with garlic bread



STEAK.....1200

US beef top blade grilled to perfection and served with crisp green beans and a choice of french fries, side salad, mashed potatoes or plain rice.

SALPICAO

BEEF.....690

FISH.....400

Tender US beef or the catch of the day fish, cooked in a flavorful sauce with Worcestershire sauce, butter, garlic, and red pepper flakes. Served with plain rice.

SHIITAKE MUSHROOM
RISOTTO.....380

Creamy risotto with shiitake mushrooms, Parmesan cheese, and a hint of lemon.

MAINS



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MAINS

GRILLED TUNA STEAK

Succulent grilled tuna with beurre blanc sauce and charred green beans.

Please request if you want cooked medium rare

570



CALLOS.....620

Slow-cooked tomato stew with beef tripe, ox feet, smoked meats, garbanzos, and bell pepper.

VEGETABLE MOUSSAKA.....320

A delicious dish made with layers of potatoes, eggplant, tomato sauce, béchamel, and cheese.

BEEF MOUSSAKA.....420

A hearty dish made with layers of potatoes, eggplant, ground beef, tomato sauce, béchamel, and cheese.

SALISBURY STEAK.....520

Juicy Angus beef patty topped with a mushroom sauce, served with garlic fried rice and a fried egg.

CHICKPEA MASALA.....280

Creamy tomato sauce with chickpeas simmered in a blend of spices and coconut cream. Served with pita.

- *Upgrade to rice for 30php*

BACALAO.....780

Shredded, salted Norwegian codfish mixed through a sauce of tomato, bell peppers, onions, and olives. Served with toasted baguette.

FRIED CHICKEN.....420

Crispy boneless chicken coated in a flavorful batter, served with a rich gravy.

FISH AND CHIPS.....460

Fresh fish coated in a crispy batter, served with french fries and a creamy aioli sauce.

- *Mahi- Mahi is seasonal and subject to availability.*

CHICKEN MACHBOOS.....470 🌶️

Chicken marinated in a blend of Middle Eastern spices. Cumin, turmeric, and cinnamon is cooked until tender with basmati rice and a side of caramelized onions.

CHICKEN TIKKA MASALA.....420 🌶️

Juicy chicken marinated in a blend of spices and yogurt, cooked in a creamy tomato sauce served with pita.

- *Upgrade to rice for 30php*

FISH RISOTTO.....570

Catch of the day grilled in a lemon butter sauce, served over creamy risotto with a touch of chorizo.

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DESSERTS

PECAN PIE.....320

A rich buttery pie filled with sweet pecans and a hint of bourbon. Topped with a dollop of Chantilly cream.

TRES LECHES.....220

Light and airy sponge cake is soaked in rich and creamy three kinds of milk, topped with tropical flavor from the coconut cream frosting.

TIRAMISU.....280

Mascarpone and espresso-soaked ladyfingers, topped with a dusting of cocoa.



DARK TORTINO.....200

Ultimate chocolate indulgence. Moist chocolate cake lathered in a dark chocolate lava and topped with toasted pecans. Rich and utterly indulgent!

MANGO MOUSSE.....280

Fresh mango puree and mango slices nestled above a delicate white chocolate mousse and butter crumble base.

HOMEMADE BROWN BUTTER CHOCOLATE CHIP COOKIES.....80

Nostalgic, buttery and nutty - delicious!

SWEET HALIKA GELATO.....150/200/300

(Please ask our servers for our current flavours)



EXTRAS

Bacon.....150

Toasted Baguette Bread.....50

Garlic Rice.....60

Lamari French Fries.....150

Mashed Potato.....130

Pita Bread.....40

Fried Pita Bread.....50

Plain Rice.....50

Side Salad.....80

Egg.....40