

ALL DAY DINING
LA PLAZA
RESTAURANT

MENU

STARTERS

Pan Con Tomate

P290

Toasted baguette slices topped with ripe, finely chopped tomatoes, crisp red onion, and fresh herbs, all gently tossed in rich olive oil, with a hint of vibrant pesto sauce, and finished with a sprinkle of Parmesan cheese.

Salmon Carpaccio

P290

Salmon slices topped with capers and fresh herbs, finished with a drizzle of olive oil and a squeeze of lemon juice

Calamari

P360

Tender pieces of squid coated in our spiced flour and served with our squid ink aioli

Croquetas de Jamon y Chorizo

P370

Deep fried rolls of cheesy bechamel infuse with our house made chorizo and jamon

Gambas al Ajillo

P390

Shrimp sauteed in garlic-infused olive oil, with some smoky hints of paprika and a touch of sweetness from cherry vinegar.

Deep Fried Golden Shrimp

P380

Juicy shrimps coated in light, crunchy breadcrumbs batter and fried until golden brown.

Macarel Ceviche

P450

Fresh macarel chunks marinated in lime and lemon citrus blend, mixed with red onion, diced avocado, fresh cilantro, and vinegar with a touched of heat from chili peppers.

SOUPS

Pumpkin Soup

P260

Velvety blend of pumpkin puree, potatoes, sauteed onions garlic and warm spices top off with coconut milk and served together with crispy baguette.

Sopa De Ajo (Garlic Soup)

P280

A hearty soup infused with roasted garlic, crispy toasted bread, egg and our house made chorizo.

Cream of Mushroom

P300

A rich velvety soup featuring earthy mushrooms sauteed with aromatic garlic and onions, simmered with savory broth and top off with two slices of crispy baguette.

Seafood Chowder

P480

A creamy soup with tender shrimp and salmon, cooked in a flavorful broth with herbs, sweet corn, and fresh vegetables. Finished with a bit of white wine and cream, served with crispy toasted baguette on the side. Good for four people.

SALADS

Classic Caesar Salad

P320

Crisp romaine hearts tossed in our Caesar dressing and topped with croutons, bacon bits and parmesan cheese.

Ensalada de verduras

P320

Fresh lettuce, with julienned cucumber, pickled red onions and tomato. Served with a Dijon mustard and lemon vinaigrette

Pomelo Salad

P320

Crisp romaine lettuce and juicy pomelo segments tossed with crunchy toasted peanuts, shredded carrots, fresh cucumber, and a zesty blend of chili, lime juice, fish sauce, and a touch of sweetness. Finished with succulent shrimp.

Grilled Chicken Salad

P360

Fresh romaine lettuce with crispy chicken strips tossed with balsamic vinegar, cherry tomatoes, red onion. Drizzled with honey and topped with boiled egg.

Tuna Salad

P460

Seared tuna tossed with arugula, juicy cherry tomatoes, and crisp red onion, with fresh ginger, rich soy sauce, tangy balsamic vinegar, and a splash of aromatic Japanese red wine.

Add ons

Chicken

Shrimp

P120+
P180+

ALL DAY DINING

LA PLAZA

RESTAURANT

MENU

PIZZA

Island Aloha Roasted pineapples, local chorizo, ham bits, mozzarella cheese on a tomato sugo base.	P630
Pizza Blanca de Verduras A simple garden pizza that boasts of flavor, mozzarella cheese, olive oil, roasted bell peppers, red onions, garlic mushrooms, black olives and parsley.	P640
Margherita Pizza Chewy crust pizza topped with flavorful tomato sauce, fresh mozzarella cheese, mozzarella bufala, fresh tomatoes and fragrant basil.	P640
Pepperoni Pizza A pepperoni loaded pizza with tomato sauce, and mozzarella cheese!	P660
La Feliz Pizza (all meat pizza) An all-meat pizza! Filled with bacon bits, home-made chorizo, pepperoni, prosciutto slices and mozzarella cheese.	P680
La Plaza Deluxe Our signature pizza, mozzarella cheese topped with homemade chorizo, bell peppers, red onions, garlic sautéed shrimps, and black olives	P690
Chicken Adobo Pizza A Filipino twist on a classic favorite, topped with tender adobo-marinated chicken, caramelized onions, and mozzarella cheese.	P690
Pizza de Champiniones (Mushroom Truffle Pizza) Generously topped with shitake mushrooms, red onions and mozzarella cheese drizzle with truffle oil.	P690
Quatro Quesos Our take on the island favorite, mozzarella cheese, cheddar cheese, parmesan cheese and finished with cream cheese and parsley.	P690
Seafood Marinara Pizza Mixed squid, mussels and shrimps, thyme, oregano, red onion and top with mozzarella cheese on a tomato sugo base.	P720

PASTA

Aglio Olio Shrimps, garlic, onions, olive oil, parmesan cheese, and parsley. Solo P380 Sharing P860	
Spicy Chorizo and Sundried Tomato Tomato sugo, Spanish chorizo, garlic, sundried tomato, parmesan cheese, and linguini pasta. Solo P420 Sharing P1,100	
Carbonara Prosciutto, egg yolks, parmesan, fresh pepper Solo P440 Sharing P1,200	
Bolognese with Meatballs Ground meat, tomatoes, carrots, onion, and parmesan cheese Solo P550 Sharing P1,000	
Pesto Pasta Pasta tossed in pesto sauce, nuts, garlic, olive oil, parmesan cheese and chicken breast. Solo P620 Sharing P1,180	
Squid Ink Arrabiata squid ink pasta, olive oil, garlic, red pepper flakes, and a tomato-based sauce Solo P640 Sharing P1,190	
Pasta Marinara Tomato sauce, squid, Mussels, shrimp, garlic, olive oil, parsley, and parmesan cheese. Solo P680 Sharing P1,220	
Add ons Chicken P120+ Shrimp P180+	

Prices are subject to 10% gratuity.

ALL DAY DINING

LA PLAZA

RESTAURANT

MENU

BURGER

Spicy Chicken Burger Buttermilk fried chicken, spicy fermented mayo, garlic chili oil, and coleslaw with toasted brioche bun.	P350
Bacon Cheeseburger Crispy bacon, topped with melted cheese, fresh lettuce, tomatoes and toasted buns with a side of potato wedges.	P430
Fish Burger Breaded tuna fillet with romaine lettuce, tomatoes, cucumber top with our house dressing served with potato wedges.	P430
Feliz Chori Burger Dark Bun Our house burger made with ground pork, romaine lettuce, tomatoes, catsup, mayo, caramelized onion with toasted dark bun.	P480
Double Classic Beef Burger Hearty burger with two juicy beef patties stacked with melted cheese, crispy bacon, lettuce, and onions with black bun.	P580

*All of our burger comes with potato wedges

PAELLA

Paella de Venduras Our version of vegetarian paella, onions, bell peppers, garlic, roasted pimiento, green beans, and tomato. Served with charred lemon and garlic aioli.	P1,570
Paella de Valenciana A classic mixture of seafood and meat, this paella includes chorizo, chicken, squid rings, shrimps, mussels, green peas, roasted peppers and eggs. Served with charred grilled lemon and garlic aioli	P1,380
Paella Negra An all-seafood paella, squid, mussels, shrimps, and seasoned with squid ink, served with charred lemon and garlic aioli.	P2,300

PLATES TO SHARE

Pulpo (Octopus) 400 grams 800 grams	P600 P1,150
Costilla De Cerdo (Honey baby back ribs) 400 grams 800 grams	P1,000 P1,980
Piri Piri Chicken Fried or grilled	P1,150
Grilled Beef Tenderloin 400 grams 800 grams	P2,500 P5,000
Grilled Salmon Salsa	P1,550
Beef Caldereta Beef chunks, potatoes, carrots, simmered in a rich, savory tomato-based sauce with peanut butter, bell peppers and topped with cheese.	780

ARROZ

Arroz Blanco	P50
Arroz Al Ajillo	P60
Arroz Amarillo	P80

FILIPINO MENU

Adobong kangkong with tofu Fresh water spinach sauteed in a rich adobo sauce tossed with garlic slivers and topped with fried tofu.	P230
Bangus Sisig	P420
Pork Sisig	P470
Pancit Guisado Stir fried noodle dish with cabbage, carrots and meat your choice of bihon, sotanghon or Guisado.	P440

ALL DAY DINING

LA PLAZA

RESTAURANT

MENU

Lumpiang Shanghai P480
Deep fried spring roll filled with minced ground pork, carrots, celery, onions, and cilantro.

Pork Sinigang (Sampalok, Gabi or Batwan) P520
Popular Filipino dish, tender pork meat, radish, string beans, lady's finger, eggplant and water spinach all simmered to perfection with tangy broth.

Shrimp Sinigang (Sampalok, Gabi or Batwan) P630
Popular Filipino dish, juicy shrimp, radish, string beans, lady's finger, eggplant and water spinach all simmered to perfection with tangy broth.

Crispy Pork Belly P650
Deep fried pork belly slabs mixed with soy sauce, onions and garlic served with honey chili sauce and classic Filipino sauces.

Manok sa Butong (Chicken Binakol) P720
Our take on traditional Filipino soup. Chicken cooked slowly in coconut water with ginger, lemongrass, garlic and onion.

Kare-Kare P780
Tender beef shank and tripe with fresh veggies and a spiced kare-kare sauce, served with our house shrimp paste.

Beef Bulalo Batangas P790
A Filipino staple, made with beef shank, corn, cabbage, and bone marrow all simmered into a clear hearty broth.

Ginataang Pompano P850
Traditional Filipino dish featuring pompano simmered in rich in creamy coconut milk with garlic, ginger, and onions.

Crispy Pata P2,200
Whole pork leg boiled until tender, and deep fried until crispy!
Advanced order is recommended for best taste (a day prior)

✦GRILLED ITEMS (SOLO)✦

Chicken BBQ	P280
Pork BBQ	P280
Chicken Paa (Leg)	P320
Chicken Pakpak (Wing)	P320
Grilled Liempo	P320
Grilled Stuffed Bangus	P440

✦ POSTRE ✦

Lemon Cake P270
Soft lemon loaf with fresh citrus flavor topped with glossy lemon glaze.

Churros Con Chocolate P320
A buttery deep fried dough sprinkle with cinnamon sugar and served with chocolate sauce.
Choose between: Plain or Chocolate Filling

Turon P320
Deep fried spring roll coated in caramelized sugar filled with your choice of plain banana, banana with cheese or banana with jackfruit

Halo Halo P340
Traditional Filipino delicacy with shave ice and assorted toppings topped with ice cream.

Molten Chocolate Cake P340
A chocolatey madness! Rich, moist chocolate cake with molten chocolate center that oozes in every bite.

Tres Leche P340
A light and airy chiffon cake perfectly soaked in a luscious blend of three milks, condensed milk, whole milk, and rich cream. Finished with a scoop of vanilla ice cream.

Cheesecake Brulee P360
Decadent blend of two beloved desserts! Creamy, rich texture of a classic cheese cake topped with signature caramelized crunchy sugar topping of a brulee.

Crepes P380
Light and tender crepe filled with your choice of mango or chocolate banana filling top with vanilla ice cream.

✦ PICA PICA ✦

Dirty Fries P380
Seasoned French fries loaded with ground pork, melted cheese and mayo on top.

Pork Sisig Nachos P460
Crispy nachos filled with pork bits, onion, garlic, tomatoes, bell peppers and mango salsa

ALL DAY DINING

LA PLAZA

RESTAURANT

MENU

Chicken Tacos

Crispy taco shell filled with ground chicken, onion, garlic, tomatoes, bell peppers and mango salsa

P420

Beef Nachos

Crispy golden tortilla chips piled with melted cheese, ground beef, diced tomatoes drizzled with cheese sauce.

P440

Beef Tacos

Crispy taco shell filled with ground beef, onion, garlic, tomatoes, bell peppers and mango salsa

P360

◆ KIDS' MENU ◆

Bacon Mac and Cheese

Creamy and cheesy macaroni pasta topped with bacon bits.

P230

Fish and Chips

Creamy and cheesy macaroni pasta topped with bacon bits.

P230

Chicken Fingers

Tender and juicy chicken strips breaded and fried to golden perfection served with a side of honey mustard sauce.

P320

Tuna Sandwich

Flaky tuna mixed with creamy mayonnaise, pickled relish, tomatoes and lettuce with a side of potato wedges.

P320

Spaghetti

Filipino style spaghetti pasta tossed in rich tomato sauce topped with hotdogs and grated cheese.

P360

Feliz Club House

Our own version of club house sandwich with ham, bacon, tomato, lettuce, cucumber mayo and ketchup serve with potato wedges.

P380

Chicken Sandwich

Juicy chicken breast, tomato, lettuce, cucumber, mayo and ketchup served with potato wedges.

P350

Classic Cheeseburger

Our version of kiddie favorite, all beef patty, cheddar cheese, onions, tomato and lettuce with catsup and mayo and served with French fries

P430

ALL DAY DINING

LA PLAZA

RESTAURANT

SEAFOOD COOKING SERVICE

Available Daily from 4PM to 10PM only
 Our staff will be happy to assist you.
 +350 cooking fee per dish

STEAMED LAPU-LAPU
 DEEP FRIED FISH
 SWEET & SOUR FISH
 KILAWIN NA ISDA
 SINIGANG NA ISDA
 GRILLED FISH
 GRILLED TANIGUE
 LEMON BUTTER MARLIN
 TINOLA ISDA
 SWEET CHILI SCALLOPS



BAKED SCALLOPS
 BAKED MUSSELS
 BAKED OYSTERS
 STEAM OYSTER
 GINGER SOUP CLAMS
 SIZZLING SCALLOPS
 GREEN MUSSELS SOUP
 BUTTER GARLIC SCALLOPS
 CHILI GARLIC SHRIMP
 GRILLED TUNA



BUTTER SHRIMP LOBSTER
 BUTTER LEMON LOBSTER
 SWEET CHILI LOBSTER
 TERMIDOR W/ CHEESE LOBSTER
 GRILLED LOBSTER
 BUTTER GARLIC PRAWNS
 PRAWN TERMIDOR W/CHEESE
 BUTTER LEMON PRAWN
 SWEET & SPICY PRAWN
 PRAWNS TEMPURA



PRAWN SINIGANG
 STEAMED CRAB
 HOT & SPICY CRAB
 BUTTER GARLIC SPICY CRAB
 SALT & PEPPER CRABS
 SWEET CHILI OR SPICY CRABS
 STUFFED SQUID
 ADOBO SQUID
 CALAMARES SQUID
 SIZZLING SQUID

