

# **ALFONSO**

Roasting Room

À LA CARTE MENU

## **Welcome to Alfonso Roasting Room.**

Nestled within a 9.4-hectare farm and leisure development aptly named “The Lava Rock,” our restaurant draws inspiration from our iconic neighbor, the Taal Volcano. The main structure mirrors the surrounding topography, a vision seamlessly executed by Carlo Calma, as part of a larger visionary project by the Calma family in this quiet part of the Philippines.

The ground floor of the structure is Alfonso Roasting Room— made for casual and leisurely meals around wooden tables designed by the owner, serving à la carte Spanish dishes meant to be shared. It offers a relaxed setting for everyday dining, family gatherings, and longer meals enjoyed at an easy pace. Chefs Chele and Rodrigo focus on approachable and familiar recipes to conjure traditional and nostalgic flavors, executing popular Spanish dishes that have become beloved favorites during milestone celebrations and family feasts.

## **One Address, Two Different Restaurants**

Under one roof, we offer two distinct dining concepts, each designed to provide a unique experience:

**Alfonso Roasting Room** (Downstairs) – A relaxed, à la carte space for sharing popular Spanish dishes, ideal for groups, casual dining, and a more flexible pace.

**Asador Alfonso** (Upstairs) – A formal, multi-course fine dining experience focused on structure, pacing, and the timeless traditions of Spanish roasting.

Both dining areas and menu formats are arranged to suit the size of the group and the overall flow of service, allowing us to provide the most comfortable and enjoyable experience possible for all our guests.

**PAN Y MANTEQUILLA / BREAD SERVICE**

Our sourdough bread served with butter - 180 PHP

## Entrantes / Starters

**OSTRA**

Fresh Gallagher oyster, green gazpachuelo and tomato tartare  
450 PHP / per piece

**TOSTA DE BOQUERONES**

Boquerón marinated in vinegar, garlic, parsley and extra virgin olive oil on a sourdough toast  
590 PHP / 5 pieces

**ENSALADA DE TOMATE**

Heirloom tomato, strawberry, confit tuna, onions, Arbequina olive oil and strawberry-cherry dressing  
750 PHP

**ENSALADILLA DE CANGREJO**

Spanish-style potato salad with crab, tuna, and green olives  
990 PHP

**SALMON AHUMADO**

House smoked-marinated salmon, toasted brioche and cream fraiche  
750 PHP / 5 pieces

**BUÑUELOS DE TRUFA Y POLLO**

Crispy fried chicken-truffle fritters  
590 PHP / 5 pieces

**MANCHEGO CROQUETA**

Creamy bechamel croquette with Manchego cheese  
590 PHP / 5 pieces

**ESCALIVADA**

Wood fired roasted vegetables with goat cheese, almond and romesco sauce  
690 PHP

**PULPO A LA PLANCHA**

Grilled octopus, cauliflower puree and lime  
990 PHP

**CARABINERO**

Flat grilled Spanish red prawn  
2,990 PHP / per piece

**STEAK TARTARE**

Finely hand chopped A5 Wagyu with mustard egg yolk emulsion, pickles and homemade sourdough toasts.  
1,200 PHP

**SETAS Y TRUFA**

Sauteed mushroom sherry wine, potato purée, seasonal truffle, almond praline, cured pork jowl and beef jus  
1,500 PHP

## Guisos Tradicionales / Traditional Stews

### **FABADA DE MARISCO**

White beans cooked in the wood oven at low temperature, with artichokes and prawns in salsa verde  
850 PHP/ 2 persons

### **CALLOS**

Slow-cooked beef trip and Iberian pork trotters  
850 PHP/ 2 persons

## Principales / Mains

### Pescado / Fish

#### **GROUPER**

Grilled grouper, broken potato with garlic, parsley, vinegar, collagen emulsion  
1,500 PHP

#### **BACALAO AL PIL-PIL**

Confit black cod, collagen and olive oil emulsion  
2,100 PHP

#### **MACHOTE**

Roasted whole lapu-lapu with saffron-paprika refrito and lemon juice dressing, served with confit potatoes  
2,900 PHP / 2-3 persons

## Carne / Meat

#### **SOLOMILLO**

Grilled Tenderloin, silky potato pure, woodfire bell pepper and beef jus  
2,600 PHP

#### **RABO DE VACA**

Boneless oxtail cooked in red wine, served with porcini mushroom sauce and roasted onions  
1,500 PHP

#### **WAGYU STEAK**

US Japanese Wagyu rib eye A5 600grs served with fried potatoes and wood fire red bell pepper  
8,900 PHP

# Roast Signatures

## **COCHINILLO**

Slow roasted Segovia suckling pig

### **QUARTER**

4,600 PHP / 2-3 persons

### **HALF**

8,900 PHP / 4-6 persons

### **WHOLE**

17,500 PHP / 10-12 persons

Served with lettuce salad, onions and sherry vinegar dressing

## **LEHAZO**

Slow roasted Spanish suckling lamb rack

7,900 PHP / 2-3 persons

Served with roasted potatoes and greens salad

\*Please note that our signature roasted dishes require a pre-order of at least one day to ensure availability

# Arroces / Rices

## **ARROZ DE PULPO**

Octopus rice slow-cooked in a traditional clay pot in our wood-fired oven  
1,600 PHP

## **ARROZ DE SETAS**

Mushroom rice cooked in a casserole  
950 PHP

## Postre / Dessert

### **FLAN DE TERESA**

Grandmother's flan recipe  
420 PHP

### **CHOCOLATE EN TEXTURAS**

Chocolate presented in different textures with varying cocoa percentages  
490 PHP

### **TARTA DE QUESO**

Baked in the wood oven with Spanish Cheeses  
490 PHP

## Kids Selection

### **MENU INFANTIL/ KID MENU**

Croqueta Alfonso

Chicken Burger – 990 PHP

Crispy Chicken Patty, Brioche Bun, Tomato, Lettuce, Homemade Ketchup  
Served with homemade fries

Wagyu Burger – 990 PHP

Wagyu Patty, Brioche Bun, Tomato, Lettuce, Homemade Ketchup  
Served with homemade fries

Flan de Teresa

*\*\*Kids menu is specially crafted for our younger guests, aged 12 and under*