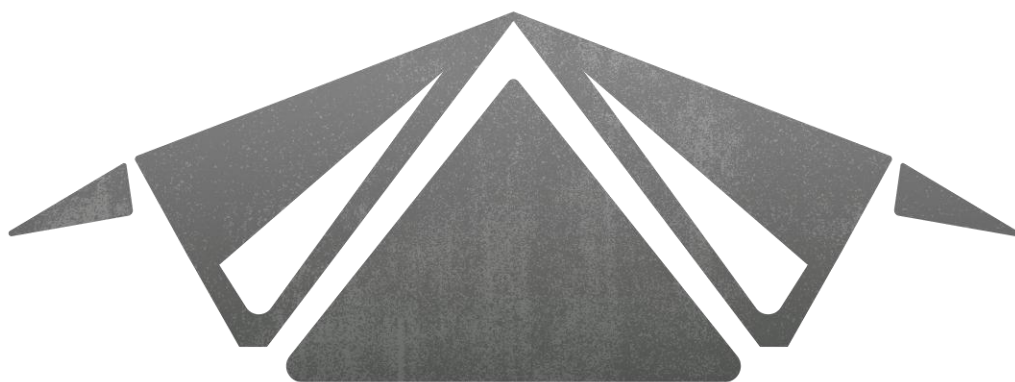




Asador Alfonso

MULTICOURSE MENUS



**Welcome to Asador Alfonso.**

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.

Inside this space, co-owner and executive chef Chele Gonzalez works his usual alchemy. As an authentic Spanish roasting house and inspired by our location, we invite you to experience traditional and ancestral-style cooking with a contemporary approach from Spain.

Refined takes on Spanish dishes are prepared by the dedicated kitchen team of executive sous chef Rodrigo A. Osorio, using the Horno Castellano Jumaco Maestro, a special roasting oven built by generations of specialists. The creations are then presented with care by the team of our maître, Irene Fernandez.

**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.



HERITAGE

VERMOUTH ALFONSO

PIMIENTO A LA LEÑA Y BOQUERÓN

Wood fire pepper, crystal bread and marinated Tawilis

CANGREJO

Traditional Spanish Crab and potato mousse salad, Gordal olives, capers and ikura

ATUN CON GAZPACHUELO

Sashimi style tuna loin, green gazpachuelo and pickles

PAN Y MANTEQUILLA

Homemade sourdough bread with anchovy butter

JAMON DE WAGYU

Our signature homemade A5 Japanese Wagyu Jamon

JAMON IBERICO CROQUETA

Creamy bechamel croquette with jamon ibérico

VERDURA DE TEMPORADA

Seasonal roasted artichokes, fennel and leeks, celeriac toffee purée and green jus

MOLLEJA Y GUISANTE LAGRIMA

Grilled sweetbread, snow peas, egg yolk and rosemary sabayon

ARROZ DE BOGAVANTE

Seafood stew rice in a clay pot with Atlantic lobster

CHOOSE YOUR MAIN COURSE

MERO

Roasted grouper with garlic velouté

3,900 PHP/PER PERSON

OR

COCHINILLO

Slow roasted Segovia suckling pig served with patata panadera

5,200 PHP/PER PERSON

OR

WAGYU TENDERLOIN

Japanese Wagyu Tenderloin A5 grilled, celeriac toffee purée, demi-glace, green asparagus and mille-feuille potato

5,500 PHP/PER PERSON

FLAN Y MANCHEGO

Family recipe flan with Manchego cheese

PETIT FOURS

DIGESTIVE LIQUOR

ADD ON:

**CARABINERO** –Flat grilled Spanish red prawn – 2,990 PHP per piece

**WINE PAIRING** – 2,500 PHP

To ensure a truly harmonious dining experience, we kindly request that our set menus be selected for the entire table  
Menu is inclusive of 12% VAT and subject to 10% service charge.



# JOURNEY

**VERMOUTH ALFONSO**

**PIMIENTO A LA LEÑA Y BOQUERÓN**

Woode fire pepper, crystal bread and marinated Tawilis

**CANGREJO**

Traditional Spanish Crab and potato mousse salad, Gordal olives, capers and ikura

**ATUN CON GAZPACHUELO**

Sashimi style tuna loin, green gazpachuelo and pickles

**PAN Y MANTEQUILLA**

Homemade sourdough bread with anchovies’ butter

**JAMON DE WAGYU**

Our signature homemade A5 Japanese Wagyu Jamon

**JAMON IBERICO CROQUETA**

Creamy bechamel croquette with jamon ibérico

**VERDURA DE TEMPORADA**

Seasonal roasted artichokes, fennel and leeks, celeriac toffee purée and green jus

**OSTRA Y MANITAS**

Gallagher oyster, chicken and mushroom escabeche

Pork trotter cracker with brava sauce

**MOLLEJA Y GUISANTE LAGRIMA**

Grilled sweetbread, snow peas, egg yolk and rosemary sabayon

**LENGUADO**

Roasted Atlantic Sole with garlic, vinegar, parsley and collagen emulsion

**ARROZ DE BOGAVANTE**

Seafood stew rice in a clay pot with Atlantic lobster

**COCHINILLO**

Slow roasted Segovia suckling pig served with confit potato

**LECHAZO**

Slow roasted Spanish suckling lamb served with green salad from our farm

**TARTELETA DE PIÑA**

Roasted pineapple, mandarin ice cream and pineapple foam

**FLAN Y MANCHEGO**

Family recipe flan with Manchego cheese

**PETIT FOURS**

**DIGESTIVE LIQUOR**

6,900 PHP/PER PERSON

ADD ON:

**CARABINERO** –Flat grilled Spanish red prawn – 2,990 PHP per piece

**WINE PAIRING** – 3,200 PHP

*To ensure a truly harmonious dining experience, we kindly request that our set menus be selected for the entire table  
Menu is inclusive of 12% VAT and subject to 10% service charge.*