

All Day Breakfast



Guernica's

Since 1955





All day breakfast

PhP 96.00

Choice of:

Steamed or Garlic Rice

1 fried egg

Daing na Bangus/ Danggit or Beef Tapa

1 cup brewed coffee/hot tea or iced tea

Guernica's

Drinks

Desserts





COFFEE

Brewed coffee	45.00
Spanish coffee	80.00
Irish coffee	80.00
Hot Tea	45.00

DESSERTS

Ice cream	35.00
Francescano	95.00
Cassata	90.00
Fresh mix fruit in season	55.00
Churros with dip	50.00
- Reg. Choco, Milk Choco, Bitter Sweet, Dark Choco & White Choco	
Churros with Coffee	90.00
Churros with Juice /Ice Tea	100.00

BEVERAGES

Mineral water	35.00
Pepsi light in can	45.00
7up diet in can	45.00
Pepsi regular in can	45.00
Mirinda in can	45.00
Pepsi max in can	45.00
Mountain dew in can	45.00
7up regular in can	45.00
Beer mug in can	45.00

FRESH JUICES

Pineapple juice	55.00
fresh watermelon juice	55.00
Orange juice	55.00
Pineorange	55.00
Calamansi juice	50.00
4seasons juice	55.00
Iced tea	55.00
Pitcher of iced tea	165.00

ALCOHOLIC BEVERAGES

San Miguel light	55.00
San Miguel Pale Pilsen	50.00

Prices are subject to change without prior notice



Guernica's

Paellas



A la Valenciana

A classical rice dish with Shellfish,
Chicken and Chorizo

Single Serve	Regular	Family
275	550	1100

Con Carne

An all meat paella with
Chorizo Tipo Bilbao, Chicken
Ham and Beef

275	550	1100
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Paella Negra

With Squids prepared in their own ink

235	470	940
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A la Marinara

Fishermen Paella, with Prawns, Mussels,
Squids Crabmeat and Fish

275	550	1100
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Con Verdaduras

Vegetarian Dish
Prepared with seasonal fresh vegetables

160	320	640
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Especialidades de la Casa



Lengua Estofado

Tender braised Ox-tongue, flavored with Sherry and Red Wine in brown sauce, garnished with mushrooms and olives.

PhP 315.00

Callos a la Madrilená

Ox tripe, sautéed with Chorizo, Ham, Bacon and Garbanzos in a fresh herb Tomato sauce

PhP 205.00

Rabo de Toro

Bullfighter's favorite dish

Oxtail stewed, simmered in Red Wine sauce, with Aromas and Vegetables

PhP 315.00

Caldereta de Cordero

Malagua Lamb stew, simmered and flavored with Spanish Brandy and Dry White Wine

PhP 305.00

- All dishes are served with rice -

Ensaladas



Ensalada Caesar- for two

The classic salad dressing from Acapulco, prepared at your table

PhP 240.00

Ensalada Del Chef – for two

Prawn, Smoked Salmon, Jammon Serano, Chicken and Cheese

PhP 255.00

Ensalada Mixta- for two

Mixed Seasonal salad with your choice of dressing

PhP 180.00

Entradas



SEAFOOD

Tanguigue A La Plancha

Old time favorite, seasoned with herbs

Php 220

Salmon A La Plancha

Grilled Salmon steak with lemon wedges
or your choice of sauce

Php 270

Langostinos "Thermidor"

King Prawns in Thermidor sauce baked with cheese

Php 360

Zarzuela de Mariscos

A seafood medley Prawns, Mussels, Clams, Squids.
Fish and Crabmeat in a rich Tomato Sauce and Sherry.

Php 225

Calamares en su Tinta

Stuffed Squids cooked in their own ink.

Php 170

CARNES

Chuletas Madrelina

Php 280

Cordero a la Plancha

Grilled Lamb Chops served with mashed potato,
fresh Vegetable and mint jelly

Php 360

Solomillo Al Jerez

Beef Tenderloin, Tips, prepared in sherry wine sauce

Php 280

Solomillo A La Pimienta Negra

Pepper Steak expertly prepared at your table.

Php 360

Solomillo A La Plancha

Beef Tenderloin, grilled at your liking and served
with your choice of sauce

Php 280

Salpicao

Php 280

OS

Pollo Al Ajillo

Php 255

Pollo en Chilindro

Php 255

Pollo Con Verduras

Php 255

Pollo Estillo "Guernicas"

(Half) Php 325 (Whole) Php 600

Tinolang Manok

Php 250

PESCADOS

Lubina Con Salsa De Congrejo

Grilled fillet of seabass topped with white wine
and crabmeat sauce

Php 400

Pinchos De Mero

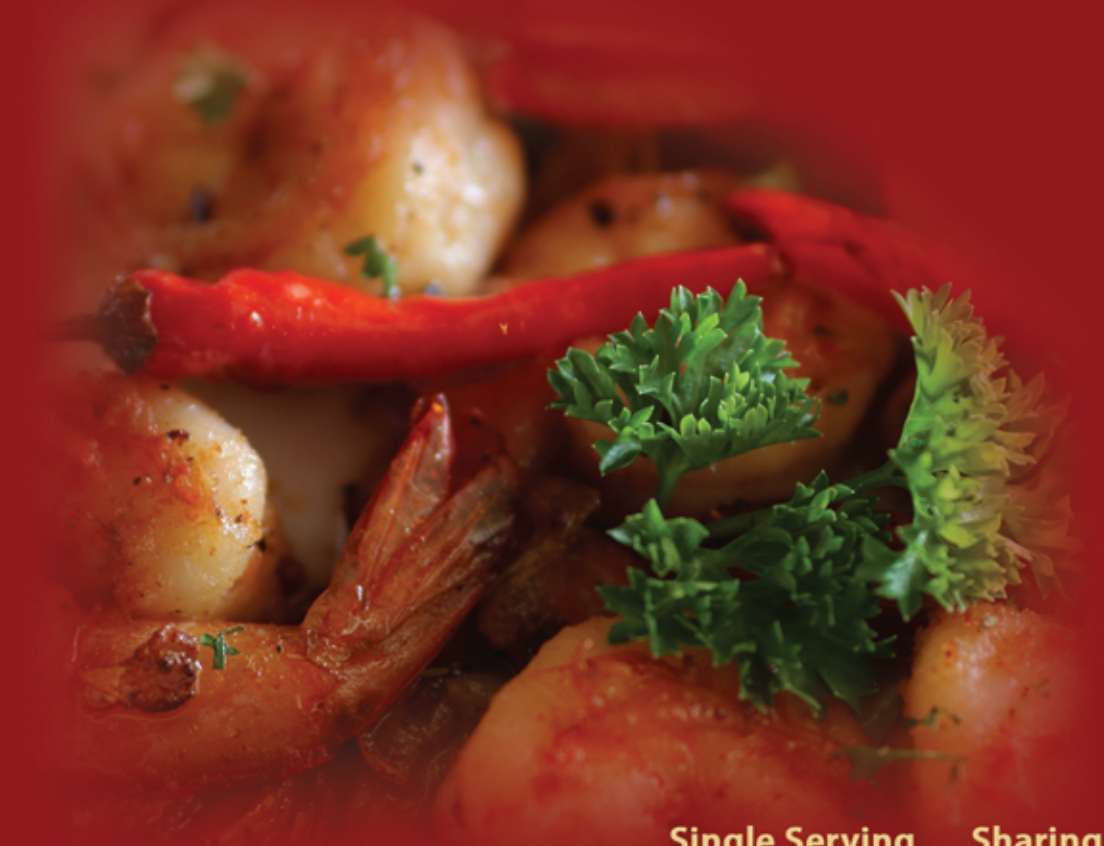
Grilled Lapu-lapu kebabs, marinated and seasoned
with herbs and spices

Php 230

- All dishes are served with rice -

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Tapas Especial



Gambas Al Ajillo

Fresh shrimp sautéed in Olive Oil, Garlic and Chili (100 grams)

Single Serving

PhP 160.00

Sharing

320.00

Calamares Fritos

Crispy deep-fried Squid ring with tartar sauce (100 grams)

PhP 125.00

250.00

Ostras "Rockefeller"

Baked Oysters on a bed of Spinach topped with cheese (100 grams)

PhP 215.00

430.00

Albondigas de Cordero

Lamb meatballs in a rich, well-seasoned Tomato sauce (100 grams)

PhP 145.00

290.00

Champiñones Al Ajillo

Fresh mushrooms sautéed in Olive Oil, Garlic and Chili (100 grams)

PhP 135.00

270.00

Patatas Ala Catalan

Prepared with Olives and Pimientos, topped with Ali-o-li sauce (100 grams)

PhP 100.00

200.00

Tapas Sampler

Albondigas de Cordero, Champiñones Al Ajillo and Calamares Fritos

PhP 395.00

790.00

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Pastas



A la Bolognese con Albondigas

Al dente Spaghetti with pan-fried Meat Balls prepared in a fresh Tomato sauce, topped with Parmesan cheese

PhP 210.00

A la Primavera

Vegetarian Dish

Fettuccini prepared with spring Vegetables, white cream sauce and topped with Parmesan Cheese

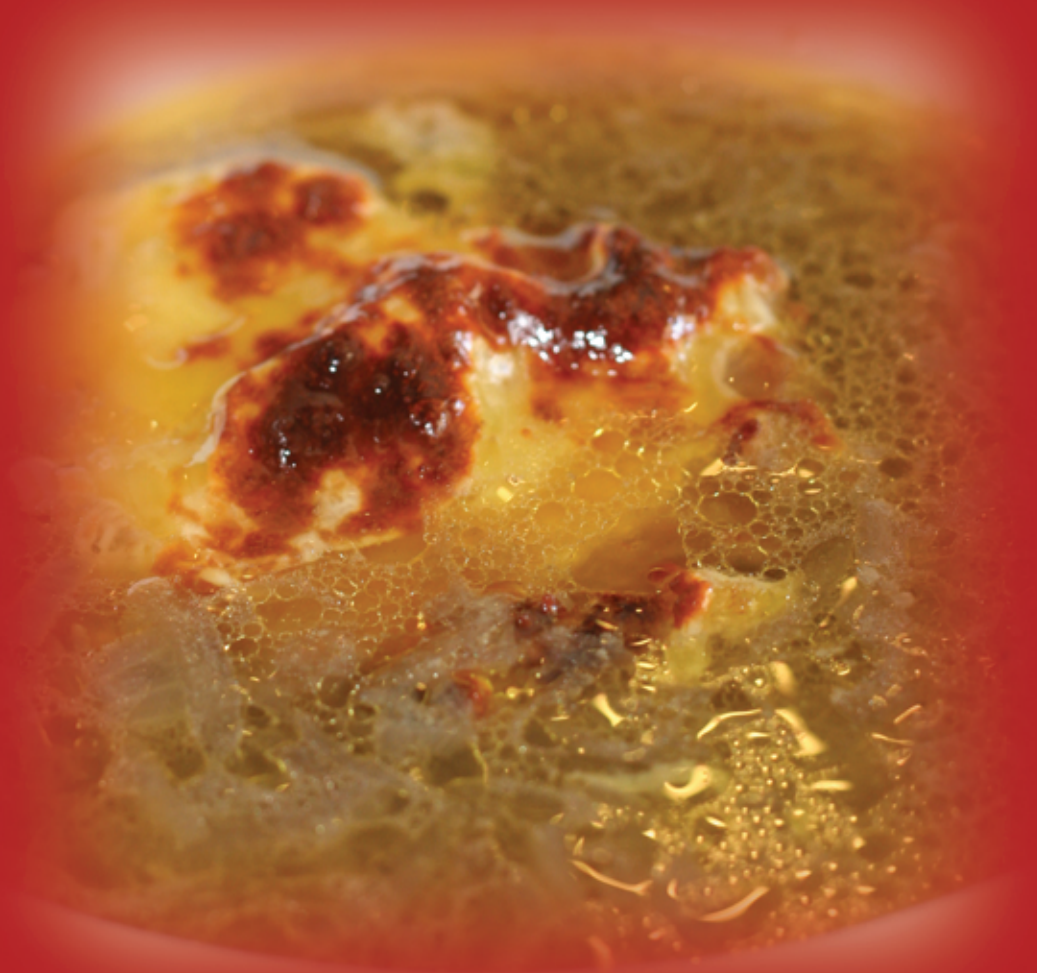
PhP 190.00

Pasta Con Mariscos

Fusilli with Prawns, white Fish, Scallops and Smoked Salmon prepared in a creamy white Wine sauce

PhP 270.00

Sopas



Crema de Aranjuez

Cream of Fresh Green Asparagus

PhP 65.00

Crema de Champiñones

Cream of Fresh Mushrooms

PhP 65.00

Crema de Calabaza

Fresh Pumpkin cream soup

PhP 50.00

Sopa de Cebolla

French Onion Soup

PhP 90.00

Sopa de Maiz con Congrejo

Corn Soup with Crab meat

PhP 90.00

Sopa de Mariscos

A rich Seafood medley and tomato soup

PhP 110.00