



*Corto del Mar Hotel*  
*Coron, Palawan*



## Starters

### Caesar Salad 350

Crisp lettuce with bacon, croutons, and Caesar dressing

### Mozzarella Cheese Sticks 300

Breaded mozzarella cheese sticks deep fried and served with wasabi mayo dip

### Octopus Carpaccio 350

Thinly sliced local octopus cooked tender and served with a refreshing sauce and raw garlic

### Cheese Quesadilla 300

Mozzarella and cheddar quesadilla, served with a fresh salsa and greens on the side

### Chicken Fingers 300

Lean chicken meat, breaded, deep fried and served with home made potato chips

### Hummus 280

Creamy chickpea dip blended with oil and spices served with pita bread

### Pumpkin and Carrot Soup 190

Silky pumpkin soup with a hint of cream and spice.

## Pizza

### Meat Lovers 620

A mix of meat toppings - bacon, ground beef, ham and pepperoni

### Hawaiian 550

Ham, pineapples, mushrooms, bell pepper and onions - hate it or love it

### Margherita 490

Tomatoes and fresh basil - a vegetarian's favorite

## Sandwiches

### Corto Cheese Burger 450

Local grass fed beef topped with cheddar cheese and home made bacon, housed in our freshly made brioche buns

### Crispy Fish Burger 400

Crispy fried fish fillet seasoned with different spices served with fries

### Clubhouse Sandwich 420

Your classic clubhouse sandwich served with fries

## Must Try

350

### Fish Kinilaw

Raw fresh fish cooked in coconut vinegar - the Filipino version of a ceviche

520

### Crispy Shrimp and Calamari

Shrimp and squid rings marinated until tender, deep fried with wasabi mayo dip

620

### 4 Cheese Pizza

Our specialty pizza! Mozzarella, parmesan, cheddar and blue cheese on a thin crust pizza

Prices are inclusive of 12% VAT. Please add 10% for Service Charge



## Mains

### Chicken Barbecue Bowl 380

Chicken breast strips topped with lettuce, red beans, sliced veggies and red rice

### Home Made Fried Chicken 450

A platter of battered deep fried chicken good for 2 to 3 persons

### Chicken Inasal 380

Grilled chicken basted in annatto oil served with rice and pickled vegetables

### Lechon Kawali 450

Pork belly boiled until tender and deep fried to perfection. A Filipino favorite.

### Beef Salpicao 700

New Zealand Beef Tenderloin cooked in lots of garlic, shitake mushrooms and oyster sauce

### Beef Rendang 480

Local grass fed beef, slow cooked in coconut milk

### Kimchi Rice Bowl 380

Flavorful rice sauteed with kimchi, tofu, and spam topped with fried egg

### Seafood Sinigang 550

Local seafood soup of fish, shrimps, squid and mixed vegetables cooked in tamarind

### Thai Fish Curry 420

Fresh white fish cooked in coconut milk, served with sweet potato and biryani rice

### Chicken Mango Curry 470

Chicken slow cooked in a fragrant curry infused with mango and served with roti

## When in Coron

420

### Isla Gata

Tender local octopus, cooked in coconut milk served with plain rice. This can be served spicy

470

### Creamy Lemon Fish

Fish fillet cooked in lemon and cream and served with spiral pasta. Absolutely wonderful.

490

### Fish in Tomato Basil

Fresh fish fillet cooked in tomato and basil, served with white sauce and mashed potato

### Quinoa Mango Salad 370

Light and refreshing quinoa tossed with fruits, crisp vegetables and tropical sauce

### Sizzling Pork Sisig 400

Mixed pork meat and crispy skin, cooked in a sizzling plate, with egg and mayonnaise

### 🍴 Vegetable Curry 380

Mixed vegetables cooked in curry and coconut milk served with pita bread

### Fish Tataki 350

Fish of the day fillet seared so it's cooked on the outside and raw on the inside, served with a salad



## Pasta

### Creamy Pesto

390

Fresh sweet basil blended with cream and cheese

### Carbonara

390

White cream sauce with home made bacon and poached egg

### Bolognese

420

Red tomato sauce, topped with local ground beef

### Seafood Aglio Oli

490

Home made squid ink pasta sauteed in olive oil with shrimp, squid and mussels. Must try!

## Desserts

### Home made Ice Cream

190

2 scoops of our homemade ice cream - vanilla, rum and raisin or real chocolate,

### Halo Halo

300

Our take on the classic Filipino desert - not too sweet, and a bit savory

### Pan Fried Bananas

250

Ripe bananas pan fried in butter and cinnamon, topped with home made ice cream

### Flourless Chocolate Cake

250

Dense and velvety chocolate cake made without flour for a deep, indulgent bite

### Crepe

240

Banana or mango crepe, topped with chocolate sauce and ice cream

### Mais con Yelo

250

Creamy shaved ice layered with sweet corn and milk - perfect for hot summers

### Chocolate Mousse

290

Chocolate made from 100% pure cacao. Picked and fermented from our cacao trees. Get it while it is in season.

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## Cold Drinks

Mango Shake	220
Watermelon Shake	200
Banana Shake	200
Vanilla Milk Shake	240
Strawberry Lassi	240
Iced Coffee	150
Spanish Latte	210
Iced Caramel Macchiato	210

## Hot Drinks

Café Americano	120
Cappucino	150
Café Latte	130
Espresso	100
Hot Tea	80

## Soda and Bottled Drinks

Coke	100	Soda Water	100
Sprite	100	Tonic Water	100
Royal	100	Bottled Water	50
Coke Zero	100		

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## Beer

San Miguel Pale Pilsen	100
San Miguel Light	120
Red Horse	120

## Spirits

Smirnoff	150
Bombay Gin	240
Jose Cuervo	220
Very Old Captain Rum	150
Tanduay 15 Years	190
Don Papa Rum	300
Bacardi	160
Jameson Whiskey	250
Johnnie Walker Black	270
Johnnie Walker Red	190
Jack Daniels	260
Wild Turkey Whiskey	290
Glenmorangie	420
Hennessy VS	490
Remy Martin VSOP	690
Pastis	150

## Cocktails

Rum Coke	150
Gin Tonic	200
Pinacolada	220
Mai Tai	200
Tequila Sunrise	200
Margarita	200
Long Island Iced Tea	220
Mango Daquiri	220
Whiskey Sour	220
Caipirinha	200

## Wine

		
Premio (House Red)	200	950
Premio (House White)	200	950
Mateus (Rose)	250	
Table Mountain (Chardonnay)		1100
9 Lives (Cabernet Sauvignon)		1100
Martini Prosecco		1900

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