

RICO'S

Savor Soulful Moments

SOUP

CALDO GALLEGO P 560

A Filipino take on a classic Spanish soup, slow-cooked with turnips, white beans, beef kenchi, and chorizo.

RICO'S ALL DAY

ARROZ CALDO ★ P 450

Rice porridge with chicken, pork jowls, salted egg, and chicharon, finished with fresh aromatics and calamansi.



Rico's All Day Arroz Caldo

FINOPINO KALABASA SOUP P 400

A smooth squash purée with coconut milk and herbs, topped with sweet corn, cilantro, herbed oil, and a hint of chorizo.

SALADS

PAKO SALAD P 388

In Sukang Iloko reduction plated with salted egg mousse.

FINOPINO CAESAR P 450

Fresh salad with alamang and coconut vinegar, topped with pork lardon, Quezo de Bola, and croutons.

STARTERS

FINOPINO BREAD BASKET

Braided and mini croissant shaped pandesal, pandecoco, and Spanish bread.

Half P 90 Whole P 170

Add:

BUTTER P 120

DRIEDFISH AND SQUID BUTTER

A distinctive butter combination with herbs, spice blends, dried fish, and squid.

PATE P 150

SARIAYA LONGGANIZA PATE

Made with fresh poultry, herbs, spices, and brandy, and infused with the distinct flavor of Sariaya Longaniza.

OKOY P 260

Golden shrimp and sweet potato fritters paired with a tangy spiced vinegar dip.

TINAPA QUICHE P 280

Kangkong, Tinapa Flakes, chopped green mango, tomatoes, cucumber and onion baked in puff pastry cups, plated with salted egg mousse.

LUMPIANG SARIWA P 370

A fresh Filipino classic with vibrant vegetables, served with Rico's signature sweet and salty pili nut sauce.

KINILAW

A Filipino raw seafood dish, often likened to ceviche. Rico's version features Tabon-Tabon for a subtle balance of sweetness and tartness.

MALASUGUE KINILAW P 575

Blue marlin soaked in vinegar, special spices and Tabon-Tabon.

SINUGLAW P 399

Grilled pork jowls and Malasuge Kinilaw cooked by soaking in vinegar.

PUGITA KINILAW ★ P 440

Octopus, soaked in vinegar, special spices, coconut milk and Tabon-Tabon.



Sinuglaw

SHRIMP ENSALADA P 600

A creamy chopped shrimp salad, topped with salted egg and Queso de Bola.

ENSALADANG TALONG ★ P 420

with Iloco Dressing

A smoky eggplant salad with cucumber, tomato, tofu, and mango, finished with Iloco-style dressing and salted egg mousse.

ENTREES

PINAKBET NI RICO'S P 660

Serves 2-3

A mix of fresh tropical vegetables including eggplant, okra, sitaw, ampalaya, and kalabasa, sautéed with shrimp and shrimp paste.

AIR-FRIED CHICKEN P 470

Half chicken marinated in Inasal herbs and spices, slow-cooked for six hours and air-fried for a unique take on lechon manok.

SIGNATURE FRIED CHICKEN IN SINIGANG GRAVY P 515

24 hour brined chicken with sweet and sour Sinigang gravy with Roux base.

KUROBUTA PORK SISIG P 585

Serves 2-3

Crispy classic sisig made with Kurobuta pork simmered in spices, crisped, and finished with chili, onions, and calamansi.

TWICE COOKED CHICKEN CURRY P 575

Serves 2

Chicken curry in coconut milk with curry spices, raisins, egg, and mango chutney.

LAING IN PORK ROULADE P 750

Authentic Bicol Laing served over Pork Roulade enhanced with the flavor of kamias.

BEEF KULMA P 600

Serves 2

Tender beef curry cooked in coconut milk, peanuts, tomato sauce, and curry spices

RICO'S PREMIUM PANCIT ★

Serves 2-3

Stir-fried glass noodles or udon in pork stock and oyster glaze with Spanish chorizo, shrimp, vegetables, and fried pork belly.

UDON P 980

GLASS NOODLES P 850

CRISPY PATA CONFIT P 2,030

Serves 4-5

Traditionally marinated with herbs and spices, roasted Visayas-style. Served with pickled papaya, carrots, soy vinegar, and liver sauce.

RICO'S PORK ADOBO P 699

Serves 2-3

Slow-cooked pork belly infused garlic and annatto. Adobo sa Pula features tender pieces of pork belly.



Rico's Pork Adobo

LAPU-LAPU IN HERB SAUCE Market Price

Serves 2-3

Banana leaf-grilled grouper fish with local herbs and tamarind Chimichurri.

SEAFOOD MEDLEY WITH COCONUT VINEGAR P 2,088

Serves 2-3

A rich medley of mixed seafood simmered in a flavorful broth, resulting in a delectable Coconut wine sauce.

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ENTREES

APAHAP PAPILLOTE WITH HERB GATA ★ P 725

Tender apahap steamed in parchment and finished with a light, aromatic herb-gata sauce.

PAN-SEARED APAHAP PAKSIW BEURRE BLANC P950

Crisp-seared apahap served with a bright paksiw-inspired beurre blanc for a sharp, buttery finish.

RIBEYE STEAK P 2,800

Serves 2

400g USDA-certified Angus Ribeye served on a cast iron plate. Choose from three sauces: Bistek sauce, Ilocos reduction sauce, or black peppercorn sauce.

Sides:

SWEET POTATO BRAVAS MINANI P120

Crisp sweet potatoes tossed with fried garlic.

STEAK RICE P 120

Savory rice tossed with tender steak pieces and pan drippings for a rich, meaty flavor.

STIR FRIED STRING BEANS P180

Fresh string beans quickly sautéed for a crisp, savory finish.

POTATO DAUPHINOISE P320

Thinly sliced potatoes baked until soft, rich, and golden.



Ribeye Steak

RICE/BRINGHE

PLAIN RICE IN PANDAN P 60

White rice infused with pandan flavor.

PLAIN BASMATI RICE P90

BASMATI GARLIC RICE P120

Fragrant basmati sautéed with garlic for a light, aromatic finish.

BRINGHE KARE-KARE ★

Serves 3-4

Bringhe (a Kapampangan version of Paella) made with beef, seafood, or vegetable stock, infused with bagoong foam and paired with Basmati rice.

VEGETABLE P 720

Talong, Okra, Sitaw, Banana Heart, Squash and Bokchoy

SEAFOOD WITH VEGETABLES P 1,800

Shrimp, Squid, Mussels, Clams, Talong, Okra, and Sitaw

BEEF KENCHI BILOG WITH VEGETABLES P 1,800

Beef Kenchi, Talong, Okra and Sitaw



Rico's Beef Pochero

CELEBRATIONS / FIESTA

Ideal for special occasions, gatherings, or days you feel like indulging.

RICO'S BEEF POCHERO ★ P 3,800

Serves 4-6, for pre-order only

Beef Shank with Saba Bananas, Potatoes, Chorizo, Bok-choy, Chickpeas, Cabbage, and tomato sauce. Accompanied with roasted eggplant, with garlic and vinegar and Banana with tomato sauce.

COCHINILLO 3 WAYS ★ P 16,999

Serves 8-10, for pre-order only

FIRST WAY: SISIG COCHINILLO

Pork head marinated with herbs and spices, served with vegetables. Comes with liver sauce, sweet soy sauce, and vinegar.

SECOND WAY: ROASTED SLAB COCHINILLO (ILIGAN STYLE)

Pork belly marinated with herbs and spices, baked in the oven until crispy, served with mandarin pancakes and vegetables. Comes with liver sauce, sweet soy sauce, and vinegar.

THIRD WAY: CONFIT CRISPY PATA

Slow cooked for 6 hours in its own fat for a crunchy finish.

DESSERTS

(all desserts are good for sharing for two)

Creatively crafted and irresistibly delicious, our desserts are the perfect finale to your meal.

BAKED BRAZO DE MERCEDES ★ P 380

Baked Alaskan style with vanilla ice cream, Brazo de Mercedes filling and cornflake crunch base, covered in toasted Italian meringue, plated with edible flowers.

TIRAMISUMAN ★ P 380

Tiramisu cake with layers of Broas soaked in Kapeng Barako, Suman & Mascarpone Cream wrapped in banana leaf, dusted with cocoa powder.

HALO-HALO CASSATA P 400

Layers of ube, vanilla, and sikwate ice cream inspired by halo-halo flavors, set over evaporated milk and pastry cream, then finished with sweetened pili nuts and crunchy pinipig.

BINIGNIT PANNA COTTA ★ P 430

Ginataan inspired Panna Cotta with layers of Ube, Camote, Gabi, Saba, Sago and Langka topped with Bilo Bilo balls and Banana Chips. Served with hot ube Panna Cotta poured on top.

APPLE PIE P 280

Golden flaky pastry filled with warm spiced apples, finished with a drizzle of caramel sauce, and topped with toasted pili nuts.

ICE CREAM

Rico's artisanal ice cream is crafted from scratch using goat's milk and enhanced with locally-sourced ingredients, resulting in a refreshing and unique flavor experience.

PILI BRITTLE ICE CREAM ★ P 140

Pili butter topped with chopped pili nuts

RICO'S ICE CREAM P 110

Garnished with Tuile biscuit

SIKWATE ICE CREAM P 120

Flavored with Tablea garnished with chocolate shard

SORBET

DALANDAN, TAMARIND GREEN MANGO P 75



Baked Brazo de Mercedes

Legend: ★ = Rico's Recommendations

All prices are inclusive of Government Vat and exclusive of 10% service charge.

RICO'S

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WATER & SODA

SUMMIT STILL WATER	P 110
SUMMIT SPARKLING WATER	P 110
SODA WATER - SINGHA	P 140
TONIC WATER - SCHWEPPES	P 100
COKE REGULAR	P 90
COKE ZERO	P 90
COKE LIGHT	P 90
SPRITE REGULAR	P 90
ROYAL	P 90

SHAKES & JUICES

BUKO JUICE	P 180
PINEAPPLE JUICE	P 180
TANGLAD ICED TEA	P 180
APPLE CARROT JUICE	P 200
ORANGE JUICE	P 180
BUKO SHAKE	P 200
RIPE MANGO SHAKE	P 200
DALANDAN CUCUMBER SHAKE	P 200
DALANDAN MINT SHAKE	P 200
KAMIAS SHAKE	P 200
MELON SHAKE	P 200
TAMARIND MINT SHAKE	P 200

COFFEE

**Add P30 for oat milk*

ESPRESSO	P 145
LONG BLACK	P 160
MACCHIATO DAIRY	P 180
CAPPUCCINO DAIRY	P 200
LATTE DAIRY	P 220
ICED LONG BLACK	P 160
ICED LATTE DAIRY	P 220
KAPE TSOKOLATE DAIRY	P 220
MUSCOVADO LATTE DAIRY	P 220
ICED KAPE TSOKOLATE DAIRY	P 220
ICED MUSCOVADO LATTE DAIRY	P 220
ESPRESSO AFFOGATO	P 250
BISCOFF LATTE	P 250
CINNAMON SPANISH LATTE	P 230
ICED BISCOFF LATTE	P 250
ICED CINNAMON SPANISH LATTE	P 230

TEA

ENGLISH BREAKFAST	P 80
PEPPERMINT	P 80
CHAMOMILE	P 80
JASMINE GREEN	P 80
EARL GREY	P 80

BEERS

SAN MIGUEL PALE PILSEN	P 120
SAN MIGUEL LIGHT	P 120
SAN MIGUEL PREMIUM	P 200
SAN MIGUEL CERVEZA BLANCA	P 200
SAPPORO	P 200
ENKANTO LAGER	P 200
ENKANTO HONEY ALE	P 200
ENKANTO HAZY IPA	P 260
ENKANTO DOUBLE IPA	P 290

VODKA

STOLICHNAYA	S: P 230	B: P 3,300
GREY GOOSE	S: P 390	B: P 4,980

RUM

BACARDI BLACK	S: P 225	B: P 3,350
DON PAPA RUM 7YO	S: P 350	B: P 5,500

GIN

TANQUERAY DRY GIN	S: P 265	B: P 2,900
HENDRICKS	S: P 600	B: P 7,180
MONKEY GIN	S: P 775	B: P 8,200
THE BOTANIST	S: P 750	B: P 9,500

TEQUILA

JOSE CUERVO GOLD	S: P 205	B: P 2,950
PATRON SILVER	S: P 590	B: P 8,600
PATRON REPOSADO	S: P 450	

WHISKEY

JACK DANIELS	S: P 370	B: P 4,500
JOHNNY WALKER BLACK LABEL	S: P 270	B: P 3,600
GLENFIDDICH 12YO	S: P 430	-
MACALLAN 12YO OAK	-	B: P 19,000

CLASSIC

Cocktails

CLOVER CLUB	P 650
Pre-prohibition cocktail with botanical gin, raspberry syrup, lemon juice, and egg white, finished smooth, tart, lightly sweet, and frothy.	

NEGRONI	P 650
Italian cocktail made with equal parts gin, Campari, and vermouth, offering a balanced blend of bitter, herbal, and slightly sweet flavors.	

WHISKEY SOUR	P 650
Cocktail made with whiskey, lemon juice, sugar, egg white, and a dash of bitters, offering a perfect balance of tart, sweet, and smooth flavors.	

DAIQUIRI	P 450
Refreshing cocktail made with white rum, fresh lime juice, and simple syrup, delivering a crisp, tangy, and slightly sweet flavor.	

APEROL SPRITZ

P 650
Italian cocktail made with Aperol, prosecco, and a splash of soda water, offering a bittersweet, citrusy flavor with a crisp finish.

ESPRESSO MARTINI

P 650
Made with vodka, coffee liqueur, and freshly brewed espresso, delivering a rich, smooth, and energizing balance of coffee flavor and alcohol.

SIGNATURE

Cocktails

POMELO PEACH MIMOSA

P 450
Fruity, bubbly cocktail with pomelo juice, house-made peach juice, and sparkling wine, offering a refreshing balance of citrus and sweet fruit.

FINO PALOMA

P 450
Made with tequila, Aperol, grapefruit, and a squeeze of lime, offering a crisp, slightly salty, and refreshing citrus flavor.

CERVEZA HIGHBALL

P 550
A refreshing cocktail of house-made stout reduction blended with whisky, soda, and citrus, offering a lightly tangy, clean profile.

WATERMELON BLISS

P 450
Fresh watermelon juice blended with rum, lime, and mint for a sweet, juicy, and cooling drink.

FROZEN GUAVA MADNESS

P 600
Tropical twist on the classic margarita, made with blended guava, tequila, and lime, offering a sweet, tangy, and icy-smooth refreshment.

FROZEN MANGO DAIQUIRI

P 450
A sunny escape in a glass, blending ripe mangoes, smooth rum, and a touch of syrup for some sweetness.

FRESH PIÑACOLADA

P 450
Fresh pineapple and coconut with premium rum create a silky, tropical cocktail that is served perfectly chilled.

TEQUILA SUNRISE

P 550
Tequila and fresh orange juice come together in this bright, refreshing classic, finished with a splash of grenadine.

DIRTY MARTINI

P 650
A savory martini made with premium gin and olive brine, finished with plump green olives for a sophisticated sip.

LYCHEE ROSE MARTINI

P 550
Light floral notes, gentle sweetness, and premium vodka define this smooth lychee martini served with a chilled lychee garnish.

S = SHOT | G = GLASS | B = BOTTLE

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Wine BY THE GLASS

WHITE

GRANT BURGE BENCHMARK CHARDONNAY
SOUTH AUSTRALIA

Chardonnay

Notes: Medium-bodied. Dry. Fresh citrus and stone fruit with a smooth, easy finish.

P450

CASA ALBALI VERDEJO SAUVIGNON BLANC
VALDEPENAS, SPAIN

Verdejo | Sauvignon Blanc

Notes: Medium-bodied. Dry. Fresh lemon zest, passion fruit, and lemongrass. Easy, aromatic, and fresh.

P320

VILLA WOLF GEWURZTRAMINER,
PFALZ, GERMANY

Gewurztraminer

Notes: Light-bodied. Off-dry. Ripe peach, lychee, and rose petals. Light with a hint of a sweet finish.

P350

SPARKLING

FAUSTINO BRUT BRUT RESERVE NV, CAVA, SPAIN NV.

WHITE

CASA ALBALI VERDEJO SAUVIGNON BLANC, VALDEPENAS, SPAIN

VILLA WOLF GEWURZTRAMINER, PFALZ, GERMANY

GRANT BURGE BENCHMARK CHARDONNAY, SOUTH AUSTRALIA

ALLAN SCOTT SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND.

MACON BLANC VILLAGES, BURGUNDY, FRANCE.

LE GRAND NOIR VIOGNIER, LANGUEDOC-ROUSSILLON, FRANCE.

XAVIER CÔTES DU RHÔNES BLANC, RHONE VALLEY, FRANCE.

DONNAFUGATA ANTHILIA SICILIA BIANCO, SICILY, ITALY.

ROSÉ

GERARD BERTRAND GRIS BLANC, LANGUEDOC-ROUSSILLON, FRANCE.

CHATEAU ROUBINE 'R DE ROUBINE' ROSÉ, PROVENCE, FRANCE.

FRESCOBALDI 'ALIE' ROSÉ, TUSCANY, ITALY.

MONTES 'CHERUB' ROSÉ, COLCHAGUA, CHILE.

CHATEAU LA COSTE 'LADY A' ROSÉ, PROVENCE, FRANCE.

J. DE VILLEBOIS SANCERRE ROSÉ, LOIRE VALLEY, FRANCE.

RED

CASA ALBALI TEMPRANILLO, VALDEPENAS, SPAIN.

GERARD BERTRAND 'CHANGE' MERLOT, LANGUEDOC-ROUSSILLON, FRANCE.

SUSANA BALBO CRIOS MALBEC, MENDOZA, ARGENTINA.

MONTES MALBEC, COLCHAGUA VALLEY, CHILE

XAVIER CÔTES DU RHONE ROUGE, RHÔNE VALLEY, FRANCE.

CASA DEFRA VALPOLICELLA RIPASSO, VENETO, ITALY.

DONNAFUGATA SEDARA SICILIA, SICILY, ITALY.

ANTINORI VILLA CHIANTI CLASSICO RISERVA, TUSCANY, ITALY.

SCOTT BASE PINOT NOIR, CENTRAL OTAGO, NEW ZEALAND.

CHATEAU STE. MICHELLE 'INDIAN WELLS' CABERNET SAUVIGNON.

ROSÉ

MONTES CHERUB ROSÉ
COLCHAGUA VALLEY, CHILE

Grenache | Syrah

Notes: Light to medium-bodied. Dry. Fresh red berries with subtle spice.

P520

FRESCOBALDI 'ALIE' ROSÉ,
TUSCANY, ITALY

Syrah | Vermentino

Notes: Light-bodied. Red cherries, raspberries, and fig, followed by a light, racy, and floral finish.

P700

RED

MONTES MALBEC
COLCHAGUA VALLEY, CHILE

Malbec

Notes: Medium to full-bodied. Dry. Ripe blackberry and plum with hints of spice and dark chocolate.

P450

CASA ALBALI TEMPRANILLO,
VALDEPENAS, SPAIN

Tempranillo

Notes: Medium-bodied. Black cherries, cassis, and plums, with layers of licorice, black peppers, and violet undertones.

P320

GERARD BERTRAND 'CHANGE' MERLOT,
LANGUEDOC-ROUSSILLON, FRANCE

Merlot

Notes: Medium-bodied. Fresh red cherry, plum, blackcurrant, and cocoa. Complex with a silky vanilla finish.

P400

Macabeo | Chardonnay P2,000

Verdejo | Sauvignon Blanc P1,600

Gewurztraminer P1,750

Chardonnay P2,000

Sauvignon Blanc P2,150

Chardonnay P2,250

Viognier. P2,300

Grenache Blanc | Clairette | Rolle P2,500

Ansonica P2,775

Grenache P2,000

Grenache | Syrah | Mourvedre P2,100

Syrah | Vermentino P2,800

Grenache | Syrah P2,000

Grenache | Syrah | Mourvedre P3,250

Grenache | Syrah | Mourvedre P4,750

Tempranillo P1,600

Merlot P2,000

Malbec P2,100

Malbec P2,000

Grenache | Syrah P2,500

Corvina P2,520

Nero d'Avola P2,770

Sangiovese P3,000

Pinot Noir P3,225

Cabernet Sauvignon P4,000

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