

RICO'S

Roof Deck Menu

SKEWERS

A char-grilled selection of chicken, pork, beef, and seafood, brushed with your preferred glaze.

MALASUGUE	P 200
PUGITA	P 200
SHRIMP	P 200
BEEF	P 200
CHICKEN	P 150
PORK	P 150

CHOICE OF GLAZE

Black Peppercorn Sauce
Tuba Sauce
Tamarind Chimichurri Sauce
Peanut Sauce
Bistek Sauce
Adobo Sauce

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FINOPINO

BREAD BASKET

BRAIDED AND MINI-CROISSANT SHAPED PANDESAL, PANDECOCO AND SPANISH BREAD

P 170

Add:

BUTTER

P 120

DRIED FISH 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.

STARTERS

TINAPA QUICHE

P 280

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

KINILAW

Kinilaw is a raw seafood dish and preparation method that is native to the Philippines. It is sometimes referred to as Philippine ceviche due to its similarity to the Latin American dish ceviche. At Rico's, we use the Visayan ingredient Tabon-Tabon for a unique taste 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.

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

www.nenasanctuary.com

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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

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NEW COCKTAILS

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.

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COCKTAILS

CLASSIC COCKTAILS

CLOVER CLUB P 650

Pre-prohibition drink made with botanical gin, raspberry syrup, lemon juice, and egg white, creating a smooth, tart, and slightly sweet flavor with a frothy finish.

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 and bubbly cocktail made with pomelo juice, house made peach juice, and sparkling wine, offering a refreshing blend of citrusy tartness and sweet, fragrant fruit flavors.

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

Refreshing cocktail made by mixing house made stout beer reduction, whisky, with a splash of soda and citrus, creating a bubbly, mildly tangy drink with a crisp finish.

WATERMELON BLISS P 450

Refreshing cocktail made with fresh watermelon juice, rum, and a hint of lime and mint, offering a sweet, juicy, and cooling flavor.

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.

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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

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

RUM

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

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

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HOUSE WINE

RED WINE	G : P 450
WHITE WINE	G : P 450
ROSE WINE	G : P 520

RED WINES

CASA ALBALI TEMPRANILLO	B : P 1,600	G : P 320
GERARD BERTRAND 'CHANGE' MERLOT	B : P 2,000	G : P 400
MONTES MALBEC	B : P 2,000	
SUSANA BALBO CRIOS MALBEC	B : P 2,100	
XAVIER CÔTES DU RHONE ROUGE	B : P 2,500	
CASA DEFRA VALPOLICELLA RIPASSO	B : P 2,520	
DONNAFUGATA SEDARA SICILIA	B : P 2,770	
ANTINORI VILLA CHIANTI CLASSICO RISERVA 2021	B : P 3,000	
SCOTT BASE PINOT NOIR	B : P 3,225	
CHATEAU STE. MICHELLE 'INDIAN WELLS' CABERNET SAUVIGNON	B : P 4,000	

CHAMPAGNE

FAUSTINO BRUT RESERVE NV	B : P 2,000
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ROSE

MONTES CHERUB	B : P 2,000	
GERARD BERTRAND GRIS BLANC	B : P 2,000	
CHATEAU ROUBINE 'R DE ROUBINE' ROSÉ	B : P 2,100	
FRESCOBALDI 'ALIE' ROSÉ	B : P 2,800	G : P 700
CHATEAU LA COSTE 'LADY A' ROSÉ	B : P 3,250	
J. DE VILLEBOIS SANCERRE ROSÉ	B : P 4,750	

WHITE WINES

CASA ALBALI VERDEJO SAUVIGNON BLANC	B : P 1,600	G : P 320
VILLA WOLF GEWURZTRAMINER	B : P 1,750	G : P 350
GRANT BURGE BENCHMARK	B : P 2,000	
ALLAN SCOTT SAUVIGNON BLANC	B : P 2,150	
MACON BLANC VILLAGES 2022	B : P 2,250	
LE GRAND NOIR VIOGNIER	B : P 2,300	
XAVIER CÔTES DU RHÔNES BLANC	B : P 2,500	
DONNAFUGATA ANTHILIA SICILIA BIANCO	B : P 2,775	

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