



**TOMATITO**  
SEXY TAPAS BAR

**Food Menu**





# Don't know what to order?

Leave it up to our sexy chef! Let him choose today's sexiest tapas at a fixed price of PHP **1200** per person!

## La chacinería:

### Butcher's shop

Served with toasted bread & tomato

#### “Paletilla de jamón Ibérico”

Premium Iberian acorn fed ham shoulder 60g PHP 750

#### “Chorizo”

Iberian pork chorizo sausage 60g PHP 450

#### “Jamón, salchichón, chorizo y fuet”

Mixed Iberian cold cuts 100g PHP 750

#### “Tabla de quesos”

Special artisan cheese plate selection 120g PHP 850

#### “Tabla mixta de Ibéricos”

Iberian mixed cold cuts and artisan cheese plate selection  
120g mixed cold cuts, 100g cheese selection PHP 1495

## To start:

#### “Pan de la casa”

Our special bread selection, walnut and raisin sour dough bread and traditional focaccia PHP 95

#### 🍷 “Escalivada”

Traditional Catalan char grilled vegetables PHP 195

#### 🍷 “Boquerones”

Marinated white anchovies with homemade potato chips PHP 580

#### 🍷 “Foie caramelizado”

Caramelized homemade foie gras terrine, Granny Smith and smoked bacon. Served with walnut and raisin sour dough bread PHP 995

#### 🍷 “Chicharrón y Salmón”

Pork chicharron, smoked salmon tartar and lump fish caviar PHP 390

# Montaditos:

## Mini open sandwiches

### “Bombas de jamón”

Profiteroles with Iberian cream cheese sauce and Iberian ham shoulder  
PHP 360

### “Fuagrás”

Seared foie gras on toast with Port wine shallots PHP 690

### Bao “Carrillera de la abuela”

Chinese steamed buns, beef cheek, Pico de Gallo sauce, feta cheese,  
pork chicharron, pickled onion PHP 295

### “Mini hamburguesas”

Sexy Latin style mini burgers PHP 375

### ● “Filete con airbag”

Cheese and tenderloin steak air baguettes PHP 325

### ● “Mini taco de atún y pulpo”

Tuna and octopus mini tacos in crispy wonton PHP 410

### ● “Explosiones de atún y TOMATITO”

Tuna and TOMATITO explosions!!! PHP 295

### ● “Salmón TNT”

Explosive balik smoked salmon with honey and truffle...BOOM!!! PHP 595

# Frituras:

## Deep-fried

### “Chipirones a la Andaluza”

Fried baby squid with chipotle cream and aioli PHP 250

### “Croquetas de trufa y pollo”

Grandma’s truffle and chicken croquettes PHP 250

### ● “Croquetas de chorizo y jamón Ibérico”

Iberian chorizo and ham croquettes PHP 215

### “Empanadillas de la mama”

Mom’s small pastry stuffed with meat, egg, olives and spices! PHP 195

### 🌶️ “Croquetas don Julio”

Spicy chorizo and cheese stuffed in jalapeño pepper PHP 290

### 🌶️ “Patatas bravas”

Traditional fried potato cubes with spicy sauce and aioli PHP 210

# Huevos:

## Eggs

- **“Tortilla de patatas con jamón Ibérico”**  
Spanish omelette with potatoes and Iberian ham PHP 330
- **“México lindo!!! Nachos, cilantro y salsa picante”**  
Mexican style nachos with sunny side eggs, ragout meat and spicy veggies  
PHP 425
- **“Tortilla de patatas”**  
Spanish omelette with potatoes PHP 200

# La sopa:

## Soup

- **“Sopa de mercado”**  
Pumpkin soup PHP 180
- **“Gazpacho andaluz”**  
Traditional gazpacho with toppings PHP 220

# Pescado y marisco:

## Fish and seafood

- **“Ceviche Acapulco”**  
Beach style Mexican ceviche, homemade basil sorbet PHP 440
- **“Tanigue tiradito”**  
Local Filipino fish in special peruvian-inspired citric marination PHP 295
- **“Chipirones plancha con cebolleta como en el Chiringuito”**  
Beach style grilled baby squid and spring onions PHP 430
- **“Gambas al ajillo”**  
Sautéed shrimps with garlic and chili PHP 510
- **“Atún con gazpacho y olivas”**  
Semi cooked tuna loin with gazpacho and olives PHP 295
- **“Pulpo a la Tomatito”**  
Octopus with baby potatoes, smoked paprika and Iberian ham! PHP 595

# Verde que te quiero verde:

## Salads and veggies

- 🌿🌿 **“Ensalada Don Carlos”**  
Mixed green leaves, eggplant, red lolorosa, spinach, peanuts, cranberries and Sriracha yogurt dressing PHP 395
- 🌿 **“Ensalada de espinacas”**  
Spinach, button mushrooms, and Manchego cheese PHP 355
- 🌿 **“Ensalada de tomate, ventresca de atún, comino y cebolla”**  
Tuna belly confit with tomatoes, onions and cumin PHP 395
- “Vegetales Boom”**  
Vegetarian feast of seasonal vegetables, mix of mushrooms, romesco sauce and chimichurri sauce PHP 475

## Carne: Meat

- “Solomillitos al ajillo”**  
Beef tenderloin steak with sautéed garlic and confit potatoes PHP 715
- **“Costillas de cerdo”**  
BBQ marinated American pork ribs PHP 475
- **“Secreto Ibérico con romesco y espárragos”**  
Slow cooked pork “Iberian secreto”, tomato, almond and pepper Spanish sauce, confit potatoes and asparagus PHP 980
- **“Pincho Moruno”**  
Spanish style marinated lamb skewers PHP 645
- “Albóndigas”**  
Mom’s homemade meatballs in natural tomato sauce PHP 275
- **“Filete a la parrilla”**  
Premium tenderloin steak, confit potatoes and truffle mashed potato (200g) PHP 1295
- **“Tomatito cochi”**  
1/6 of confit and crispy suckling pig with seasonal compote and roasted “Piquillo” sauce PHP 1750

# Arroces:

## Rice

- **“Paella Valenciana”**  
Traditional dry paella with chicken, rosemary and snow beans PHP 745
- **“Arroz negro”**  
Squid ink dry paella with sautéed baby squid and asparagus! PHP 675
- **“Paella del txiringuito”**  
Very special seafood dry paella PHP 895
- **“Arroz meloso de mariscos al estilo de Alicante”**  
Mixed seafood juicy rice like in Alicante, Spain PHP 895
- **“Paella Vegetariana”**  
Vegetarian paella with mushrooms, snow peas and artichokes PHP 675

## From our sexy brick oven:

**Good for sharing!** Fresh out of the oven in 20 - 30 minutes.

### “Pollo asado”

Mexican style whole roasted chicken with herbs PHP 1350

### “El cochinito”

Slow confit and crispy half suckling pig PHP 4900

### ● “Viva rib eye”

1kg of American premium rib eye cooked at the right point PHP 4995

### ● “El jefe maya”

Whole Maya Maya fish cooked with Latin-Asian flavours PHP 2800  
Out of the oven in 45 minutes

## Side Dishes

### “Patatas y confitadas”

Confit potatoes with shallots and parsley PHP 330

### “Vegetales a la parrilla”

Mix seasonal grilled vegetables with chimichurri sauce PHP 380

### “Puré de patata trufada”

Creamy truffle mashed potato PHP 420



# Dulce tentación:

## Desserts

● **“Mucho chocolate y mango”**

Chocolate coulant with extra premium Filipino dark chocolate, homemade mango sorbet PHP 295

**“Bollycao”**

Nutella chocolate brioche buns PHP 230

**“Flan tropical”**

Passion fruit Spanish flan, “dulce de leche sauce”, mango sauce PHP 260

**“La teta y la luna”**

Mango, calamansi and berries in our very own sexy style PHP 320

**“Milky way”**

Crème caramel with vanilla ice cream and “dulce de leche sauce” PHP 325

● **“Panacota de vainilla con fruta de sangría”**

Vanilla panna cotta and sangria fruit toppings PHP 275

● **“Las locuras de Carlos”**

Sexy mixed dessert platter PHP 695

**“Helados y sorbetes”**

Ice creams and sorbets, 2 scoops per serving PHP 160

Choice of:

Bailey’s ice cream

Vanilla ice cream

Berries sorbet

Basil and lime sorbet

Sangria sorbet



