



BUGLAS ISLA

CAFE

Buglas Isla is a neighborhood cafe from Dumaguete City, Negros Oriental that proudly serves breakfast, brunch, and Negrense favorites. We use sustainable practices to the best of our abilities.

Welcome to Buglas Isla Cafe!

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BREAKFAST MENU

Welcome to Buglas Isla Cafe! We are proud to be palm oil-free. We provide biodegradable takeaway boxes and straws.

We support sustainable practices to the best of our abilities.

All produce is washed in filtered water.

Available from 8 am to 11 am

FROM THE BAKERY

BANANA BREAD CAKE 260

Everyone's favorite! Perfect pairing with our coffee

UBE PANDESAL 260

Freshly Baked Ube Pandesal, Maple Butter and Coco Jam

3 EGG OMELETTES

VEGGIE 350

Aromatic Seasonal Vegetables, Cheddar Cheese and Hash Brown Potatoes

ALL MEAT 390

Ham, Bacon, Onions, Tomato, Cheddar Cheese and Hash Brown Potatoes

WESTERN 380

Ham, Bell Peppers, Onions, Cheddar Cheese and Hash Brown Potatoes

TINAPA 380

Smoked White Fish, Roasted Tomato Salsa, Atchara, Native Vinegar and Garlic Rice

HOUSEMADE PANCAKES

SHORT STACK (2)/FULL STACK (3)

CLASSIC 210/240

UBE 240/270

CHEESE 230/260

BANANA WALNUT 250/280

BANANA CHOCOLATE 250/280

CHOCOLATE CHIPS 250/280

PEANUT BUTTER CHOCOLATE 250/290

BACON 340/390

JAPANESE SOUFFLE 350/390

OLD FASHION BELGIAN WAFFLES

CLASSIC 250

UBE 270

CHEESE 270

BANANA WALNUT 280

BANANA CHOCOLATE 280

CHOCOLATE CHIPS 280

PEANUT BUTTER CHOCOLATE 290

BACON 390

PLATTERS

DUMAGUETE 420

Housemade Dumaguete Pork Chorizo, Fried Farm Eggs, Garlic Rice, Atchara and Tomato Cucumber Relish

AMERICAN 560

Waffles or Pancakes, Bacon, Fried Farm Eggs, Potatoes and Seasonal Fruits

BREAKFAST SPECIALTIES

SWEET LONGANIZA 420

Garlic Rice, Fried Farm Eggs, Special Atchara and Seasonal Fruits

FRIED CHICKEN TOCINO 470

Sweet Tocino Glaze, Fried Farm Eggs, Special Atchara, Tomato Cucumber Relish and Spiced Vinegar

EGGS BENEDICT 460

English Muffin, Filipino Country Ham, Soft Poached Eggs, Hash Brown Potatoes and Classic Hollandaise Sauce

CHICKEN ADOBO 470

Steamed Jasmine Rice, Chicharron Bits, Spring Onions, Atchara and Spiced Vinegar

CHICKEN & WAFFLE 490

Crispy Fried Chicken, Belgian Waffle, Fried Farm Eggs, Sriracha Honey Butter and Hash Brown Potatoes

BURGER STEAK 490

US Angus Ground Beef Patty, Bistek Mushroom Gravy, Fried Farm Eggs and Steamed Rice

CORNED BEEF HASH 490

Bell Peppers, Red Onions, Poached Farm Eggs, Hash Brown Potatoes and Tomato Hollandaise

DAING NA BANGUS 490

Crispy Milkfish, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Vinegar

ANGUS BEEF TAPA 520

House Marinated Angus Beef, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Vinegar



ALL DAY BREAKFAST

UBE PANDESAL	260
Freshly Baked Ube Pandesal, Served with Maple Butter and Coco Jam	
FLUFFY JAPANESE SOUFFLE PANCAKES	390
Maple Syrup, Powdered Sugar and Maple Butter	
DUMAGUETE DANGGIT	420
Crispy Danggit, Garlic Rice, Fried Egg, Spring Onions, Special Atchara and Spiced Native Vinegar	
DUMAGUETE PORK CHORIZO	460
Home-made Dumaguete Chorizo, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Vinegar	
DAING NA BANGUS	490
Crispy Milkfish, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Native Vinegar	
ANGUS BEEF TAPA	470
House Marinated Angus Beef, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Native Vinegar	
FRIED CHICKEN TOCINO	420
Sweet Tocino Glaze, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Native Vinegar	
EGGS BENEDICT	460
English Muffin, Filipino Country Ham, Soft Poached Eggs, Hash Brown Potatoes and Classic Hollandaise Sauce	
CHICKEN & WAFFLE	490
Crispy Fried Chicken, Belgian Waffle, Fried Egg, Sriracha Honey Butter and Hash Brown Potatoes	
BURGER STEAK	490
US Angus Ground Beef Patty, Bistek – Mushroom Gravy, Fried Farm Egg and Steamed Rice	

FRIED RICE AND PANCIT

SIOMAI FRIED RICE	440
Yang Chow Fried Rice, Special Fried Pork Siomai and Homemade Chili Garlic Sauce	
ADOBO FRIED RICE	440
Chicken Adobo Leg, Shredded Adobo Flakes Fried Rice, Spring Onion and Fried Garlic Chips	
YANG CHOW FRIED RICE	440
Chinese Sausage, Scrambled Egg, Peeled Shrimp, Carrots, Green Onion and Green Beans	
PORK SISIG FRIED RICE	440
Pork Sisig, Fried Rice, Garlic, Spring Onions and Sunny Side Up Eggs	
SALTED FISH & CHICKEN FRIED RICE	440
Chicken, Salted Cured Fish, Chopped Lettuce, Spring Onions and Scrambled Eggs	
PANCIT CANTON	520
Shrimp, Lechon Kawali, Chicken, Organic Vegetables, Chicharon Bits and Pandesal	
PANCIT PALABOK	520
Minced Pork and Annatto Sauce, Smoked Fish, Shrimp, Chicharon Bits, Boiled Egg and Pandesal	

STARTERS AND SOUPS

LUMPIANG SHANGHAI	350
Ground Pork, Green Onion, Carrots, Onion, Celery and Sweet Chili Sauce	
TORTANG TALONG	420
Grilled Eggplant Frittata with Ground Pork, Served with Banana Ketchup and Sinamak Vinegar	
MONGGO SOUP	420
Sautéed Mung Beans with Crispy Pork Bits and Smoked Fish	
LUMPIANG SARIWA	370
Carrots, Jicama, Green Beans, Bean Sprouts, Garbanzo, Moringa Crepe, Fresh Garlic, Sweet Soy Glaze and Toasted Peanut	
ENSALADANG FILIPINO	440
Salted Red Eggs, Green Mango, Tomatoes, Red Onions, Cucumber and Shrimp Paste	
CHICKEN BINAKOL	510
Green Papaya, Young Coconut, Chili Leaves, Ginger and Lemongrass Broth	
BEEF KANSI	890
Beef Shank, Young Jackfruit, Batwan Broth, Annatto, Ginger and Lemongrass	

VEGETABLES

GUIISING - GUIISING	390
Winged Beans, Chili Pepper and Coconut Cream	
VEGETABLE KARE - KARE	420
Eggplant, String Beans, Banana Blossom, Bokchoi, Bagoong and Peanut Butter Sauce	
GINATAANG KALABASA AT SITAW	380
Squash, String Beans, Annatto Oil and Coconut Cream	
CHOPSUEY GUISADO	420
Cauliflower, Broccoli, Carrots, Baguio Beans, Chayote, Baby Corn, Button Mushroom, Cabbage, Bellpepper in Oyster Sauce	
LAING	390
Taro leaves, Coconut Milk, Chilis and Ginger	
PINAKBET	420
Squash, String Beans, Okra, Eggplant, Bittermelon and Shrimp Paste	

SANDWICHES

Served with fries

TUNA SALAD	510
Skipjack Tuna Salad, Red Onions, Mayo, Romaine Lettuce, Tomatoes, and Cheddar Cheese (Yes, you can also have this warm as a tuna melt)	
GRILLED CHEESE SANDWICH	560
Gouda, Havarti, Cheddar Cheeses and Rich Tomato Soup	
ISLAND SMASHED BURGER	590
Angus Ground Beef Patty, Bacon, Caramelized Onion, Lettuce Havarti Cheese, Tomato, Special Sauce, Hawaiian Buns and Fries	
CLUB SANDWICH	650
Grilled Chicken, Shredded Lettuce, Crispy Bacon, Scrambled Egg, Havarti Cheese and Tomato	

TOCINO

In Dumaguete, we call our pork barbecue "Tocino."

All of our tocino items are marinated in house and slowly grilled over Binchotan charcoal-A Japanese oak charcoal that has been pressed over 2000 degrees of heat.

Binchotan charcoal is widely considered by chefs as the best charcoal in the world for being exceptionally long – burning, odorless and smokeless.

All served with hanging rice 'puso' and our secret sauces.

CHICKEN TAIL	PORK BELLY BBQ
CHICKEN LIVER	PORK MEAT BBQ
CHICKEN SKIN	PORK LONGANIZA
CHICKEN INTESTINES	LONGANIZA DE CEBU

COMBOS

I CAN EAT (CHOOSE ANY 4)	290
HUNGRY (CHOOSE ANY 5)	310
STARVING (1 OF EACH)	470
HANGRY (2 OF EACH)	740

FAVORITES

All served with steamed jasmine rice

PORK SISIG	480
Pork Mask and Jowl, Chicken Liver, Green Chili, Onion, Calamansi	
CHICKEN INASAL	490
Lemongrass and Annatto Marinated Chicken Leg, Special Atchara and Soy Sauce	
BUTTERFLY TILAPIA	510
Crispy Tilapia, Roasted Vegetables, Atchara and Green Mango Salad	
BINAGOONGAN	530
Braised Pork, Shrimp Paste, Green Mango, Tomato, Eggplant and Crispy Pork Belly	
LECHON KAWALI	540
Crispy Pork Belly, Soy, Calamansi, Liver Sauce and Special Atchara	
PORK LIEMPO	520
House Marinated, Filipino Tomato Salsa and Spiced Native Vinegar	
HUMBA SA GABI	560
Braised Pork Belly, Taro Root, Black Beans, Banana Blossom, Fried Banana and Humba Sauce	
BISTEK TAGALOG	720
Marinated Thinly Sliced Beef, Garlic, Lots of Onions and Soy Calamansi Infusion	
KARE KARE	890
Beef Shank Braised in Peanut Sauce, Native Vegetables and Shrimp Paste	
CRISPY PATA	990
Twice Fried Crispy Trotter, Soy - Calamansi and Liver Sauce	

The city of gentle people
#GetaTasteofDumaguete

All items are inclusive of 12% VAT

SPECIALS

Please allow 30 minutes notice. Good for 2

CRISPY WHOLE FISH	240 PER 100 GRAMS
Fried Catch of the Day, Carrots, Onion, Bell Pepper and Sweet Fire Sauce	
DUMAGUETE LECHON	260 PER 100 GRAMS (MIN. OF 300 GRAMS)
Served with Puso Rice, Atchara, Red Eggs and Traditional Sauces	

BOARDS

Please allow 30 minutes notice. Good for 4

VISAYAN PAMAHAW	2,100
Dumaguete Chorizo, Longganiza De Cebu, Danggit, Eggplant Torta, Fried Egg, Garlic Rice, Blue Pea Rice, Fried Banana, Tomato – Cucumber Ensalada and Fresh Fruit Skewers	
PRITCHON	2,500
Fried Lechon Belly Roll, Chicken Inasal, Longganiza de Cebu, Fried Danggit, Squid Inasal, Fish Tinola, Ensaladang Filipino, Annatto Fried Rice, Tomato, Salted Egg and Green Mango	

PIZZA

All of our pizzas are hand stretched daily and served with our signature angry honey

MARGHERITA	460
Tomato, Cheese, Fresh Basil, Mozzarella and Parmesan	
PEPPERONI	510
Everyone's Favorite! Pepperoni, Cheese, Tomato Sauce and Dried Oregano	
4 CHEESE & GARLIC	490
Mozzarella, Cheddar, Gouda, Gorgonzola and Garlic Confit	
BUGLAS SIGNATURE	590
House Cheese Blend, Longganiza De Cebu, Dumaguete Chorizo, Bacon Bits, Pineapple, Green Onion and Stuffed Crust	

BIBINGKA

A Buglas Isla signature!

NATIVE	220
Ground Rice Flour, Coconut Milk, Salted Egg, Cheese, Freshly Grated Coconut, Brown Sugar and Butter	
SPECIAL	260
Ground Rice Flour, Coconut Milk, Salted Egg, Cheese, Butter, Leche Flan, Macapuno, Ube Halaya, Freshly Grated Coconut and Brown Sugar	

SWEETS

HALO - HALO & TURON	360
UBE CINNAMON ROLL	260
CHOCOLATE YEMA CAKE	260
TAHO CHEESECAKE	260
DUMAGUETE SANSRIVAL CAKE	290
JUMBO TRIPLE NUT SILVANAS	330
CHURROS CON TSOKOLATE	190

DRINKS

REGULAR SODA	130
COKE, COKE LIGHT, COKE ZERO, ROYAL, SPRITE	
SAN MIGUEL	160
PALE PILSEN, SAN MIGUEL LIGHT	
ARNOLD PALMER ICED TEA (SIGNATURE DRINK)	190
HOMEMADE GINGER SODA	190
HOMEMADE POMELO SODA	190
HOMEMADE PEACH AND MANGO SODA	190
HOMEMADE CALAMANSI JUICE	190
MILO CHOCOLATE FRAPPE	230
ICED TEA SLUSH	170

FRUIT SHAKES

MANGO SHAKE	240
WATERMELON SHAKE.....	240
PINEAPPLE SHAKE	240
BANANA SHAKE	240
BUKO SHAKE.....	240
GREEN MANGO SHAKE.....	240
FOUR SEASON SHAKE.....	260
ACAI BERRY SHAKE.....	290

COFFEE

		HOT	ICED
ESPRESSO	120		
DOUBLE ESPRESSO	140		
AMERICANO	150	160	
CAPPUCINO	180	190	
CAFE LATTE	180	190	
CAFE MOCHA	180	190	
PEANUT BUTTER LATTE	180	190	

HOT BREWS

DUMAGUETE SIKWATE	170
SIKWATE S'MORES	180
EARL GREY.....	140
ENGLISH BREAKFAST	140
GREEN TEA	140
GINGER-TURMERIC TEA	140

COLD BREW

ICE COLD BREW COFFEE	170
MINT MOJITO COLD BREW COFFEE	180
ROASTED COCONUT COFFEE	190

All items are inclusive of 12% VAT

Welcome to Buglas Isla Cafe!

We are committed to providing an inclusive and welcoming environment for all our guests, including Senior Citizens (SC), Persons with Disabilities (PWD), National Athletes (NA), and National Coaches (NC). To ensure that we can continue to offer our services to those who genuinely need them, we have implemented a policy to verify the authenticity of IDs presented at our establishment.

Why is this important?

- 1. Protection of True Discount Beneficiaries** - Our primary goal is to safeguard the rights and privileges of the SC, PWD, NA, and NC. By verifying the presented IDs, we ensure that the benefits and accommodations we offer are extended to those who truly qualify, allowing us to maintain the integrity of our services.
- 2. Maintaining Fairness** - The misuse of the SC, PWD, NA, or NC IDs not only undermines the privileges afforded to genuine beneficiaries but also impacts our ability to serve all guests. We believe in fairness for everyone, and it is vital that we uphold this principle in our operations.
- 3. Business Impact** - Using fake or spurious IDs can have significant repercussions for our business. It can lead to potential legal issues, damage our reputation, and ultimately affect our ability to provide quality service. We want to ensure that every guest has a positive experience, and that requires a system based on trust and authenticity. Thus, our establishment reserves the right to report to authorities and help prosecute to the full extent of the law if any ID presented is found to be illegal or fake.

How do we verify? - When you present your SC, PWD, NA, or NC ID, our team will conduct a quick verification process to confirm its authenticity. Please understand that this is not meant to inconvenience you. Rather, it is a necessary step to protect the interests of all our guests and maintain the high standards of service we pride ourselves on. We appreciate your understanding and cooperation in this matter.