



# 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!

### **Buglas Isla Pasig**

Unit A4, Ground Floor,  
The View Deck Arcovia City,  
Pasig City  
@f@buglasislacafencr  
[buglasarcovia@riesa.ph](mailto:buglasarcovia@riesa.ph)  
Tel: (+63) 919 070 9900

### **Buglas Isla Dumaguete**

Ground Floor EJ Blanco Drive, Piapi  
Dumaguete City, Philippines  
@f@buglasislacafe  
[buglasislacafe@riesa.ph](mailto:buglasislacafe@riesa.ph)  
Tel: (+63) 917 500 3953

### **Buglas Isla Cala Laiya**

Laiya Ibabao, San Juan  
Batangas, Philippines  
@f@calalaiya  
[reservations@calalaiya.ph](mailto:reservations@calalaiya.ph)  
Tel: (+63) 917 883 9900

### **Buglas Isla Alabang**

Westgate Center,  
Filinvest City, Alabang,  
Muntinlupa City  
@f@bugslacafencr  
[buglaswestgate@riesa.ph](mailto:buglaswestgate@riesa.ph)  
Tel: (+63) 954 352 4987

## ALL DAY BREAKFAST

<b>UBE PANDESAL</b> .....	260
Freshly Baked Ube Pandesal, Served with Maple Butter and Coco Jam	
<b>BUDBUD KABOG</b> .....	200
Visayan Millet Cake Roll (4 pcs), Butter, Brown Sugar, Coconut Flakes and Crumbled Queso De Bola	
<b>TROPICAL SMOOTHIE BOWL</b> .....	350
Mango, Pineapple, Papaya, Coconut Milk, Kiwi, Coconut, Flax Seeds and Goji Berries	
<b>FLUFFY JAPANESE SOUFFLE PANCAKES</b> .....	390
Maple Syrup, Powdered Sugar and Maple Butter	
<b>BELGIAN WAFFLE</b> .....	370
Maple Syrup, Whipped Cream, Powdered Sugar, Fresh Fruits and Maple Butter	
<b>DUMAGUETE DANGGIT</b> .....	410
Crispy Danggit, Garlic Rice, Fried Egg, Spring Onions, Special Atchara and Spiced Native Vinegar	
<b>DUMAGUETE PORK CHORIZO</b> .....	460
Home-made Dumaguete Chorizo, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Vinegar	
<b>DAING NA BANGUS</b> .....	490
Crispy Milkfish, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Native Vinegar	
<b>ANGUS BEEF TAPA</b> .....	510
House Marinated Angus Beef, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Native Vinegar	
<b>FRIED CHICKEN TOCINO</b> .....	460
Sweet Tocino Glaze, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Native Vinegar	
<b>EGGS BENEDICT</b> .....	460
English Muffin, Filipino Country Ham, Soft Poached Eggs, Hash Brown Potatoes and Classic Hollandaise Sauce	
<b>CHICKEN &amp; WAFFLE</b> .....	490
Crispy Fried Chicken, Belgian Waffle, Fried Egg, Sriracha Honey Butter and Hash Brown Potatoes	
<b>SEAFOOD PASTA</b> .....	590
Clams, Mussels, Shrimp, Squid, Crispy Capers, Black and Green Olives, Parsley and Tomato Sugo	
<b>SIOMAI FRIED RICE</b> .....	430
Yang Chow Fried Rice, Special Fried Pork Siomai and Homemade Chili Garlic Sauce	
<b>ADOBO FRIED RICE</b> .....	430
Chicken Adobo Leg, Shredded Adobo Flakes Fried Rice, Spring Onion and Fried Garlic Chips	
<b>BURGER STEAK</b> .....	490
US Angus Ground Beef Patty, Bistek – Mushroom Gravy, Fried Farm Egg and Steamed Rice	

## STARTERS AND SOUPS

<b>LUMPIANG SHANGHAI</b> .....	350
Ground Pork, Green Onion, Carrots, Onion, Celery and Sweet Chili Sauce	
<b>TORTANG TALONG</b> .....	420
Grilled Eggplant Frittata with Ground Pork, Served with Banana Ketchup and Sinamak Vinegar	
<b>MONGGO SOUP</b> .....	420
Sautéed Mung Beans with Crispy Pork Bits and Smoked Fish	
<b>ADOBONG PUSIT</b> .....	440
Baby Squid in Soy-Vinegar Sauce and Squid Ink	
<b>LUMPIANG SARIWA</b> .....	360
Carrots, Jicama, Green Beans, Bean Sprouts, Garbanzo, Moringa Crepe, Fresh Garlic, Sweet Soy Glaze and Toasted Peanut	
<b>ENSALADANG FILIPINO</b> .....	440
Salted Red Eggs, Green Mango, Tomatoes, Red Onions, Cucumber and Shrimp Paste	
<b>CHICKEN BINAKOL</b> .....	490
Green Papaya, Young Coconut, Chili Leaves, Ginger and Lemongrass Broth	
<b>BEEF KANSI</b> .....	890
Beef Shank, Young Jackfruit, Batwan Broth, Annatto, Ginger and Lemongrass	

## SANDWICHES

*Served with fries*

<b>TUNA</b> .....	510
Skipjack Tuna Salad, Red Onions, Mayo, Romaine Lettuce, Tomatoes, and Cheddar Cheese (Yes, you can also have this warm as a tuna melt)	
<b>GRILLED CHEESE SANDWICH</b> .....	540
Gouda, Havarti, Cheddar Cheeses and Rich Tomato Soup	
<b>ISLAND SMASHED BURGER</b> .....	590
Angus Ground Beef Patty, Bacon, Caramelized Onion, Lettuce Havarti Cheese, Tomato, Special Sauce, Hawaiian Buns and Fries	
<b>CLUB SANDWICH</b> .....	610
Grilled Chicken, Shredded Lettuce, Crispy Bacon, Scrambled Egg, Havarti Cheese and Tomato	
<b>ULTIMATE PASTRAMI</b> .....	690
Thinly-Sliced Pastrami, Swiss Cheese, Au Jus and Pickles	
<b>PHILLY CHEESESTEAK</b> .....	690
Thinly-Sliced Beef sautéed with Caramelized Onions, Worcestershire and smothered with Melted Cheese	
<b>REUBEN</b> .....	690
Thinly-sliced Pastrami is topped with Sauerkraut, 1,000 Islands and Melted Swiss Cheese	

The city of gentle people

#GetaTasteofDumaguete

*All items are inclusive of 12% VAT*



# BUGLAS ISLA

CAFE

## 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)	450
HANGRY (2 OF EACH)	720

## FAVORITES

All served with steamed jasmine rice

LAING	390
Taro leaves, Coconut Milk, Chilis and Ginger	
PINAKBET	410
Crispy Pork, Squash, String Beans, Okra, Eggplant, Bittermelon and Shrimp Paste	
PORK SISIG	460
Pork Mask and Jowl, Chicken Liver, Green Chili, Onion, Calamansi	
CHICKEN INASAL	490
Lemongrass and Annatto Marinated Chicken Leg, Special Atchara and Soy Sauce	
PANCIT CANTON	490
Shrimp, Lechon Kawali, Chicken, Organic Vegetables, Chicharon Bits and Pandesal	
PANCIT PALABOK	520
Minced Pork and Annatto Sauce, Smoked Fish, Shrimp, Chicharron and Boiled Egg	
BICOL EXPRESS	510
Crispy Pork Belly, Coconut Milk, Bagoong, String Beans and Chili Fingers	
BINAGOONGAN	520
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	510
House Marinated, Filipino Tomato Salsa and Spiced Native Vinegar	
HUMBA SA GABI	540
Braised Pork Belly, Taro Root, Black Beans, Banana Blossom, Fried Banana and Humba Sauce	
HALABOS NA PASAYAN	620
Garlic - Butter Shrimp (250g) and Fried Garlic	
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	

## 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	230 PER 100 GRAMS (MIN. OF 300 GRAMS)
Served with Puso Rice, Atchara, Red Eggs and Traditional Sauces	
RIB EYE BISTEK TAGALOG	1,900
USDA Prime Black Angus Rib Eye (400g), Steak Fried Rice, Lots of Onions and Soy Calamansi Infusion	

## BOARDS

Please allow 30 minutes notice. Good for 4

VISAYAN PAMAHAW	2,100
Dumaguete Chorizo, Longaniza De Cebu, Danggit, Eggplant Torta, Fried Egg, Garlic Rice, Blue Pea Rice, Fried Banana, Tomato – Cucumber Ensalada and Fresh Fruit Skewers	
PRITCHON	2,450
Fried Lechon Belly Roll, Chicken Inasal, Longaniza 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	210
Ground Rice Flour, Coconut Milk, Salted Egg, Cheese, Freshly Grated Coconut, Brown Sugar and Butter	
SPECIAL	250
Ground Rice Flour, Coconut Milk, Salted Egg, Cheese, Butter, Leche Flan, Macapuno, Ube Halaya, Freshly Grated Coconut and Brown Sugar	

## SWEETS

UBE CINNAMON ROLL	250
CHOCOLATE YEMA CAKE	250
TAHO CHEESECAKE	250
COFFEE CRUMB CAKE	280
DUMAGUETE SANSRIVAL CAKE	290
JUMBO TRIPLE NUT SILVANAS	320
PUTO MAYA AT SIKWATE	190
SHAKOY WITH COFFEE GANACHE	190
MAIS CON HIELO ESPESYAL	230

## 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 .....	180
MILO CHOCOLATE FRAPPE .....	190
ICED TEA SLUSH .....	160
MANGO SHAKE .....	230
ACAI BERRY SHAKE .....	280

## COFFEE

	<u>HOT</u>	<u>ICED</u>
ESPRESSO .....	120	
DOUBLE ESPRESSO .....	140	
AMERICANO .....	140	150
CAPPUCCINO .....	170	180
CAFE LATTE .....	170	180
CAFE MOCHA .....	170	180

## 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 .....	160
MINT MOJITO COLD BREW COFFEE .....	180
ROASTED COCONUT COFFEE .....	190

## HOUSEWINE

	<u>GLASS</u>	<u>BOTTLE</u>
RED .....	370	1,420
WHITE .....	370	1,420

## HOUSE PREMIUM

	<u>GLASS</u>	<u>BOTTLE</u>
MERLOT - ORTONESE SANGIOVESE .....	420	1,550
SAUVIGNON BLANC - VALDIVIESO 2018 .....	420	1,550

## BLUSH

	<u>BOTTLE</u>
VIGNETI DE VULTURE - ROSATO 2020, ITALY .....	1,550
LITTLE MISS ROSE 2020, COTEAUX D' AIX EN, PROVENCE, FRANCE .....	2,190
SANGRIA LOLEA ROSE NO. 5, SPAIN .....	2,190

*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.