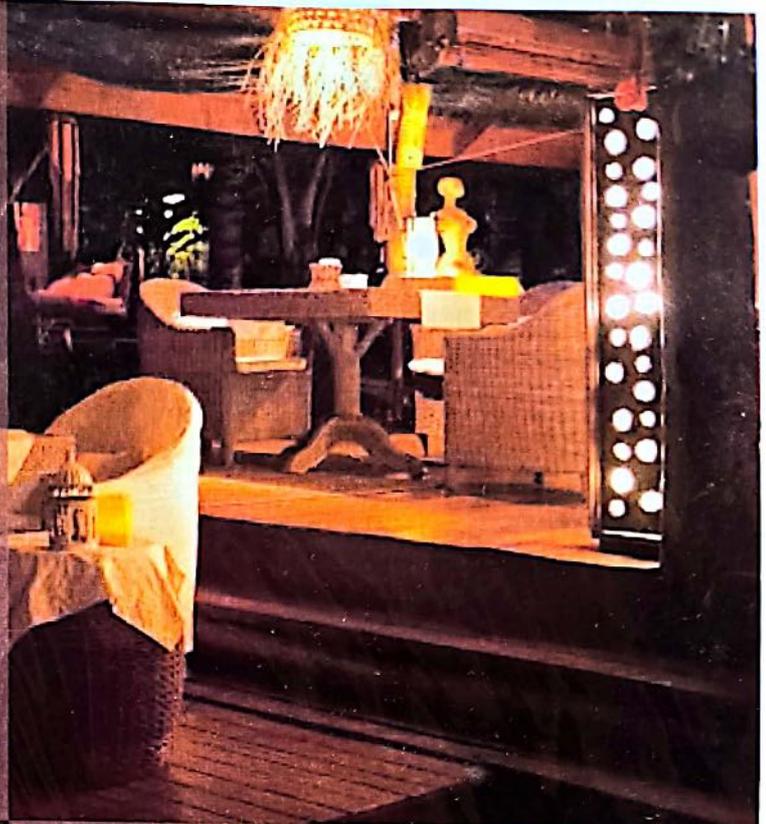


PACQUIAO RESTAURANT



**BAR
LOUNGE
BUNGALOW**

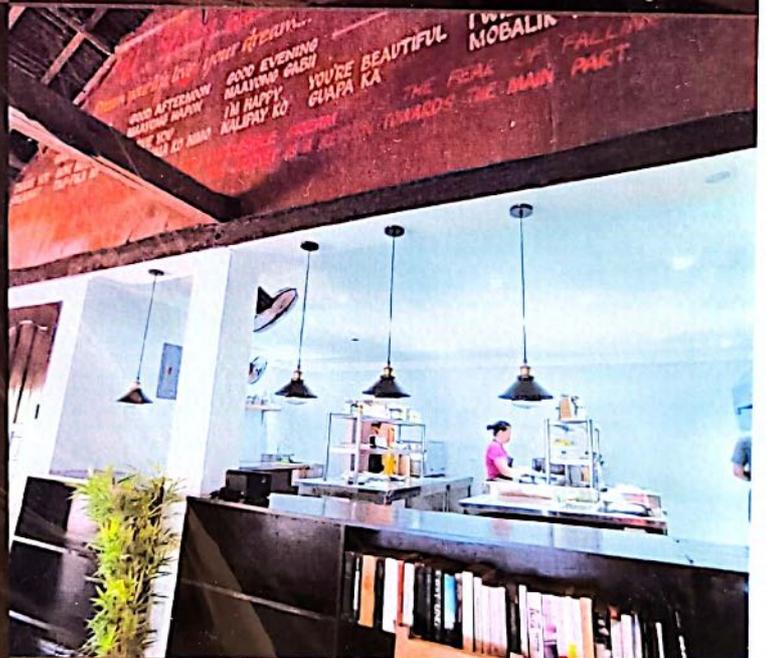
CONTACT US

 +63 967 044 3921

 @u_story

 U Story Resort

 Siquijor Circumferential Rd, San Juan, Siquijor 6227



APPETIZERS

SALADS

- "OUR THAI SALAD"** 320 Php
-Green papaya salad with carrots-peanuts and spicy shrimps
- "WHEN PRAWNS MEET GINGER"** 490 Php
- Grilled prawns with ginger sauce, apple salad with onions and dried tomatoes
- "LAUGHING COW"** 380 Php
-Tomatoes-cucumber-feta-mango served with toasted bread
- "U. STORY SALAD"** 470 Php
- Lettuce-mixed season vegetables-bacon-olive-mozzarella with grilled chicken and herbs
- "TABOULE REMEMBER"** 470 Php
-Home made taboule with quinoa-tomatoes-cucumber-pepper-mango onions-fresh mint leaves-feta-water melon carpaccio

SOUPS

- "GASPACHO" (Cold Soup)** 250Php
-Tomatoes-pepper and cucumber served with sweet potato chips
- "TROPICAL SOUR SOUP"** 280 Php
- Shrimps or Chicken-rice-calamansi-lemon grass and garlic
- "U. STORY SOUP"** 280 Php
-Mixed vegetables with fish-herbs and lemon grass

APPETIZERS

- "MAKI MACMAC"** 350 Php
- Maki (4pcs) topped with tuna medallion-balsamic sauce
- TUNA TARTAR** 480 Php
-Raw fresh tuna served with fresh pineapple carpaccio
- "MY BEAUTIFUL BODY"** 430 Php
-Tomatoes-lettuce-red beans - feta -cheackpeas -carrots /potatoes galette
Yogurt, chick peas, quinoa, cereals, peanut, feta cheese

SNACK/PANINI

SANDWICHES

All our sandwiches are club sandwiches served with home made french fries

- | | |
|---|----------------|
| "AMERICAN CLUB" | 260 Php |
| - Bacon-onions-tomatoes-cucumber | |
| "COCOTTE" | 290 Php |
| - Grilled marinated chicken with herbs and fresh cheese
from island farm | |
| "BURGER" | |
| - Cheese Burger Big | 390 Php |
| - Tuna burger | 410 Php |
| - Vegetarian burger | 320 Php |
| - Chicken burger | 320 Php |

"PASTAS"

Choice of Penne, Spaghetti, Fettucini

"HOME MADE BOLOGNESE" 320 Php
-Spaghetti in home made tomato sauce (French Style)

"OCEAN PASTA" 370 Php
-Shrimps, fresh fish, herbs and garlic

"VEGETARIAN PASTA" 280 Php
-Fresh vegetables, basil and thyme

"MEDITERRANEAN PASTA" 330 Php
-Grilled chicken in homemade tomato sauce with garlic and herbs

"SOUTH PASTA" 470 Php
-Grilled prawns with garlic, lemon, olive and herbs

"CHEF PASTA" 350 Php
-Grilled squid and egg plants, garlic, parmesan and lemon grass

MAIN COURSE

- "ROYAL WEDDING"** 1050 Php
- Grilled King Prawns with Ginger-Garlic and lemon Grass
- "TUNA FESTIVAL"** 780 Php
-Tuna declination; sesame seeds- sashimi and kebab with mango
- "ACROSS THE BLUE"** 410 Php
-Grilled Mahi-Mahi with lemon grass
- "SEA MATADOR"** 890 Php
*-Grilled Mahi-Mahi Tuna, Tuna, Shrimps, Squid served with three sauces:
Mango Chutney-Chili Soya sauce- Aioli*
- "WESTERN TASTE"** 390 Php
-Grilled tender chicken in homemade tomato sauce
- "SAY ME YES"** 370 Php
-Shrimps in chilli garlic sauce
- "JUST DELICIOUS"** 510 Php
-Tuna steak with mango sauce
- "RUNNING COWBOY"** 1490 Php
- U s rib-eye steak (300 grams with/pepper sauce/blue cheese sauce)

*Choice of Accompagnements:
Vegetables of the day-Plain or Garlic Rice- French Fries- Mashed potatoes/red rice*

MAIN COURSE

- "SASHIMI"** 420 Php
-Fresh Tuna-soya and Wasabi
- "KINILAW" [Traditional Filipino Dishes]** 350 Php
-Raw Fish tomatoes-onions-cucumber coconut milk and spicy
- "SIQUIJOR TATAKI"** 480 Php
-Grilled marinated tuna coated with sesame seeds
- "CATCH ME IF YOU CAN"** 380 Php
-Coconut milk chicken with onions, ginger, garlic and lemon
- "FLOATING CAPTAIN"** 420 Php
-Mahi-mahi in curry and coco milk sauce
- "MAAM THE SQUID"** 420 Php
-Grilled whole squid stuffed vegetables in calamansi sauce
- "MISTER BABOY"** 410 Php
-Pork ribs in barbecue sauce
- "FISH CARPACCIO"** 470 Php
-Thin slices white marlin in calamansi, olive oil and capers

*Choice of Accompagnements:
Vegetables of the day - Plain or Garlic Rice- French Fries- Mashed potatoes or red rice*

DESSERTS

- "DANCING WITH BANANAS"** 280 Php
- Flambeed bananas served with one scoop of ice cream, home made chocolate sauce and whipped cream
- "KILLING ME SOFTLY"** 310 Php
- Roasted mango with one scoop of ice cream and whipped cream
- "MANGO PANACOTTA"** 290 Php
- Cream dessert-mango-home made chocolate sauce serve with fresh fruit slices
- "BYE BYE DIET"** 310 Php
- Home made chocolate fondant served with a scoop of vanilla ice cream and home made chocolate sauce
- "GOURMET COFFEE"** 420 Php
- Coffee or espresso served with four small pieces of dessert
- "JUST FOR THE FUN"** 320 Php
- Fresh fruits stick with home made chocolate sauce
- "MIXED CHEESE PLATE"** 470 Php
- Swiss Gruyer /Brie/Blue cheese

ADDITIONAL / EXTRA ORDERS

<i>Plain Rice</i>	50
<i>G-Rice</i>	55
<i>Red Rice</i>	110
<i>Mashed Potato</i>	200
<i>French Fries</i>	160
<i>Nasigoreng</i>	250

BREAKFAST

"CONTINENTAL"

280 Php

- Mixed toasted bread with butter-jam and honey - Fresh fruit juice or fresh fruit - Tea / coffee or hot chocolate

"AMERICAN"

330 Php

- Eggs (boiled/fried/scrambled) - Bacon - Fresh fruit juice or fresh fruit - Mixed toasted bread with butter-jam and honey
Tea/coffee or hot chocolate

"FILIPINO"

240 Php

- Rice-Eggs-Longanisa or fish soup with rice
Tea/coffee or hot chocolate

"ENERGETIC"

430 Php

- Mixed toasted bread with butter-jam honey - Fresh fruit plate-
Muesli with milk and fruits - Energetic drink (Milk - Cereals - Fruits - Honey)
Tea/coffee or chocolate

-
- | | |
|--|---------|
| - Espresso (Nespresso) | 120 Php |
| - Decaffeinated (Nespresso) | 120 Php |
| - Instant Coffee | 80 Php |
| - Brewed Coffee | 70 Php |
| - Cappuccino (make with whipped cream) | 130 Php |
| - Tea (Green/Black/Earl grey) | 80 Php |
| - Hot Chocolate | 90 Php |
| - Coffee with milk | 90 Php |
-

- | | |
|---|---------|
| - Mixed Toasted bread with butter-jam and honey | 150 Php |
| - Eggs (boiled/fried/scramble/ omelet) | 110 Php |
| - Muesli with milk | 210 Php |
| - Muesli with Milk and Fruits | 270 Php |

OMELETTES

Our Omelettes are served with Vegetables and Salad

PROVENCIAL

260

Tomatoes - onions - mushrooms - herbs

SIQUIJOR

300

Cheese - onions - bacon

PLAIN OMELETTE

220

COCKTAILS

MOJITO DE NEGRO	260 Php
- Rum, Calamansi Juice, mint sugar	
"PINA COLADA"	270 Php
- Pineapple fruit, rum, coco milk, sugar	
"MARGARITA"	300 Php
- Tequila, triple sec, lime juice, calamansi juice	
"GIN TONIC"	230 Php
- Gin, tonic water	
"FROZEN MOJITO"	260 Php
- Rum- calamansi juice, mint, sugar	
"BLACK RUSSIAN"	250 Php
- Vodka, kahlua	
"SEX ON THE BEACH"	270 Php
- Vodka, Gin, lime, triple sec	
"TEQUILA SUNRISE"	260 Php
- Tequila, grenadine, orange juice	
"MANGO COLADA"	280 Php
- Fresh mango fruit, rum, coco milk, sugar	
"MANGO DAIQUIJI"	270 Php
- Fresh mango fruit, lime juice, triple sec, rum	
"RUM COKE"	170 Php
- Rum, coca-cola	
"WHISKY COKE"	300 Php
- Whisky, coca-cola	
"CAIPIRINIA"	230 Php
- Rum, calamansi juice, sugar	
"LONG ISLAND ICED TEA"	320 Php
- Rum, Vodka, Gin, Tequila, lime, Triple sec, Ice tea	

WINE

- Glass of Red Wine	350 Php
- Glass of White Wine	350 Php
- Glass of Wine Rose	350 Php
- Bottles Please check the daily board	

SPIRIT

- Tanduay White	60 Php
- Tanduay Dark	70 Php
- Tanduay Dark 8 years	80 Php
- Tanduay Superior	130 Php
- Don Papa	290 Php
- Vodka	110 Php
- Baileys	270 Php
- Tequila	200 Php
- Malibu Rum	150 Php
- Jack Daniels	240 Php
- Whisky JW ^{> Black} _{> Red}	230 Php
- Whisky JB	170 Php
- Gin	110 Php
- Fundador	130 Php
- Cointreau	160 Php
- Ricard	230 Php
	130 Php

BEERS

- San Miguel (330ml)	85 Php
- San Miguel (light)	90 Php
- San Miguel (Apple)	85 Php
- Red Horse (stallion)	85 Php

BEVERAGES

SOFT DRINKS

- Coca-cola	90 Php
- Coca-cola Zero/light	100 Php
- Tonic water	100 Php
- Sprite	100 Php
- Soda water	100 Php
- Mineral water[1 liter]	80 Php
- Mineral water[500ml]	60 Php
- Juice[can]	100 Php
- San Pellegrino	320 Php

FRUIT JUICE and SHAKES

FRESH FRUIT JUICE:

- Banana - Pine apple - Watermelon	110 Php
- Calamansi	110 Php
- Mango	210 Php
- Mixed Fruit Juice	140 Php

FRESH FRUIT SHAKE:

- Banana - Pine apple - Watermelon	170 Php
- Calamansi	150 Php
- Mango	230 Php
- Energizer Bomb Shake (Fruits - Milk - Cereals - Honey)	210 Php

HOT BEVERAGES

- Espresso (Nespresso)	120 Php
- Decaffeinated (Nespresso)	120 Php
- Instant coffee	70 Php
- Brewed coffee	80 Php
- Hot chocolate	80 Php
- Cappuccino (make with whipped cream)	120 Php
- Tea (Green/Black/Earl grey)	100 Php
- Hot calamansi, ginger with honey	130 Php
- Coffee with milk	80 Php
- Ice Tea	85 Php

NON ALCOHOLIC COCKTAILS

"CHARMING SQUIJOR" - Pineapple-coconut milk-ginger	170 Php
"SWEET DREAMS" - Mango-banana-pineapple	170 Php
"U. STORY JUICE" - Mango-orange-banana-pineapple	190 Php
"ICED COFFEE" - Coffee-Milk-Chocolate syrup Vanilla ice cream	180 Php
"SUNSHINE" - Carrot-calamansi-ginger	170 Php
"ONLY FOR THE BRAVES" - Banana-chocolate shakg	170 Php
"VIRGIN MOJITO" - Mint leaves-sprite-calamansi juice-soda water	190 Php
"LOVE POTION" - Pineapple-calamansi-fresh mint leaves	180 Php