Last Updated: 12 November 2026

APPETIZERS

ANILA POOLSIDE TAGAYTAY

Managed by: AHG Service as You Please

SMALL LUXURY HOTELS OF THE WORLD

CERTIFIED- 2026 GOOD TRAVELSEAL PLATINUM

Lumpiang Shanghai (S, G, P)

Pork, prawns & vegetable spring roll cigarillas, served with sweet chili dip

Solo ₱445
Sharing ₱715

Anila Gambas and Chorizo Al Ajillo (S, P, G)

Sautéed succulent shrimp, sliced chorizo, baby onions, garlic, chili, extra virgin olive oil, parsley. Served with casuelas and crusty bread

Sharing ₱1,315

Deep Fried Chopitos (S, G)

Tender baby squid coated in our own seasoning mix, served with remoulade sauce

Solo ₱475

Middle Eastern Style Hummus with Warm Flat Bread (V, G)

A smooth blend of pureed chickpeas, arabic spices, lemon and olive oil, served with crisp raw vegetables and warm flat bread

Solo ₱555

LEGEND: P - Pork, V - Vegetarian, A - Alcohol, S - Seafood, N - Nut, D - Dairy, H - Healthy, G - Gluten

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SOUP & SALADS

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Honey Roasted Pumpkin Salad (D,H,N)

Feta cheese, barbecued corn, fresh greens, and toasted cashew nuts

Solo ₱505

Caesar Salad (D,P,G)

Tossed local grown lettuce with caesar dressing, bacon bits, bread croutons & parmiggiano reggiano

Solo ₱435
Solo ₱495 **with chargrilled cajun chicken breast**

Soup of the Day (G)

Freshly prepared soup with the fresh ingredients served with crusty bread

Solo ₱315

SANDWICHES & BURGERS

Club Sandwich (P, G)

Three layer sandwich, artisanal loaf, grilled chicken, bacon, fried egg, garden greens, tomatoes, served with french fries and house made ketchup

Solo ₱715

Anila Quarter Pounder Burger (G)

Freshly made 100% beef patty from imported sirloin and chuck steak, caramelized balsamic onions, fried egg, lettuce, tomatoes, cucumber, melted cheese served with french fries and house made ketchup

Solo ₱905

Triple Grilled Cheese Toasted Sandwich and Soup (V, D, G)

Artisanal bread frilled with mozzarella, emmental and cheddar cheese lightly grilled. Served with tomato soup

Solo ₱695

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PASTA

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Cheese Ravioli (V, D, G)

Homemade ravioli stuffed with Bea's Farm Goat's cheese, served with light fresh tomato and basil sauce

Solo ₱635
Sharing ₱935

Italian Beef Lasagna (D, G)

Layers of house-made pasta, beef ragout and cheese sauce, baked in our brick oven

Solo ₱675
Sharing ₱1,015

Pasta & Sauces (P, G, D)

Fresh cooked pasta of your choice tossed in a sauce of your choice.
Pasta: Spaghetti, Fettuccine, Penne
Sauce: Carbonara, Pesto, Bolognese

Solo ₱625
Sharing ₱1,145

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PIZZA

Margherita (V, D, G)

Pomodoro sauce, mozzarella , parmesan , fresh basil

₱590

Pepperoni (P, D, G)

Pomodoro sauce, mozzarella , pepperoni sauce

₱675

Quattro Formaggi (D, G)

White sauce, mozzarella , parmesan, cheddar, gorgonzola cheese

₱620

Vegetarian (V, D, G)

Pomodoro sauce, mozzarella, parmesan, eggplant, zucchini, white onion, broccoli, fresh basil

₱680

Prosciutto Crudo (P, D, G)

Pomodoro sauce, mozzarella, parmesan, prosciutto crudo, fresh basil

₱750

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LOCAL & INTERNATIONAL DISHES

Please note that sharing dsihes are good for 2-3 pax

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Chicken Tinola (H)

Good for 2 persons

Chicken poached in a rich chicken broth with green papaya flavored with ginger, black pepper, lemongrass & chili leaves

Sharing ₱660

Beef Shank Bulalo

Good for 3 persons

Beef shank slow braised in beef broth with local vegetables, corn and potatoes

Sharing ₱1655

Lechon Kawali (P)

Double cooked pork belly served with house made atchara & liver sauce

Solo ₱815

Sharing ₱1175

Sinigang na Baboy (P)

Good for 2 persons

Slow cooked tender pieces of pork belly cooked in tamarind broth with gabi, okra, snake beans, and other local vegetables

Sharing ₱705

Sizzling Super Sisig (D,P)

Porl jowl & liver, chargrilled braised hand cut, served on a sizzling iron hot plate & garnished with egg, mayonaise, calamansi & sili

Solo ₱725

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Chicken Pork Adobo (P, S)

Soy sauce, sugar, white vinegar, black pepper, & garlic stew with chicken & pork, accompanied boiled egg

Solo ₱595

Sinigang na Salmon (S, H) Good for 2 persons

Norwegian salmon gently simmered in sour tamarind & fish broth with local vegetables & green chili

Solo ₱1015

Apahap Frito (S)

Apahap frito & served with sweet & sour pineapple sauce

Solo ₱1175

Beef Caldereta (D, G)

Slow braised beef stew served in tomato and vegetable sauce, with fried bell pepper and finished off with cheese

Solo ₱935

Sharing ₱1425

Chopsuey (S)

Stir fried mixed vegetables with chicken & shrimp cooked in oyster sauce with garlic and ginger

Solo ₱310

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Pancit Guisado (G, S)

Stir fried pancit and bihon noodles with a symphony of vegetables, chicken and shrimp, served with calamansi

Solo ₱365

Crispy Fried Chicken (G)

Succulent fried chicken in our blend of asian herbs & spices, served with fried saba banana, french fries & housemade pepper gravy

Solo ₱585

Sharing ₱975

South Asian Style Buttered Chicken (D, G)

Marinated chicken in cumin, cloves, cardamom, turmeric, cooked with tomatoes, onion, and yogurt, assorted vegetables served with flat bread

Solo ₱715

Sharing ₱1275

Beef Steak Tagalog (D)

Angus beef tenderloin marinated with soy sauce, calamansi, & ground black pepper, served with fried onion rings & garlic chips

Solo ₱675

Sharing ₱1125

SIDINGS

Plain Rice	**₱110**	**French fries**	**Solo ₱280**
Garlic Rice	**₱110**		**Sharing ₱370**

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SWEET ENDINGS

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Mango Tres Leche (D, N, G)

Chiffon sponge dripping with our sweet marinade and topped with fresh mango and caramelized cashew nuts

₱330

Tala Garden Halo-Halo (D)

Brimming with delightful local sweet ingredients, topped with shaved ice made from coconut water & milk, topped with homemade ube ice cream, leche flan and pinipig

₱410

Cholate Hazelnut Rocher (D)

Dark chocolate and hazelnut praline, layered with silky chocolate cream and roasted hazelnut crunch

₱379

NY Cheesecake with Chantilly Cream (D, G)

American style baked cheesecake dusted with powdered sugar and served whipped vanilla ice cream

₱310

Fresh Fruit Platter (H)

A selection of fresh and seasonal fruits, chilled and refreshing

₱350

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