

MENU

ALL DAY DINNING

GREEK ZUCCHINI BALLS WITH TZATZIKI ₱9,200.00

Zucchini and feta bites, arugula, served with a tzatziki dip.

LYCHEE CEVICHE WITH YUCCA FRIES ₱9,700.00

Lychee infused with ginger and jalapeño, served with yucca chips and lemon.

OVEN-ROASTED CAULIFLOWER ₱8,200.00

Roasted cauliflower with parmesan and a ginger-sugar glaze, served with caesar dressing.

CRISPY CHICKEN BURGER WITH FRIES ₱10,000.00

Chicken burger with coleslaw, tartar sauce, and homemade fries.

CHICKEN WINGS WITH SPECIAL SAUCE ₱7,000.00

Chicken wings with a house sauce and creamy tartar on the side.

**CHICKEN BITES WITH FRENCH FRIES
(Kids Option)** ₱5,000.00

Crispy chicken bites served with fries and ketchup.

EXTRA SAUCE ₱250.00

FRENCH FRIES STYLE ₱5,000.00

Homemade fries with ketchup, romesco, and tartar sauce.

GREEK SALAD ₱8,600.00

Tomato, cucumber, red onions, bell peppers, kalamata, and feta cheese.

**WATERMELON WITH
FETA CHEESE** ₱7,000.00

Watermelon, mint and feta cheese.

FRUIT PLATTER ₱8,700.00

Pineapple, mango, passion fruit and apple.

JUICES

APPLE ₱4,200.00

HIBISCUS TEA ₱4,200.00

ORANGE ₱4,200.00

MOCKTAILS

TROPICAL SENSATION ₱4,500.00

Mango, passionfruit, starfruit syrups, lime juice and sugar.

BLOOMA ROSE ₱4,500.00

Pineapple, rosemary, lulo, hibiscus, cardamom syrups, lime juice and sugar.

Virgen Piña Colada ₱4,500.00

Coconut cream, coconut milk, pineapple, sugar, coconut syrups, granadina, dried coconut and sugar.

SOFT DRINKS

TRADITIONAL LEMONADE ₱2500.00

MANGO LEMONADE ₱2500.00

PASSIONFRUIT LEMONADE ₱2500.00

MINT LEMONADE ₱2500.00

SPARKLING HIBISCUS ₱2800.00

SMOOTHIES

BLOOMA ENERGY ₱4,200.00

Watermelon, pineapple and blueberries.

BLOOMA DREAMS ₱4,200.00

Mango, papaya and banana.

TROPICAL BLOOMS ₱4,200.00

Passionfruit, pitaya and strawberry.

MAKE YOUR OWN SMOOTHIE ₱4,200.00

Create your perfect smoothie with your favorite fruits.

COFFE AND TEA

AMERICANO	€2,200.00	DOUBLE ESPRESSO	€2,000.00	BERRIES TEA	€1,500.00
CAPPUCHINO	€2,700.00	ICED LATTE	€2,200.00	CHAMOMILE TEA	€1,500.00
CORTADO	€1,500.00	LATTE	€2,800.00	BLACK TEA	€1,500.00
ESPRESSO	€2,000.00	MACCHIATO	€2,200.00	GREEN TEA	€1,500.00
EXTRAS	€500.00				

Chocolate syrup, caramel syrup, lactose-free milk, coconut milk, soy milk, almond milk and honey.

BAR

NFASIS

Rum, passion fruit, tamarind, grapefruit soda and citrus. €8,800.00

GOLDEN EYAL

Mezcal, goldenberry, cardamom and ginger honey. €9,000.00

MARGARITA | MEZCALITA

Tequila, lime, and habanero honey. €8,500.00

WISKY SOUR

Whisky, lemon juice, syrup and egg white. €5,000.00

WISKETTO SOUR

Whisky, Amaretto, lemon juice, syrup and egg white. €5,000.00

MOJITO

Lime, mint, dark rum with soda. €6,600.00

HIBISCUS SPRITZ

Hibiscus-cardamom , Aperol, Campari, Prosecco mixer, and soda. €8,000.00

PIÑA COLADA

White rum, Malibu, coconut milk, cream, and pineapple. €7,500.00

EXCLUSIVE DRINKS

PINEAPPLE EXPRESS

Gin, Midori, rosemary pineapple, and hibiscus. €10,200.00

HIBISCUS VELVET

Gin, hibiscus cardamom, lemon,sugar, topped with egg white. €10,000.00

SOURA SOUR

Vodka, habanero honey, ginger beer, and lemon. €7,850.00

LULETZCAL

Mezcal, reposado tequila, starfruit syrup, lulo syrup, lemon and sugar. €7,400.00

CLASSIC DRINKS

ESPRESSO MARTINI

Vodka, Kahlúa, and espresso. €9,000.00

AMARETTO SOUR

Amaretto, lemon juice, syrup and egg white. €5,000.00

NEGRONI VARIATIONS

Classics and twists on the beloved Campari cocktail. €8,000.00

GIN TONIC

Gin and tonic water with a personalized flavor. €8,000.00

OLD FASHIONED

Whisky, sugar, Angostura bitters, orange peel, and maraschino cherry. €8,000.00

MARY BLOOM

Vodka, tomato juice, lemon, and tangy seasonings. €6,500.00