



EAT WITH THE KAPRE

Fire. Smoke. Filipino Fusion. Big Food. Bad Behaviour.

Built for sharing beneath the Balete tree. Look for ☞ - these are Kapre Originals you won't find anywhere else.

☞ Kapre Pulutan: Filipino drinking food made for sharing with cold beer.



FROM THE CHARCOAL GRILL: KAPRE PREMIUM DISHES

Require pre-ordering, subject to local market availability

☐ **KAPRE'S MONSTER BEEF SKEWERS - Best meat you'll ever have in your mouth... P950**

Colossal cubes of Angus Beef cooked on skewers over charcoal to medium-rare, Pink2Pink perfection. Served with dips and sea salt. The Kapre challenges you to find better steak on Panglao. Feeds 1-2

☐ **KAPRE'S CHARGRILLED PULPO - Everyone can get a leg... P950**

Locally sourced octopus, lightly brined, then charred over the open-flame BBQ for that smoky finish. Served with fresh salad and spicy green salsa

☐ **KAPRE'S TOMA - There's no steak like it on Panglao!!! P2,800**

Like Thor's Hammer this thing is monumtous. Reverse-seared to Pink-to-Pink Perfect Medium-Rare, and charred over the open-flame BBQ. Meat doesn't get any better. Served with a salad, and salt - that's it. ENJOY!!! Feeds 2-3

☐ **ROASTED BONE MARROW CANOES WITH TANDUAY RUM - Instagram Moment P550**

Oven-roasted bone marrow with citrus-herb dressing - finish it with a flaming shot of Tanduay from the canoe, poured table-side. Feeds 1-2

☐ **KAPRAELLA - Food Theatre - right before your eyes P750**

Fresh mud crab paella cooked table-side, with an intense smoky flavour and food theatre like none other on Panglao Island. Feeds 1-2

☐ **KAPRE'S COCHINILLO - Squeal piggie squeal Pricing per whole, 1/2 or 1/4 piglette**

Warning: this isn't just pork - it's a full-blown love affair with pork. Our Cochinillo Lechon is slow-roasted over an open-pit BBQ until the skin becomes shatteringly crisp while the meat stays unbelievably tender, juicy, and packed with smoky flavour. Some say it's the best pig in Panglao.



Kapre-style fire, smoke and food theatre.

KAPRE'S BOODLE FIGHT

Min. 6 pax, requires pre-ordering with two working days' notice

☐ **KAPRE'S BOODLE FIGHT: BESPOKE DINING P400-P950 per person**

Pricing calculated per sitting, based on your chosen items: this is Spotify for Food. A play on the lively Filipino dining tradition, with grilled meats, seafood, veggies and rice served on banana leaves. No utensils allowed, folks - dive in with your hands. A FUN FOOD FRENZY.

KAPRE PIZZAS

We don't do 'ordinary', so all Kapre's Pizzas are special...

☐ **KAPRE'S SISIG KIMCHI PIZZA P650**

The Kapre's signature sisig with kimchi, melted mozzarella cheese and tomato on a crispy pizza base. WOOF!!!

☐ **KAPRE'S AWARD WINNING THAI LAAB GAI PIZZA P650**

Spicy chicken and pork topping, with mozzarella cheese and tomato base.

☐ **KAPRE'S SEAFOOD PIZZA P650**

A white pizza with mounds of cheese, fresh mussels, prawns and squid rings, drizzled with the Kapre's special 1,000 islands sauce (with a Filipino twist).

☐ **KAPRE'S SMOKED BACON AND MAPLE SYRUP PIZZA P650**

Tomato sauce, blue cheese, crispy smoked bacon, mozzarella cheese and a side of Maple Syrup if you desire the exotic.

KAPRE TAPAS

Look out for The Kapre's Pulutan ☐ - Filipino savoury snacks and appetisers perfect for sharing with cold beer.

☐ **KAPRE'S CRISPY PRAWN PANCAKES - Feel the crunch ☐ P380**

Pan-fried rice-paper pancakes, stuffed with prawns, and umami seasoning

GAMBAS AL AJILLO P400

Prawns cooked in olive oil, garlic, chili, including prawn 'head fat' + toasted bread

☐ **KAPRE'S SIZZLIN' SISIG TACOS - ariba ariba!!! ☐ P380**

Kapre's delicious pork bellychon with fresh herbs, homemade pickles and chilli citrus mayo sauce, all served in a soft taco

KAPRE'S KINILAW SHOOTERS P320

White fish, par-'cooked' in a citrus tomato juice, with fresh herbs and spices, served in shot glasses

☐ **KAPRE'S BACON LYCHEE POPPERS - A marriage made in heaven ☐ P380**

Smoky salty home-made bacon from Panglao, paired with super-sweet lychees. WOOF!!!

CHICKEN PESTO SKEWERS P300

Chicken pieces marinated in fresh green pesto, and chargrilled over coals

☐ **KAPRE'S ANGRY CHICKEN WINGS - Tableside Shake ☐ P380**

Chargrilled, then 'shaken' table-side in our secret spice powder (lemon powder, paprika, salt) ☐



Kapre-style tacos beneath the tree.

KAPRE MAIN COURSES

☐ SIGNATURE SISIG WITH KIMCHI - P-POP / K-POP RUMBLE ☐ **P450**

The Filipino classic with K-Pop stylee, roasted pork belly, spices, mixed with kimchi and steamed rice. It's a MUST-TRY ☐

☐ KAPRE'S BEER BUM CHICKEN - The Kapre is a bum guy ☐ **P700**

Likely the moistest chicken you'll ever eat. Steamed by beer and fresh herbs from the inside whilst roasting on the outside. Served whole 'standing up' with our Signature Filipino Native Dipping Sauce

☐ KAPRE'S PEKING PIG - roll your own **P850**

Our PIG take on Peking Duck. Bellychon sliced thin, served with pancakes, sliced green onions and cucumber, Hoi Sin sauce and Kapre Chili Oil. Serves 2-4. ☐

TRIBE STEW WITH CHICKPEAS P480

Slow-braised beef tripe in Kapre's secret spices (smoked paprika, chilli), and chickpeas ☐

MALA PRAWNS WITH BASIL BUTTER ☐ P620

Spicy prawns, with Mala sauce, butter and basil: served with chargrilled bread: feeds 1-2 ☐☐

PRAWN SKEWERS P550

BBQ chargrilled prawns on skewers with honey, paprika and citrus marinade ☐

☐ KAPRE'S PORCHETTA: STUFFED BELLYCHON - Unique Fusion **P650**

Roast pork belly, stuffed with Singaporean-style chicken rice, served with side-salad

CHARGRILLED CHORIZO STUFFED SQUID P550

Chargrilled over charcoal, whole squid, stuffed with Filipino chorizo

BBQ WHOLE FISH P850

Whole fish, with scored skin stuffed with crushed garlic, chilli and citrus: feeds 1-2 ☐

AGLIO OLIO PASTA ☐ P480 / P580 / P580

Extra virgin olive oil, chilli and fresh herbs / with fresh mussels / with chargrilled prawns

☐ KAPRAELLA: PAELLA WITH FRESH MUD CRAB - Only at The Kapre **P750**

Spanish-style paella, with a Kapre twist, using fresh caught local Mud Crabs

TAGLIATELLA AL RAGU P580

Traditional egg pasta with hand-chopped beef ragu, topped with baked Parmigiano crisps

SIGNATURE MAC N CHEESE (V) P380

Four cheeses, and our secret ingredient of Worcestershire Sauce



Seafood and rice, Kapre-style.

WHO NEEDS SNAILS? NOT THE KAPRE...

☐ **KAPRE'S BAKED GARLIC MUSSELS - Who needs snails when we've got mussels** ₱700

The Kapre's version of Escargot, with fresh mussels from Bohol. Dripping with garlic butter, fresh parsley, garlic and white wine. Served with crusty dipping bread

☐ **OVEN-BAKED STEAK CUBES IN GARLIC BUTTER - Kiss-me-not!!!** ₱700

Butter, white wine, garlic, parsley, heavy cream and seasoning bring these steak cubes alive. Served in little escargot pans straight from the oven - WOOF!!!



Mussels, bread and plenty of dipping potential.

SIDES FROM THE KAPRE

SWEET POTATO FRIES (V) ₱180

CUBAN-BUTTER CHARGRILLED SWEETCORN (V) ₱200

PAN-FRIED MUSHROOMS IN GARLIC BUTTER WITH THYME (V) ₱220

KAPRE'S CHARGRILLED PINEAPPLE SKEWERS (V) ₱180

SIZZLING SAVOURY CABBAGE WITH BACON ₱180

KAPRE'S BAKED JACKET POTATO (V) ₱180

SALADS FROM THE KAPRE

CUCUMBER SALAD (V) ₱180

KAPRE SEES A SALAD ₱180

RICE

STEAMED RICE (V) ₱60

SPECIAL EGG-FRIED RICE (V) ₱100

GARLIC RICE (V) ₱90

KAPRE DESSERTS

VANILLA ICE-CREAM WITH CHILLI/BACON BREADCRUMBS & MAPLE SYRUP ☐ **P220**

☐ **KAPRE HALO HALO WAFFLES - Signature Dessert** **P280**

The Filipino classic dessert 'Mix-Mix' with ice cream, jellies, leche flan, and condensed milk, but served on Kapre Waffles...

☐ **THE KAPRE'S DIABETES - Signature Dessert** **P280**

One for the kids. Toasted marshmallow, slathered in melted jellies and served with dipping biscuits

MANGO STICKY RICE LUMPIA **P240**

Lumpia wrapped sticky rice with fresh mango and coconut cream

THE KAPRE'S SPECIAL TIRAMISU **P240**

Your classic Tiramisu, home-made by The Kapre's Wife, with her special twist of Coffee Tequila

KAPRE JEEPNEY DELIGHTS: TAKEAWAY

The only Jeepney Foodtruck on Panglao - cameras at the ready, folks.

KAPRE'S POCKETS ☐ **P200**

Brioche open-sandwiches, stuffed with the Kapre's iconic Corned Beef Hash

LYCHEE BACON POPPERS ☐ **P220**

Lychees, wrapped in smoky bacon and chargrilled, served on skewers

CHICKEN PESTO SKEWERS ☐ **P180**

Chargrilled fresh green pesto chicken skewers

KAPRE'S CRUNCHY FINGERS ☐ **P220**

Spam, fried in seasoned Panko breadcrumbs, served with Filipino native sauce reduction ☐

BEEF AND PRAWN SKEWERS ☐ **P180**

Kapre's special Filipino marinade on these charred beauties



Food, cold drinks and a little Kapre mischief.

DRINKS MENU

COCKTAILS

P250-P400

☐ **KAPRE'S COCK TALE - Only at The Kapre RestoBar**

Espresso Kaprini: vodka, Kahlúa, espresso, Ube Cream, garnished with coffee beans. Comes with a hand-written memory from the previous customer; you write your memory for the next customer.

☐ **KAPRE'S SIGNATURE FROZEN MARGARITAS**

Cameras out, folks, as these are served from our Jeepney Foodtruck. Lime Margarita • Sangria

☐ **KAPRECHELADA - Unique to The Kapre**

San Miguel Pilsen, mixed with salt and pepper, lime, Tobasco, Lea and Perrins Worcestershire Sauce and Maggi. ☐

☐ **UBE CREAM COCKTAILS - The Power of Purple**

Kapre Sunrise: Pantalones blanco tequila, freshly squeezed orange juice, grenadine, Ube Cream, orange and cherry.
Kapre Russian: vodka, Kahlúa and Ube Cream.

☐ **ALRIGHT ALRIGHT ALRIGHT - PANTALONES TEQUILA**

The only bar on Panglao with Matthew McConaughey's Organic Pantalones Tequila. Kapre Sunset: tequila, mango puree, coconut cream, lime juice and Angostura bitters. Kapre Heat: tequila, lemongrass syrup, lime, bird's eye chilli and ginger beer. Kapre-Gria: tequila, red dragon fruit, triple sec, lime and lychee soda. Kapre Roar: tequila, calamansi, pandan syrup and tonic water.

☐ **KAPRE SHOTS: WHITE RABBIT HOLE**

Vodka infused with the Philippine's favourite candy, White Rabbit



Ube cream, coffee and Kapre cocktail mischief.

MOCKTAILS

P200-P300

ALL SIGNATURE COCKTAILS AVAILABLE ALCOHOL-FREE

KAPRE'S UNIQUE 'ZERO-COCKTAILS' **Coming soon**

BEER

P80-P200

SAN MIGUEL VARIETIES

CRAFT BEER SELECTION

INTERNATIONAL OPTIONS **By the bottle**

☐ SPECIAL OFFERS ON BUCKETS

WINE

P1,500-P3,500 / bottle

HOUSE POUR RED / WHITE **P300-P500 / glass**

BASIC SELECTION FROM OLD / NEW WORLD

NON-ALCOHOLIC

P80-P150

Fresh juices - calamansi, mango, pineapple

Soft drinks

Iced tea / coffee

Coffee - freshly brewed



MYTHICAL FILIPINO DINING & DRINKING

Fire-cooked Filipino fusion, killer cocktails and a little mischief - all beneath the branches of our legendary Balete tree in Panglao, Bohol.

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OPEN EVERY DAY • Fri-Sun 12:00 PM-01:00 AM • Mon-Thu 12:00 PM-10:00 PM

HE'S SEEN YOU. #HAVEYOUSEENTHEKAPRE