

P 950

The Kapre's Cochinillo

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. Every crackling bite delivers that perfect combination of buttery richness, fire, and just a little bit of magic. Some say it's the best pig in Panglao.



The Kapre's Monster Beef Skewers

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



The Kapre Boodle Fights

When the Kapre goes big, he really goes big. Bring the whole bloody gang because **Kapre's Boodle Fight is not a meal for the shy or the sensible.** It's a full-on Filipino feast made for big groups, big appetites and getting gloriously messy together. Perfect after a day touring Bohol, bouncing around the Chocolate Hills, snorkelling, diving, island hopping or generally behaving like a tourist, we'll pile the table high with a monster spread designed for sharing, grabbing and arguing over who nicked the last bit. **No dainty dining. No fighting over the bill. Just roll up your sleeves, get stuck in and have some fun under the Balete tree.** The only rule of a Kapre Boodle Fight? **Come hungry. Leave defeated.**

Kapre's Meat Lover Boodle Fight

Kapre's Ocean Treasure Boodle Fight

Kapre's Surf and Turf Boodle Fight

Kapre's VVIP Top of the Tree Boodle Fight



Our Drinks

At The Kapre Bar, we keep the drinks ice-cold and dangerously good! Crack open a chilled San Miguel, scull on our iconic KapreChelada, sip on our signature Kapre cocktails, or cool down with a frozen margarita that's as frosty as a Kapre's stare. Whether you're unwinding in the Balete tree, dancing under the stars, or just needing a liquid cure for all that BBQ indulgence, we've got the perfect pour to keep the night going. Cold, strong, and absolutely legendary—just how we like it! 🍹❄️

Our Desserts

At The Kapre, dessert is where things get seriously indulgent. Fall headlong into our Mango Sticky Rice, a tropical dream with sweet coconut goodness, take on the Halo-Halo Kapre Waffles, a crispy, twist on the Filipino classic, or go headfirst into our iconic dish, Diabetes. Feeling adventurous? Our Kapre Vanilla Ice Cream with Bacon and Maple Syrup balances creamy sweetness with a smoky, salty crunch that'll have you questioning everything—in the best way. Sweet, sinful, and a little bit magical—just like a night under the Balete tree! 🍦🍷

Kapre's Pizzas @ ₱ 650

Sisig Kimchi

You have to get this in your life at least once. Super-savoury, and just so damned more-ish. The Kapre' signature sisig with kimchi minus the sizzling platter, and now with melted mozzarella cheese and tomato on a crispy pizza base. WOOF!!!



Award-winning Thai Laab Gai

From the Specials Board of Jamie Oliver's Italian the Kapre brings his award winning Thai Laab Gai Pizza to the Philippines. Spicy chicken and pork topping, with mozzarella cheese and tomato base. This would make Jamie proud!!!

Crispy Bacon, Blue Cheese And Maple Syrup

Tomato sauce, blue cheese, crispy smoked bacon, mozzarella cheese and a side of Maple Syrup if you desire the exotic. This is a cracking combo. Yummo!!!



Seafood Special

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). It doesn't get much better.

Kapre's (V) Pizza @ ₱ 500

Vegetarian Special (hey, Kapre loves trees...)

Another white pizza with piles of freshly grated cheese by the Kapre himself, with super fresh spinach and delicious mushrooms. Yes the Kapre allowed a vegetarian pizza on the menu. Believe me, it is worth it.



Kapre Tapas: The Only Small
Thing He's Got



Gambas Al Ajillo

Prawns cooked in olive oil, garlic, chili and our secret sauce and toasted bread

₱ 400



Lychee Bacon Poppers

Lychees, wrapped in smoky bacon and chargrilled

₱ 380



Chicken Pesto Skewers

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

₱ 300



★ **Angry Chicken Wings**

Marinated in our secret spicy Kapre sauce, chargrilled, and served with Kapre's Finest Chicken (gravy) – yes KFC Gravy

₱ 380



★ **Kapre's CheeseBurger Lumpia**

The Kapre takes all the things we love about a burger, then wraps it and deep-fries it; seasoned patty, pickles, cheese, tomato and serves it up as a lumpia with homemade dipping burger sauce

₱ 380



★ **Kapre's Sizzlin' Sisig Tacos**

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

₱ 380



★ **Kapre's Crispy Prawn Pancakes**

To die for savoury and super-crunchy pancakes. Pan-fried beauties stuffed with umami chopped prawns

₱ 380



Supreme Nachos With Kapre's Special Cheese Sauce

Delicious nachos, covered in minced beef cooked in spices with onions, tomatoes, chilis and buckets of the Kapre's most awesome cheese sauce

₱ 380

Kapre's Big Stuff From The Seas Of Bohol



★ **Chef's Special Prawn & Mud Crab Bringhe Paella**

Spanish-style paella, with a a Kapre twist, using fresh caught local Prawns and Mud Crabs – serves 2 people

₱ 750



Chorizo Stuffed Squid

Chargrilled over charcoal, whole squid, stuffed with chorizo and chimichurri

₱ 550



BBQ Milk Fish, Stuffed With Red Salsa

Kapre's iconic red salsa stuffed Milk Fish, then chargrilled over coals to crispy goodness. Served with chilli sauce – serves 2 people

₱ 850



Mala Prawns with Basil Butter

Spicy Prawns, in a rich Mala sauce, with butter and basil served



Prawns Skewers

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

₱ 620

₱ 550



Who Needs Snails? Not The Kapre...



★ Fresh Baked Mussels

Fresh Bohol mussels in garlic butter, parsley, garlic and white wine, served with crusty bread for dipping. Kapre's take on Escargot.

₱ 700



★ Garlic Butter Steak Cubes

USDA Prime rib steak cubes baked in garlic, parsley, cream, white wine and butter. Rich, savory, and seriously indulgent. WOOF!

₱ 700



Kapre's Big Stuff From The Land



★ Peking Pig

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

₱ 850



Kapre Porchetta: Stuffed Bellychon

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

₱ 650



★ The Kapre's Beer Bum Chicken

Beer-steamed, herb-infused whole chicken, roasted to perfection and served with our Signature Filipino Dipping Sauce. Pulutan at its best! Serves 2-3.

₱ 700



★ Kapre's Watermelon Harmony

Chef's stunning creation - watermelon with creamed feta cheese, herbs, tomatoes and a secret dressing

₱ 300



★ Chef's Signature Goat Shank Osso Buco

Chef Cris created this unique stunner for the Kapre - slow roast goat shank with ube puree: WOOF!!!

₱ 999





★ Kapre's Sizzlin' Kimchi Sisig

K-Pop meets the Philippines. We take the classic Filipino Sisig and fusion it with Korean Kimchi. It's unique and it is 맛있는 김치 서식

₱ 350



Sizzling Lengua - time to eat something that has been in someone else's mouth. Yes, folks, this is beef tongue

Another sizzling skillet option for you our dear diners. This time we braise beef tongue until super tender and then sizzle it off in spices and vegetables – served with our home-baked crusty bread

₱ 350

Kapre's Desserts





★ KAPRE HALO HALO WAFFLES

Stacked high with Ube ice cream and other delicious delicacies – mix mix

₱ 280



MANGO STICKY RICE LUMPIA

Lumpia wrapped sticky rice with fresh mango and coconut cream. Classic Filipino fare

₱ 240



VANILLA ICE-CREAM

With chilli, bacon and maple syrup. Go on, we dare you

₱ 220



KAPRE'S WIFE'S TIRAMISU

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

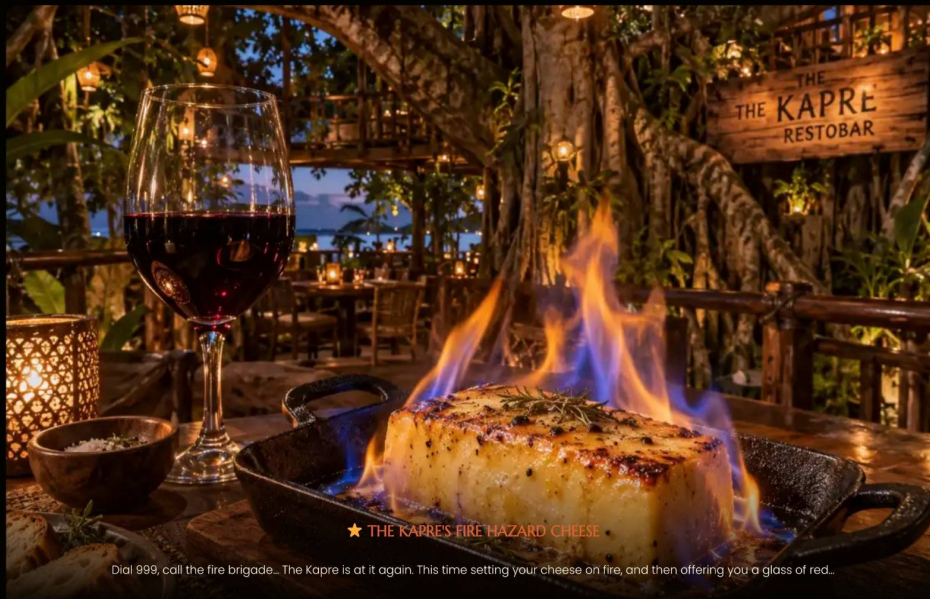
₱ 240



★ THE KAPRE'S SUGAR COMA

Flamed marshmallows with molten jellies and dipping biscuits – the Kapre affectionately calls it, Diabetes

₱ 280



★ THE KAPRE'S FIRE HAZARD CHEESE

Dial 999, call the fire brigade... The Kapre is at it again. This time setting your cheese on fire, and then offering you a glass of red...

₱ 700



The Kapre's **Cock-Tale**. Only At The Kapre Restobar

A unique cocktail experience. When you order this cocktail it comes with a hand-written memory from the previous customer that ordered it. You then write your memory for the next customer who orders it... You won't find this anywhere in the Philippines...





Espresso Kaprini: Vodka, Kahlúa, Espresso Coffee, Ube Cream; garnished with coffee beans

₱ 395

Kapre Cocktails And Zero-tails

At the Kapre we believe in offering choice on The Kapre Restobar Menu, so if you're off the booze try our unique offerings of Zero-Tails. No booze in these, but still tasting like there is with our incredible "zero" spirits.



The Kapre's Infamous Frozen Margaritas and Sangria

Available in the restobar, sports lair and on the Kapre Jeepney Food Truck



A variety of cocktails made from proudly filipino spirits

Try our cocktails featuring Ube Cream, where the Ube itself is proudly sourced from Bohol



Pantalones Organic Tequilas

Alright, Alright, Alright! Enjoy Mr. McConaughy's organic tequilas, crafted into our tequila cocktails; nowhere else on Panglao can you taste Matthew McConaughy

Alright Alright Alright... Matthew McConaughy's Pantalones Cocktails



Kapre's Tequila Mocking Bird

Pantalones Tequila, calamansi juice, pandan syrup, topped with tonic water, and garnished with a calamansi wheel and pandan leaf

₱ 425



Kapre-gria

Pantalones Tequila, red dragon fruit juice, triple sec, lime juice, topped with lychee soda, and garnished with cubes of dragon fruit and lychee

₱ 425



Kapre Heat

Pantalones Tequila, lemongrass syrup, lime juice, 2 slices of bird's eye chilli, topped with ginger beer

₱ 425



Kapre Sunset

Pantalones Tequila, mango puree, coconut cream, lime juice, and a float of Angostura bitters

₱ 425

Kapre's Ube Cream Cocktails Best of Boholano





Kapre's Ube Cream Espresso Martini

The Kapre's take on a classic espresso martini; vodka, freshly brewed espresso, Ube Cream Liqueur, Kahlua, and simple syrup.

₱ 395

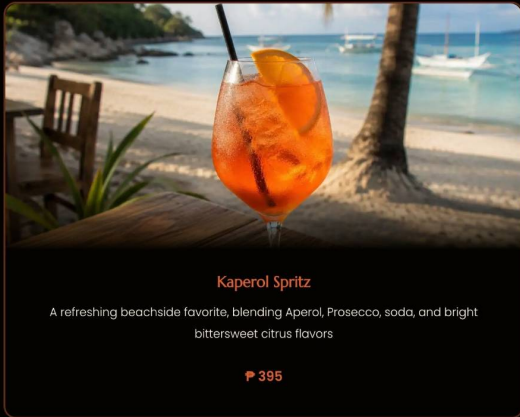


Kapre Ube White Russian

A spin from the Kapre; Vodka, Tia Maria, heavy cream, and Ube Cream Liqueur.

₱ 395

Kapre's Signature Cocktails...



Kaprol Spritz

A refreshing beachside favorite, blending Aperol, Prosecco, soda, and bright bittersweet citrus flavors

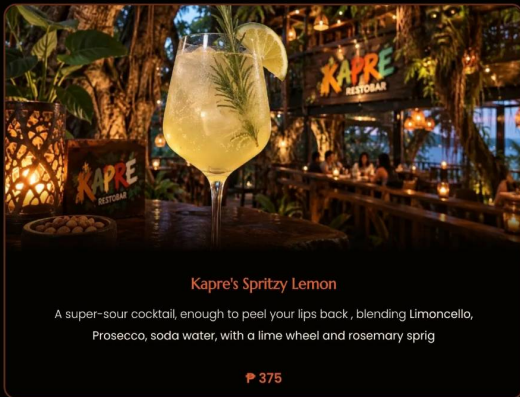
₱ 395



Kapre's Infamous Frozen Margaritas and Sangria

Available in the restobar, sports lair and on the Kapre Jeepney Foodtruck around the island. The glass is rimmed with the Bohol infamous dinosaur egg salt Asin Tibuok

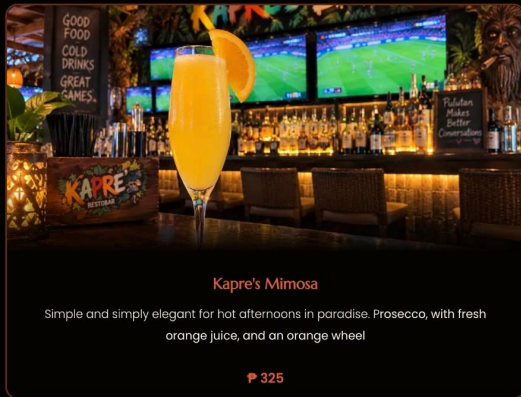
₱ 325



Kapre's Spritzzy Lemon

A super-sour cocktail, enough to peel your lips back, blending Limoncello, Prosecco, soda water, with a lime wheel and rosemary sprig

₱ 375

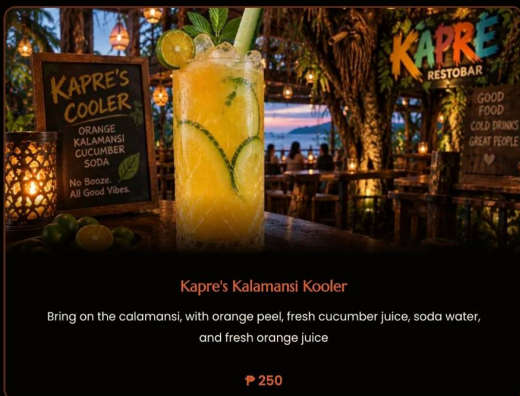


Kapre's Mimosa

Simple and simply elegant for hot afternoons in paradise. Prosecco, with fresh orange juice, and an orange wheel

₱ 325

Kapre's Zero-Tails... Zero Booze; Zero Headache



Kapre's Kalamansi Kooler

Bring on the calamansi, with orange peel, fresh cucumber juice, soda water, and fresh orange juice

₱ 250



Kapre's Grape Escape

Muddled green and red grapes, lime juice, mint leaves, and Sprite

₱ 225



Kapre's Honey Highlander

Black tea, honey, lime juice, and sparkling soda water. Served over crushed ice.



Kapre's Monster Melons

The Kapre loves big melons, so this Zero-Tail has fresh watermelon, fresh



How To Drain Your Dragon

Fresh Dragon Fruit, lemon peel, fresh lemon juice and Coke zero. Served over ice. She's a beauty...

₱ 250



Try Our Infamous Beer Cocktail: The Kaprechelada

San Miguel Pilsen, mixed with tomato juice, salt and pepper, lime, tobasco, Lea and Perrins Worcestershire Sauce and some good old Maggi. We know you're going to love this... Especially if you're feeling groggy from the night before.



Images of the food may not be a literal representation of the servings on the day you dine. No, we don't serve floating or exploding food... Albeit, how cool would that actually be. Let me ask the Kapre for some magic...

₱ 250

+ FOLLOW OUR JOURNEY +

@kaprerestobar

 VIEW MORE ON INSTAGRAM



Experience The Kapre For Yourself

Great food, cold drinks, live sports, and a legendary vibe await you with the big hairy guy

Reserve Your Seat With The Kapre →



MYTHICAL FILIPINO DINING & DRINKING

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

HE'S SEEN YOU. #HAVEYOUSEENTHEKAPRE



The Kapre RestoBar, Panglao Island

A mystical dining experience in Totolan, Dausi,
Gateway to Panglao Island, Bohol. Authentic
Filipino flavors, enchanting ambiance,
unforgettable memories.

[EXPLORE OUR MENU](#)



ADDRESS

The Kapre RestoBar — Totolan, Dausi,
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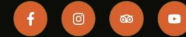


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OPEN EVERY DAY

Sports Lair: 11:00 AM – 12:00 AM

Restaurant: 11:00 AM – 11:00 PM

Closing times may vary at Sports Lair due to
sporting events.

See you under the
Haunted Tree!

