

Chef's Specials

Appetizer

SURTIDO PINOY
a platter of longanisa Vigan, boneless dills, mussels and beef tapa **345**

Pasta

VEGETARIAN LASAGNA
rich and creamy pasta treat with layers of broccoli and mushrooms **325**

Main Courses

ANGUS TENDERLOIN
grilled to your desired doneness with choice of sauce: Béarnaise, Peppercorn or Mushroom gravy **850**

CHICKEN AND SAUSAGE JAMBALAYA
a Cajun rice dish with chicken and Italian sausage **350**

STEAK AND PRAWN THERMIDOR
served with mashed potato and vegetable of the day **675**

FILLET OF PAMPANO
with chive butter **395**

GRILLED SALMON
with orange bourbon sauce **500**

CHILEAN SEABASS
in Miso-Mirin sauce, served with mango-pineapple salsa **995**

POT ROAST BEEF
served with mashed potato and vegetable of the day **425**

TWIN Tournedos
two medallions of tenderloin topped with béarnaise and mushroom sauce **595**

SANTOL GLAZED PORK CHOP
a robust chop served with pansy rice **380**



Appetizer

FRESH OYSTERS
with two sauces, cocktail and garlic vinegar **255**

OYSTERS ROCKEFELLER
baked with spinach and hollandaise sauce **265**

CRISPY SHRIMPS
with special vinegar dip **210**

CALAMARES FRITOS
deep-fried squid with fresh lemon **285**

GAMBAS AL AJILLO
sauteed shrimps with garlic **325**

GAMBAS CON CHORIZO **345**

SETAS
sauteed button mushrooms, garlic and herbs **170**

SURTIDO DE TAPAS (FOR TWO)
a platter of spicy chicken wings, drunken shrimps, fried squid rings and Spanish Chorizo with 3 sauces, garlic-vinegar, sofrito and aïoli **395**

Soup

NEW ENGLAND CLAM CHOWDER
rich and creamy, in a bread bowl **190**

FRENCH ONION SOUP
thick and cheesy **190**

SOPA DE AJO
garlic soup in the traditional way **120**

LENTEJAS CON CHORIZO
a rich lentil soup prepared Mammy Velez's way **210**

SOPA DE MARISCOS
a deluxe soup of fresh crustaceans prepared in authentic Spanish manner **210**

SOUP OF THE DAY **120**

All prices are inclusive of 12% VAT.



Salad

CRAB AND MANGO SALAD
crabstick and mango with tangy dressing on a bed of greens **245**

GREEK VILLAGE
assorted greens, feta cheese, olives, apples and tomatoes in balsamic vinaigrette **245**

POMELO SALAD
assorted vegetables tossed with herbs, pomelo, prawns with Vietnamese salad dressing **310**

MARIO'S CAESAR SALAD
our classic salad prepared the inimitable Mario's way **255**



Pasta

SEAFOOD LINGUINE
squid, shrimps and clams in tomato **330**

SHRIMP MARUCCA
shrimp and mushroom with a creamy garlic sauce **360**

SPAGHETTI BOLOGNESE **320**

SPAGHETTI PUTTANESCA
capers, olives, anchovies and fresh tomatoes **280**

LASAGNA PASTICCIAE
rich and creamy pasta treat with layers of tender beef **390**

All prices are inclusive of 12% VAT.

Casa Specials

POLLO AL AJILLO
a half garlic roast chicken with garlic rice **310**

CHICKEN PARMESAN
breaded chicken breasts topped with a creamy cheese sauce, served with lettuce al burro **340**

BARBECUED SPARERIBS
meaty ribs with our special sauce **380**

LENGUA CON SETAS
Ox tongue in a delicate wine sauce with mushrooms and olives **480**

CALLOS MADRILEÑA
a special Spanish casserole **405**

CORNED BEEF AND CABBAGE
with boiled potatoes and carrots **395**

SALPICON DE MAR Y TIERRA
shrimps and tenderloin cubes sauteed in olive oil, garlic and chilies on bed of garlic rice **425**

SPECIALTY OF Mario's

RACK OF LAMB
charbroiled served with port mint sauce **690**

BACALAO A LA VIZCAINA
salted cod fish **625**



Desserts

CANONIGO **90**

LECHE FLAN **95**

OLD FASHIONED CHOCOLATE CAKE **150**

TOFFEE SANSRIVAL **120**

APPLE PIE **175**

FRUIT JELLO **95**



MARIO'S Paellas

SERVED 2-3 PERSONS

VALENCIANA
seafood, chicken, pork and sausage cooked with saffron rice, vegetables and herbs **595**

MARINARA
all seafood **605**

DE LEGUMBRES
all vegetable **450**



Seafood

BANGUS BELLY A LA POBRE
with garlic rice and pickled vegetables **305**

CHARBROILED BLUE MARLIN
lemon butter or creamy garlic sauce **438**

FILLET OF FISH
momay sauce and spinach or anchovy mushroom sauce **395**

BROILED SALMON
salmon fillet with pesto hollandaise or roasted garlic **495**

CRISPY SALMON WITH SAFFRON PEPPER JUS
with a fresh garden salad **500**

GRILLED PRAWNS
hot down butter **535**

PRAWNS THERMIDOR
stuffed tiger prawns with a light cheese sauce **655**

All prices are inclusive of 12% VAT.



MARIO'S WAY WITH BEEF TENDERLOIN Steak

A LA POBRE
topped with golden brown garlic bits **595**

PEPPERED
seasoned with coarsely ground peppercorn in a creamy brandy sauce **595**

FILET MIGNON
tenderloin filet wrapped in bacon, with mushroom sauce **625**

MARIO'S BROIL
charbroiled filet of beef laced with peanut sauce, topped with crisp onion rings **585**

STEAK AND SHRIMP ORIENTALE
duet of teriyaki steak and shrimp tempura **620**

SALPICADO
tenderloin cubes sauteed in olive oil, served with garlic rice **585**

STEAK BÉARNAISE
renowned heart of tenderloin, served with lettuce al burro **625**

THE CHOICE U.S. Cuts

GRILLED TO YOUR DESIRED DONENESS, WITH CHOICE OF SAUCE: BÉARNAISE, PEPPERCORN OR MUSHROOM GRAVY.

PORTERHOUSE 480gms **1,650**

T-BONE 450gms **1,600**

RIB-EYE 300gms **1,300**

All prices are inclusive of 12% VAT.

Take Mario's Home



mario's

EXPERIENCE OUR WAY

EXPERIENCE MARIO'S ANYWHERE!
FOR THOSE SPECIAL OCCASIONS
WHEN YOU WANT THE BEST...

mario's

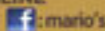
WE CATER.

Create those cherished moments for debuts, anniversaries, testimonials, corporate events, from the most elaborate to the simplest birthday celebrations, call Mario's for catering.

We will work with you on your event menu and table settings and provide you with the special food and service to make the occasion a memorable one.

FOR RESERVATIONS, PLEASE CALL
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www.marios.com.ph



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