



Asador Alfonso

MULTICOURSE MENUS

Welcome to Asador Alfonso.

Nestled within a 9.4-hectare farm and leisure development aptly named “The Lava Rock,” our restaurant draws inspiration from our iconic neighbor, the Taal Volcano. The main structure mirrors the surrounding topography, a vision seamlessly executed by Carlo Calma, as part of a larger visionary project by the Calma family in this quiet part of the Philippines.

Inside this space, co-owner and executive chef Chele Gonzalez works his usual alchemy. As an authentic Spanish roasting house and inspired by our location, we invite you to experience traditional and ancestral-style cooking with a contemporary approach from Spain.

Refined takes on Spanish dishes are prepared by the dedicated kitchen team of executive sous chef Rodrigo A. Osorio, using the Horno Castellano Jumaco Maestro, a special roasting oven built by generations of specialists. The creations are then presented with care by the team of our maître, Irene Fernandez.

One Address, Two Different Restaurants

Under one roof, we offer two distinct dining concepts, each designed to provide a unique experience:

Alfonso Roasting Room (Downstairs) – A relaxed, à la carte space for sharing popular Spanish dishes, ideal for groups, casual dining, and a more flexible pace.

Asador Alfonso (Upstairs) – A formal, multi-course fine dining experience focused on structure, pacing, and the timeless traditions of Spanish roasting.

Both dining areas and menu formats are arranged to suit the size of the group and the overall flow of service, allowing us to provide the most comfortable and enjoyable experience possible for all our guests.



HERITAGE

VERMOUTH ALFONSO

PIMIENTO A LA LEÑA Y BOQUERÓN

Wood fire pepper, crystal bread and marinated Tawilis

CANGREJO

Traditional Spanish Crab and potato mousse salad, Gordal olives, capers and ikura

ATUN CON GAZPACHUELO

Sashimi style tuna loin, green gazpachuelo and pickles

PAN Y MANTEQUILLA

Homemade sourdough bread with anchovy butter

JAMON DE WAGYU

Our signature homemade A5 Japanese Wagyu Jamon

JAMON IBERICO CROQUETA

Creamy bechamel croquette with jamon ibérico

VERDURA DE TEMPORADA

Seasonal roasted artichokes and leeks, chanterelle mushroom, celeriac toffee purée and green jus

MOLLEJA Y GUISANTE LAGRIMA

Grilled sweetbread, black truffle, snow peas and egg yolk

ARROZ DE GAMBA ROJA

Seafood stew rice in a clay pot with Mediterranean gamba roja

CHOOSE YOUR MAIN COURSE

MERO

Roasted grouper with roasted garlic velouté

3,900 PHP/PER PERSON

OR

COCHINILLO

Slow roasted Segovia suckling pig served with patata panadera

4,500 PHP/PER PERSON

OR

WAGYU TENDERLOIN

Japanese Wagyu Tenderloin A5 grilled, celeriac toffee purée, demi-glace, green asparagus and marble potato

4,900 PHP/PER PERSON

FLAN Y MANCHEGO

Family recipe flan with Manchego cheese

PETIT FOURS

DIGESTIVE LIQUOR

ADD ON:

CARABINERO – Flat grilled Spanish red prawn – 2,990 PHP per piece

WINE PAIRING – 2,500 PHP

*To ensure a truly harmonious dining experience, we kindly request that our set menus be selected for the entire table
Menu is inclusive of 12% VAT and subject to 10% service charge.*



JOURNEY

VERMOUTH ALFONSO

PIMIENTO A LA LEÑA Y BOQUERÓN

Wood fire pepper, crystal bread and marinated Tawilis

CANGREJO

Traditional Spanish Crab and potato mousse salad, Gordal olives, capers and ikura

ATUN CON GAZPACHUELO

Sashimi style tuna loin, green gazpachuelo and pickles

PAN Y MANTEQUILLA

Homemade sourdough bread with anchovies' butter

JAMON DE WAGYU

Our signature homemade A5 Japanese Wagyu Jamon

JAMON IBERICO CROQUETA

Creamy bechamel croquette with jamon ibérico

VERDURA DE TEMPORADA

Seasonal roasted artichokes and leeks, chanterelle mushroom, celeriac toffee purée and green jus

OSTRA Y MANITAS

Gallagher oyster, chicken and mushroom escabeche and pickles

Pork trotter cracker with brava sauce

MOLLEJA Y GUISANTE LAGRIMA

Glazed sweetbread, black truffle, snow peas and egg yolk

LENGUADO

Roasted Atlantic Sole with garlic, vinegar, parsley and collagen emulsion

ARROZ DE GAMBA ROJA

Seafood stew rice in a clay pot with Mediterranean gamba roja

COCHINILLO

Slow roasted Segovia suckling pig served with confit potato

LEHAZO

Slow roasted Spanish suckling lamb served with green salad from our farm

TARTELETA DE PIÑA

Roasted pineapple, mandarin ice cream and pineapple foam

FLAN Y MANCHEGO

Family recipe flan with Manchego cheese

PETIT FOURS

DIGESTIVE LIQUOR

6,500 PHP/PER PERSON

ADD ON:

CARABINERO – Flat grilled Spanish red prawn – 2,990 PHP per piece

WINE PAIRING – 3,200 PHP

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Menu is inclusive of 12% VAT and subject to 10% service charge.*