

TARAW ROOFTOP BAR

BY

NEIGHBORS AND NOMADS
COWORKING · COFFEE · COCKTAILS · CRAFT BEER



REFRESHERS

NON-ALCOHOLIC COOLERS, SODAS AND CRISP ALTERNATIVE:
HOUSE MADE - NO ALCOHOL

DRAGON FRUIT MOJITO

190

VIRGIN MOJITO WITH A MILD SWEET FLORAL
TWIST

SANGRIA-ISH

290

REDUCED WINE SYRUP WITH CRANBERRY AND
ORANGE JUICE

FOCUS ICED TEA

190

HOMEMADE BREWED BLACK TEA, HONEY,
CALAMANSI JUICE

PINEAPPLE TEPAACHE

230

LIGHTLY FERMENTED PINEAPPLE SKINS, CINNAMON,
CLOVES. GREAT FOR GUT HEALTH

CRANBERRY AND GINGER

190

LIGHTLY FERMENTED CRANBERRY AND GINGER
SODA

CITRUS DEW

230

EXTRACTED CITRUS OILS WITH CALAMANSI AND
SODA

10% DESCETIONARY SERVICE CHARGE
WILL BE APPLIED TO ALL BILLS

Nov 25



SOFT DRINKS

Coke

150

Sprite

150

Royal

150

Red Bull

250

Canada Dry Ginger Ale

250

Schweppes Soda

150

Schweppes Tonic

150

Summit Bottled Water

170

SHAKES

Banana

190

Watermelon

190

Pineapple

190

Mango

250

Add a shot
of Rum
100



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FOCACCIA SANDWICHES

ALL SERVED IN FRESHLY BAKED AND TOASTED FOCACCIA BREAD, HAND-CUT CROCHET CRISPS, AND HOMEMADE TOMATO RELISH.

CHICKEN & PESTO 430

Crispy crumbed chicken thigh with tomato, lettuce, mozzarella, and pesto sauce

RIBEYE STEAK 590

Char-grilled prime ribeye with lettuce, caramelised onions, and Café de Paris butter. For when your lunch break deserves a promotion

CRISPY ASIAN EGGPLANT 390

Pan-fried Asian vegetables with panko-crumbed eggplant and balsamic dressing

GRILLED CHEESE

ALL SANDWICHES ARE HOME BAKED PANADESAL LOAF, DOUBLE CHEESE FOR EXTRA GOOINESS, BUTTERED, GRILLED UNTIL GOLDEN AND SERVED WITH A GOURMET DIP

FILIPEÑO 330

MILD JALAPEÑO PEPPERS, JALAPEÑO JUICE DIP

BEEF TAP THAT 380

SLOW COOKED SWEET BEEF TAPA, GRAVY DIP

ORIGINAL CHEESE & SMOKED HAM 440

3 CHEESES, LOCALLY SMOKED HAM, POMODORO TOMATO DIP

COFFEE

HOT

House Espresso

Americano

Macchiato

Flat White

Latte

Hazelnut latte

Caramel latte

Cappuccino

ADD A WARM PANADESAL BREAD ROLL WITH MUSCAVADO BUTTER FOR P120 (WHEN ITS GONE, ITS GONE!)

ICED

Iced Americano

Iced Latte

Iced Hazelnut Latte

Iced Caramel Latte

120

130

140

180

220

220

180

140

190

230

230

MATCHA & TEA

Teas	(Peppermint/Jasmine/English/Twinning/Earl Grey/Camomile)	145
Matcha Latte		210
Iced Matcha Latte		220

BOOSTER SHOTS (HOME MADE)

Gut Shot	Pineapple, Cucumber, Celery, Calamansi, Honey	150
Up Beets	Beetroot, Ginger, Apple, Calamansi, Honey	200
Root Defense	Ginger, Turmeric, Lemon, Pineapple, Honey	150

POWER AND PROTEIN BITES

Choco Fudge Power	85
Peanut Power	85

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PANDE-SANDO'S

[PAN-DE-SAL]

- FILIPINO BREAD THAT IS SLIGHTLY SWEET, COMMONLY EATEN FOR BREAKFAST OR A SNACK

[SANDO]

- A JAPANESE SANDWICH CONSISTING OF TWO CRUSTLESS SLICES OF SOFT WHITE BREAD WITH VARIOUS FILLINGS

EGG ROYALE

270

Boiled egg, premium mayonnaise, celery, dill and garlic

TUNA TANIGUE MAYO

320

Poached tanigue tuna with lemon, mayonnaise, iceberg lettuce

MEATBALL MARINARA

340

Homemade Pork shoulder meatballs, pomodoro tomato sauce

CHICKEN KATSU

380

Panko chicken, Japanese slaw, curry mayo

ROASTED VEGETABLE SRIRACHA

270

Roasted mixed veg, tomato sauce, sriracha mayo

BRAISED PORK & FETA

410

Slow cooked pork belly, feta cheese, sun dried tomato and lettuce





BREAKFAST & BRUNCH

SERVED FROM 6AM UNTIL 12 NOON 7 DAYS A WEEK

PROPER ENGLISH BREAKFAST 590

Streaky bacon, British chipolata bangers, fried or scrambled eggs, homemade black pudding, grilled tomatoes, and mushrooms. HOMEMADE baked beans. Served with a slice of home-baked bread to mop it all up

SHAKSHUKA 460

North African-style spiced tomato and pepper stew, topped with poached eggs and feta cheese

OVERNIGHT OATS 350

Oats soaked in oat milk, topped with crunchy granola, seasonal market fruits, a light honey dressing, cashew nuts, and sunflower seeds

BROKEN PANCAKES 320

pancake pieces, blueberry compote, fresh fruit, homemade burnt muscovado syrup

SMOOTHIE BOWL 380

Almond milk, granola, frozen and fresh fruits, honey, sunflower, and chia seeds. Choose from:

Banana & Strawberry or Raspberry and Mango

FILIPINO FAVOURITES

Both served with atchara, omelette, salad and garlic rice

CORNSILOG 290

Pinoy style corned beef and pickled onions

TAPSILOG 290

Home braised beef tapa

NC MUFFIN 420

Soft locally baked English muffin with a homemade pork patty, two-egg omelette, smoked cheese sauce, and homemade tomato relish,



BREAKFAST PANDE-SANDO'S

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[SANDO]

- A JAPANESE SANDWICH CONSISTING OF TWO CRUSTLESS SLICES OF SOFT WHITE BREAD WITH VARIOUS FILLINGS

BAD BOY 360

Homemade black pudding, bacon and egg

SAUSAGE & OMELETTE 320

British style bangers, omelette and relish

BACON & EGG 360

Grilled bacon, fried egg and tomato ketchup

BEEF & ONION 320

Pinoy style corned beef with pickled onions



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Nov. 25



ALL DAY CLASSICS

FOR WHEN YOU NEED SOMETHING HEARTY AND DELICIOUS TO POWER THROUGH THE DAY.

SMASHBURGER

540

N&N steak and oyster blade blend of beef, American cheese, tomato, iceberg lettuce, and homemade tomato relish

PROPER FISH & CHIPS

620

White fish (Tinigue) in a light, crispy real ale beer batter, served with thrice-cooked hand-cut fries, homemade mushy peas, and tartare sauce.

• Only available when the market has been kind

VEGGIE LASAGNE

420

Roasted celery, peppers, eggplant, and onions layered with pasta sheets, pomodoro tomato sauce, and creamy bechamel. Side salad and a slice of pandesal toast

CHICKEN PENNE PESTO

440

Penne pasta, homemade cashew nut & basil pesto, grilled chicken thigh and parmesan cheese

CHEF BENJEE'S FILIPINO FRIED CHICKEN

350



Thigh and leg pieces, rice and homemade chicken gravy

BAR CHOW

SMALL PLATES FOR LIGHT BITES OR, IDEAL TO CHOW DOWN WITH YOUR CRAFT BEER AND CLASSIC COCKTAILS

NC CHICKEN NUGGETS

290

Blended chicken thigh, well seasoned and served with N&N burger sauce, tomato relish, and Asian BBQ sauces

CHEESEBURGER LUMPIA

450

N&N burger mix and melty cheese wrapped in spring roll pastry. Fried and served with iceberg lettuce and homemade tomato relish. Five rolls, ideal to share!

SCOTCH EGG

350

A British pub classic. Soft-boiled fresh duck egg, home-seasoned pork, wrapped in panko crumbs and fried to golden perfection. Served with dijon mustard and homemade tomato relish

BOWLS AND SALADS

FRESH, LIGHT, AND SATISFYING—PERFECT FOR A MIDDAY REFRESH.

CHICKEN CURRY KATSU

490

Panko-crumbed chicken thigh with Japanese rice, traditional curry sauce, with chunky potatoes and carrots.

MEDITERRANEAN SHISH KEBAB

460

Middle Eastern spiced beef minced skewers, roasted vegetable cous-cous, Iceberg lettuce, and a light yoghurt dressing

HAWAIIAN TUNA POKE BOWL

430

Marinated fresh tuna over ponzu-dressed Japanese rice, with cucumber, spring onion, mango, corn, and red cabbage. Served with nori and sriracha mayo

SHRIMP AND POMELO SALAD

390

Pomelo fruit with local shrimp, iceberg lettuce, toasted peanuts, coconut flesh, and a touch of mint and cilantro. Served with a sweet and spicy Thai-style dressing

FRUIT AND NUT SALAD

390

Green and red apples, grapes, celery, toasted walnuts, and romaine lettuce, served with a light creamy dressing

FILIPINO BBQ SKEWERS

CHICKEN INASAL

290

BBQ ASIAN PORK

320

Atchara, inasal dressing, and crispy chicken skin

Atchara, BBQ asian sauce, and pork chicharron (scratches)

VEGGIES

290

ASIAN SHRIMP

350

Mediterranean vegetables, yoghurt dressing

Atchara, tartare sauce, and prawn crackers

SIDES

Steamed rice

Homemade triple-cooked fries

Toast & butter

Crinkle cut potato crisps

50

SML 190 / LRG 360

1PC 140 / 2 PC 260

SML 130 / LRG 240

DESSERT

Burnt Cassava Cheesecake

180

Fresh fruit, bowl of the day

290

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TIMELESS CLASSICS

BELOVED COCKTAILS THAT NEVER GO OUT
OF STYLE

NEW YORK SOUR 430

OUR HEAD BARTENDERS, GIO'S CHOICE
JACK DANIEL'S, LEMON, MUSCOVADO SYRUP,
BITTERS, AND A RED WINE FLOAT



CASUAL

NEGRONI

GORDON'S OR TANQUERAY

290

POSH

320

CUBA LIBRE

BACARDI GOLD OR PLANTATION DARK

250

290

OLD FASHIONED

JACK DANIEL'S OR BULLEIT BOURBON

310

390

MANHATTAN

BULLEIT BOURBON OR RITTENHOUSE 101

390

430

DRY MARTINI

GORDON'S OR TANQUERAY 10

270

390

DARK N STORMY

BACARDI GOLD OR PLANTATION DARK

290

340

SIDECAR

390

COSMOPOLITAN

370

ESPRESSO MARTINI

290

HOME MADE
COFFEE
SYRUP

UNWINDERS

EASY SIPPERS BUILT TO TAKE YOU THROUGH
GOLDEN HOUR AND BEYOND

MOJITO 250

AMARETTO SOUR 350

MOSCOW MULE 320

FROZEN MARGARITA 290



GIN BASIL SMASH 330

ELY'S GO TO - TANQUERAY GIN, FRESH BASIL
FROM OUR GARDEN, AND A SQUEEZE OF LEMON
- UPGRADE TO MARTIN MILLER'S - 410

GOLD RUSH 380

LONG ISLAND ICED TEA 390

FROZEN PIÑA COLADA 250

DAIQUIRI 250

SPRITZ SOCIETY



LIGHT, BRIGHT, AND PERFECT
FOR DAYTIME TO SUNSET.

Pandan Coco Spritz 290

Aperol Spritz 350

Dragon Tepache Spritz 330

Campari Spritz 380

Citrus Spritz 380

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WINE

BY THE GLASS OR BOTTLE, CAREFULLY SELECTED INTERNATIONAL GREATS.

RED

Valdivieso, Cabernet Sauvignon	290/1200
Diego del Almagro, Tempranillo	1600
Postales del fin del Mundi, Malbec	1700

WHITE

Valdivieso, Sauvignon Blanc	290/1200
Wild House, Chenin Blanc	1500
Kingpin, Verdejo, Sauvignon Blanc, Chardonnay	1900

SPARKLING

Prosecco Bellino	340/1600
Valdivieso Brut Rosé	1700
Cava Azimut Brut Rosé	1900
Champagne Duval Leroy Brut Reserve	5400

CRAFT BEERS

ALL 330ML

A CURATED MIX OF FILIPINO BREWED CRAFT, LAGERS, ALES AND STOUTS.

TURNING WHEELS BREWERY - CEBU

Rippin Red Ale	390
Sunny RainDrops IPA	390
Modern Geometry	390
Singlespeed Imperial Stout	390

CRAZY CARABAO - SANTA ROSA

Newton's Noggin Apple Cider	330
Piña Colada Seltzer	330
India Pale Ale	330

MONKEY EAGLE BREWERY - TAGAYTAY

Psychedelic Blonde Ale	350
Philippine Ale	350
ENGKANTO - CAVITE	
Green Lava Dbl IPA	350
Honey Hive Ale	340
Live It up Lager	300
Ube Lager	340

SAN MIGUEL - MANILA

San Mig Light	150
Pale Pilsen	150
Red Horse	160
Super Dry	240

ON TAP

Boodmo Pale Ale

PALE ALE 4.7 PERCENT ABV, 23 IBU
A LIGHT AMBER ALE WITH BALANCED BARLEY AND HOP CHARACTER, A TOUCH OF CITRUS AND HERBS ON THE FINISH, GENTLE CARBONATION, AND A SMOOTH, FULL FEEL.

Boodmo IPA

CADLAD IPA 5.2 PERCENT ABV, 43 IBU
A CARAMEL BROWN IPA WITH BOLD BITTERNESS, PINE AND MALT NOTES, GRAPEFRUIT AROMA, AND HINTS OF MANGO AND PASSION FRUIT. CLEAN, DRY, LIGHTLY PRICKLY, AND FINISHED WITH A LASTING FOAM.

Boodmo Stout

DRY STOUT 5.0 PERCENT ABV, 30 IBU
A RICH STOUT WITH EARTHY HOPS AND FLAVOURS OF FIG AND RAISIN THAT CREATE A NATURAL COFFEE-LIKE NOTE WITHOUT ANY COFFEE BEANS. THICK, SMOOTH, LIGHTLY BITTER, AND EASY TO ENJOY IN ANY MOOD.

SMALL	PINT
330 ML	500 ML
290	390



BOODMO BEER IS BREWED IN EL NIDO'S ONLY BREWERY, USING MINERAL RICH MOUNTAIN WATER, GERMAN MALTS, QUALITY HOPS AND FRENCH ALE YEASTS. UNFILTERED AND UNPASTEURISED, THESE EUROPEAN INSPIRED ALES ARE NATURAL, FULL OF CHARACTER AND PERFECTLY LIGHT AND REFRESHING FOR THE ISLAND CLIMATE.

10% DESCETIONARY SERVICE
CHARGE WILL BE APPLIED TO ALL
BILLS

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COWORKING COFFEE COCKTAILS CRAFT BEER

