

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 TEPACHE 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% DESCENTIONARY 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	140
Watermelon	140
Pineapple	140
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 PANDESAL LOAF, DOUBLE CHEESE FOR EXTRA GOOINESS, BUTTERED, GRILLED UNTIL GOLDEN AND SERVED WITH A GOURMET DIP

FILIFEÑO 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

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

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COFFEE

HOT

House Espresso 120

Americano 130

Macchiato 140

Flat White 180

Latte 180

Hazelnut latte 220

Caramel latte 220

Cappuccino 180

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



ICED

Iced Americano 140

Iced Latte 140

Iced Hazelnut Latte 230

Iced Caramel Latte 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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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

NC MUFFIN 420

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

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

BREAKFAST PANDE-SANDO'S

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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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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 (Tanigue) 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 béchamel. 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

Atchara, inasal dressing, and crispy chicken skin

BBQ ASIAN PORK

320

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

VEGGIES

290

Mediterranean vegetables, yoghurt dressing

ASIAN SHRIMP

350

Atchara, tartare sauce, and prawn crackers

SIDES

Steamed rice

Homemade triple-cooked fries

Toast & butter

Crinkle cut potato crisps

50

SML 190 / LRG 360

1 PC 140 / 2 PC 260

SML 130 / LRG 240

DESSERT

Burnt Cassava Cheesecake

Fresh fruit, bowl of the day

180

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 POSH

NEGRONI 290 320
GORDON'S OR TANQUERAY

CUBA LIBRE 250 290
BACARDI GOLD OR PLANTATION DARK

OLD FASHIONED 310 390
JACK DANIEL'S OR BULLEIT BOURBON

MANHATTAN 390 430
BULLEIT BOURBON OR RITTENHOUSE 101

DRY MARTINI 270 390
GORDON'S OR TANQUERAY 10

DARK N STORMY 290 340
BACARDI GOLD OR PLANTATION DARK

SIDECAR 390

COSMOPOLITAN 370

ESPRESSO MARTINI 290

HOMEMADE
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	240/1200
Diego del Almagro, Tempranillo	1600
Postales del fin del Mundi, Malbec	1700

WHITE

Valdivieso, Sauvignon Blanc	240/1200
Wild House, Chenin Blanc	1500
Kingpin, Verdejo, Sauvignon Blanc, Chardonnay	1400

SPARKLING

Prosecco Bellino	340/1600
Valdivieso Brut Rosé	1700
Cava Azimut Brut Rosé	1400
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	340
Sunny RainDrops IPA	340
Modern Geometry	340
Singlespeed Imperial Stout	340

CRAZY CARABAO - SANTA ROSA

Newtons 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 330 ML	PINT 500 ML
240	340

240	340
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240	340
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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% DESCENTIONARY SERVICE
CHARGE WILL BE APPLIED TO ALL
BILLS

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