

Starters

AURO
BISTRO

SOUPS & SALADS

360 CREAMY TOMATO SOUP

Rich, velvety tomato soup w/ a smooth, comforting creaminess

320 CAULIFLOWER CHEESE SOUP

Sweet & savory cauliflower and velvety cheese soup w/ a rich, comforting flavor

395 CAESAR TINAPA SALAD

Crisp romaine tossed w/ creamy parmesan dressing, crunchy croutons, topped w/ smoked tinapa fish

550 QUINOA SALAD W/ PAN SEARED SALMON

Pan-seared salmon served over tri-colored quinoa salad accompanied by miso-soy vinaigrette dressing and lemon

CROWD FAVORITES



350

PAN DE QUESO

Warm and crisp on the outside, gooey and cheesy on the inside topped w/ Parmesan



395

CHICHARRON MANOK

Crispy chicken skin chicharrones w/ avocado herb sauce



360

PARMESAN FRIES W/ TRUFFLE MAYO

Crispy parmesan fries served w/ rich, aromatic truffle mayo



395

KOREAN FRIED CAULIFLOWER "KFC"

Breaded fried cauliflower florets tossed in Korean gochujang seasoning



590

CRISPY CALAMARES W/ GARLIC YUZU AIOLI

Crispy fried baby squid served w/ lemon zest & garlic yuzu aioli



550

WANTON NACHOS

Shoyu wonton chips w/ Asian beef, red slaw, yuzu-sriracha aioli & melted cheese



395

CRISPY PATA CROQUETAS

Golden, crispy croquetas filled w/ savory crispy pata goodness



150

ADOBO FLAKES POPCORN

Adobo-seasoned homemade popcorn topped w/ chicken pastil flakes

ALL DAY Breakfast

EGGSENTIALS



495

GOAT CHEESE OMELETTE

Goat cheese omelette w/ lavender honey, toasted chocolate sourdough & fresh side salad



595

SALMON FLORENTINE BENEDICT

Home-cured salmon, poached egg, spinach, hollandaise sauce on croissant roll & fresh side salad

PANCAKES WAFFLES

NEW YORK PANCAKE

Fluffy, freshly made pancake paired w/ soy maple honey syrup

VE

CHOCOLATE CHIP PEANUT BUTTER PANCAKE

Fluffy pancakes w/ 55% dark chocolate chips, fresh banana & peanut butter

VE CN



ADD ONS:
Strawberry Compote, Whipped Cream & Lemon Zest +100
2 pcs Bacon +150 • Fried Egg +50 • Scrambled Egg +100

UBE BELGIAN WAFFLE W/ MANGO

Ube Belgian waffle w/ cream, cacao nibs, ripe mango & toasted coconut latik sauce

VE

FRIED CHICKEN & UBE WAFFLE

Crispy fried boneless chicken on ube waffle w/ sweet latik sauce and gravy

SILOG CLUB

FILIPINO BREAKFAST CLASSIC



450

CHICKEN TOCINO SILOG

Sweet chicken tocino served w/ garlic rice, egg & pickled papaya in cacao vinegar



525

BEEF TAPA SILOG

Marinated, tender beef tapa served w/ garlic rice, egg & pickled papaya in cacao vinegar



490

FRIED CHICKEN SILOG

Two pieces crispy fried chicken fillets served w/ garlic rice, egg & pickled papaya in cacao vinegar

BEST SELLERS



820

STEAK & EGGS

Juicy tenderloin slices w/ 2 fried eggs and roasted potatoes served with chipotle or chimichurri sauce



370

SINGLE ORIGIN CHAMPORADO

Classic Filipino Chocolate rice porridge topped w/ dark chocolate net & a side of smoked tinapa fish



490

BEEF PARES

Mami Noodles
Slow braised sweet beef stew served w/ mami noodles, ramen egg & sauteed bok choy

Garlic Rice
Slow braised sweet beef stew served w/ garlic white rice, chili sauce & calamansi

Prices are VAT-Inclusive. Dine-in food & drinks are subject to 10% service charge.

VE Vegetarian

VG Vegan

GF Gluten-free

DF Dairy-free

CN Contains Nuts

M Moringa

Mains

AURO
BISTRO

Pasta

WHOLESOME



TRUFFLE GRILLED CHEESE
Buttery truffle-infused grilled cheese paired w/ a creamy tomato soup & side salad



GINATAANG KALABASA
Curry-infused squash stew w/ french beans with your choice of white or red garlic rice

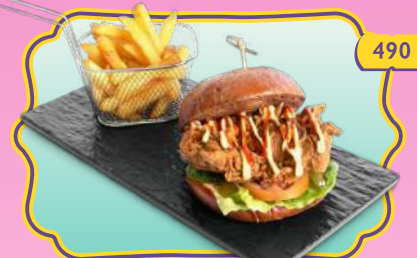


PAN-SEARED SEA BASS
Pan fried sea bass served over creamy mashed potatoes, sautéed vegetables & crispy shallots

CRAVINGS



CHICKEN PASTIL W/ PINEAPPLE SAMBAL
Seasoned shredded chicken flakes served w/ garlic rice, fried egg & a side of Pineapple Sambal



FRIED CHICKEN BURGER
Crispy boneless fried chicken w/ gochujang aioli on chocolate brioche bun, served w/ fries



OG BURGER
Juicy beef patty, melted cheddar, sweet onions on chocolate brioche served w/ garlic aioli & fries

HEARTY



BEEF SHAWARMA
Ground beef shawarma served over java rice, topped w/ tomato, cucumber, onion, cabbage accompanied by gochujang & garlic aioli



LECHON PORK BELLY KARE-CURRY
Curry-infused kare kare peanut sauce served w/ string beans, bok choy, tomatoes, eggplant, a side of garlic rice & bagoong shrimp paste



GRILLED STEAK W/ DIRTY RICE
Grilled steak served over traditional Louisiana Creole rice

SPICY TUYO AGLIO OLIO



Spaghetti with garlic, olive oil, topped w/ salted dried tuyo fish & a kick of chili

Smoked Mac & Cheese

Golden baked macaroni w/ a blend of smoked Gouda, Cheddar, Mozzarella & Parmesan

Bolognese

Linguini tossed in slow-cooked ground beef & tomato sauce topped w/ freshly grated parmesan

Shrimp Bisque Palabok

Angel hair in Palabok-inspired shrimp bisque sauce topped w/ Chicharron Parmesan & a confit egg yolk

Pesto Kesong Puti

Spaghetti tossed in creamy kesong puti (white cheese) w/ fragrant pesto & smoked tinapa fish flakes

KID'S



FRIED CHICKEN & SPAGHETTI
Spaghetti tossed in slow-cooked ground beef & tomato sauce topped w/ parmesan, paired w/ crispy fried chicken & gravy



SALMON RICE BOWL
Pan seared salmon over white rice, served w/ edamame, buttered corn, carrots, & sweet asian soy glaze sauce

SIDES

White Rice	VG	80
White Garlic Rice	VG	90
Java Rice	VG	80
Red Garlic Rice	VG	130
Cauli Rice	VG	200
Sunny Side Up Egg	VE	50
Scrambled Eggs (2)	VE	70
Butter	VE	25
Bacon (2 pcs)		150
Sourdough Slices	VE	70
Side Salad	VG	175
Grilled Shrimps		200
Grilled Chicken		200
Smashed Potatoes	VG	150
Mac & Cheese	VE	280

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VE Vegetarian VG Vegan GF Gluten-free DF Dairy-free CN Contain Nuts M Moringa



Sweet Treats

COOKIES

- 

150

VE

DARK CHOCO FUDGE CRINKLE
- 

140

VE CN

WHITE CHOCO PEANUT
- 

125

VE CN

TRIPLE CHOCO CHUNK
- 

230

VE CN

TRIPLE CHOCO CROOKIE

PASTRIES

- 

180

VE

PAQUIBATO CHOCOLATE ECLAIR
- 

165

VE

WHITE CHOCO ENSAYMADA DOUGHNUT
- 

175

VG CN

HAZELNUT FUDGE BROWNIE W/ DARK GANACHE
- 

145

VE GF CN

CHOCO PEANUT BUTTER BAR
- 

200

VE

PAIN AURO CHOCOLAT
- 

225

VE CN

HAZELNUT CREAM PUFF
- 

350

VE

CHOCO LAVA TART
- 

215

VE

CALAMANSI MINT TART
- 

3 PCS + / sauce 190
9 PCS + 3 sauces 490

VE

CHURROS W/ CHOCOLATE SAUCE
Choice of White, Milk or Dark sauce

TUB CAKES

- 

S 199
L 575

VE

CREAMYLICIOUS CRISPYLICIOUS TURON
- 

S 199
L 575

VE

OOEY GOOEY CHOCOLATEY CAMELY
- 

S 199
L 575

VE

WALANG TIRANG TIRAMISU

GELATO

	SCOOP	COOKIE SANDWCH	SUNDAE	AFFOGATO
CEREAL MILK POPCORN	190	350	350	280
HAZELNUT BRITTLE	220	380	380	310
HAZELNUT STRACIATELLA	220	380	380	310
VEGAN DARK CHOCOLATE	190	350	350	280
SALTED CARAMEL	190	350	350	280
CAPPUCCINO	220	380	380	310

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VE Vegetarian

VG Vegan

GF Gluten-free

DF Dairy-free

CN Contains Nuts

M Moringa

Freshly Made

Signature



Beverages

AURO COFFEE

HOT
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Espresso	140	-
Double Shot Espresso	170	-
Macchiatto	160	-
Cortado	170	-
Americano	160	200
Cappuccino	180	220
Flat White	180	220
Cafe Latte	180	220
Spanish Latte	200	240
dehusk Coconut Latte	220	260
Cold Brew	-	205
Cold Brew w/ Auro White Choco Cream	-	230

☪☪☪ **EXTRAS** ☪☪☪

ADD ESPRESSO + 45 PHP

MILK SUBSTITUTE (OAT/ SOY/ ALMOND) + 50 PHP

COLLAGEN BOOSTER + 50 PHP

CHOC AU LAIT

HOT
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DARK CHOCOLATE BASE		
Classic Dark - Davao	195	235
Single Estate - Paquibato	240	280
Peanut Dark	215	255



MILK CHOCOLATE BASE		
Classic Milk	195	235
Banana	225	265
Strawberry	255	295
Peppermint	255	295



WHITE CHOCOLATE BASE		
Classic White	195	235
Peanut White	215	255
Salted Caramel White	215	255
Ube White	225	265
Matcha White	220	260
Matcha Strawberry	245	285
dehusk Coconut	225	265

☪☪☪ **MOCHAFY** ☪☪☪

ADD ESPRESSO + 45 PHP

☪☪☪ **EXTRAS** ☪☪☪

COLLAGEN BOOSTER + 50 PHP

TEA



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Loose Leaf Tea 🌸 (Lemon Ginger Tea, Mint Pandan Tea, Tropical Summer Tea)	135	-	-
Cacao Iced Tea 🌸	-	150	170
Cacao Lime Iced Tea 🌸	-	160	180

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Vegetarian



Vegan

SMOOTHIES



Almond Berry Banana



Frozen Dark Choc Au Lait



Frozen Salted Caramel White



M

L

240

295

220

240

220

240

SHAKES



M 185

L 205

VG

Watermelon



M 185

L 205

VG

Mango



M 185

L 205

VG

Pineapple



M 185

L 205

VE

Banana

WATER & SODAS

Hope in a Bottle Water

50

Sparkling Water 330 ml

180

Sparkling Water 750 ml

275

Coke

90

Coke Zero

90

Sprite

90

Royal

90

Tonic Water

90

Ginger Ale

90

Ginger Beer

160

Soda Water

90



AURO
CHOCOLATE

— CAFE —

BEER

Engkanto Lager	230
Engkanto Honey Ale	230
Engkanto Hazy Mango IPA	280
Engkanto Ube Lager	280

WINE

WHITE	GLASS	BOTTLE
Chateau Lafont Fourcat Blanc Bordaeaux <i>House White</i>	350	1400
McManis Family Vineyards River Junction Chardonnay	-	1950
Toschi Moscato “Off Dry”	-	1600
Berry's Own Selection Mosel Riesling Kabinett by Selback-Oster	-	2450

RED

Chateau Lafont Fourcat Blanc Bordaeaux <i>House Red</i>	350	1400
McManis Family Vineyards Lodi Pinot Noir	-	1800
Berry's Own Selection Argentinian Malbec by Pulenta	-	3200

TIKI

Lapu-Lapu	495
Alak-San	495
Mai Pa Tai	495
Long-Long Island Iced Tea	495

COCKTAILS

CLASSIC

Tropical Sangria <i>Red wine, brandy, lemon soda, brown sugar, pineapple, orange</i>	350
White Chocolate Margarita <i>White chocolate infused tequila, lime juice, agave syrup</i>	420
Negroni <i>Arc gin, campari, sweet vermouth</i>	450
Gin & Tonic - Tanqueray	350
Gin & Tonic - Arc	470
Mojito <i>Light rum, lime juice, soda water, simple syrup, mint</i>	350
Cacao Lime Tea Highball <i>Rum, cacao lime iced tea</i>	350
Whisky Sour <i>Bourbon, lemon juice, simple syrup, egg white</i>	380
Dirty Martini <i>Arc gin, dry vermouth, olives</i>	420
Espresso Martini <i>Vodka, espresso, kahlua, simple syrup</i>	420

SPARKLING

Ginger Calamansi Spritz <i>Sparkling juice, rum, ginger, calamansi</i>	299
Cacao Lime Tea Spritz <i>Sparkling juice, rum, cacao tea, lime</i>	299
Aperol Spritz <i>Prosecco, aperol, soda water</i>	480
Mimosa <i>Prosecco, orange juice, cointreau</i>	380



AURO
CHOCOLATE



Chocolate Cheesecake Collection *by Chele*

*Auro Dark Chocolate
Orange & Hazelnut
Burnt Basque Cheesecake*

2300 / 290
8.5" Cake Slice



*Auro Blanco Calamansi
Tarta de Queso*

2300 / 290
9" Cake Slice



DEL MONTE PINEAPPLE SPECIALS

Chicken Pastil w/
Pineapple Sambal

350 PHP



SOLD OUT

Pineapple Bacon
Feta Toast

650 PHP



Chicken Tocino
Sandwich w/
Pineapple Katsu
& Chipotle Sauce

350 PHP



Pineapple
French Toast

250 PHP



Pineapple Coconut
Caramel Milkshake

220 PHP | 240 PHP

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