



COWRIE COVE SEAFOOD BAR & GRILL

Punta Engano Road, Lapu-Lapu, Cebu, 6015, Philippines

À LA CARTE

STARTER

COWRIE'S SIGNATURE - TUNA KINILAW PHP 580

Green nahm jim, coconut cream, lime pulp, kaffir leaves, pointed basil, green chili

CURED SALMON (N) PHP 650

Pastrami spices, pine nuts, gremolata, red beet jam, yuzu cream, fresh raddish slivers, scallion hash

ROMAINE AND CHARRED PRAWN SALAD (P)(S) PHP 620

Croutons, anchovies, parmesan, 6 minutes boiled egg, crispy prosciutto, cardini dressing

HAND-PICKED CRABMEAT AND GREEN TOMATO SALAD (S)(N) PHP 680

Banana blossom, palm heart, French green beans, cherry tomato, avocado cream, beetroot, shredded lettuce, roasted macadamia, palm-tamarind vinaigrette

POACHED CHICKEN SLAW (N) PHP 620

Coconut peanut sauce, roasted pumpkin, green beans, cabbage, fried tofu, fried shallot, fried hens egg

SOUP

COCONUT AND CURRY CHOWDER (S) PHP 520

Seafood bits, coconut pulp, vegetable cubes, fried ginger

ROASTED SHELLFISH BROTH (S) PHP 680

Crab meat and chive dumpling, sauteed leeks, microgreens

RED BEET AND TOMATO GAZPACHO (V)(N) PHP 450

Pine and sunflower seeds salsa, tomato and charred corn salad, fried chick pea, black olive dust

BOWL

MUSHROOM AND BLACK RICE (V)(N) PHP 620

Fried egg, whole grain, sesame seeds, alfalfa sprout, chopped greens, sambal, fried shallot

FOR THE BUFFED (V)(N)

PHP 680

Quinoa, chickpea, mire-poix, mushrooms, flax seeds, sprout, tahini sauce

MAIN COURSE

SMOKY SALMON (P) PHP 1150

Coconut and onion red curry, wrapped in banana leaf and grilled, kaffir leaves

RUBBED GROUPER PHP 780

Turmeric and spices, soy caramel, aromatic oil, fried potato, mustard cabbage stew

BURNT "OCTOPUS" END (S)(P) PHP 720

Iberico chorizo, roasted mix potatoes, miso caramel, chimichurri, smoked paprika oil, parsley and orange salad

JUST MUSSELS (S) PHP 750

Tomato and lemongrass stew, mint leaves and dill verde sauce, fried capers serves with pomme frite

STICKY PORK HOCK (P) PHP 750

Crispy fried, caramel fish sauce, tomato and green mango salad, citrus chili dressing

ROASTED FREE RANGE CHICK (N) PHP 780

Cumin scented quinoa, mushroom ragout, roasted garlic, tahini yohgurt cream, oregano jus

CAUGHT

BLUE MARLIN 180 GR PHP 550

TUNA STEAK 200 GR PHP 800

GROUPER 200 GR PHP 880

LIVE

MUD CRAB (LIVE) PER 100 GR PHP 360

LAPU-LAPU (LIVE) PER 100 GR PHP 360

SIDEDISH

ROASTED WEDGES OF POTATO (V) PHP 220

Chimmichurri, olive oil and crushed black peppercorn

COWRIE COVE STIR FRY VEGETABLES (N)(V) PHP 220

Sambal chili, cashew, tofu, pointed basil

YELLOW CORN (V) PHP 150

Steam or grill

STEAM WHITE RICE PHP 120

SWEETS

THE GOOEY CAKE

PHP 400

Soft centered warm manjari chocolate cake, pistachio puree, liquid caramel, ube ice cream

BACK TO THE 80'S

PHP 350

Classic brulee, infused with Madagascar vanilla

FROM CEBU WITH LOVE

PHP 350

Cebuano yellow mango cheesecake, glazed with honey calamansi gel, topped with ivory whipped ganache and yoghurt crispy sprinkle

Should you have any specific dietary requirements, including any allergies that you would like to make us aware of, please inform a member of our team. For more information, please ask to speak with our Restaurant Manager.

Cowrie Cove Seafood Bar & Grill @ Shangri-La's Mactan Resort & Spa, Cebu - Punta Engano Road, Lapu-Lapu, Cebu, 6015, Philippines