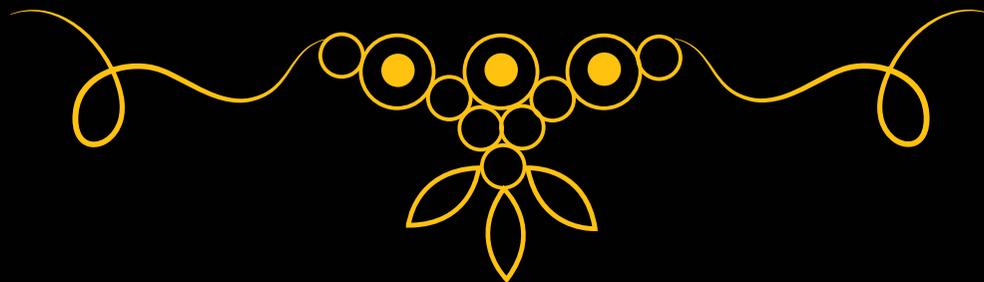


# SCOTS

YOUR FAMILY RESTAURANT



 DELIVERY SERVICE :  
**0969 571 8999**

   Scots Restaurant and Café

 [info@scotscafe.com](mailto:info@scotscafe.com)

 [www.scots.ph](http://www.scots.ph)



# BREAKFAST

## BUILD YOUR OWN BREAKFAST

**THE ULTIMATE DECADENCE (PICK 10 ITEMS) – ₱450**

**THE CLASSIC SCOTS (PICK 7 ITEMS) – ₱375**

Egg, Salted Egg, Ham, Spam, Grilled Chicken Breast, Bacon, English Banger, Lorne Sausage, Longanisa, Hashbrown, White Rice, Garlic Rice, Potato Wedges, Loaf Bread, Tomato, Baked Beans, Green Salad Buttered Mixed Vegetables, Mashed Potato, Black Coffee, Black Tea

## SILOG SERIES

Choice of your meat paired with Garlic Rice and 2 eggs.

**TAPSILOG - ₱275**

**TOCILOG - ₱275**

**LONGSILOG - ₱225**

**BANGSILOG - ₱300**

**LOCO MOCO – ₱275**

A classic Hawaiian comfort dish with a juicy grilled beef patty and sunnyside up egg, smothered in rich brown gravy.

**PINOY FULL BREAKFAST – ₱375**

A filipino platter with crispy danggit, skinless longganisa, and Spam, served with garlic fried rice, ensalada mangga, and salted egg for morning feast perfect.

**👑 SCOTS BIG BREAKFAST – ₱375**

Breakfast bangers, bacon, eggs, lorne sausage, baked beans, toast and tomato slices.



# APPETIZERS

## TOFU FRIES — ₱175

Crispy, golden-brown tofu batons. Deep-fried for a crunchy exterior and a soft center, these protein-packed sticks are served with teriyaki sauce.

## TEMPURA — ₱275

Light and airy crispy-fried shrimp coated in a delicate, golden tempura batter. Made with iced water, flour, and egg, these succulent shrimp are deep-fried to a perfect crunch and served with light soy sauce.

## CREAMY MIXED SEAFOOD — ₱275

A rich creamy mixed seafood that includes , crab meat, squid and white fish. Served with fried tortilla .

## 👑 ARANCINI BALLS — ₱175

A creative crossroads of Italian technique and Filipino flavors, this appetizer features three distinct hand-rolled rice balls, each showcasing a beloved Filipino classic ( Longanisa, Sisig and Giniling ) .

## CHICKEN WINGS — ₱275

6 pcs crispy and juicy chicken wings with three flavor choices:

**Soy Garlic** — Soy Sauce, Garlic, Butter and Brown Sugar.

**BBQ** — Tomato ketchup, hickory, worcestershire sauce, brown sugar, calamansi and garlic.

**Buffalo** — Tomato ketchup, tabasco, sweet chili sauce, hot sauce, butter, vinegar and brown sugar

## SOUP

### TOMATO SOUP — ₱175

A rich , velvety blend of peeled tomatoes, herbs and spices, simmered to perfection topped with croutons.

### SEAFOOD CHOWDER — ₱200

A creamy, hearty chowder loaded with fresh shrimp, crabmeat and white fish, simmered with vegetables and herbs.

### SINIGANG HIPON — ₱475

### SINIGANG BABOY — ₱375

Pork Belly or Shrimps simmered in a vibrant tamarind broth, packed with tomatoes, onions, long beans, and Chinese Cabbage.

### BULALO — ₱475

Slow-boiled beef shanks in a savory clear broth.

👑 Simmered with sweet corn, chinese cabbage, string beans, onions, and black peppercorns, topped with onion leeks

## STARTER



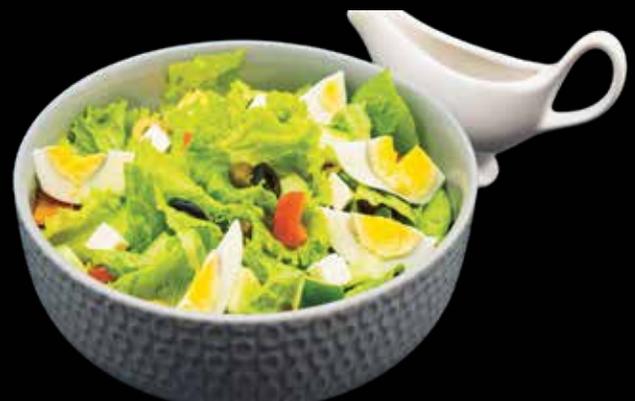
## SALAD

### CAESAR SALAD — ₱275

Fresh lettuce tossed in a creamy dressing of egg yolks, olive oil, anchovies, cheese and garlic. Topped with croutons and Capers for a classic savory crunch

### SCOTS SPECIAL SALAD — ₱300

Refreshing salad featuring Olives, Fetta Cheese, Capers, Eggs, Tomatoes and Lettuce. Served with balsamic vinaigrette.



### ADD ONS:

Grilled Chicken - 125

Smoked Salmon - 175

Salmon Cubes - 275

Tuna Cubes - 150

Ham - 60

Bacon - 75

# PASTA

## BEEF LASAGNA AL RAGÙ — ₱300

A comforting, multi-layered masterpiece. Lasagna are layered with a savory, slow-simmered beef ragù, Bechamel, mozzarella cheese, baked until the top is golden-brown.

## SMOKED SALMON PASTA — ₱325

Fresh spaghetti lightly tossed in a bright olive oil base with sweet sundried tomatoes, finished with tender slices of smoked salmon and fresh basil.

## CHICKEN PARMIGIANA — ₱300

Savor the classic Italian dish, Chicken Parmigiana with spaghetti, breaded chicken, tomato sauce and melted cheese. Delicious!

## CHICKEN PESTO CREMA — ₱275

Grilled chicken and spaghetti in a creamy sauce, finished with a flavorful pesto drizzle and parmesan.

## CHARLIE CHAN — ₱300

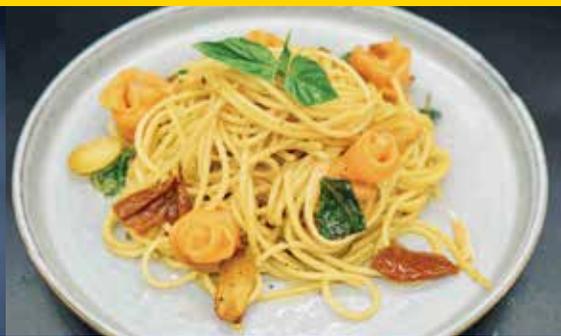
Spaghetti wok-tossed in a sweet, savory, and mildly spicy oriental sauce. Topped with tender chicken strips, mushrooms, and crunchy roasted peanuts for the ultimate flavor explosion.

## PANCIT BIHON — ₱200

A colorful medley of crisp cabbage, carrots, and green beans. Seasoned with savory soy and garlic, served with fresh calamansi.

## WESTERN PANCIT BIHON — ₱250

Topped with poached egg and sausage.



# PIZZA

## PEPPERONI 12" — ₱400

A timeless favorite featuring a charcoal crust topped with tomato sauce, melted mozzarella cheese, and generous layers of pepperoni.

## CHICKEN & PESTO 12" — ₱475

A flavorful herb-based pizza topped with grilled chicken strips, basil pesto, and melted mozzarella. Drizzled with cheese sauce.

## SISIG PIZZA 12" — ₱475

A Filipino kapampangan-Italian fusion topped with savory crispy pork sisig, mozzarella cheese, bechamel and fresh onions. Finished with green chilies and a fresh egg for a smoky, tangy, and indulgent flavor.

## HAWAIIAN — ₱400

A sweet and savory classic topped with juicy pineapple, sliced ham, and melted mozzarella cheese. Built on a base of tomato sauce and charcoal crust.

# BURGERS

## CHEESE BURGER — ₱350

A classic, juicy beef patty grilled to perfection and topped with a slice of cheese. Served on a toasted brioche bun with crisp lettuce, fresh tomatoes, fresh onions, and a signature house burger sauce.

## BACON AND MUSHROOM BURGER — ₱375

A juicy beef patty topped with bacon and sautéed mushrooms smothered in cheese sauce, with tomato, pickles, lettuce, fresh onions and a hint of bechamel for a rich, savory finish.

## CHICKEN BURGER — ₱250

## BUFFALO CHICKEN BURGER — ₱275

Tender, juicy chicken breast fillet coated in a seasoned golden breading and fried to perfection. Served on a toasted brioche bun with crisp lettuce, fresh tomatoes, Onion and our signature creamy mayo.

### ADD ONS:

Burger Patty - 175

Slice cheese - 25

Pickles - 25

Egg - 25

# MAIN DISH

## ROAST BEEF — ₱300

Tender, slow-roasted beef slices seasoned with cracked black pepper and garlic. Cooked to a perfection, these slices are served with a rich brown gravy, accompanied by a side of mixed vegetables and rice.

## SISIG — ₱250

Pride of Pampanga. Finely chopped grilled pork mask and cheeks, seasoned with calamansi, onions and chili. Served with rice.

## KARE - KARE— ₱250

Savor the crunch of our crispy pork belly meets the rich peanut sauce, with eggplant, chinese and long bean served with shrimp paste (bagoong) and rice.

## STIR FRIED BEEF — ₱300

Tender, thinly sliced beef strips stir-fried with crisp Bellpeppers a savory ginger-soy glaze. Infused with garlic and a hint of sesame oil, umami-rich sauce and a sprinkle of toasted sesame seeds. Served with rice.

## PORK STEAK — ₱250

Juicy pork steak pan grilled to perfection, topped with savory mushroom pepper sauce. Served with white rice and mixed vegetables.

## CHICKEN KATSU — ₱250

A crispy, panko-breaded chicken cutlet fried to a golden crunch, sliced into strips, and served with rice. Drenched in our rich, house-made teriyaki sauce, cabbage and sprinkle with sesame seeds.



## LEMON PEPPER CHICKEN — ₱275

Pan-seared chicken breast seasoned with zesty lemon and cracked black pepper. Finished with a luxurious garlic-butter glaze, offering a bright, savory citrus punch. Served with white rice.

## SHRIMP GAMBASS — ₱325

Sauteed Shrimps in a rich, flavorful blend of garlic, olive oil, chili and herbs, creating a spicy and savory dish. Served with white rice.

## FISH AND CHIPS— ₱250

Enjoy generous fillets of white fish, dipped in our signature light and airy batter and fried until perfectly golden. Served alongside a hearty portion of thick-cut, seasoned potato wedges and our classic garlic aioli.

## CHICKEN IN MUSHROOM SAUCE — ₱250

Juicy, pan grilled chicken breast smothered in a velvety, mushroom gravy sauce. A sophisticated, protein-rich classic served with white rice.

## SWEET AND SOUR FISH— ₱250

Deep-fried fish fillets coated in a light, golden batter. Tossed in a vibrant house-made sauce of pineapple juice, tomato, and vinegar. Loaded with bell peppers, onions, and juicy pineapple chunks for a perfect balance of tangy and sweetness.



# STEAKS & GRILLS

## **BEEF TENDERLOIN— ₱1,375**

Tenderloin steak cook to your preferred doneness, Served with 2 sides.

## **PORTERHOUSE STEAK — ₱675**

Porterhouse steak cook to your preferred doneness, Served with 2 sides.

## **👑 BABY BACK RIBS — ₱500**

Pork ribs, slow-cooked for hours until fall-off-the-bone tender. Smothered in our signature homemade BBQ sauce and finished on the pan grill. Served with 2 sides.

## **👑 SALMON STEAK— ₱725**

👑 Salmon steak seasoned with cracked black pepper, sea salt, and Mediterranean herbs. High in Omega-3s and bursting with natural flavor. Served with 2 sides.

## **RIBEYE STEAK — ₱825**

Brazilian Ribeye steak cook to your preferred doneness, Served with 2 sides.

## **👑 TAPA STEAK— ₱850**

The Premium Experience (Best for Dinners) Signature Tapa-Style Rib eye steak marinated for 24 hours in our house-blend of aged soy, toasted garlic, and vinegar. Pan-seared to your preferred doneness and served with 2 sides.

## **CHICKEN INASAL — ₱325**

Tender chicken quarters infused with aromatic lemongrass and local spices. Pan-grilled to perfection and glazed with annatto oil to lock in moisture and flavor. Served with 2 sides.

### CHOOSE 2 SIDES

White Rice, Garlic Rice , Wedge Potato, Mashed Potato, Dauphinoise (sweet potato)  
Mixed Veg, Petite Salad



# DESSERTS

## APPLE CRUMBLE — ₱200

A classic comfort dessert of warm, cinnamon-spiced apples baked beneath a golden buttery oat crumble, finished with a cold, melting scoop of vanilla ice cream.

## MOLTEN PASTILLAS — ₱200

A decadent reimagining of the Philippines' milk candy: a milk cake with warm pastillas-filled center, caramelized sweetness, golden-brown finish, topped with fresh strawberry.

## LANIE'S MURON ALA MODE — ₱200

A decadent twist on a Leyte delicacy: twisted rice cake made from glutinous rice flour, cocoa, and coconut milk, served with vanilla and ube ice-cream.

## TIRAMISU CAKE — ₱200

A luxurious Italian dessert balancing espresso's bitterness. Ladyfinger biscuits soaked in rich coffee, layered with velvety cream, hints of rum and vanilla

### On Display Chiller

Red Velvet Cake	275	Chocolate Muffin	75
Supremo Chocolate Moist Cake	225	Strawberry Muffin	75
Carrot Cake	225	Blueberry Muffin	75
Strawberry Cheesecake	225	Oatmeal Cookies	50
Salted Caramel Cheesecake	225	Chocolate Chip Cookies	50
Blueberry Cheesecake	225		

## BINGSU COLLECTIONS

A refreshing and vibrant Korean-inspired dessert featuring a mountain of milky, snow-like shaved ice. With Three Flavors to Choose:

**BINGSU HALO HALO — ₱275**

**BINGSU MANGO CHEESE — ₱250**

**BINGSU STRAWBERRY — ₱275**



# HOT AND COLD DRINKS



HOT DRINKS	8OZ	16OZ
Café Mocha	175	200
Hazelnut	175	200
Caramel Macchiato	175	200
Vanilla Latte	175	200
Cappuccino	150	175
Café Latte	150	175
Café Americano	125	150

ICED COFFEE	16OZ
Iced Caramel Macchiato	200
Iced Vanilla Latte	200
Iced Matcha Latte	200
Iced Spanish Latte	200
Ice Hazelnut	200
Iced Latte	175
Iced Americano	175

ICE BLENDED	16OZ
Kitkat Matcha Frappe	200
Strawberry Frappuccino	200
Belgian Chocolate Frappe	200
Cookies & Cream	175
Lychee Strawberry	175
Spanish Caramel Frappe	175
White Oreo Mocha	175

HEALTHY OPTIONS	16OZ
Nutra Protein Shake	250
Banana Protein Shake	225
Stawberry Protien	225
Mocha Protien Shake	225
Banana Oat Shake	225
Cucumber Lemon	175
Mango Shake	175
Orange Juice	175

HOT TEA SELECTION	125
Jasmine, Green Tea, Earl Grey,	125
English Breakfast, Chamomile	

ICED TEA	
Homemade Iced Tea Pitcher	300
Homemade Iced Tea Glass	100

SOFTDRINKS & WATER	
Coca-Cola	75
Coke Zero	75
Royal	75
Sprite	75
Soda Water	75
Wilkins Pure Water	50

EMBRACE THE ART OF REFRESHMENT AT SCOTS. OUR DRINKS AREN'T JUST BEVERAGES; THEY'RE EXPERIENCES THAT REFRESH, REJUVENATE, AND REMIND YOU TO SAVOR EVERY MOMENT. JOIN US AND TOAST TO LIFE'S FLAVORFUL MOMENTS!

# WINES AND SPIRITS



COCKTAIL	
Jack Coke	245
Long Island Ice Tea	250
Bacardi Coctail	200
Classic Marharita	200
Gin Tonic	175

BEERS & SOJU	
Soju	200
Smirnoff Mule	100
SanMiguel Light 330ml	100
SanMiguel Pale Pilsen 330ml	75
Red Horse Stallion	75

WINES	
Antares Chardonay	(Per glass)250
Antares Merlot	(Per glass)250

## DELIVERY AND TAKE OUT

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