



Menu



ENCIMA ROOFDECK BAR & RESTAURANT



23rd Floor (SP)
City Garden Hotel Makati
7870 Makati Ave. corner Durban St. Makati City

Monday to Sunday
7:00am to 12:00am





ESPECIALES



640 **ARROZ CON POLLO** ★ 👥 🌶️

Mexican Spiced Roasted Chicken on Top of Paella

720 **ARROZ NEGRE (PAELLA NEGRA)** 🍤 👥

Paella Cooked in Seafood Stock, and Squid Ink, Top with Baby Squids, Cherry Tomato, and Peas

980 **STEAK PAELLA** ★ 👥

7 oz USDA Hanging Tender Steak on Top of Paella with Chorizo, Green Beans, Cherry Tomato, and Chimichurri Sauce

2500 **USDA PRIME RIBEYE STEAK 10 oz** ★ 👥

Grilled Ribeye Steak serve with Mexican Fried Rice and Truffle Fries

550 **HERB FRIED CHICKEN** 👥

Crispy Fried Chicken, Serve with Mash Potato, Gravy, and Buttered Corn and Carrots

1200 **SMOKED BABY BACK RIBS** 🍖 👥

Tender Pork Back Ribs with Smoky BBQ Sauce, Truffle French Fries and Coleslaw



🍖 🍖 **GRILLED PORK CHOP** 670

Grilled Double Pork Chop with Smokey BBQ Sauce, Serve with Mexican Fried Rice and Mango Salsa

👥 🍤 **PAN SEARED SALMON** 700

Pan Seared Salmon Fillet Serve with Mexican Fried Rice, Buttered Vegetables and Chipotle Garlic Aioli Sauce

👥 **SIZZLING STEAK FAJITAS** 980

Marinated Beef Hanging Tender Steak Cooked in Sizzling Plate with Bell Pepper, Onion, Cilantro and Mushroom. Serve with Flour Tortilla, Guacamole and Salsa

👥 **MEXICAN SHORT RIB** 700

Slow cooked braised beef short ribs in Mexican seasoning. Served with truffle mashed potato and green beans

All Prices inclusive of VAT and No Service Charge

Starter

- 290 **FRIED CALAMARES** 🍤
Crispy Fried Breaded Squid Rings, Serve with Chipotle Aioli Garlic Sauce
- 400 **GAMBAS AL AJILLO** ★ 🍤
Fresh Shrimp Cooked in Garlic, Hot Paprika, Oil and Rum, Serve Toasted Sliced Baguette
- 380 **BABY SQUID IN CHILI GARLIC OIL** 🍤 🌶️
Fresh Baby Squid Cooked in Chili Garlic Oil and Rum, Serve Slice Baguette
- 410 **NACHO SUPREMA** ★ 👥
Assorted Nacho Chips Topped with Minced Beef, Pico de Gallo, Corn, Beans, Cheese Sauce, Chipotle Garlic Aioli, BBQ Sauce
- 360 **TATER TOTS OVERLOAD** 👥
Crispy Tater Tots Baked with Chili Corn Carne and Melted Cheese, Topped with Pico de Gallo, Cheese Sauce, BBQ Sauce and Chipotle Garlic Aioli.
- 390 **ENSALADA GRANDE** 👥
Mixed Green Lettuce with Corn, Beans, Cucumber, Tomato, Onion, Fried Chicken Chunks, Grated Cheese and Crispy Tortilla Strips serve with Honey Mustard Dressing.
- 310 **GRILLED CHICKEN CAESAR SALAD**
Fresh Romain Lettuce, Garlic Croutons, Cherry Tomato, Parmesan Cheese, Caesar Dressing, Top with Grilled Chicken.
- 260 **EQUITES CON TOSTADAS** 🌶️ 👥
Mexican Street Food Made of Corn in Creamy Mayo Sauce, Serve with Mini Crispy Corn Tortilla.
- 330 **CRISPY SHRIMP ROLL** 🍤
Shrimp Dumpling Wrapped in Shredded Dumpling Skin, Fried to Golden Brown, Serve with Chipotle Garlic Aioli
- 220 **TRUFFLE FRENCH FRIES** 👥
Fried Skin on French Fries Coated in Parmesan Cheese, Truffle Dust and Truffle Oil



All Prices inclusive of VAT and No Service Charge



BEST SELLER



SPICY



PORK



SEAFOODS



VEGETARIAN



PEANUTS



SHARING

PIZZA Party

8 Slices per 12 Inches Pizza

STUFFED CRUST PIZZA

Add Ons: **320** Hungarian Sausage
260 Boursin Cheese



680 **TEXMEX BBQ** ★ 👥

Smoked BBQ Chicken Fillet, Onion, Bell Peppers, Corn, Pizza Sauce, Mozzarella Cheese, Chipotle Garlic Aioli, BBQ Sauce

650 **FOUR CHEESE PIZZA** ★ 👥

Pizza Sauce, Cheddar Jack, Mozzarella, Ricotta, Parmesan Cheese.

680 **HAWAIIAN BACON** 🐷 👥

Pizza Sauce, Mozzarella, Smoked Bacon, Pineapple Bits, Bell Peppers

700 **SUPREMA** 🐷 👥

Pizza Sauce, Mozzarella, Minced Beef, Sweet Ham, Pepperoni, Olives, Onion, Mushroom, Pineapple, Bell Pepper, Parmesan Cheese

600 **MARGHERITA** 🌿 👥

Pizza Sauce, Mozzarella, Roasted Tomato, Fresh Basil, Parmesan Cheese.

680 **PEPPERONI** 🐷 🌶️ 👥

Pizza Sauce, Mozzarella, Pepperoni, Parmesan Cheese

740 **MORTADELLA & BURRATA** 🐷 👥

Pesto Sauce, Mozzarella, Mortadella, Burrata Cheese, Cherry Tomato, Parmesan Cheese

700 **GARLIC SHRIMP** 🍤 🌶️ 👥

Bechamel, Mozzarella, Roasted Garlic, Shrimp, Chili Flakes

All Prices inclusive of VAT and No Service Charge



BEST SELLER



SPICY



PORK



SEAFOODS



VEGETARIAN



PEANUTS



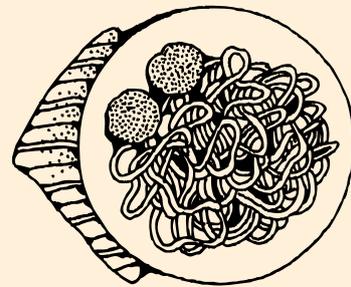
SHARING

/ˌbɒn ˌapəˈtē/

BON Appétit



PASTA



380 TRUFFLE MUSHROOM ★

Button and Shitake Mushroom Cooked in Rich Creamy Sauce with White Wine Linguine Pasta, Truffle Oil and Parmesan Cheese. Serve with Garlic Bread

420 SHRIMP SCAMPI 🍤🌶️

Fresh White Shrimp Cooked with White Wine, Butter, Cherry Tomato, Basil Leave and Chili Flakes, Top with Fried Garlic and Parmesan. Serve with Garlic Bread

480 SEAFOOD MARINARA 🍤🌶️

Shrimp, Squid, Clams, Mussels, in Rich Marinara Sauce, Parmesan Cheese. Serve with Garlic Bread

400 PAN SEARED SCALLOP 🍤

Pan Seared Scallop and Broccoli Cooked in Creamy Alfredo Sauce with Linguine Pasta. Serve with Garlic Bread

330 PUTTANESCA

Garlic, Anchovies, Tomato, Basil, Capers, Chili Flakes on Spaghetti Pasta, Top with Parmesan Cheese. Serve with Garlic Bread.

430 SPICY SAUSAGE RAGU 🍖🌶️

Spicy Italian Sausage and Minced Beef Cooked in Rich Tomato Sauce, Top with Ricotta and Parmesan Cheese. Serve with Garlic Bread.

450 BEEF LASAGNA

Layered Lasagna Pasta Topped with Minced Beef, Bechamel Sauce, Mozzarella and Parmesan Cheese. Serve with Garlic Bread.

390 GRILLED CHICKEN PESTO

Fresh Pesto Cream Sauce, Spaghetti Pasta, with Grilled Chicken Fillet and Pico de Gallo. Serve with Garlic Bread



BEST SELLER



SPICY



PORK



SEAFOODS



VEGETARIAN



PEANUTS



SHARING



TACOS BURRITOS SANDWICHES

★ **BEEF QUEZADILLA 410**

Taco Seasoned Minced Beef and Cheese in Flour Tortilla
Serve with Pico de Gallo

★ **CHICKEN QUEZADILLA 410**

Grilled Marinated Chicken Fillet and Cheese in Flour Tortilla
Serve with Pico de Gallo

🐷 **CLUB SANDWICH 575**

Three Layer Sandwich, Chicken, Egg, Ham, Bacon, Cheese,
Lettuce, Tomato, Cucumber, Serve with Truffle French Fries

🌿★ **GRILLED CHEESE SANDWICH 300**

Wheat Bread, American Cheese, Mozzarella Cheese, Tomato
Soup and Truffle French Fries

★ **CHEESE BURGER 450**

Grilled Beef Patties, Lettuce, Tomato, Onion, Pickles, Ketchup,
Mustard, Homemade Burger Bun and Truffle French Fries

🌶️ **BEEF BIRRIA TACO 410**

Slow Braised Beef, Flour Tortillas, Onion, Cilantro, Mozzarella
Cheese, Serve with Beef Consume and French Fries

CHICKEN BURRITO 390

Grilled Marinated Chicken Fillet Wrap in Tortilla with Mexican
Fried Rice, Refried Beans, Guacamole, and Cheese. Serve with
Pico de Gallo and Truffle French Fries

BEEF BURRITO 460

Taco Seasoned Minced Beef Wrap in Tortilla with Mexican Fried Rice,
Refried Beans, Guacamole, and Cheese. Serve with Pico de Gallo
and Truffle French Fries

FISH TACO 390

Deep Fried Barramundi Fillet, Flour Tortilla, Lettuce, Pico de Gallo,
Pickle Onion, Chipotle Garlic Aioli, Serve with Truffle French Fries.

🌶️ **BUFFALO CHICKEN SANDWICH 410**

Crispy Chicken Thigh Fillet Drenched in Buffalo Sauce in Soft
Homemade Bun with Lettuce, and Pickles. Serve with Truffle French
Fries and Coleslaw



SIDES

MIX BUTTERED VEGETABLES 150

Broccoli, Cauliflower, Carrot, Sayote and Green Beans
Cooked in Garlic and Butter

CHEESY MASHED POTATO 120

Rich and Buttery Mashed Potato with Mozzarella
Cheese and Truffle Oil

MEXICAN FRIED RICE 100

Mexican Flavored Fried Rice with Tomato, Corn,
Beans, Chorizo and Cilantro, Top with Pico de Gallo

GARLIC FRIED RICE 70

Garlicky Flavored Fried Rice

CHIPS AND DIP 120

Nacho Chips with Cheese Sauce

BUTTERED CORN AND CARROTS 90

Corn and Carrots Cooked in Seasoned Butter

TORTILLA 90

3 Pcs Grilled Flour Tortilla

PLAIN RICE 60

Steamed Jasmin Rice



DESSERT

250

BROWNIES ALA MODE ★ 👥

Moist and Goopy Chocolate with Walnut. Serve with Scoop of Vanilla Ice Cream, Chocolate Sauce and Cherry on Top

310

BURNT BASQUE CHEESE CAKE ★ 👥

Baked Crustless Cheese Cake Top with Blueberry Coulis

260

STRAWBERRY PANNA COTTA

Smooth Creamy Based Gelatin, Flavored with Vanilla and Strawberry

290

PISTACIO TRES LECHES CAKE 👥

Moist Sponge Cake with Three Kinds of Milk, Whipped Cream, Chopped Pistachio and Dulce de Leche.

360

HOT BLUE BERRY ICE CREAM

Vanilla Ice Cream Top with Hot Blueberry Sauce

180

RED WINE AND RASPBERRY SORBET

Frozen Dessert Made with Red Wine and Strawberry

180

VANILLA ICE CREAM

A Scoop of Vanilla Ice Cream Top with Chocolate Sauce and Cherry



ENCIMA COCKTAILS

SIGNATURE COCKTAILS

					
ENCIMA RED SANGRIA	ENCIMA WHITE SANGRIA	ENCIMA MARGARITA	ENCIMA CREAMY MESCOLATO	MELON CITRUS MARTINI	MELON CITRUS DREAM
390	390	390	390	420	420

ALL 390 PESOS - EACH

										
TEQUILA SUNRISE	GIN TONIC	MARGARITA ROCKS	NEGRONI	CUBA LIBRE	CLASSIC MARTINI	VODKA WATERMELON	MANGO MARGARITA ROCKS	MANHATTAN	LONG ISLAND	RUM SUNSET COCKTAIL
										
MOJITO	STRAWBERRY PASSION FRUIT GIN TONIC	DAIQUIRI	STRAWBERRY DAIQUIRI	PINA COLADA	DRY MARTINI	PERFECT MARTINI	TROPICAL COCKTAIL			

COFFEE INFUSED COCKTAIL

		
ESPRESSO MARTINI	IRISH COFFEE	MEXICAN COFFEE

MOCKTAILS

	
BLUEBERRY BLISS FLOAT 380	VANILLA BERRY SWIRL 380

ICE COLD BEER

								
TANDUAY ICE VODKA LEMONADE	SAN MIGUEL LIGHT	SAN MIGUEL SUPER DRY	SAN MIGUEL PALE	RED HORSE STALLION	SAN MIG APPLE	SMIRNOFF MULE	CORONA	HEINEKEN
190	170	200	170	170	170	170	280	280





Red Wines

SUNTANA - CAB SAUVIGNON

GLASS ₱ 360 | BOTTLE ₱ 1500

2024 • CHILE • 12.5% ABV • ROUND, BOLD, BLACK PEPPER, WITH NOTES OF ROASTED HAZELNUT
FOOD PAIRING: GRILLED VARIETY / SMOKED MEATS / HARD-AGED CHEESE

MAIA - PRIMITIVO

BOTTLE ₱ 1900

2022 • ITALY • 13.5% ABV • VELVETY, ROUND TANNINS, DRIED FIGS, SMOOTH FINISH • **CERTIFIED ORGANIC**

FOOD PAIRING: MEAT-HEAVY PIZZA / SPICED BEEF STEWS

SUNTANA - CARMENERE

BOTTLE ₱ 1700

2023 • CHILE • 12.5% ABV • BOLD, BLACK PEPPER VELVETY AND ROUND TANNINS WITH NOTES OF ROASTED HAZELNUT

FOOD PAIRING: GRILLED VARIETY / SMOKED MEATS / HARD-AGED CHEESE

White Wines

CASA DEFRÀ CHARDONNAY

GLASS ₱ 360 | BOTTLE ₱ 1500

2022 • ITALY • 12% ABV • DRY, SAVORY, NOTES OF BREAD CRUST, FULL-BODIED & PERSISTENT - MEDIUM ACIDITY • **VEGAN-CERTIFIED**

FOOD PAIRING: CREAM-BASED PASTA / CREAMY CHICKEN / RICH SEAFOOD

SUNTANA SAUVIGNON BLANC

BOTTLE ₱ 1600

2024 • CHILE • 12.5% ABV • GREEN APPLE, CITRUS - HIGH ACIDITY

FOOD PAIRING: FRESH VARIETY / SALAD

Sparkling & Rose

BRILLA - SPARKLING PROSECCO DOC

200ML ₱ 750 | BOTTLE ₱ 2100

ITALY • 11% ABV • GREEN APPLE, DELICATE BUBBLES EXTRA DRY & GENTLE CRISP ACIDITY - LIGHT BODY

FOOD PAIRING: APPETIZER / STEAMED BITES / PIZZA

BRILLA - SPARKLING PROSECCO ROSÉ

200ML ₱ 750 | BOTTLE ₱ 2100

MILLESIMATO 2023 • ITALY • 11% ABV • STRAWBERRY, ORANGE ZEST, LIVELY ACIDITY

FOOD PAIRING: SUSHI / DUCK WRAP / MUSHROOMS

CA 'DEL CINO - SPARKLING VINO FRIZZANTE

BOTTLE ₱ 1700

ITALY • 10.5% ABV • SWEET, FLORAL, AND EFFERVESCENT - LEAN BODY

FOOD PAIRING: ASIAN FUSION / SPRING ROLLS / DIMSUM

CASA PINOT GRIGIO VENEZIE ROSE

BOTTLE ₱ 1700

2023 • ITALY • 12% ABV • DELICATE AND FRUITY, BALANCED ACIDITY - ROUNDED BODY • **VEGAN-CERTIFIED**

FOOD PAIRING: LIGHT SEAFOOD / NOODLE DISHES / SASHIMI

BRILLA - SPARKLING MOSCATO

BOTTLE ₱ 2100

ITALY • 7% ABV • SWEET & FESTIVE, FLORAL, AND EFFERVESCENT, SOFT ACIDITY - LIGHT BODY

FOOD PAIRING: SWEET ROLLS / FRUIT-BASED DESSERTS / SPICED CURRY

LUPO - TRE DI TRE SALASSO

BOTTLE ₱ 1900

2022 • ITALY • 14.5% ABV • INTENSE, JAMMY RED FRUITS, STRONG & POWERFUL TANNINS • **VEGAN-CERTIFIED**

FOOD PAIRING: FRIED OR FATTY MEATS

BOSCHI - BARBERA D' ASTI

BOTTLE ₱ 1900

2021 • ITALY • 13.5% ABV • FRESH MATURE RED FRUIT, CHERRY, AND CURRANT. SOFT & INTEGRATED TANNINS, HIGH ACIDITY & VIBRANT - MEDIUM TO FULL-BODIED.

FOOD PAIRING: RICH MEAT DISHES / CREAM-BASED PASTAS

CLOS MONTBLANC CASTELL - TEMPRANILLO

BOTTLE ₱ 1900

2023 • SPAIN • 14% ABV • JUICY RED FRUITS WITH SUBTLE SPICE SILKY & SMOOTH TANNINS - MEDIUM & BALANCED ACIDITY - FULL BODIED

FOOD PAIRING: MEAT-TOPPED PIZZA / STEAK / GAMBAS

MAIA - PINOT GRIGIO

BOTTLE ₱ 1900

2022 • ITALY • 12% ABV • PLEASANTLY FRESH AND FLORAL, BALANCED ACIDITY - MEDIUM BODY • **CERTIFIED ORGANIC**

FOOD PAIRING: SEAFOOD & SALADS

LUPO UNO DI UNO VERMENTINO

BOTTLE ₱ 1900

2023 • ITALY • 12.5% ABV • RICH AND MINERAL WITH AN ALMONDY FINISH, HIGH MINERALITY - STRUCTURED BODY • **VEGAN-CERTIFIED**

FOOD PAIRING: FRESH VARIETY: SEAFOOD / HERB-BASED PASTA / GRILLED POULTRY

Wine Menu



WHISKEY



CHIVAS REGAL

300
4200



JW BLACK

210
3900 (700ml)
4500 (1L)



JW RED

210
3100 (700ml)



JIM BEAM

150
2500 (750ml)



JACK DANIELS

240
3500 (700ml)



MAKERS MARK

240
3500



GLENFIDDICH

495
6500

VODKA



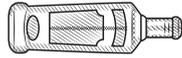
SMIRNOFF RED

130
2400



STOLICHNAYA

170
2200



ABSOLUT CITRON

200
2800



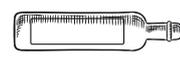
ABSOLUT KURANT

200
2800



BELVEDERE

320
6000



ABSOLUT BLUE

170
2800



GREYGOOSE

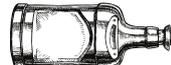
430
6500

TEQUILA



JOSE CUERVO GOLD

185
2800



JOSE CUERVO WHITE

185
3000



PATRON GOLD

450
6500



PATRON WHITE

450
6500

RUM



BACARDI GOLD

120
2500



BACARDI WHITE

120
2500 (750ml)



ZAPIRO

100
1400



BOMBAY SAPPHIRE

220
3300



TANQUERAY

210
3300



ZAPIRO STRAWBERRY

100
1400



HOT & ICED - BLENDED COFFEE

							
VANILLA LATTE	LONG BLACK	SPANISH LATTE	CARAMEL MACHIATTO	ESPRESSO MACHIATTO	LUNGO	ESPRESSO CON PANNA	HOT CHOCOLATE
190	150	190	190	150	150	150	120
							
VANILLA COFFEE GELATO (BLENDED)	MESCOLATO CARAMEL (BLENDED)	CREAMY MACHIATTO (BLENDED)	ENCIMA COFFEE GELATO (ICED)	VANILLA ICED COFFEE (ICED)	LATTE GELATO (ICED)	CAPPUCCINO COOLER (ICED)	CARAMEL MACHIATTO GELATO (ICED)
200	190	200	180	200	180	180	220

HOT TEA

			
EARL GREY	PEPPERMINT	ENGLISH BREAKFAST	GREEN TEA
100	100	100	100
			
CHAMOMILE	HOT CALAMANSI	WARM LEMON TEA	
100	120	100	

FRESH JUICES - SMOOTHIE

					
MANGO SHAKE	PINEAPPLE SHAKE	WATERMELON SHAKE	ICED TEA	CHOCOLATE SMOOTHIE	SALTED CARAMEL SMOOTHIE
230	230	200	150	250	250

SODA AND WATER

							
EVIAN STILL WATER	GINGER ALE	TONIC WATER	SODA WATER	COKE REGULAR	COKE ZERO	SPRITE	ROYAL
190	150	160	180	120	130	130	120



ENCIMA

ROOFDECK

BAR & RESTAURANT

As part of our commitment to staying connected and building a stronger community, we'd love to invite you to visit and follow us on our official social media platforms. Our pages are the perfect place to stay in the loop and engage with us.

Your support means the world to us, and we can't wait to engage with you in a more meaningful way!



Encima Roofdeck Restaurant



@encimarooftdeck



encimarooftdeckrestaurant

FOR INQUIRIES AND RESERVATIONS

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FOR YOUR FEEDBACK

SCAN ME



Your opinion matters to us! Please take a moment to scan the QR code and share your feedback about our food and services. Your thoughts help us grow and ensure we're delivering the quality and service you deserve. Thank you for taking the time to share your experience – we truly appreciate it!"



OFFICIAL WEBSITE

SCAN ME



Discover everything our hotel has to offer. From the comfort of your device, you can access our official website where you'll find detailed information about our accommodations, other guest services, and an array of dining experiences tailored to suit every taste.