



BUGLAS ISLA

CAFE

Buglas Isla is a neighborhood cafe from Dumaguete City, Negros Oriental that proudly serves breakfast, brunch, and Negrense favorites. We use sustainable practices to the best of our abilities.

Welcome to Buglas Isla Cafe!

The city of gentle people

#GetaTasteofDumaguete

Buglas Isla Pasig

Unit A4, Ground Floor,
The View Deck Arcovia City,
Pasig City
© [f](#) @buglasislacafencr
buglasarcovia@riesa.ph
Tel: (+63) 919 070 9900

Buglas Isla Dumaguete

Ground Floor EJ Blanco Drive, Piapi
Dumaguete City, Negros Oriental
© [f](#) @buglasislacafe
buglasislacafe@riesa.ph
Tel: (+63) 917 500 3953

Buglas Isla Cala Laiya

Laiya Ibabao, San Juan
Batangas, Philippines
© [f](#) @calalaiya
reservations@calalaiya.ph
Tel: (+63) 917 883 9900

Buglas Isla Alabang

Westgate Center,
Filinvest City, Alabang,
Muntinlupa City
© [f](#) @bugsislacafencr
buglaswestgate@riesa.ph
Tel: (+63) 954 352 4987

Buglas Isla Bais

Mabini Street
Bais City, Negros Oriental
© [f](#) laplantabais
laplanta@riesa.ph
Tel: (+63) 917 164 5292



BUGLAS ISLA

CAFE

STARTERS

- GREEN MANGO AND BAGOONG** 220
Sliced Chilled Green Mango with Housemade Bagoong and Sea Salt
- CHICKEN SKIN CRACKLINGS** 290
Crispy Fried Chicken Skin, Black Pepper, Sea Salt and Spiced Vinegar
- DYNAMITE CHEESESTICKS** 330
Melted Cheese, Long Green Chili Saba and Sweet Chili Sauce
- LUMPIANG SHANGHAI** 350
Ground Pork, Green Onion, Carrots, Onion, Celery and Sweet Chili Sauce

ALL DAY BREAKFAST

- TORTANG TALONG** 420
Grilled Eggplant Frittata with Ground Pork. Served with Banana Ketchup and Sinamak Vinegar
- DUMAGUETE PORK CHORIZO** 460
Home-made Dumaguete Chorizo, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Vinegar
- DAING NA BANGUS** 490
Crispy Milkfish, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Native Vinegar
- ANGUS BEEF TAPA** 510
House Marinated Angus Beef, Fried Farm Eggs, Garlic Rice, Special Atchara, Tomato Cucumber Relish and Spiced Native Vinegar
- BURGER STEAK** 490
US Angus Ground Beef Patty, Bistek – Mushroom Gravy, Fried Farm Egg and Steamed Rice

SOUPS

- MONGGO SOUP** 420
Sautéed Mung Beans with Crispy Pork Bits and Smoked Fish
- PANCIT LOMI** 460
Noodles, Pork Belly, Kikiam, Hard-Boiled Eggs, Chicharon and Savory Broth
- CHICKEN BINAKOL** 510
Green Papaya, Young Coconut, Chili Leaves, Ginger and Lemongrass Broth
- PRAWNS SINIGANG** 690
Prawns Cooked in Tamarind Broth and Native Broth

FRIED RICE AND PANCIT

For Sharing

- SIOMAI FRIED RICE** 440
- ADOBO FRIED RICE** 440
- YANG CHOW FRIED RICE** 440
- PORK SISIG FRIED RICE** 440
- BINAGOONGAN FRIED RICE** 480
- PANCIT CANTON** 520
- PANCIT PALABOK** 520
- BIHON GUISADO** 520

SANDWICHES

Served with fries

- SPICY HUNGARIAN HOTDOG** 480
Shredded Cheddar Cheese, Lettuce, Tomato, Mayo, Yellow Mustard, Ketchup and Relish
- TUNA SALAD** 510
Skipjack Tuna Salad, Red Onions, Mayo, Romaine Lettuce, Tomatoes, and Cheddar Cheese (Yes, you can also have this warm as a tuna melt)
- GRILLED CHEESE SANDWICH** 560
Gouda, Havarti, Cheddar Cheeses and Rich Tomato Soup
- STACKED B.L.T.** 580
Caramelized Onions, Lettuce, Tomato, Havarti Cheese, Garlic Mayo, and Lots of Crispy Bacon
- ISLAND SMASHED BURGER** 590
Angus Ground Beef Patty, Bacon, Caramelized Onion, Lettuce, Havarti Cheese, Tomato, Special Sauce, Hawaiian Buns and Fries
- CLUB SANDWICH** 650
Grilled Chicken, Shredded Lettuce, Crispy Bacon, Scrambled Egg, Havarti Cheese and Tomato

PASTAS

*Our best-selling pastas from our sister restaurant, La Mensa Italian Chophouse.
All served with herb toast*

- LINGUINI PESTO** 400
Parmigiano Reggiano, Basil Pesto and EVOO
- FOUR CHEESE PASTA** 480
Penne Pasta, Bacon Lardons, Roasted Mushrooms and Truffle Essence
- 4-HOUR BOLOGNESE** 480
Parmigiano Reggiano, Spaghetti Pasta and Classic Sauce
- NERO SEAFOOD PASTA** 510
Squid Ink Spaghetti Pasta, Mussels, Squid, Shrimp, Basil Leaves, Capers, Garlic, Parsley and Chili Flakes

VEGETABLES

- LUMPIANG SARIWA** 370
Carrots, Jicama, Green Beans, Bean Sprouts, Garbanzo, Moringa Crepe, Fresh Garlic, Sweet Soy Glaze and Toasted Peanut
- GINATAANG KALABASA AT SITAW** 380
Squash, String Beans, Annatto Oil and Coconut Cream
- LAING** 390
Taro leaves, Coconut Milk, Chilis and Ginger
- GUISING - GUISING** 390
Winged Beans, Chili Pepper and Coconut Cream
- PINAKBET** 420
Squash, String Beans, Okra, Eggplant, Bittermelon and Shrimp Paste
- VEGETABLE KARE - KARE** 420
Eggplant, String Beans, Banana Blossom, Bokchoi, Bagoong and Peanut Butter Sauce
- ENSALADANG FILIPINO** 440
Salted Red Eggs, Green Mango, Tomatoes, Red Onions, Cucumber and Housemade Bagoong

All items are subject to 12% VAT



BUGLAS ISLA

CAFE

TOCINO

In Dumaguete, we call our pork barbecue "Tocino."

All of our tocino items are marinated in house and slowly grilled over Binchotan charcoal-A Japanese oak charcoal that has been pressed over 2000 degrees of heat.

Binchotan charcoal is widely considered by chefs as the best charcoal in the world for being exceptionally long – burning, odorless and smokeless.

All served with hanging rice 'puso' and our secret sauces.

CHICKEN TAIL	PORK BELLY BBQ
CHICKEN LIVER	PORK MEAT BBQ
CHICKEN SKIN	PORK LONGANIZA
CHICKEN INTESTINES	LONGANIZA DE CEBU

COMBOS

I CAN EAT (CHOOSE ANY 4)	290
HUNGRY (CHOOSE ANY 5)	310
STARVING (1 OF EACH)	470
HANGRY (2 OF EACH)	740

SPECIALS

Please allow 30 minutes notice. Good for 2

CRISPY WHOLE FISH 240 PER 100 GRAMS
Fried Catch of the Day, Carrots, Onion, Bell Pepper and Sweet Fire Sauce

DUMAGUETE LECHON 260 PER 100 GRAMS
Served with Puso Rice, Atchara, Red Eggs (MIN. OF 300 GRAMS) and Traditional Sauces

BOODLE FIGHT

Please allow 24 - hour notice. Minimum of 4 persons

CALA FAVORITES 2,100/ PERSON
Adobong Manok, Salt and Pepper Pork Belly, Fried Tilapia, Shrimp, Kamatis at Itlog na Maalat, Ensaladang Mangga at Kamatis, Atchara of the Day and Fruit Skewers

LAIYA SEAFOOD 2,100/PERSON
Shrimp Halabos, Garlic Crabs, Deep Fried Tilapia, Mussels Relyeno, Grilled Squid, Garlic Butter Clams, Kamatis at Itlog na Maalat, Ensaladang Mangga at Kamatis, Atchara of the Day and Fruit Skewers

SURF AND TURF 2,450/ PERSON
Grilled USDA Prime Rib Eye Steak, Beef Steak Tagalog, Lechon Kawali, Grilled Squid, Shrimp Halabos, Chili Crabs, Kamatis at Itlog na Maalat, Ensaladang Mangga at Kamatis, Atchara of the Day and Fruit Skewers

Choice of 1 Soup (Corn Soup, Chicken Tinola or Munggo Soup)

Choice of 1 Rice (Plain, Garlic or Annato)

Choice of 1 Vegetable (Tortang Talong, Adobong Kangkong or Vegetable Lumpia)

PIZZA

All of our pizzas are hand stretched daily and served with our signature angry honey

MARGHERITA 520
Tomato, Cheese, Fresh Basil, Mozzarella and Parmesan

PEPPERONI 550
Everyone's Favorite! Pepperoni, Cheese, Tomato Sauce and Dried Oregano

4 CHEESE & GARLIC 560
Mozzarella, Cheddar, Gouda, Gorgonzola and Garlic Confit

BUGLAS SIGNATURE 590
House Cheese Blend, Longganiza De Cebu, Dumaguete Chorizo, Bacon Bits, Pineapple, Green Onion and Stuffed Crust

FAVORITES

All served with steamed jasmine rice

ARROZ CALDO 390
Soft Boiled Eggs, Spring Onions, Fried Garlic and Calamansi

PORK SISIG 480
Pork Mask and Jowl, Chicken Liver, Green Chili, Onion and Calamansi

CHICKEN INASAL 490
Lemongrass and Annatto Marinated Chicken Leg, Special Atchara and Soy Sauce

BUTTERFLY TILAPIA 510
Crispy Tilapia, Roasted Vegetables, Atchara and Green Mango Salad

BANGUS ALA POBRE 520
Roasted Bangus, Soy, Worcestershire, and Garlic

BICOL EXPRESS 520
Crispy Pork Belly, Coconut Milk, String Beans, Long Green Chili Fingers and Housemade Bagoong

BINAGOONGAN 530
Braised Pork, Housemade Bagoong, Green Mango, Tomato, Eggplant and Crispy Pork Belly

LECHON KAWALI 540
Crispy Pork Belly, Soy, Calamansi, Liver Sauce and Special Atchara

PORK LIEMPO 520
House Marinated, Filipino Tomato Salsa and Coconut Vinegar

ADOBONG PUSIT 610
Pusit braised in Garlic, Soy, Vinegar and Black Ink Sauce

BEEF SALPICAO 710
Soy - Worcestershire Beef Belly, Fried Garlic Chips and Scallions

BEEF CALDERETA 720
Slowly Braised Beef in Tomato Sauce, Carrots, Bell Peppers and Potatoes

BISTEK TAGALOG 720
Marinated Thinly Sliced Beef, Garlic, Lots of Onions and Soy - Calamansi Infusion

GRILLED PRAWNS PLATTER 780
Half Kilo Grilled Head-On Prawns with Soy Sauce, Calamansi and Garlic Butter

KARE KARE 890
Beef Shank Braised in Peanut Sauce, Native Vegetables and Shrimp Paste

CRISPY PATA 1380
Twice Fried Crispy Trotter, Soy - Calamansi and Liver Sauce

BIBINGKA

A Buglas Isla signature!

NATIVE 220
Ground Rice Flour, Coconut Milk, Salted Egg, Cheese, Freshly Grated Coconut, Brown Sugar and Butter

SPECIAL 260
Ground Rice Flour, Coconut Milk, Salted Egg, Cheese, Leche Flan, Macapuno, Ube Halaya, Freshly Grated Coconut and Brown Sugar

SWEETS

HALO - HALO & TURON 360

UBE CINNAMON ROLL 260

BUKO PIE 260

CHOCOLATE YEMA CAKE 260

TAHO CHEESECAKE 260

DUMAGUETE SANSRIVAL CAKE 290

JUMBO TRIPLE NUT SILVANAS 330

CHURROS CON TSOKOLATE 190

All prices are subject to 12% VAT



BUGLAS ISLA

CAFE

DRINKS

REGULAR SODA	130
COKE, COKE LIGHT, COKE ZERO, ROYAL, SPRITE	
SAN MIGUEL	160
PALE PILSEN, SAN MIGUEL LIGHT	
ARNOLD PALMER ICED TEA (SIGNATURE DRINK)	190
HOMEMADE GINGER SODA	190
HOMEMADE POMELO SODA	190
HOMEMADE PEACH AND MANGO SODA	190
HOMEMADE CALAMANSI JUICE	190
MILO CHOCOLATE FRAPPE	230
ICED TEA SLUSH	170

FRUIT SHAKES

MANGO SHAKE	240
WATERMELON SHAKE.....	240
PINEAPPLE SHAKE	240
BANANA SHAKE	240
BUKO SHAKE.....	240
GREEN MANGO SHAKE.....	240
FOUR SEASON SHAKE.....	260
ACAI BERRY SHAKE.....	290

COFFEE

	<u>HOT</u>	<u>ICED</u>
ESPRESSO	120	
DOUBLE ESPRESSO	140	
AMERICANO	150	160
CAPPUCINO	180	190
CAFE LATTE	180	190
CAFE MOCHA	180	190
PEANUT BUTTER LATTE	180	190

HOT BREWS

DUMAGUETE SIKWATE	170
SIKWATE S'MORES	180
EARL GREY.....	140
ENGLISH BREAKFAST	140
GREEN TEA	140
GINGER-TURMERIC TEA	140

COLD BREW

ICE COLD BREW COFFEE	170
MINT MOJITO COLD BREW COFFEE	180
ROASTED COCONUT COFFEE	190

All prices are subject to 12% VAT

Welcome to Buglas Isla Cafe!

We are committed to providing an inclusive and welcoming environment for all our guests, including Senior Citizens (SC), Persons with Disabilities (PWD), National Athletes (NA), and National Coaches (NC). To ensure that we can continue to offer our services to those who genuinely need them, we have implemented a policy to verify the authenticity of IDs presented at our establishment.

Why is this important?

- 1. Protection of True Discount Beneficiaries** - Our primary goal is to safeguard the rights and privileges of the SC, PWD, NA, and NC. By verifying the presented IDs, we ensure that the benefits and accommodations we offer are extended to those who truly qualify, allowing us to maintain the integrity of our services.
- 2. Maintaining Fairness** - The misuse of the SC, PWD, NA, or NC IDs not only undermines the privileges afforded to genuine beneficiaries but also impacts our ability to serve all guests. We believe in fairness for everyone, and it is vital that we uphold this principle in our operations.
- 3. Business Impact** - Using fake or spurious IDs can have significant repercussions for our business. It can lead to potential legal issues, damage our reputation, and ultimately affect our ability to provide quality service. We want to ensure that every guest has a positive experience, and that requires a system based on trust and authenticity. Thus, our establishment reserves the right to report to authorities and help prosecute to the full extent of the law if any ID presented is found to be illegal or fake.

How do we verify? - When you present your SC, PWD, NA, or NC ID, our team will conduct a quick verification process to confirm its authenticity. Please understand that this is not meant to inconvenience you. Rather, it is a necessary step to protect the interests of all our guests and maintain the high standards of service we pride ourselves on. We appreciate your understanding and cooperation in this matter.