

MENU



TXANTON



WHAT IS TXANTON

It is where jamón and wine take center stage.

A bastion dedicated to the enjoyment and appreciation of only the best of each, whether individually or paired together.

The first space in the Philippines where you can learn everything there is to know about Jamón Ibérico.

An ideal venue for wine dinners, cocktails and other intimate events by those who share the same passion or simply want to know more about fine wine and gastronomy.

Es un lugar donde
jamón y vino
son los protagonistas

LA TIENDA THE SHOP

La Tienda (The Shop) offers an extensive selection of fine wines, jamón, cold cuts, olive oils, anchovies, and a wide array of first class gourmet products. You'll also find unique accessories, perfect for taking home, giving as gifts, or enjoying on the spot. The space comfortably seats up to 22 guests.

LA SALA DE CATA THE TASTING ROOM

La Sala de Cata (The Tasting Room) provides a relaxed and casual environment, perfectly suited for tasting and sharing wine, jamón, and other selected gourmet. The space is thoughtfully designed for fine wine and food seminars, making it ideal for both corporate and social gatherings. One of the highlights of this room is the stunning display of wine glasses, featuring some of our flagship brands like Zalto and Italesse. The room accommodates up to 14 guests.

LA GRAN AÑADA THE GREAT VINTAGE

La Gran Añada (The Great Vintage), showcasing over 1,500 exceptional wines, offers one of the most unique dining experiences. These wines are expertly paired with dishes prepared in our state-of-the-art fullservice kitchen. The room features a special ambiance, enhanced by beautiful lamps and the subtle, indirect lighting provided by the 12 Sub-Zero wine chillers that surround the space. It accommodates up to 10 guests.

LA CARNE THE MEAT

La Carne (The Meat) is an extension of the shop where, aside from finding gourmet, meats and a seafood selection, you can also enjoy them on the spot within a unique ambiance and magical setup, including a curated collection of knives. This venue has two dining tables, each good for four people, which can be merged to accommodate a total of eight. There is also a small room inside La Carne named El Rincon del Queso (The Cheese Corner), where you can find the very best ones.

CAVE

At the back of our building lies a hidden gem: a cave experience offering maximum privacy, completely undisturbed by technology. With no internet and no signal, this space invites guests to reconnect with their roots. It's a sanctuary for dining, drinking, and engaging in meaningful conversation. The room comfortably accommodates up to 8 guests, providing an intimate setting for a truly unique and immersive experience.

GRAN RESERVA

IBÉRICO

IBÉRICO DE BELLOTA

CEBO

CAMPO

GUIJUELO

EXTREMADURA

PEDROCHES

JABUGO



LOCATION	TREVELEZ & SEGOVIA	IBERIAN PENINSULA	IBERIAN PENINSULA	GUIJUELO (SALAMANCA)	EXTREMADURA	VALLE DE LOS PEDROCHES (CÓRDOBA)	JABUGO (HUELVA)
BREED	WHITE PIG	IBERIAN PIG	IBERIAN PIG	IBERIAN PIG	IBERIAN PIG	IBERIAN PIG	IBERIAN PIG
CURING/FEEDING	15 MONTHS FARM-BRED	24 MONTHS FARM-BRED	24-36 MONTHS FARM-BRED FREE RANGE	36-48 MONTHS ACORN FEED	36-48 MONTHS ACORN FEED	36-48 MONTHS ACORN FEED	36-48 MONTHS ACORN FEED
QUALITY	BASIC	GOOD	VERY GOOD	EXCELLENT	EXCELLENT	EXCELLENT	EXCELLENT
FLAVOR PROFILE	SOFT & WELL BALANCED	TASTY & INTENSE	JUICY & VERY PLEASANT	SMOOTH & SOPHISTICATED	ELEGANT W/ SWEET HINTS	VERY AROMATIC W/ NUTTY AFTERTASTE	VERY INTENSE W/ SMOKEY NOTES

1

D.O. BELLOTA TASTING

THE BASIC RANGE

Jamón Ibérico de Bellota
Lomo Ibérico de Bellota
Chorizo Ibérico de Bellota
Salchichón Iberico de Bellota



795



575



2

JAMÓN BELLOTA TASTING

THE PRIME RANGE

Ibérico Bellota Guijuelo (Salamanca)
Ibérico Bellota Extremadura
Ibérico Bellota Pedroches (Córdoba)
Ibérico Bellota Jabugo (Huelva)



1195



660



3

JAMÓN EXPERIENCE TASTING

THE WHOLE RANGE

Gran Reserva
Ibérico Campo
Ibérico Bellota Guijuelo (Salamanca)
Ibérico Bellota Extremadura
Ibérico Bellota Pedroches (Córdoba)
Ibérico Bellota Jabugo (Huelva)



1395



950



4

JAMÓN PLATES

80 GRAMS EACH

Master Carver Selection	2695
100% Ibérico Bellota DOP	2195
100% Ibérico Bellota	1995
Ibérico Bellota Castro & González	1695
Ibérico Bellota Extremadura	1695
Ibérico Bellota Belloterra	1695
Ibérico Bellota Sierra de Jabugo	1695
Ibérico Campo	1075
Gran Reserva	595



JUST CAVIAR

CAVIAR SERVER



CATA DE CAVIAR 50G

beluga, oscietra imperial, sevruga, kaluga gold and baeri

50g 8595

CATA DE CAVIAR 30G

a selection of three different caviar

30g 5995

CRU CAVIAR BELUGA

*3-3.3mm grains, gray and marbled in color
Huso Huso sturgeon fish, 23 years*

50g 14995

CALVISIUS ARS ITALICA OSCIETRA IMPERIAL

*3-3.3mm grains, medium brown to light grey in color
Russian sturgeon fish, 10-14 years*

50g 8595

CALVISIUS ARS ITALICA SEVRUGA ROYAL

*2.3-2.5mm grains, grey to medium grey in color
Sevruga sturgeon fish, 10 years*

50g 5995

CRU AMUR KALUGA GOLD

*3mm grains, ocher, golden hues and glossy finish in color
Acipenser schrenckii x Huso dauricus sturgeon fish, 9-11 years*

50g 6995

BAERI

*2.7-3mm, gray color with noisette shades
Siberian sturgeon fish, 6-8 years*

50g 5995

*HOMEMADE BLINIS (5 PCS)

*buckwheat, eggs, yeast and evoo
(caviar pre-order required)*

250

WITH CAVIAR

SPECIALLY MADE DISHES

TARTAR DE PRESA IBERICA CON BELUGA

caviar, ibérian pork presa, small pickled cucumber and evoo
4495

TARTAR DE GAMBAS CON BELUGA

caviar, shrimp, coconut ajoblanco, lemon and evoo
4495

HUEVOS ROTOS CON BELUGA

caviar, potatoes and fried eggs
3995

CARABINERO CON CAVIAR

scarlet shrimp, caviar
3295

MACARRONES CON PULPO Y CAVIAR

penne with jewel of russia vodka sauce, octopus and caviar
2495

BIKINI DE TARTAR DE SALMÓN Y CAVIAR

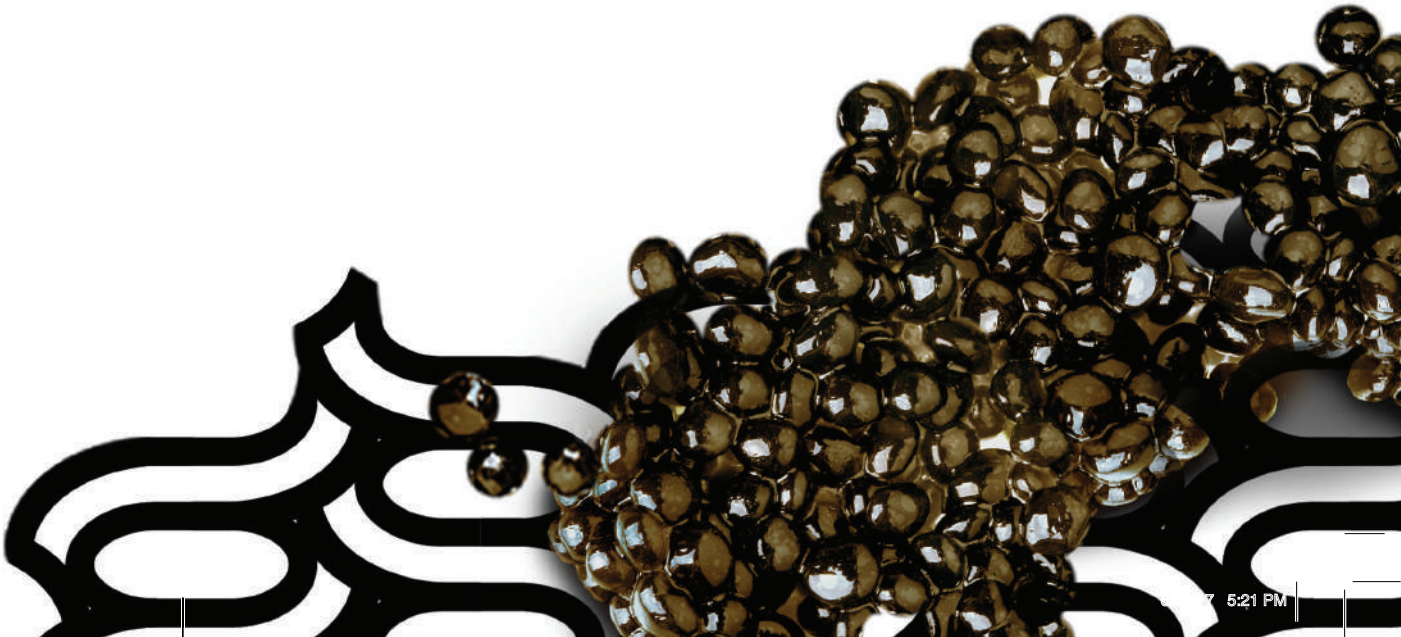
salmon tartare with caviar sandwich
2495

BRANDADA DE BACALAO CON CAVIAR

cod fish brandade with caviar
2495

ROLLITO DE JAMON DE BELLOTA CON BELUGA

caviar, jamón 100% ibérico de bellota
1795



RACIONES DE CONSERVAS PREMIUM
PLATES OF SELECTED SEAFOOD AND VEGGIES IN BRINE CANNED



NAVAJAS AL AJILLO
garlic razor clams
1495

HABAS SALTEADAS CON HUEVO FRITO
Y JAMÓN IBÉRICO
sauteed baby broad beans with fried egg and jamón ibérico
1395

CARPACCIO DE PIMIENTOS DEL CRISTAL
crystal pepper carpaccio
1295

MEJILLONES EN ESCABECHE CON
CREMA DE COLIFLOR
escabeche mussels with cauliflower cream
895

ESPÁRRAGOS CALIENTES CON EVOO ORO
DEL DESIERTO Y VINAGRE FORVM
warm asparagus with oro del desierto evoo and forum vinegar
895



RACIONES DE QUESOS Y EMBUTIDOS SELECTOS
PLATES OF SELECTED CHEESES & COLD CUTS

 TORTA DEL CASAR
raw sheep's milk, creamy, complex
2295

SUPER TABLA DE QUESOS VARIADOS
selection of 5 cheeses
1495

TABLA DE QUESOS VARIADOS
cheese platter selection
895

TABLA DE MANCHEGO
semi-cured, cured and gran reserva dehesa de los llanos
895

TABLA DE CABRA
ripened paprika, ripened mold and valdeon
895

TABLA DE AZUL
assorted blue cheeses
895

CATA DE LOMITO
iberian bellota cured top loin tasting
1095

CATA DE LOMO
iberian bellota cured loin tasting
995

CATA DE CHORIZO
iberian bellota chorizo tasting
655

CATA DE SALCHICHÓN
iberian bellota salchichón tasting
655

CATA DEL PAYÉS
payés sausages
495

DADITOS DE BELLOTA
iberian bellota cubes
495

APERITIVILLOS

LITTLE APPETIZERS

CHILI RELLENO

stuffed chili w/ jamón paté, crispy ham and honey
215

PATÉ DE JAMÓN

jamón paté
195

ENTRANTES FRÍOS

COLD STARTERS

COJONUDOS DEL NAVARRICO

white asparagus from Navarra with oro del desierto evoo and forvm
vinegar
895

CARPACCIO DE PRESA IBÉRICA

acorn-fed iberian pork shoulder steak carpaccio
695

SALMOREJO

cold tomato soup
295

ENSALADAS

ALL OUR SALADS ARE MADE WITH CERTIFIED ORGANIC VEGETABLES

ENSALADA VERDE CON PUERROS DE NAVARRA

green salad with el navarrico premium leeks
1195

ROLLITOS DE JAMÓN RELLENOS

stuffed jamón rollers

bellota	1195
ibérico	755

ENSALADA DE MACARRONES CON ANCHOAS

penne rigate salad with anchovies
895

ENSALADA CON QUESO

cheese salad
695

ENSALADA DE ATÚN EN ESCABECHE

greens with homemade escabeche tuna
655

APOLOGIA DE LA ANCHOA

HOMAGE TO ANCHOVIES

PIMIENTO DE PIQUILLO CONFITADO CON ANCHOAS

confited piquillo pepper with codesa anchovies
2195

HOMEMADE GILDAS

codesa anchovy, pickles and olive
1595

HUMMUS CON ANCHOAS

hummus dish with codesa anchovies
1495

ENSALADA CON ANCHOAS

green salad with codesa anchovies
1495

PLATO DE ANCHOAS EN SAL ROSA DE HIMALAYA

codesa anchovies in himalayan pink salt
1495

PLATO DE ANCHOAS SERIE LIMITADA

codesa anchovies limited series plate
1295

ESCALIBADA CON ANCHOAS

grilled vegetables with codesa anchovies
875

CREMA DE ANCHOAS

anchovy cream
195



RACIONES

TAPAS FOR SHARING

CALLOS

stewed ox tripe, beef trotter, chorizo and morcilla

995

NEW

ALCACHOFAS CON GAMBAS Y HUEVO POCHADO

artichokes, shrimps, poached egg

995

HUEVOS ROTOS CON JAMÓN

fried eggs in evoo with jamón

bellota995

ibérico745

gran reserva595



CHORIZO PICANTE A LA BRASA

spicy chorizo

655

REBOZADITOS DE DEHESA DE LOS LLANOS

manchego cheese bites coated in batter

635

ARROZ CREMOSO CON FRUTOS DE MAR

seafood creamy rice

595

PISTO VEGETARIANO

vegetarian pisto

555

TORTILLA ESPAÑOLA

potato omelet

for sharing w/ truffle1995

for sharing w/ iberian shavings795

for sharing695

single w/ iberian shavings595

single495

CROQUETAS

ibérico croquettes

395

octopus croquettes

395

PASTA

ARTISANAL PASTA BY RUSTICELLA D'ABRUZZIO

NEW

LINGUINE CON SALMÓN Y HUEVAS DE MARUCA

linguine with salted ling roe and salmon

1695

NEW

RIGATONI CON GORGONZOLA Y PRESA IBÉRICA

rigatoni, gorgonzola with 100% iberian shoulder steak

1395



COOKED IN JOSPER CHARCOAL OVEN

CUCHARA CALIENTE	
HOT SOUPS	
SOPA DE PESCADO	
<i>squid, shrimp and fish soup</i>	
775	
NEW	POCHAS CON VERDURAS
	<i>fresh haricot, vegetables, chicken stock</i>
695	
LENTEJAS DE LA ABUELA	
<i>lentils with chorizo, morcilla, pork belly and iberian ham</i>	
675	
LENTEJAS VEGETARIANAS	
<i>vegetarian lentils</i>	
495	
SOPA DE AJO	
<i>garlic soup</i>	
355	
PESCADO Y MARISCO	
FISH & SEAFOOD	
CARABINEROS	
<i>scarlet shrimps</i>	
ask	
	PULPO A LA BRASA
	<i>roasted octopus with mashed potatoes</i>
1795	
NEW	BACALAO A LA ROMANA
	<i>battered premium cod fish with vizcaina sauce</i>
1395	
TUNA VENTRESCA	
<i>bilbaina wild yellow fin tuna belly</i>	
895	
TXIPIRONES RELLENOS	
<i>stuffed baby squid in ink sauce with rice</i>	
895	
BOCADITOS DE PESCADO	
<i>deepfried coated fish with garlic mayo</i>	
795	
GAMBAS AL AJILLO	
<i>garlic shrimps</i>	
785	

*PRE-ORDER ONLY / ASK FOR INFO



COOKED IN JOSPER CHARCOAL OVEN

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

CARNES
MEATS



***TXULETÓN DE RUBIA GALLEGA**
prime bone-in ribeye 1 kg approx. Dry aged, 30 days
7795



CHULETA DE T-BONE
prime sirloin and tenderloin with T-shaped bone
1 kilo approx. Dry aged, 30 days.
6995



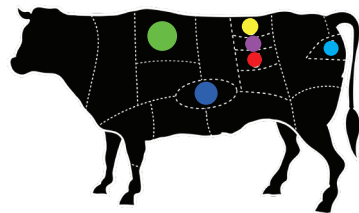
***PARRILLADA DE VACA**
assorted prime cuts from cow 1 kg approx. Dry aged, 30 days
6995



***LOMO BAJO DE VACA**
prime bone-in sirloin 1 kg approx. Dry aged, 30 days
6300



***LOMO BAJO DE VACA SIN HUESO**
prime boneless sirloin ½ kilo approx. Dry aged, 30 days
4595



- 1 - Ribeye / Txuleton
- 2 - Outside Skirt / Entraña
- 3 - Sirloin / Lomo bajo
- 4 - T-BONE
- 5 - Tenderloin / Solomillo
- 6 - Rump / Picanha



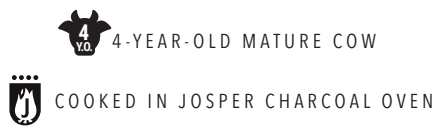
SOLOMILLO DE VACA
beef tenderloin. Dry aged, 30 days
1895



HAMBURGUESA DE LOMO BAJO Y PRESA
prime boneless sirloin mixed with iberian pork shoulder loin
1695

CARRILLADAS DE VACA EN SU JUGO
beef cheeks with evoo, garlic, rosemary
and white wine sauce
1395

RABO DE TORO
ox tail with red wine sauce
1295

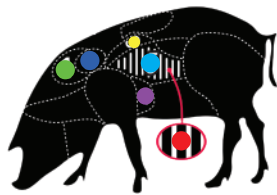


4-YEAR-OLD MATURE COW

COOKED IN JOSPER CHARCOAL OVEN



***PARRILLADA DE CERDO IBÉRICO DE BELLOTA**
assorted prime cuts from acorn-fed 100% iberian pork 1.2 kg approx.
7995



- 1 - Collar / Mogote
- 2 - Shoulder / Presa
- 3 - Loin End / Pluma
- 4 - Tap Loin / Secreto
- 5 - Ribs / Costillar
- 6 - Lagrima / Tears



***PRESA IBÉRICA DE BELLOTA**
acorn-fed 100% iberian pork shoulder loin
ask



***PLUMA IBÉRICA DE BELLOTA**
acorn-fed 100% iberian pork feather loin ½ kilo approx.
4695



***SECRETO IBÉRICO DE BELLOTA**
acorn-fed 100% iberian pork secreto ½ kilo approx.
3995



COSTILLAS DE CERDO IBÉRICO
iberian pork ribs
1795



COCHINILLO
baby suckling pig
1795



***CORDERO LECHAL ASADO**
roasted ¼ Spanish suckling lamb
12595

COSTILLAS DE CORDERO
ew Zealand lamb ribs and mashed potato with celery
5995

*PRE-ORDER ONLY / ASK FOR INFO
COOKED IN JOSPER CHARCOAL OVEN

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

BOCADILLOS CALENTITOS

HOT CHAPATA SANDWICHES

PEPITO DE TERNERA

breaded US tenderloin beef - green pepper
995

DE LOMO ADOBADO DE CERDO IBÉRICO

marinated iberian pork loin - lettuce - mahón cheese - tomato
795

DE CHORIZO PICANTE

Spanish spicy chorizo - salmorejo
795

MOGOTE IBÉRICO

iberico "mogote"
795

PAN Y ACEITES

ARTISAN BREADS WITH GARLIC, TOMATO & EXTRA VIRGIN OLIVE OIL

SELECT FROM THE FOLLOWING:

LA CATA DE LOS TRES OLIVOS

a tasting of 3 extra virgin olive oils
750

KNOLIVE EPICURE

freshly cut grass, hints of apple and white pepper
635

TORELLÓ ARBEQUINA Y SABATERA

citric, white pepper, green fruit and balsamic herbs
615

NEUS PRIORAT NATUR OLIVE OIL

sweetness of banana, apple tomato and nuts
575

AUBOCASSA ARBEQUINA

banana, green almonds with citric notes from Mallorca
535

ORO DEL DESIERTO COUPAGE

freshly cut grass, tomato, green olive, hints of citrus and dried fruits
575

ORO DEL DESIERTO ARBEQUINA

soft & pleasant with vegetal sensation from Almería
495

ORO DEL DESIERTO PICUAL

fresh grass aroma, olives leaf & ficus plant from Almería
495

ORO DEL DESIERTO LECHÍN DE GRANADA

fruity, green olives, spicy end from Almería
495

ORO DEL DESIERTO HOJIBLANCA

intense fruity, tomato, apple & banana from Almería
495

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POSTRES

DESSERTS

TARTA DE MANZANA CON HELADO DE VAINILLA
apple cake with vanilla ice cream
(requires 20-minute preparation)
395

PASTEL DE CHOCOLATE CALIENTE
hot chocolate cake
350

CREMA DE QUESO
cream cheese with px wine, raisins and tempranillo cookie
295

LOS HELADOS DEL CHEF
Txanton homemade assorted ice creams

<i>Original flavors</i>	leche merengada	295
	cheese	280
	evoo ice cream	280
	tinta fina red wine	280
	chocolate	280

TARTA DE QUESO
Txanton homemade cheesecake
295

CREMA CATALANA
Spanish crème brulee with moscovita cookie
195

TOCINO DE CIELO
heavenly custard made of egg yolks and sugar
195

*PRE-ORDER ONLY / ASK FOR INFO

CERVEZA Y AGUA

BEER & WATER

ANTIPODES STILL / SPARKLING 1L 555
ANTIPODES STILL / SPARKLING 500 ML 395
ESTRELLA GALICIA 330 ML 250
ESTRELLA GALICIA 0.0 (No Alcohol) 250 ML 250
ENGKANTO HAZY IPA 250 ML 255
ENGKANTO LAGER 250 ML 200

Prices are inclusive of 12% VAT and subject to 10% Service Charge.

BOCADILLOS FRIOS

COLD CHAPATA SANDWICHES

SERVED WITH FRIES OR SALAD

ANCHOAS CON TOMATE 1095

JAMÓN IBÉRICO BELLOTA 1295

LOMITO IBÉRICO BELLOTA 1295

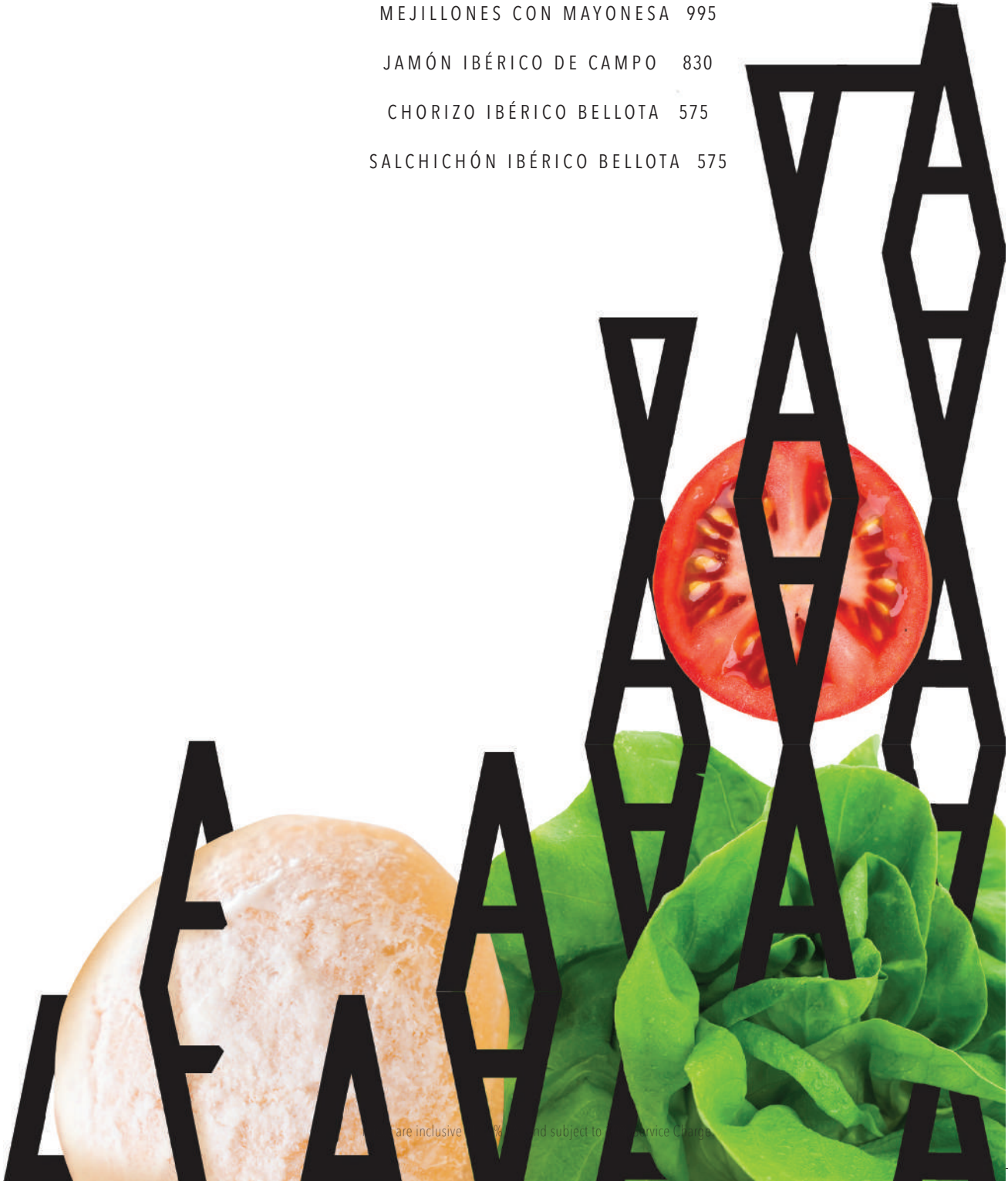
LOMO IBÉRICO BELLOTA 895

MEJILLONES CON MAYONESA 995

JAMÓN IBÉRICO DE CAMPO 830

CHORIZO IBÉRICO BELLOTA 575

SALCHICHÓN IBÉRICO BELLOTA 575



Prices are inclusive of 12% VAT and subject to 10% Service Charge.

