



CIELO

CAFÉ BY LAS CAIDAS



*Where Every Sip
Meets Serenity*

Beverages - Hot or Over Ice



	HOT	COLD
Espresso	₱75	N/A
Americano	₱95	₱95
Cappuccino	₱150	₱150
Affogato	₱135	₱135
Cafe Latte	₱170	₱175
Mocha Latte	₱180	₱185
Chocolate Latte	₱175	₱175
Matcha Espresso Latte	₱175	₱175
Caramel Macchiato	₱185	₱175
Spanish Latte	₱180	₱185
Oreo Spanish Latte	₱180	₱185
Hot Tea	₱120	N/A
Signature House Tea	₱240	N/A



Healthy Fruit Shakes

Flavored Iced Teas

Mango	₱175
Melon	₱170
Pineapple	₱165
Watermelon	₱165

Peach	₱165
Strawberry	₱165
Lemon	₱165
Passion Fruit	₱165

Beverages

Carbonated Water (1L)	₱80
Fresh Buko	₱75
Bottled Water	₱45
Canned Soda	₱65



Alcoholic Beverages

House Wine	₱800
Cabernet Sauvignon, Merlot, Sauvignon Blanc, Chardonnay	
Canned Beer	₱80



Pitcher Drinks



House Blend Ice Tea

₱270

A harmonious fusion of carefully selected teas, expertly blended for a crisp and revitalizing iced tea experience. Celebrate tea craftsmanship with the perfect balance of flavor and refreshment.



Cucumber Punch

₱270

Light and invigorating, our punch cleanses the palate and uplifts your senses. The perfect union of cucumber and lemon in every sip offers a burst of satisfying and revitalizing freshness, leaving a lingering sensation of pure refreshment.



Coco Mojito

₱270

Embark on a tropical journey with our Coco Mojito, a luscious blend of pure coconut water, delicate shreds of coconut meat, and fragrant mint leaves. This exotic concoction delivers a refreshing burst of natural hydration and tropical indulgence. It's not just a drink; it's a vacation in a glass, inviting you to savor the blissful flavors of the islands.

Panghimagas



Tupig

A classic Filipino delicacy of glutinous rice and coconut, wrapped in banana leaves and grilled to perfection for a smoky-sweet treat.

₱280

Ube Palitaw

Chewy rice cakes with a buttery ube twist, coated in coconut and sugar for a rich and delightful treat!

₱285

Halo Halo

A refreshing Filipino dessert of mixed sweet treats, shaved ice, milk, and a scoop of ice cream pure indulgence in every layer!

₱240



Karmochi

A fusion of karioka and buchi, coated in sugar and sesame seeds, filled with gooey cheese, and served with a rich cocoa dip for a delightful treat!

₱229



Blueberry Cheesecake

No-Bake Blueberry Cheesecake: Creamy and rich, topped with luscious blueberry compote for the perfect balance of sweet and tangy flavors!

₱210



Banana Foster

Caramelized bananas with brown sugar, butter, and a splash of rum, served over vanilla ice cream for a warm, indulgent dessert experience.

₱199

Ube Macapuno Leche

A creamy, sweet ube and macapuno treat, topped with leche flan for a delightful blend of rich, Filipino flavors.

₱180



Pinitpit

Soft pandan piaya served with a rich cocoa dip, offering a perfect blend of aromatic sweetness and indulgent flavor.

₱135

Fresh Dough Pugon Pizza

A Gastronomic Delight Straight from the Oven! Indulge your taste buds in a culinary journey that combines tradition, flavor, and innovation with our freshly made dough pizza. Crafted meticulously and baked to perfection in a traditional pugon!



Las Caidas Signature Pizza

Las Caidas Signature Pizza

₱480

(Salted Egg, Lukban Longganisa, Pako leaves, Mozzarella)

This culinary masterpiece is a celebration of heritage, blending traditional Filipino ingredients with a modern twist to create a pizza experience like no other.

Alfredo

₱500

(White creamy sauce, Parmesan, Mozzarella, Olive Oil, Tomatoes, Spinach, and Chicken strips)

A creamy white sauce, traditionally made with butter, heavy cream, garlic, and Parmesan cheese. This velvety Alfredo sauce serves as the perfect canvas for the pizza, adding richness and depth of flavor



Alfredo

All Meat “Carnivore”

₱475

((Mozzarella, Ground Beef,Pepperoni, Ham, and Bacon)

An abundance of meaty toppings, and for those who are on a high-protein diet.



All Meat “Carnivore”

Pepperoni

₱440

(Mozzarella, Marinara, Pepperoni)

A classic combination of zesty tomato sauce, gooey mozzarella cheese, and generous slices of pepperoni.

Pizza Margherita

₱430

(Marinara Sauce, Basil, Tomatoes,Mozzarella)

A timeless Italian classic that embodies simplicity, freshness, and the essence of Italian cuisine.

Pasta

Our Pasta is served with Focaccia bread, an excellent choice that enhances the flavorful dining experience.



Alfredo

Bolognese

₱ 360

This hearty and flavorful dish features a rich, savory meat sauce served over al dente pasta, creating a perfect marriage of textures and tastes.

Alfredo

₱ 360

This indulgent dish features fettuccine pasta generously coated in a velvety sauce made with butter, heavy cream, and Parmesan cheese.



Puttanesca

Asian Pasta

₱ 355

Whether you're a fan of spicy Thai noodles, savory Japanese ramen, or sweet and tangy Chinese stir-fry, Asian Pasta offers a delightful journey through the rich tapestry of Asian flavors.

Pesto

₱ 350

This simple yet flavorful pasta dish revolves around a lush green sauce made primarily from fresh basil leaves, garlic, pine nuts, Parmesan cheese, and olive oil.



Asian Pasta

Puttanesca

₱ 340

Combination of ripe tomatoes, briny olives (usually Kalamata or Gaeta olives), salty capers, garlic, anchovies, chili flakes, and aromatic herbs like parsley results in a complex and deeply flavorful sauce.

Artisan Deli Sandwiches

Our sandwiches are accompanied by a side salad, thoughtfully curated to enhance and harmonize the flavors of the sourdough sandwich.



Gravlax

₱ 399

A Scandinavian specialty featuring thinly sliced, cured salmon. The gravlax is delicately seasoned with a blend of salt, sugar, dill, and spices, infusing the salmon with a subtle yet tantalizing flavor that is both savory and herbaceous.



Eggs Benedict

₱ 340

Generously smothered in our velvety hollandaise sauce. Made with butter, egg yolks, and a touch of lemon, this classic sauce imparts a tangy and buttery flavor, enveloping the poached eggs in a blanket of exquisite creaminess.



Hummus

₱ 275

This sandwich combines the tangy flavors of sourdough with the creamy texture of hummus, the smokiness of roasted eggplant, and aromatic essence of pesto. It's delicious and satisfying combination that can be enjoyed anytime of the day.

The image features a quote in white cursive script centered over a background of a restaurant interior. A large, teardrop-shaped woven lamp hangs from a ceiling with a complex geometric pattern. In the background, there are wooden lattice windows and a view of lush green trees. In the foreground, a dark table and a chair with a decorative backrest are visible.

*A balanced meal is the
ultimate act of self-care.*