



**the  
frazzled  
cook**

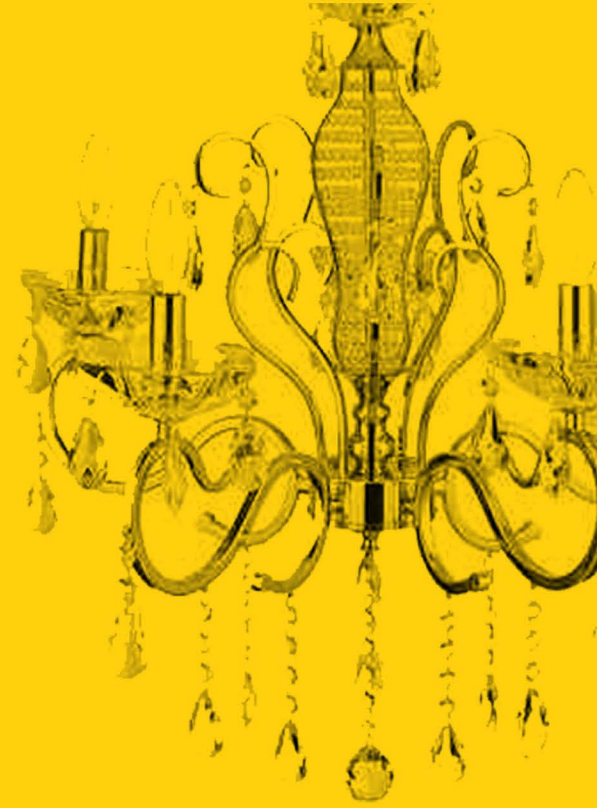


# Introduction

Somewhere inside the city, among the hustle and bustle of everyday living, stands a modest house where a quirky chef resides in. He was a chef who could make any cuisine taste home-cooked and chose only those that fit the category of comfort food --- because food, of course, is not food without the comfort it brings. From this sprouted an idea to create a place looking and feeling like a home that served international cuisines in a quirky home-cook style. The place offered something familiar, delicious, and fulfilling, making you remember and crave for nothing else but that. Something that would make anybody come back to that homey eclectic ambiance created by a quirky minded chef, again and again and again. From then on, this quirky chef was known as **The Frazzled Cook**.

*fraz·zle*  
*/'frazəl/*

*To be feeling a bit  
brain-fried;  
lost and confused;  
not functioning properly;  
slightly stressed;  
all over the place.*





# Brunch



## HK Style French Toast

Japanese milkbread soaked in a special sauce with peanut butter filling, topped with butter and drizzled with sweet milk.

P 295

## K Sandwich

Frazzled's own version of a Korean breakfast sandwich – Ham, egg, cheese, and vegetables served with garlic toasted Japanese milkbread.

P 335

## Beef Tenderloin Croissant

Freshly sauteed beef tenderloin with mushrooms and onions cooked with butter, placed inside a crunchy croissant drizzled with cheese sauce.

P 545



## Frazzled's Marinated Milkfish aka Daing na Bangus

A 36 hour marinated milkfish fried and served with fried eggs, garlic rice, and vinegar.

P 445



## Breakfast Beef Tapa

Beef tenderloin marinated for more than 36 hours served with garlic rice and fried egg.

P 425



## Grandma's Homemade Longganisa

A 70 year old recipe made from only 100% pork ingredients served with garlic rice and fried egg.

P 345

## Eggs Over Sisig

Frazzled's famous sisig made crunchy served over garlic rice and topped with a fried egg.

P 375

## Chorizo Garlic

A sizzling plate of our chorizo cooked with lots of garlic and served with eggs and garlic rice on the side.

P 495

## Steak Fried Rice

200 grams of tenderloin steak served with garlic rice and fried eggs. A healthy version of breakfast proteins!

P 695



# Coffee

Espresso	P 105
Pour Over	P 175
(Kenya/Burundi)	
Coffee Press	P 175
(Kenya/Burundi)	
Tonic Espresso	P 235
Affogato	P 235
Long Black	P 125
Americano	P 125
Cold Brew	P 155
Brewed Coffee	P 125
Alamid (Syphon/Coffee Press)	P 365
Latte	P 155
Cappuccino	P 155
Macchiato	P 135
Flat White	P 135



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# Tea

Pot of Jasmine Tea	P 135
Pot of Earl Grey	P 135
Pot of Green Tea	P 135
Pot of Chamomile	P 135





# Starters



## Sizzling Squid

Marinated squid with cured mangoes drizzled in vinaigrette.

P 625

## Salted Egg Wings

Chicken wings with salted egg and dried basil.

P 335



## Buffalo Wings

Spicy and tangy wings served with blue cheese dip.

P 365

## Onion Rings

Battered and fried onion rings served with dip.

P 195

## Ceviche

Tanigue marinated in spiced vinegar.

P 225

## Garlic Parmesan Wings

Deep-fried chicken wings coated with buttered garlic and parmesan.

P 375



## Cheese-Stuffed Chili

Wrapped and deep-fried chili with cheese.

P 175

## Grilled Cheese Stacks

Kesong puti and cheddar cheese sandwiched and grilled in herbed white bread w/ chips.

P 225

## Cheeselogs

Breaded cheese sticks with fresh tomato salsa on the side.

P 215

## Frazzled Sisig

Classic sizzling pork sisig with our own special sauce mix and egg on top.

P 325 Single

P 515 Family



## Sizzling Gambas

Sauteed garlic, mushroom, and supple shrimp with our special mix of spices.

P 445



## Homemade Potato Chips

Thinly sliced fresh potatoes deep fried to a crisp and served with our home-made sauce on the side.

P 225

## Truffle Fries

Deep-fried french fries tossed with herbs and parmesan cheese and dressed in truffle oil.

P 265



Best Seller



Spicy!



Vegetarian



# Soups



## Squash Soup

Roasted squash with stewed vegetables.

P 165



## Mushroom Soup

Cream-based soup with mix of mushrooms.

P 195

## Potato and Basil Chowder

Cream-based soup with potatoes and basil topped with crispy bacon.

P 185



# Salads



## Herbed Chicken Salad

Crisp greens with strips of mangoes, generous serving of chicken and home-made croûtons with basil vinaigrette.

P 395 Single | P 775 Family

## Squid Salad

Crisp greens with slivered prunes, walnuts, home-made croûtons, and sweet peppery squid tossed in basil vinaigrette.

P 435 Single | P 795 Family



## Vegetable Salad

Crisp greens with langka and pop beans w/ honey mustard dressing and parmesan cheese.

P 275



## Watermelon Salad

Fresh greens with alfalfa, cherry tomatoes, and corn kernels drizzled with basil vinaigrette.

P 325



## Mango Salad with Wasabi Mayo

Fresh ripe mango, cherry tomatoes, and greens drizzled with homemade wasabi mayo.

P 355



## Kesong Puti Salad

Deep-fried kesong puti with fresh greens and arugula in basil vinaigrette dressing.

P 440



## Bleu Cheese Salad

Fresh greens and strawberries with crumbled bleu cheese and grilled chicken breast in homemade strawberry dressing.

P 550





# Pizza



## Pizza Caprese

Herbed crusted pizza dough with fresh tomatoes and kesong puti.

P 450



## Truffle Pizza

Cream-base pizza with button and fresh portobello mushrooms with truffle essence.

P 585

## Chorizo Pizza

Homemade chorizo topped with bell peppers, cheddar cheese, and kesong puti.

P 465



## Tenderloin and Sausage Pizza

Herbed crusted pizza dough topped with beef tenderloin salpicao, mushroom, bellpepper, and kesong puti.

P 595

## Scampi Pizza

Herbed crusted pizza dough with fresh tomatoes, onions, and bellpepper topped with shrimp, squid, and kesong puti.

P 495

## Salmon Pizza

Herbed crusted pizza dough topped with salmon salpicao, bellpepper, onions, and kesong puti.

P 565



# Paella



## Seafood Paella

Paella rice with sauteed chicken bits topped with generous amounts of seafood and pork sausage.

For 3 - P 395

For 5 - P 695



## Paella Negra

Squid-inked rice topped with squid, shrimp, pork sausage, and bell-pepper.

For 3 - P 465

For 5 - P 725







# Meat & Poultry



## Grilled Chicken Rosemary

Marinated quarter leg chicken that comes with side vegetables and gravy.

P 265

## Fried Chicken

Breaded chicken deep-fried until golden brown and served with gravy.

P 375



## Spicy Chicken Kebab

Marinated and skewered chunks of chicken with buttered vegetables and gravy.

P 345

## Crusted Chicken Tortilla

Deep-fried boneless chicken thigh wrapped in tortilla with a side of mixed fruits.

P 425

## Chicken Marsala

Grilled chicken breast served with mushrooms, caramelized onions, and homemade marsala sauce.

P 345

## Chicken Cordon Bleu

Deep-fried chicken fillet stuffed with cheese and bacon.

P 445







# Meat & Poultry



MOO



## Wagyu Salpicao

Mouth-watering wagyu beef cubes sautéed with sliced garlic and mushrooms.

P 595



## Rib-Eye Steak

Angus rib-eye steak grilled to your preference and served with homemade steak sauce.

P 1,750

## Beef Kebab

Skewered beef tenderloin and vegetables seasoned with our own special spices.

P 395

## Tenderloin Nuggets on Flat Bread

Open-faced sandwich served with mashed potatoes and topped with tenderloin salpicao and gravy.

P 395

## Tenderloin Steak

Beef tenderloin steak grilled to your preference.

P 425

## BBQ Beef Short Ribs

Slowly cooked goodness off the grill.

P 595 Single  
P 1195 Family



OINK

## Fried Porkchop

Herbed breaded pork chop with homemade gravy sauce.

P 325



## Pork BBQ Ribs

4 hour-simmered ribs glazed with our own bbq sauce.

P 625 Single  
P 1195 Family



## Grilled Pork Chops

2pc 200g chops marinated and grilled, served with side vegetables and grilled corn.

P 445

## Slow-Cooked Pork Ribs

Pork ribs cooked for 4 hours and simmered in our signature Filipino style sauce.

P 565 Single  
P 985 Family

## OTHERS

### Lengua with Mushroom and Corn

Stewed ox tongue drizzled in white sauce cooked with mushrooms and sweet corn, served w/ buttered vegetables.

P 445

### Spicy Lamb Stew

Lamb meat stewed for hours in fresh tomatoes, olives, bellpeppers, and spices.

P 465



# Seafood



## Peppered Salmon Steak

Freshly-cracked peppercorns and herbs on salmon steak.

P 465

## Grilled Tanigue Steak

Marinated and grilled tanigue topped with our version of herbed garlic butter.

P 465



## Pan-Seared Dory

Fish fillet with thyme topped with garlic butter and grilled vegetables on the side.

P 325



## Fish and Fries

Breaded fish fillet and fries served with aioli dip.

P 355

## Grilled Salmon with Mango Salsa

Grilled salmon topped with our homemade mango salsa.

P 475



## Spicy Gambas al Ajillo

Sautéed garlic and shrimp with our own gambas spices served with rice.

P 375



## SIDES

Fries	P 115
Mashed Potatoes	P 95
Garlic Rice	P 75
Plain Rice	P 65
Sausage for Paella	P 95
Pasta Bread	P 65
Egg	P 55
Buttered Vegetables	P 125



# Pasta



## Truffle Pasta

Mixed pasta with sautéed Portobello mushroom and homemade white truffle sauce.

P 415 Single

P 655 Family

## Seafood Pasta

Shrimp and squid sautéed in garlic and stewed overripe tomatoes with lemon, parmesan cheese, and pasta bread on the side.

P 345

## Tomato Cream Pasta

Sautéed garlic and shrimp stewed in overripe tomatoes and cream, with parmesan cheese and pasta bread on the side.

P 345



## Spicy Shrimp Pasta

A feast of spaghetti tossed in freshly sliced garlic and shrimp sautéed in olive oil and butter, topped with parmesan cheese, and pasta bread on the side.

P 325 Single

P 485 Family

## Pesto Pasta

Classic homemade basil pesto sauce on al dente spaghetti w/ parmesan cheese and pasta bread on the side. Served with your choice of grilled chicken or shrimp.

P 365 Single

P 585 Family



## Vegetable Pasta

Spaghetti pasta tossed with zucchini and garlic and sautéed in olive oil.

P 225





# Pasta

## Chorizo Pasta

Sauteed homemade Casa Amarilla branded chorizo with garlic and olive oil topped with parmesan cheese and pasta bread on the side.

P 365 Single

P 585 Family

## Pasta Cream Bacon and Sage

Spaghetti in sage cream sauce topped with bacon and parmesan cheese and pasta bread on the side.

P 325

## Pasta al Nero

Spaghetti with homemade black squid ink topped with parmesan cheese and pasta bread on the side.

P 325

## Baked Pasta

Mixed pasta with homemade beef tomato and creamcheese sauce.

P 365







## Desserts



Pancake ala Mode  
P 275

Creme Brulee Cake  
P 325

Strawberry Tres Leches Cake  
P 395

Mango Creme Brulee Cake  
P 345

Moist Chocolate Cake  
P 250

Frozen Brazo de Mercedes  
P 285

Scoop of Ice Cream  
P 150







# Drinks

## SMOOTHIES AND SHAKES

Ripe Mango Shake	P 155
Green Mango Shake	P 155
Watermelon Shake	P 155
Cookies and Cream Milkshake	P 185
Strawberry Milkshake	P 185
Choco Milkshake	P 185
Mocha Frappe	P 185

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## JUICES

Homemade Iced Tea	P 105
Single Pitcher	P 295
Double Pitcher	P 415
Fresh Orange Juice	P 175
Fresh Lemonade	P 145
Cucumber Lemonade	P 105
Single Pitcher	P 295
Double Pitcher	P 415

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## SOFTDRINKS

Coke in Can	P 85
Coke Light in Can	P 85
Coke Zero in Can	P 85
Sprite in Can	P 85
Royal in Can	P 85
Sarsi in Can	P 85
Bottled Water	P 55
Ice Cream Float	P 150



# Something From The Bar?

## BEERS

SanMig Light	P 85
SanMig Pale Pilsen	P 85

## WINES

	Glass	Bottle
Red	P 220	P 1195
White	P 220	P 1195

## COCKTAILS

**Baileys Mudslide** P 225  
Creamy. Baileys and vodka

**Baileys Double Shot Martini** P 245  
Coffee aftertaste. Baileys, espresso and vodka

**Mojito** P 145  
Refreshing taste. Fresh mint, squeezed lime and rum

**Long Island Tea** P 185  
Frazzled's house iced tea spiked! Triple sec, rum, gin, tequilla and vodka

**Sangria**  
Fruity. Fresh oranges and lemons, red wine and brandy  
**Glass** P 245  
**Pitcher** P 725

**Margarita** P 125  
Classic summer drink. Tequilla and triple sec





# Party Trays

(8-10 pax)

TAKE OUT | PICK UP



## STARTERS

Buffalo Wings	P 1275
Garlic Parmesan Wings	P 1195
Salted Egg Chicken Wings	P 1195
Onion Rings	P 550
Frazzled Sisig	P 1450
Cheese-Stuffed Chili	P 550
Grilled Cheese Stacks	P 750
Squash Soup	P 750

## SALAD

Herbed Chicken Salad	P 1925
Squid Salad	P 2250
Vegetable Salad	P 1195

## PASTA

Spicy Shrimp Pasta	P 1750
Truffle Pasta	P 2595
Chorizo Pasta	P 1695
Vegetable Pasta	P 1095
Pesto Pasta	P 1950

## PAELLA

Seafood Paella	P 1750
Paella Negra	P 1995

*Order in advance?*

[www.thefrazzledcook.net](http://www.thefrazzledcook.net)

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# Party Trays

(8-10 pax)

TAKE OUT | PICK UP

## BEEF

Lengua with Mushroom and Corn P 2050

Wagyu Salpicao P 4650

BBQ Beef Short Ribs P 3195

## PORK

Fried Pork Chop P 1750

Slow-Cooked Ribs P 2650

## CHICKEN

Grilled Chicken Rosemary P 1395

## SEAFOOD

Grilled Salmon with Mango Salsa P 1950

Pan-Seared Dory P 1050

Fish Fingers w/ Fries P 1695

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