



## White Rabbit Lounge At Che Nosara - Tapas Food Menu

**Che Cobb Salad** : Mixed greens, celery, roasted corn kernels, cherry tomato, green beans, hard boiled egg, avocado, bacon and roasted chicken breast served with a buttermilk herb or blue cheese dressing.

\$12 - ₱7200 / Only bacon or chicken \$10 - ₱6000 / Vegetarian \$8 - ₱4800

**Thai Salad** : Lettuce, spinach, bell pepper, onions, tomato, cucumber, red cabbage and mango served with sesame ginger dressing topped with roasted cashews.

\$8 - ₱4800 / With Chicken \$12 - ₱7200 / With Shrimp \$13 - ₱7800

**ChoriChe** (ChoriPan / Chorizo + Pan) : Traditional Argentine Sausage Sandwich. Mouthwatering Argentine Chorizo on a homemade sausage bun. Served with fresh homemade Chimichurri and french fries.

\$7 - ₱4200

**White Rabbit Classic Angus Burger** : Angus certified patty, melted cheddar cheese, bacon, grilled red onion, lettuce and tomato. Served with french fries.

\$12 - ₱7200

**White Rabbit Portobello Burger** : Portobello mushroom marinated in our homemade Chimichurri ; served with melted mozzarella cheese and Chipotle mayonnaise, grilled red onion, lettuce and tomato. Served with french fries. Vegan option without cheese.

\$9 - ₱5400 / No cheese (Vegan) \$8 - ₱4800

**Short Rib Tacos (3)** : Slow braised Mexican style short ribs infused with dried chillies served with fresh cheese, caramelized onions, cilantro and our house hot sauce.

\$11 - ₱6600

**Beef Empanadas (3)** : Traditional Argentine Style Turnovers. An Argentine favorite. Dough with beef filling made from scratch at Che and served with fresh homemade Chimichurri.

\$8 - ₱4800

**Vegetarian Empanadas (3)** : Dough with mushroom and spinach filling made from scratch at Che and served with fresh homemade Chimichurri and mixed green salad with dijon vinaigrette.

\$7 - ₱4200

**“Crack” Mac & Cheese** : Vegetarian. Creamy shitake mushroom and Gorgonzola cheese goodness. We call it Crack & Cheese. One taste and you’ll know why.

\$8 - ₱4800

**Gambas al Ajillo** : Spanish Style Garlic Shrimp. Cooked in a sizzling pan with garlic, olive oil, smoked paprika and other tasteful ingredients. Served with dipping bread.

\$9 - ₱5400

**Fish Croquettes** : Panko breaded tilapia croquettes served with homemade pineapple tartar sauce and mixed green salad with dijon vinaigrette.

\$9 - ₱5400

**Tikka Masala** : Vegetarian / Chicken / Shrimp. Served with rice, fresh homemade Naan bread and yogurt sauce.

\$8 / \$9 / \$10 - ₱4800 / ₱5400 / ₱6000

**Buffalo Chicken Wings** : Served with homemade blue cheese dressing.

\$9 - ₱5400

**Korean Honey Sesame Wings** : Sprinkled with sesame seeds.

\$9 - ₱5400

### **Dessert**

**Chocolate Mousse** : Served with strawberry coulis.

\$5 - ₱3000

**\* Prices do not include 10% Service charge \***