



ANZANI
NEW MEDITERRANEAN CUISINE

Established in 2008, Anzani is a celebration of the 20 years of Chef Marco Anzani's exemplary interpretation of elevated New Mediterranean Cuisine in the Philippines.

The 2025 menu consists of dishes that explore the cultural identities of the Mediterranean. Recipes that have stood the test of time while sourcing from farms, aquaculture and meat purveyors all over the Philippines. Honoring sustainability, provenance and traceability.

Founded by Chef Marco and Kate Dychangco-Anzani, they believe Alfonso, Cavite with its agricultural zoning will make a lasting Imprint and contribution to the legacy they Will leave behind in Food Sustainability.

ANZANI

NEW MEDITERRANEAN CUISINE

APPELIZERS

MEZZE BOARD

Anzani’s Selection of Mezze 🍃 175

Served table side from a curated tray of Mediterranean - inspired bites

COLD APPETIZERS

Octopus Carpaccio 🐙 920

Shaved celery, walnut, capers, radish, lemon dressing

Homemade Labneh Dip 🌿 635

Pomegranate jus, coffee sourdough crisp

Smoked Tuna Tartare 🐟 🍃 980

Parsley, baby radish, red onion, capers, caviar, tapioca square

Homemade Smoked U.S. Beef Carpaccio 🍖 1340

Seven Spices, EVOO, 36-month aged parmesan

Anzani Specials (for sharing)

Anzani Antipasto 🍷 1680

Five Italian cold cuts, brined vegetables, artisan crackers

Five Wonders of the Ocean 🐙 1680

Char - grilled octopus, slipper lobster, Norwegian salmon
crispy squid, seared scallop

Grappa Cheese Fondue 🍷 🥛 1560

Tuscan bread cubes, steamed broccoli, marble potato for dip

HOT APPETIZERS

Cavite Eggplant Timbale Parmigiana 🍷 830

Fior di latte cheese, basil - tomato sauce

Falafel Hummus Muhamara 🌿 750

Split peas, garlic, coriander, tabbouleh, tahini - yogurt dressing

Seared Jumbo Roe-Off Scallops 🐙 1520

Eggplant purée, sumac oil

Pan - Seared Goose Liver Foie - Gras 2280

Puff pastry, moscato wine reduction

Crispy Phyllo Roasted Wild Mushrooms 🍷 830

Parmesan, sweet tomato compote

Basil Pesto Seven Grilled Vegetables Tian 🍷 830

Gratinéed goat cheeses, balsamic reduction

🍷 chefs recommendation 🍃 plant based 🌿 vegetarian
🐙 seafood 🍖 pork 🥛 dairy 🥜 nuts 🌱 gluten

Our produce is primarily sourced locally, working with organic farmers and producers wherever possible. Prices are quoted in Philippine Pesos (PHP) and are inclusive of all applicable local government taxes. Please advise our service team prior to ordering should you have any food allergies, intolerances, or specific diet restrictions.

ANZANI

NEW MEDITERRANEAN CUISINE

SALAD - SOUP
FLATBREAD

SALAD

Cranberry Orange Couscous 🍷🥜	760
Anchovies, almonds, raspberry vinaigrette	
Sesame Chicken Dumpling Romaine Salad 🥜	785
Ciabatta croutons, sunflower seeds, saffron emulsion	
Roasted Beet and French Beans 🍷🥜	830
Toasted cashews, roasted apple, mortadella ham chips, French beans	
Sous - vide Lobster Salad 🍷🥛	1140
Half lobster, spicy tomato gazpacho, puff pastry	
Organic Arugula and Shepherd 🍷🥛	865
Blanched tomato, feta cheese, olives, parmesan crisp	

SOUPS

Smoked Cordillera Tomato Basil 🍷	685
Pistachio honey, mozzarella di bufala	
Cream of Roasted Benguet 🍷🥛	685
Wild Mushroom	
Crisp leek, truffle essence, milk foam	
Lobster Bisque 🍷	750
Sea scallops, cognac reduction, caviar	
Anzani's Spicy Jar 🍷	1440
Lobster, black tiger prawns, scallop, white clams in parsley vegetable broth	

FLATBREADS	
Spinach 🍷🥛	830
Roasted garlic, mozzarella di bufala sun-dried tomato, black olive	
White Cheese 🍷🥛🥜	830
Grana padano, flor di latte, gorgonzola, basil pesto	
Tomato Dough 🍷	950
Smoked Norwegian salmon, artichoke, caper berry	
Sourdough Parma Ham 🍷🥛	950
Prosciutto, mozzarella, tomato, arugula	
Truffle 🍷🥛	1100
Mozzarella di Bufala, black mushroom, truffle paste caramelized onion, figs	

🍷 chefs recommendation 🌱 plant based 🥬 vegetarian
🦞 seafood 🐷 pork 🥛 dairy 🥜 nuts 🌾 gluten

Our produce is primarily sourced locally, working with organic farmers and producers wherever possible. Prices are quoted in Philippine Pesos (PHP) and are inclusive of all applicable local government taxes. Please advise our service team prior to ordering should you have any food allergies, intolerances, or specific diety restrictions.

ANZANI

NEW MEDITERRANEAN CUISINE

RISOTTO - PASTA



Risotto	
Red Wine Porcini 🍄	1090
Parmesan crisp, cepes mushrooms, sangiovese reduction	
Braised Wagyu Beef Cheeks	1110
Sun-dried tomato risotto	
Adlai Lobster Risotto	1090
Lobster tail, lemon zest, parsley oil	

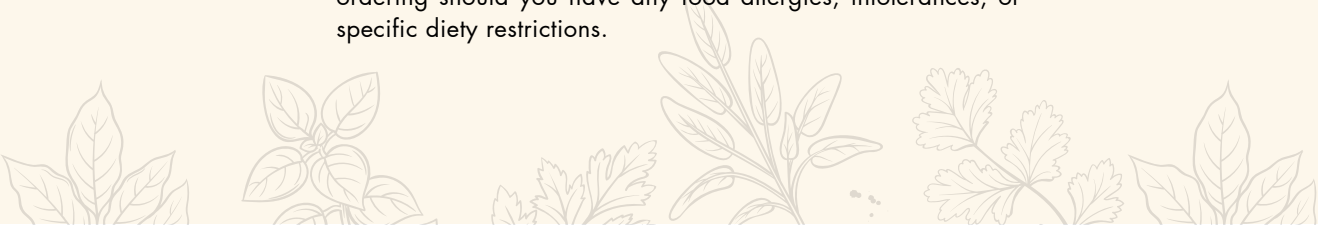
PASTA

Penne Pistacchio 🌿🥚	800
Zucchini chips, cherry tomato, creamy pistachio	
Anzani Spinach Ravioli 🍄🥚	900
Baby spinach, ricotta, tomato passata	
Beetroot Truffle Ravioli 🌿🥚	1220
Purple potato mash, black truffle cream	
Open Crispy Lasagna 🍄🥚	1220
Foie gras, camembert, braised arugula	
Whole Wheat Spaghetti Vongole 🦞	830
White clams, garlic sauvignon butter, parsley pesto	
Homemade Black Ink Fettuccine 🦞🥚	900
Black shrimp, crispy bacon, asparagus	
Mixed Seafood Spaghetti in Parchment 🦞🦑	1250
Lobster, shrimp, squid, mussels, light spicy sauce	



🍄 chefs recommendation 🌿 plant based 🌿 vegetarian
🦞 seafood 🐷 pork 🥚 dairy 🌰 nuts 🌾 gluten

Our produce is primarily sourced locally, working with organic farmers and producers wherever possible. Prices are quoted in Philippine Pesos (PHP) and are inclusive of all applicable local government taxes. Please advise our service team prior to ordering should you have any food allergies, intolerances, or specific diety restrictions.



ANZANI

NEW MEDITERRANEAN CUISINE

MAIN ENTREE
FROM OUR GRILL
SIGNATURE STEAKS

MEAT ENTREE

Tagine Moroccan Spiced Organic Chicken 🍌	1250
Lemon preserve, black olives, harissa	
Tagliata of US Beef Hanging Tender 🍌	1960
Truffle mashed potato, arugula, balsamic gravy	
Wagyu Shank Osso Bucco	2050
Braised red wine tomato sauce, corn polenta	
Pork Chop Tomahawk	1580
Stuffed speck ham, fontina cheese, pepper sauce	
Baby Back Pork Ribs	1120
Garlic mash, glazed carrots, french beans, grilled corn	
Olive Crusted NZ Rack of Lamb 🍌	2820
Potato rösti, pommery mustard sauce	

SEAFOOD ENTREE	
Mahi-Mahi Fillet	1280
Potato strings, roasted tomatoes, watercress, lemon butter	
Sesame Seared Yellowfin Tuna 🍌	1550
Vegetable tortilla rolls, white dill sauce	
Atlantic Salmon Fillet Wellington 🍌	1650
Flat roasted ratatouille	
Salt-Crusted Whole Sea Bass 🍌	2250
Roasted potatoes, grilled vegetables, lemon beurre blanc	
Fisherman's Seafood Tower (for sharing)	8650
Slipper lobsters, tiger prawns, squid, salmon, octopus	

FROM OUR GRILL

Whole Sea Bass 500g	2250
Yellowfin Tuna Steak 300g	2010
Black Tiger Prawns 200g	2150
Norwegian Salmon 300g	2150
Whole Lobster 400g	3080
Chicken Breast 200g	1100
Pork Iberico Belly 200g	1230
Pork Chop Tomahawk 400g	1370
NZ Lamb Chops 200g	2550
Brazilian Beef Tenderloin 200g	1680

🍌 chefs recommendation 🌿 plant based 🥬 vegetarian
🦞 seafood 🐷 pork 🥛 dairy 🥜 nuts 🌾 gluten

Our produce is primarily sourced locally, working with organic farmers and producers wherever possible. Prices are quoted in Philippine Pesos (PHP) and are inclusive of all applicable local government taxes. Please advise our service team prior to ordering should you have any food allergies, intolerances, or specific dietary restrictions.

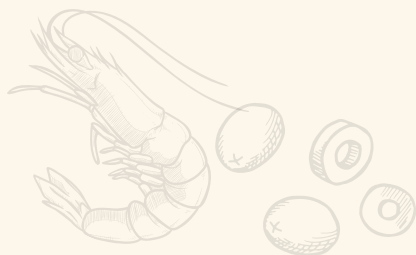


SIGNATURE STEAKS

Certified Angus Tenderloin 200g	2420
Certified Angus Ribeye 300g	4025
Angus Porterhouse 650g	7480
Black Mountain Dry Aged Rib-eye 300g	5180
Snake River Farms Black Wagyu Striploin 300g	5865
Sterling Silver Bone-In Tomahawk Rib - eye 1700g	22800

SIDES & SAUCES

VEGETABLES	POTATOES
Ratatouille	Shoestring Fries
Creamy Spinach	Spiced Wedges
Flamed Vegetables	Truffle Mash
SAUCES	
Black Peppercorn	
Hollandaise	
Chimichurri	



 chefs recommendation  plant based  vegetarian
 seafood  pork  dairy  nuts  gluten

Our produce is primarily sourced locally, working with organic farmers and producers wherever possible. Prices are quoted in Philippine Pesos (PHP) and are inclusive of all applicable local government taxes. Please advise our service team prior to ordering should you have any food allergies, intolerances, or specific dietary restrictions.

ANZANI

NEW MEDITERRANEAN CUISINE

DESSERT



DESSERTS

Tahini Chocolate Fondue 🍴	680
Churros and marshmallow	
Tropical Panna Cotta	600
Raspberry, mango, pineapple, blueberry compote	
Cannoli Siciliani	620
Ricotta, chocolate chips, candied fruit, sesame chocolate sauce	
Anzani Bomb 🍴	620
Trio ice cream, vanilla sponge, torched meringue	
Lemon Crème Brûlée	600
Sesame cookie	
Tiramisu Delight 🍴	620
Cinnamon mascarpone, almond espresso liqueur, dates	
Fresh Fruit Platter	1080
Seasonal fruits	
Cheese Platter	1900
Selection of artisan cheeses, dried fruits, nuts, puff crackers	



🍴 chefs recommendation 🌱 plant based 🥗 vegetarian
🐟 seafood 🐷 pork 🥛 dairy 🌰 nuts 🌾 gluten

Our produce is primarily sourced locally, working with organic farmers and producers wherever possible. Prices are quoted in Philippine Pesos (PHP) and are inclusive of all applicable local government taxes. Please advise our service team prior to ordering should you have any food allergies, intolerances, or specific dietary restrictions.