

welcome to anahaw

we cook the food that we love from all over the world, using ingredients from as close to home as possible.

upstairs we have an open-air yoga studio and offer a range of classes daily.

yoga

to view our class schedule please ask your server or scan this QR code:



class rates

single class..... 300

6 class pass..... 1,500

no expiry

- classes to suit all levels
- mats and equipment provided
- shower/changing available (byo towel)

membership

join the community today and enjoy:

- unlimited class access
- dine-in discount

weekly..... 1,000

10% dine-in discount

monthly..... 2,000

10% dine-in discount

annual..... 20,000

15% dine-in discount

happy hour

every day, 2pm-6pm | buy one take one cocktails | 5+2 San Miguel beer

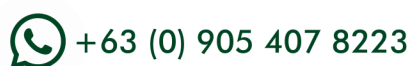
no kitchen? no problem!

we deliver anywhere in Dauin. 100% biodegradable packaging.

need a ride?

we can call a tricycle for you

keep in touch



coffee & tea

coffee made with 100% Arabica beans. double shot as standard.

Espresso	95	Latte	145
Americano	110	Flat White	145
Macchiato	120	Mocha	165
Cappuccino	145	Hot Chocolate	165
iced coffee	+0	Yorkshire Tea	65
oat milk	-10	Green Tea	65
almond milk	+50	Mint Tea	65
add syrup (selection varies)	+30	Flower Tea	65

soft drinks

Coke	75	Tonic Water	75
Sprite	75	Soda Water	75
Kombucha	150		

shakes & juices

please ask for sugar

Choose:	
Banana/Mango/Pineapple	juice 115
Avocado (seasonal)	shake 140
Calamansi Slush	70
Cucumber Lemonade	95

smoothies

made with homemade oat milk

Green Machine	210
mango, banana & spirulina	
Tropical Paradise	165
pineapple, mango & banana	
Berry Mango	195
strawberry, mango & banana	

Signature Drinks

Frozen Coffee Jelly	160
iced mocha, with coldbrew jelly cubes and whipped cream	
Passionfruit Fizz	125
fresh passionfruit, calamansi and soda water	
Red Iced Tea	95
with grenadine syrup	



beer

San Miguel Pilsen	85
San Miguel Light	95



craft beer on tap

selection varies
please ask your server

classic cocktails

with either local or premium spirits

	Local	Premium
Bloody Mary	155	195
Calamansi Margarita	155	195
Espresso Martini	245	295
Mojito	215	265
Old Fashioned	235	295
Whisky Sour	235	295

Signature Cocktails

made only with premium spirits

Corpse Reviver No. 6217	395
heed Craddock's warning, "four of these taken in swift succession will unrevive the corpse again." absinthe, gin, calamansi liqueur	
Amaretto Sour	295
we can do a vegan version, just ask. amaretto, egg white/aquafaba, lemon juice	
Ninong Don	375
a.k.a The Godfather. digestif par excellence. rum, amaretto, orange bitters	

wine

selection varies
please ask your server

per glass	225
per bottle	990

anahaw

Saribus rotundifolius, also known as the footstool palm, is a common fan palm found in Southeast Asia.

The anahaw leaf is the national leaf of the Philippines.



breakfast

available until 3pm.

The Full Veggie (v)

eggs (any style), meat-free sausages, hash brown, mushrooms, beans, grilled tomato, toast and butter, or rice. 365

The Full Vegan (vgn)

as above, but with tofu scramble instead of eggs and homemade nut butter. 365

Eggs Florentine (v)

poached eggs, wilted spinach, hollandaise, English muffin. 325

Breakfast Burrito (v/vgn)

scrambled egg or tofu, pulled 'pork', Mexican rice, tomato salsa, chipotle mayo. 265

Two Eggs (v)

any style. with toast or rice. 150

Tofu Scramble (vgn)

with toast or rice. 150

Avocado Toast (vgn) (seasonal)

smashed or sliced. 150

Pancakes (v)

homemade pancakes, fresh fruits, syrup. 195

Breakfast Add ons:

avocado 70

egg 35

tofu scramble 65

meat-free sausage 80

spinach 45

mushroom 65

tomato 35

beans 75

Smoothie Bowls

made with homemade oat milk

Green Machine (vgn)

mango, banana & spirulina, topped with granola, fresh fruits, berries & seeds

325

Tropical Paradise (vgn)

pineapple, mango & banana, topped with granola, fresh fruits & seeds

295

Berry Mango (vgn)

strawberry, mango & banana, topped with granola, fresh fruits & berries

310

(v) - suitable for lacto-ovo vegetarians, contains dairy and/or eggs

(vgn) - suitable for vegans, contains no animal products

(v/vgn) - can be prepared either way, ask your server.



small plates

Popcorn Cauliflower (vgn)

crispy-fried cauliflower in your choice of sauce: BBQ, Teriyaki, or spicy Gochujang. 195

Root Vegetable Crisps (vgn)

camote and potato. 95

Mac & Cheese Balls (v)

cheesy breadcrumb balls served with sweet chili sauce. 220

Falafel (vgn)

three pieces, served with tzatziki. 130

Hummus (vgn)

served with flatbread & crudités. 130

salads

Protein Packed Salad (vgn)

quinoa & chickpea salad, dressed in house vinaigrette. 295

Caesar Salad (v)

crisp lettuce tossed in our homemade dressing, with plant-based 'chicken', croutons, and a sprinkling of 'bacon' bits. 345

sides

Avocado (vgn) (seasonal)

smashed, sliced, or guacamole. 70

Rice (vgn)

plain or garlic. 50

Hand-cut Fries (v/vgn)

seasoned with rosemary salt, served with aioli. 125

Sweet Potato Cubes (v/vgn)

with chipotle mayo. 125

Flatbreads (vgn)

soft and chewy. two pieces. 50

kids meals

Your choice of:

Burger Patty | Nuggets | Sausages
(all plant-based)

with Fries 295

with Rice 245

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big plates

Nachos Espectaculares (v)

homemade corn tortilla chips with pulled 'pork', nacho cheese sauce & mozzarella, chipotle mayo & sour cream, with jalapeños, sweet pickled onions, and olives. 395.

Pulled 'Pork' Quesadilla (v/vgn)

homemade corn tortilla, with pulled 'pork' and mozzarella, served with root vegetable crisps, tomato salsa, and sour cream. 345

'Chicken' Fajitas (v/vgn)

plant-based 'chicken' and salad inside soft tortilla, topped with sour cream, pickled onions, jalapeños. 320

Pad Thai (v/vgn)

spicy stir-fried rice noodles with plant-based chicken, beansprouts, mangetout, scrambled egg, and peanuts. 320

Mezze Plate (vgn)

falafel, hummus, chargrilled vegetables, tzatziki, olives, crudités, flatbreads, & salad. everything homemade. 320

Sweet & Sour 'Chicken' (v/vgn)

plant-based nuggets in homemade sweet and sour sauce, served with Shanghai rice. 375

Chimichanga (v)

Deep-fried pulled 'pork' and mozzarella burrito, served with Mexican rice. 350

El Mexicano (v/vgn)

refried beans, sweet potato cubes, peppers, sweetcorn, Mexican rice, tomato salsa, chipotle mayo. 310

Teriyaki Plate (vgn)

katsu aubergine, marinated tofu, carrot, green beans, rice, homemade teriyaki sauce. 330

Tofu Sisig (v/vgn)

spicy diced tofu topped with a fried egg. served with rice and mayo. 250

THE UNBELIEVABLE BURGER

100% plant-based patty, cheese, brioche bun, lettuce, tomato, ketchup, mustard, pickles. served with hand-cut fries. 360 (v/vgn*)

extra cheese 50
blue cheese 75
pulled 'pork' 75
extra patty 150

*please ask for vegan bun

GET 10% OFF YOUR BILL

by signing up as an anahaw member!

members receive:

- unlimited class access
- 10% dine-in discount

weekly membership

.....1,000

monthly membership

.....2,000

please ask your server for more information

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