



Experience history in a colonial home built almost a century ago by the late Simeon and Beatrice Alparce. Alongside its Spanish and American architecture, intricately intertwining the classic and the modern, embrace the steadfastness and warmth of wooden panels lining its walls, and dating back to the galleon trade.

Dine where heirloom recipes are revived and where contemporary palates take their inspiration from.

Restaurant Hours

11:00 AM to 9:00 PM

Daily

Advanced booking is required if you wish to dine outside regular restaurant hours.

Hotel / Accommodations operating hours

24 hours

Standard Check In Time: 2PM

Standard Check Out Time: 12PM

Early check-in or check-out is subject to availability

For guests with breakfast arrangements, breakfast hours are from 7AM to 9AM

Primary Business Address:

#1 Bes St, Brgy 13, Poblacion, Bacacay, Albay 4509



Casa Simeon: Albay's Heritage

Wine. Dine. Stay. Relax.

Phone: +63-915-982-6135 | +63-917-506-3554

Email: visitus@casasimeon.com

casasimeon.philippines@gmail.com

Menu

SOUP

(serves 4-5 persons)

CRAB AND CORN	1 2 5 . 0 0
CREAM OF ASPARAGUS	1 2 5 . 0 0
MUSHROOM SOUP	1 2 5 . 0 0
SOUP OF THE DAY	1 2 5 . 0 0

VEGETABLE

PINANGAT

Taro leaves simmered in coconut milk and topped with coconut cream. A dish unique to the Bicol region.

1 2 0 . 0 0

ASIAN COLESLAW

Finely chopped cabbage, carrot, fruits in season in a delicious mayo-sesame dressing.

1 5 0 . 0 0

FRESH PAKO SALAD

Freshly picked young Fern with onion and tomato in vinaigrette dressing topped with hard boiled egg.

1 2 5 . 0 0

SEAFOOD

TILMOK

An Albay dish of young coconut meat and freshwater crab wrapped in taro leaves. Steamed in coconut milk and enhanced with local lemon.

1 2 0 . 0 0

FISH AND CHIPS

Beer battered fish fillet with a side of potato chips

2 8 0 . 0 0

GAMBAS AL AJILLO

(HOUSE SPECIALTY)

A house specialty. Fresh prawns sautéed in a delicious mix of garlic, chilli, olive oil, local herbs and spices. Served with steamed rice

3 8 0 . 0 0

STEAMED FISH (per 100grams)

PRICE VARIES DEPENDING ON FISH AND SIZE

Steamed fish seasoned with soy sauce, fresh ginger, and onion. Topped with an oriental inspired sauce. Served with rice.

5 0 . 0 0

GRILLED FISH (per 100 grams)

PRICE VARIES DEPENDING ON FISH AND SIZE

5 0 . 0 0

HOUSE SPECIALTIES REQUIRING ADVANCED NOTICE

The dishes below require at least 1 day notice due to preparation time.

NILANTANG PILI

A very unique Bicol way of eating Pili. Only in Bicol you will be able to try the fresh Pili from the tree and where you get to eat the pulp ("meat").

1 5 0 . 0 0

CASA SIMEON SEAFOOD RICE

One (1) order is good for 4-6 persons. Our version of the Spanish Paella. This delicious mix of local seafoods cooked slowly in saffron

6 5 0 . 0 0

TINUTUNGAN NA MANOK

One (1) order is good for 4-6 persons. Chicken in "roasted" coconut milk with papaya, lemon grass chilli and other native herbs and spices. A wonderful blend of creamy-smoky-spicy tropical flavours. Served with rice.

6 5 0 . 0 0

PANCIT GATA

Bicol inspired noodle dish. Local noodles cooked in coconut milk. A rich and creamy but with a firm bite. One order serves 3-4 persons. Available in **VEGETARIAN** and **SEAFOOD**

2 0 0 . 0 0
3 5 0 . 0 0

PORK

LUMPIANG SHANGHAI

Crunchy Filipino spring rolls with a tasty filling of pork, shrimp and vegetables. Serve with steamed rice.

1 8 0 . 0 0

BIKOL EXPRESS

(HOUSE SPECIALTY)

A dish authentic to this region (Bicol). A delicious mix of pork, chilli and shrimp paste simmered in coconut milk topped with coconut cream. Served with steamed rice.

1 8 0 . 0 0

GRILLED PORK LIEMPO

Grilled pork belly in our special chef BBQ sauce. Served with steamed rice.

2 4 0 . 0 0

PORK SCHNITZEL

Deep fried pork lightly seasoned and coated with Casa Simeon's special batter. Served with steamed rice.

1 8 0 . 0 0

CHICKEN

ORIENTAL CHICKEN

Filipino fried chicken cooked in Chinese inspired ginger, garlic and soy dressing. Served with steamed rice.

1 8 0 . 0 0

CHICKEN BARBEQUE

Charcoal grilled chicken in special marinade. Glazed with the original dressing of Dona Beatriz. Served with steamed rice.

1 8 0 . 0 0

HOMESTYLE FRIED CHICKEN

Secret home recipe for Filipino style fried chicken. Served with steamed rice.

1 8 0 . 0 0

CHICKEN SCHNITZEL

Chicken breast lightly seasoned and coated with Casa Simeon's special batter. Served with steamed rice.

1 8 0 . 0 0

AFRITADA

A traditional Filipino dish of chicken in a tomato based sauce. Mixed with carrots and potatoes. Served with steamed rice.

2 2 0 . 0 0

CHICKEN AU GRATIN

Lightly fried chicken breast fillet with a special tomato and cheese topping. Served with potato fries.

2 2 0 . 0 0

BEEF

BISTEK

Beef in special marinade of native lemon, soy sauce, local herbs and spices. Topped with caramelised onions. Served with steamed rice.

2 8 0 . 0 0

CALDERETA (HOUSE SPECIALTY)

A Spanish inspired beef dish in a tomato based sauce infused with wine and variety of local flavours. Served with steamed rice.

2 8 0 . 0 0

CALLOS (HOUSE SPECIALTY)

Filipino-Spanish dish consists of beef tripe, ox feet, potatoes, carrots, chorizo de bilbao, ham, bacon and stewed in tomato sauce.

2 8 0 . 0 0

PASTA

CLASSIC TOMATO PASTA

A steaming bowl of al dente spaghetti with homemade tomato sauce, fresh basil, capers and sprinkled with parmesan cheese. Served with crusty home-made bread.

1 5 0 . 0 0

PESTO

The classic recipe with the local twist. Home grown basil, pili nuts (a nut local to the Bicol region), olive oil and sprinkled with parmesan cheese. Served with crusty home-made bread.

1 5 0 . 0 0

PUTTANESCA

A tomato based sauce sautéed with local anchovies, onion, garlic, black olives, herbs and spices and sprinkled with parmesan cheese. Served with crusty home-made bread.

1 8 0 . 0 0

AGLIO ET OLIO (HOUSE SPECIALTY)

Spaghetti tossed in a flavorful mix of minced garlic, olive oil, and dried red chili flakes. Topped with a sprinkle of parmesan cheese. Served with crusty home-made bread.

1 5 0 . 0 0

SANDWICHES

All our sandwiches use home-made Casa Simeon
bread*

TUNA SANDWICH

Tuna flakes in oil, mixed with onion, bell pepper, Hollandaise Sauce, herb & spices.

1 2 5 . 0 0

VEGETARIANS FAVORITE

(HOUSE SPECIALTY)

Pan grilled eggplant, sharp cheddar cheese, herbs and spices.

1 2 5 . 0 0

CHEESE SANDWICH

Pan grilled bread with sharp cheddar cheese.

7 5 . 0 0

SAUSAGE SANDWICH

Italian sausage and sharp cheddar cheese.

1 5 0 . 0 0

MERIENDA

PANSIT GUISADO (serves 3 to 4 persons) **150.00**
TORONES (serves 1 person) **45.00**
SUMAN LATIK (serves 1) **65.00**

BAKERY

BAGUETTE **35.00**
HOME-MADE SANDWICH BREAD **35.00**

DESSERT

NATA DE COCO

Coconut jelly in special local syrup.

6 5 . 0 0

BUKO PANDAN

Fresh young coconut and pandan jelly in a light cream.

6 5 . 0 0

MINATAMIS NA SAGING

Local banana carefully cooked in a special syrup and fresh pandan leaves.

6 5 . 0 0

LECHE FLAN

A creamy custard infused with calamasi (local orange) rind and topped with caramelised sugar.

8 0 . 0 0

FRUIT PLATTER

Tropical fruit(s) in season

7 5 . 0 0

ICE CREAM

Please check with our staff on available flavors.

6 5 . 0 0

COLD DRINKS

SODA DRINKS..... PHP 75

Coke Regular
Coke Zero
Sprite
7-UP Diet
Royal Tru Orange
Ginger Ale
Soda Water
Tonic Water
Bottled Water

CANNED JUICE..... PHP 75

Mango
Pineapple

INSTANT JUICE..... PHP45

(served in 1liter bottle)

Ice Tea
Orange Juice
Dalandan juice

LOCAL BEERS..... PHP100

San Miguel Pale Pilsen
San Miguel Light
Red Horse
Cerveza Negra

WINE (per bottle)..... PHP950

OTHER LIQUORS ARE SERVED BY GLASS OR BY SHOT

Please ask for assistance from the dining staff on duty.

HOT DRINKS

ESPRESSO..... PHP 75

FRESH BREWED COFFEE..... PHP 75

CAFE AMERICANO.....PHP 75

CAPPUCCINO..... PHP 95

CAFE LATTE.....PHP 95

TEA..... PHP 75

TABLEYA..... PHP 95

INSTANT COFFEE..... PHP 45