

CAFE SHIBUYA

COOKING WITH LOVE PROVIDES FOOD FOR THE SOUL



THE WONDERFUL WORLD OF CAFE SHIBUYA

Our story all started with sisters Cathy and Cheryl who had always dreamed of opening their own little café serving great food with a side of happiness and positivity. In their many trips abroad, they chanced upon the Shibuya Toast and wanted to bring this unique yet familiar dessert to Manila. Realizing that the bread was the key to making this dessert a gastronomic success, they worked for almost a year to perfect the formulation. Thus, what you are about to eat is a product of their tenacity and their desire to bring you a toast that is crunchy on the outside but soft and chewy on the inside.

On October 2013, the first Café Shibuya store opened at UP Town Center. The sisters wanted the store to reflect how they themselves wanted to feel when eating out – happy and positive. A team of designers helped us achieve this goal by adorning the store with quotes and illustrations which Cathy herself selected. Surprisingly, these quotes have

become the most heavily photographed and Instagrammed part of the café.

Following our maiden store's success, we opened a second branch in Glorietta 2. Although small in space, the sisters endeavored to imbue the store with the same vibe. Since we had no place to hang the quotes, Cheryl decided to have them painted on the tables instead. Both sisters also worked on modifying the food preparation process to be able to serve most of the menu items in our island kiosk.

A year has passed since our journey started. We thank everyone who was curious enough to visit us and try our food. We hope see you around!



Cafe Shibuya U.P. Town Center Branch



Ghirardelli Chocolate Frappes



FIRST THINGS FIRST

*ONLY AVAILABLE AT U.P. TOWN CENTER BRANCH

fruit bruschetta

A fresh blend of diced mangoes, peaches and strawberries with cinnamon sugar bread sticks.

P135

fish & chips

Deep fried cream dory fish served with potato chips and Mentaiko mayo sauce.

P175

croquettes

Mashed potato and ground beef mixture deep fried to a golden brown color. Served with our Mentaiko mayo sauce.

P175

cheddar biscuits

Four pieces for P75; eight pieces for P145

SOUPS

truffle mushroom soup

Mixed seasonal mushrooms and truffle

P115

pumpkin soup with bacon

Pumpkin, thyme and bacon

P115



SALADS

signature salad

Grapes, cranberries, almonds, cherry tomatoes, crumbled feta cheese and greens tossed in our

P245

kani mango

Kani and cucumber strips, mango cubes and greens drizzled with Japanese mayo.

P195

crunchy chicken & corn

Crunchy boneless chicken teriyaki, tomatoes, cucumber, pineapple chunks, corn kernels, and greens served with sesame vinaigrette.

P225

chicken caesar pasta salad

Bacon bits, diced chicken, onions, fusilli pasta, and greens served with our classic Caesar dressing.

P225

SPECIALTY TOASTS

eggs benedict

"Our spin on the popular brunch dish. All dishes are served with a side of potato chips and Mentaiko mayo sauce."

shibuya benedict

Farmer's ham, deep-fried poached egg, shitake mushrooms, and our housemade Japanese mayo cream sauce.

P255

eggs hussarde

The classic combination of poached egg, tomatoes, and bacon strips are enveloped by Hollandaise sauce from the top and Marchand de Vin sauce from the bottom.

P235

salmon benedict

Smoked salmon on a bed of arugula topped with crispy poached egg and Hollandaise sauce.

P375

savory

*ONLY AVAILABLE AT U.P. TOWN CENTER BRANCH

"All of our savory toasts are served with a side of potato chips and Mentaiko mayo sauce."

crunchy chicken teriyaki

Chicken karaage tossed in teriyaki sauce and topped with roasted red bell peppers.

P255

tonkatsu with mango

Deep fried breaded pork cutlet drizzled with mango mayo sauce and topped with refreshing mango

P235

japanese hamburger

Expertly prepared Japanese burger steak drizzled with a sweet and tangy red wine tonkatsu sauce.

P235



PIZZA TOASTS



Our pizzas are meant for sharing!

three cheese

Cheddar, mozzarella, and parmesan cheese.

P195

sausage and bacon

Hungarian sausage slices, bacon, bell pepper, onions and mozzarella cheese.

P245

chicken teriyaki

Crunchy teriyaki chunks, mozzarella cheese, and Japanese mayo sauce.

P275

SIDE ORDERS

poached egg

P20

potato chips

P45



Pastas

mentaiko

This Japanese-Italian fusion pairs cod roe with olive oil, resulting in a uniquely tasty affair.

SINGLE P265 | SHARING P480

summer garden pasta

Mozzarella topped beefsteak tomatoes on a bed of olive oil and basil pasta.

SINGLE P215 | SHARING P400

summer garden pasta with pan fried dory

SINGLE P235 | SHARING P430

sardines in olive oil

Pasta tossed in olive oil, almonds, raisins, and anchovies.

SINGLE P245 | SHARING P450

spaghetti al tonno

A wonderful mix of tuna, capers, and olives in a delightfully zesty tomato and basil sauce.

SINGLE P235 | SHARING P430

pasta alla carbonara

Unleash the runny yolk from the poached egg into the pasta and mix to your heart's content.

SINGLE P235 | SHARING P430

smoked salmon cream

Smoked salmon in a rich and creamy white sauce.

SINGLE P350 | SHARING P660

baked lasagna

Always a favorite!

P285

truffle cream with prosciutto

Rich truffle cream accented with shitake mushrooms and premium quality prosciutto.

SINGLE P265 | SHARING P480

★ WEEKDAY SPECIAL P295

YOUR CHOICE OF SOUP AND PASTA:

1. Truffle Mushroom or Pumpkin with Bacon Soup
2. Mentaiko, Truffle Cream with Prosciutto, Summer Garden or Spaghetti Al Tonno Pasta

Served with a side of Tomato & Cucumber Salad and Mango Vinaigrette dressing

GOOD FOOD

is all the

◆ *sweeter* ◆

when shared with

GOOD FRIENDS



ENTRÉES



chicken parmigiana

Seasoned breaded chicken baked with our housemade tomato sauce and topped with Mozzarella and Parmesan cheese. Served with a side of corn salsa.

with white rice P225
with pesto pasta P255



buttermilk fried chicken

Two pieces of buttermilk fried chicken served with cheddar biscuit, P245
gravy and white rice.

FAMILY SIZE - 4 pieces of buttermilk fried chicken, 5 pieces cheddar P485
biscuits and gravy. *ONLY AVAILABLE AT U.P. TOWN CENTER BRANCH



fish florentine

Pan fried dory fish topped with spinach and creamy cheddar P235
béchamel sauce. Served with a side of tomato and corn
salsa and rice pilaf.



honey lemongrass chops

Two pieces of pork chops marinated and grilled in our honey P295
lemongrass marinade. Served with a side of tomato and corn
salsa and Java rice.



chicken teriyaki casserole

Chicken karaage tossed in teriyaki sauce served on a bed of Java rice, melted mozzarella and cheddar cheese. Served with a tomato and cucumber side salad with mango vinaigrette dressing.

P295



baked salmon

Baked salmon fillet topped with a thick layer of mushroom cream cheese sauce.

P365



beef steak teriyaki

Steak slices cooked in teriyaki sauce. Served with seasoned bell pepper and onion slices and white rice.

P295

*ONLY AVAILABLE AT U.P. TOWN CENTER BRANCH

PARTY PACKS

Have a gathering or a party and no time to cook? Try our party packs! Kindly order in advance so we can accommodate your requests.



GOOD FOR 6 OR 12 PERSONS

salads

- 1. signature salad P550/P1,100
- 2. kani mango salad P475/P950
- 3. crunchy chicken and corn salad P500/P1,000
- 4. chicken caesar pasta salad P500/P1,000

pasta

- 1. mentaiko P1,150/P2,300
- 2. truffle cream with prosciutto P1,150/P2,300
- 3. summer garden P950/P1,900
- 4. summer garden with pan fried dory P1,050/P2,100
- 5. sardines in olive oil P950/P1,900
- 6. baked lasagna P1,150/P2,300
- 7. spaghetti al tonno P1,050/P2,100
- 8. pasta alla carbonara P1,150/P2,300
- 9. smoked salmon cream P1,550/P3,100

entrée

- 1. chicken parmigiana P1,100/P2,200
- 2. chicken parmigiana w/ pesto pasta P1,350/P2,700
- 3. fish florentine P1,150/P2,300
- 4. honey lemongrass chops P800/P1,600
- 5. buttermilk fried chicken P800/P1,600
- 6. baked salmon P1,850/P3,700
- 7. chicken teriyaki casserole w/ java rice P1,250/P2,500
- 8. beef steak teriyaki P980/P1,960

All entrées do not include rice unless otherwise indicated.

Hold your next private event at Cafe Shibuya. Please ask your server for details.



Cafe Shibuya U.P. Town Center
Ground Floor, Katipunan Ave, Diliman, Quezon City
09472213836

Cafe Shibuya Glorietta 2
Third Floor, Glorietta 2, Ayala Center, Makati City
09494227794

ABOUT OUR CUSTOMERS

What is your favorite item on the menu?

What toppings would you put on your own toast?



"The Original Honey Toast! Why?? Because it's BOMB DIGGITY!"



"The cappuccino is foamy, not too sweet, strong flavor but not too acidic." ♥



"Sweet - apple cinnamon toasts!"



"Reese's peanut butter cups, Oreos, Hershey's Milk and Cookies."

Why do you like Cafe Shibuya?



Place is brightly lit and servers are accommodating!

Because it's like Disneyland in my mouth!

I love the friendly service and food!

Because of the original honey toast, yesss!

original shibuya honey toast

Our signature toast served with honey syrup and vanilla ice cream.

BABY P145 | REGULAR P175



cheddar cheese

Ode to a classic. Cheddar cheese with vanilla ice cream
BABY P175 | REGULAR P225



mango caramel

Diced mangoes served on top of a crumbly graham cracker crust and vanilla cream sauce. Served with vanilla ice cream and drizzled with caramel sauce.
BABY P185 | REGULAR P235

DESSERT TOASTS

Our breads are all natural and baked fresh daily. No preservatives, artificial colors and flavors added. No nasties ever! Baby toasts come with 1 scoop of ice cream and whipped cream. Regular toasts are served with 2 scoops of ice cream and whipped cream.

nutella

Nutella with sliced almonds. This choco-nutty concoction needs no introduction. Served with vanilla ice cream.
BABY P195 | REGULAR P245

banoffee

A layer of sliced bananas, dulce de leche, and graham cracker crumbs. Topped with whipped cream and Belgian chocolate sauce
BABY P185 | REGULAR P235

ADD ONS

- regular ice cream* P35
- premium green tea ice cream* P45



strawberry matcha

Honey toast dusted with matcha green tea powder and lavished with cinnamon strawberries. Served with green tea ice cream.
BABY P195 | REGULAR P245



ferrero hazelnut

Two pieces of Ferrero Rocher chocolates on a bed of Nutella and diced peanuts. Chocolatey heaven!
BABY P225 | REGULAR P275



MOLTEN CAKES

Cakes with a molten core that oozes decadence when sliced. All cakes are served with 2 scoops of vanilla ice cream.



Our cakes are baked upon order. Please allow 15 minutes for your order to be ready. We promise you will not regret waiting for them.

original dark chocolate

Belgian dark chocolate cake. P165

salted caramel

Milk chocolate with salted caramel sauce. P165

pistachio

White chocolate mixed with pistachios. P165

strawberries and cream

White chocolate with bits of strawberries P165



cup o' lava

Order any of our cakes to go



OTHER SWEET TREATS

cookie choux

Watch as we pour hot chocolate over cookie dough-encrusted profiteroles that house baby scoops of vanilla ice cream. P145

almond caramel affogato

Espresso, vanilla ice cream, sliced almonds, and caramel drizzle. P140

tiramisu affogato

Espresso, coffee ice cream, lady fingers, dusting of cocoa powder. P160

◆ **CELEBRATE LIFE** ◆
with a toast!

GOURMET HOT DRINKS

ghirardelli

premium dark chocolate latte P145

Ghirardelli dark chocolate and steamed milk. Order with or without espresso.

salted caramel mocha P150

Ghirardelli dark chocolate and coffee blend, steamed milk, and housemade salted caramel sauce.

almond mocha P150

Ghirardelli dark chocolate and coffee blend, steamed milk and almond syrup.

espresso bar

americano P95

Single or double espresso with hot water. Served with our special creamer and sugar syrup.

latte or cappuccino P95

Espresso and steamed milk.

caramel latte P95

Espresso, caramel syrup and steamed milk.

green tea

matcha green tea latte P135

Kyoto matcha green tea and steamed milk.

chocolate green tea latte P155

Kyoto Matcha green tea, steamed milk, chocolate drizzle and whipped cream

gourmet french press

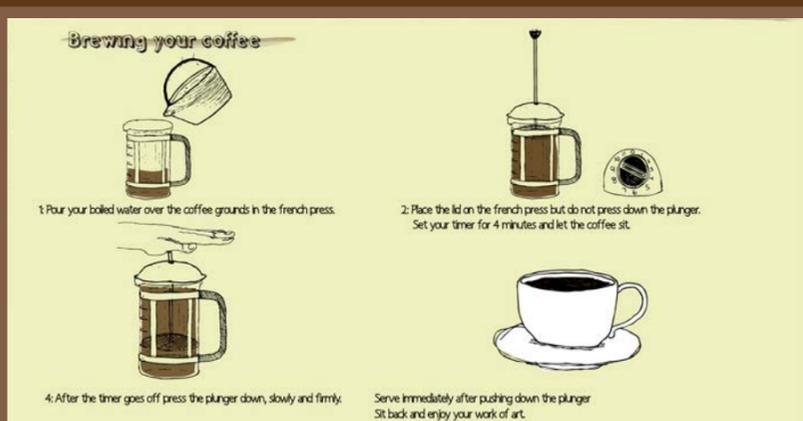
The best way to brew coffee. Our French press coffee is ground per order to ensure maximum flavor and freshness. It's a coffee connoisseurs dream.

original shibuya blend P85

Medium roast, full rounded body and versatile blend. Perfect for brewing coffee and espressos.

sumiyaki gold blend P115

Charcoal roasted coffee with a distinct aroma and flavors inspired from South Africa.



Our coffee is available for home purchase. We can grind them to your specification. Please ask your server for market price.

OTHER DRINKS

hot tea P65

Green, Jasmine, Chamomile, Earl Grey, English Breakfast

soda P55

bottled water P45

SPECIALTY COLD DRINKS

ghirardelli chocolate frappes

below zero P155

Ghirardelli milk chocolate.

triple dark P165

Belgian dark chocolate, Ghirardelli cocoa, and sweetened cocoa powder.

banana P160

caramel P160

cherry P165

ghirardelli coffee frappes

mocha P160

Belgian dark chocolate, Ghirardelli dark choco & coffee blend, and sweetened cocoa powder.

triple dark P165

salted caramel P165

Blended with housemade salted caramel sauce.

java chip P160

Blended with chocolate chips.

frappes & smoothies

matcha green tea P155

Kyoto Matcha green tea, milk, and whipped cream.

chocolate green tea P165

Matcha Green Tea Frappe with chocolate drizzle.

strawberry smoothie P135

iced coffee

macchiato P105

Double espresso, cold milk, and sugar syrup.

caramel macchiato P145

Double espresso, cold milk, and caramel syrup.

matcha green tea P155

Kyoto matcha green tea with cold milk.

chocolate green tea P165

Matcha Green Tea Latte with chocolate drizzle.

iced tea

Made with brewed tea and real fruits. No artificial flavors or powders!

honey lemon P85

peach P85

