





A Taste of Nostalgia

Creating joyful memories is the heart and foundation of The Nostalgia Lounge & Bar.

From sumptuous feasts delectably curated from our kitchen to yours, to the warmth of service we offer, our love goes beyond every palate and taste bud.

It started with the vision to provide the finest taste of Filipino hospitality at the heart of Ortigas. In 2009, The Nostalgia Lounge and Bar opened its doors to everyone, from food lovers to those who just want to share great meals with ones closest to them.

The Nostalgia Lounge and Bar continues to delight in providing the signature and familiar taste of Nostalgia that satisfies cravings and welcomes you to a world full of flavors, and the trusted experience that makes you feel right at the comfort of home.



APPETIZERS

BUFFALO CHICKEN WINGS A # 2

550

Frank's Red Hot Sauce and ranch dipping sauce

SPICY SALMON POKE - & A



650

Mango, Avocado Tobiko, Sriracha aioli and crispy nori

NOSTALGIA NACHOS 🐧 🍎



550

Crispy corn tortillas with chili con carne, cheddar cheese, pico de gallo and jalapenos

CHARCUTERIE & CHEESE PLATE



950

Imported cold cuts, and cheese selection with dried fruits, nuts, truffle-honey, and crostini. (Serves 2 - 3 people)

PRAWN TEMPURA MAKI 3 4 8



550

Romaine lettuce, cucumber, asparagus and tobiko



680

Shrimp tempura and cucumber, layered with unagi, mango, sweet soy, and tobiko

SOUPS & SALAD

MUSHROOM SOUP A

550

Roasted Mushroom, parmesan and herb crostini

LOBSTER BISQUE P A TO #

550

Cognac, marble potato and herb crostini

WONTON SOUP @ # & A -

600

Char Siu pork, shanghai dumpling, egg noodles, bok choy and light soy broth

CAESAR SALAD • • 14 •

500

Romaine lettuce, bacon bits, croutons, egg, and classic Caesar dressing.

Grilled chicken add-on

150

Grilled shrimp add-on

200

POACHED PEAR SALAD A TO T

550

Frisee, goat cheese cream, walnuts and balsamic vinaigrette

SALMON NICOISE @

650

Smoked salmon, potato, French beans, olives, boiled egg and lemon vinaigrette





































SANDWICHES

THE NOSTALGIA BURGER • # A

720

Beef short rib patty, lettuce, tomato, mayonnaise, cheddar and gherkin on a sesame bun

SMOKED SALMON TOAST 🌢 🖛 🐧 🦸



750

Tomatoes, egg, dill cream, pickled onions and capers on rye toast

THE NOSTALGIA CLUB 🌢 🐧 🦡

650

Grilled chicken, bacon, fried egg, cheddar, lettuce and tomato on wheat toast

MUFFALETTA SANDWICH

750

Sicilian cold cuts sandwich with mozzarella, mixed greens, olives and capers

REUBEN SANDWICH

750

Corned beef pastrami, sauerkraut and remoulade on rye toast

MUSHROOM BANH MI # \$ 7

650

Hoisin BBQ mushrooms, cucumber salad, cilantro and pickled radish on a baguette

*Consuming raw or undercooked meat may increase your risk of foodborne illness





PIZZA AND PASTA

AMERICANO PIZZA

750

Tomato, mozzarella and pepperoni salami

QUATTRO FORMAGGI 🖁 🧳 🕈

750

Tomato, mozzarella, parmesan, gorgonzola and brie cheese

PEAR & GORGONZOLA PIZZA

850

Grilled chicken, mozzarella, balsamic and arugula

SPAGHETTI BOLOGNESE 14 / 0

720

Braised beef ragout, tomato sauce and parmesan

CRAB ROE FETTUCCINI

750

Tomato cream, lobster bisque and lemon gremolata

PESTO PENNE PASTA 1000

650

Basil pesto, roasted zucchini, tomato confit and pine nuts































MAIN COURSE

PRAWN PAELLA A 🤊 🕊

1,250

Sofrito, bomba rice, lobster stock, chorizo and olives

GRILLED SALMON - 1 @

980

Ratatouille, butter whipped potatoes and basil pesto

RIB EYE STEAK FRITES A # > 1

1.950

250g steak with french fries, mesclun salad, Pommery mustard, and peppercorn sauce

FILET MIGNON 1 # / 1

1.600

180g of meat with pea puree, butter whipped potatoes, seasonal vegetables, and red wine demi-glace

ADDITIONAL SIDES (P150 each)

Mashed potatoes Seasonal vegetables French fries Ratatouille Garden salad Steamed rice

ASIAN FAVORITES

LAKSA DO # & PA

750

Shrimp, fish cakes, tofu, egg noodles and spicy coconut-curry broth

CHARSIU BBQ PORK

680

Yang chow fried rice with egg, leeks and light soy

CHICKEN TIKKA MASALA 💆 🥕

680

Indian butter chicken with garam masala, coriander and steamed rice

SOY CHICKEN & NOODLES 7 # %

680

Stir fried egg noodles, shitake mushroom, bokchoy, Xiao sing wine and dark soy

BEEF RENDANG # \$ A



850

Coconut and red curry braised beef with chilies, cucumber salad and steamed rice































LOCAL FAVORITES

*All dishes served with a side of Steamed Rice

PORK SISIG • •

650

Crispy pork belly and liver with egg, chilies and citrus-soy

CLASSIC KARE-KARE @ # .

850

Braised oxtail and beef tripe with banana heart, string beans, eggplant, roasted peanut sauce, and fermented shrimp paste

CHICKEN-COCONUT ADOBO

650

Vinegar-soy braised chicken with coconut milk, soft-boiled egg and crispy garlic

LECHON KAWALI & PINAKBET

650

Crispy pork belly with simmered bahay-kubo vegetables and fermented shrimp paste

CALLOS BALDERAMOS # 🎢 🖡 🖚



850

Braised ox tripe with smoked chorizo, garbanzo beans, tomato sauce and olives

CRISPY PATA

950

Whole roasted pork knuckle with atsara and spiced vinegar

Allow 45 minutes preparation time Serves 2-3 people



DESSERT

PARIS BREST 🌢 🕇 👽 🏕

380

Choux pastry with hazelnut cream, caramel and almond slivers

EARL GREY TEA & CHOCOLATE CAKE

450

Mango gelee, earl grey tea mousse and dark chocolate

WINTER BERRY CAKE



450

Raspberry and white chocolate mousse cake with sponge cake and almond praline

COCONUT PANNA COTTA

380

Mango gelee and muscovado sugar

FRESH SEASONAL FRUITS

380

































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NostalgiaLoungeBarnostalgialoungeandbar

