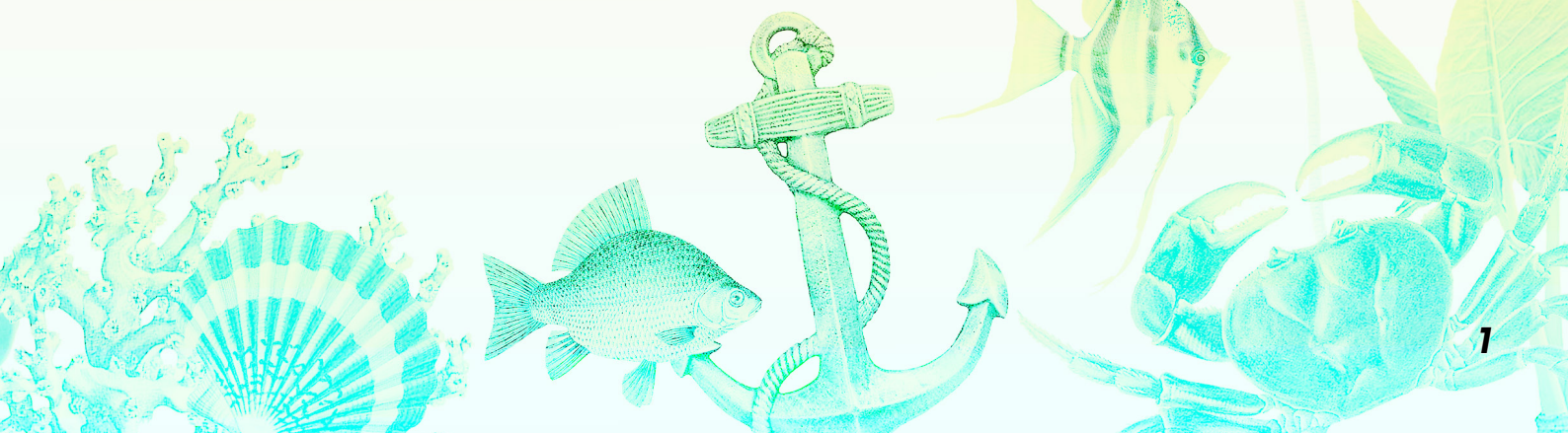


WELCOME TO J83° BEACH LOUNGE

Where every dish tells a story and every flavor takes you on a journey. J83 is more than just a beach lounge; it is an experience that blends the serenity of the sea with the vibrancy of coastal life.

Dive into our coastal gastronomy adventure, inspired by Mexican flavors with a touch of Filipino flair. Indulge in our Tacos Treasures, savor the Calzones Cruisers, enjoy the All Day Fajita Fiesta, and discover the Pizza Pier. For those seeking something truly unique, our Henri's Favorites offer a creative twist on coastal cuisine. Each dish is crafted to celebrate the flavors of the sea and the spirit of our beachside retreat.

Enjoy dining with us—where every bite is a voyage and every visit is a memory in the making.



TACOS TREASURES

(GOOD FOR 2 PAX)

The J83° Lengua Rudder 520

Chart a course for savory satisfaction with ox tongue paired with fresh pico de gallo and sharp cheddar cheese, a flavorful voyage for your taste buds.

Carne de Cervezas 500

Dive into the depths of flavor with ground beef infused with Latin spices, topped with salsa, promising a fiesta fit for the seven seas.

Tacos de Ceviche's 485

Explore coastal delights with tanigue, marinated in ponzu sauce and coconut cream, offering a refreshing taste of the ocean.

Spicy Pork Sisig Tacos 430

Set sail for flavor adventures with spicy pork sisig tacos, the perfect mate for a cold beer, delivering a punch of spice that will leave you craving more.

Tacos el Pollo Chicanos 345

Navigate Tex-Mex waters with marinated boneless chicken leg quarters, grilled to perfection and topped with Texas caviar, a Texan twist on traditional tacos.

CARNE DE CERVESAS



TACOS EL POLLO CHICANOS



CALZONES CRUISERS

(GOOD FOR 2-4 PAX)

J83° Mainsail Calzone 885

Set course for a flavorful journey with our USDA Beef shortplate calzone, filled with spinach, creamy blue cheese, truffle oil, and balsamic drizzle, ensuring a culinary adventure fit for a captain.

The Spicy Sea Captain 720

Embark on a culinary adventure with this fiery creation, showcasing a medley of local fisherfolks' fresh catch tossed in diavolo sauce, delivering a spicy kick that captures the spirit of the sea.

Mango Curry Calzone 640

Set sail for flavor paradise with this tropical delight, featuring mango chutney and stewed chicken curry nestled in a golden crust, finished with a flourish of cilantro pesto.

Farmers Market 610

Savor a sea-inspired delight, packed with fresh veggies and creamy brie, garnished with arugula and chimichurri, celebrating the vibrant flavors of the maritime market.



MANGO CURRY CALZONE



MANGO CURRY CALZONE



J83 MAINSAIL CALZONE



ALL DAY FAJITA FIESTA

(GOOD FOR 2 PAX)

Cajun Seafood Express 665

Embark on a culinary journey with mixed seafood and salsa ranchero, grilled with bell peppers and onions, offering a Cajun-infused extravaganza to tantalize your taste buds.

POLLO CUBANO

Carne Asada Fajitas 540

Set sail for a savory adventure with grilled beef tenderloin seasoned in Latin spices, resting atop Spanish rice and Pico de Gallo, delivering a Southwestern sensation that will satisfy any seafarer's appetite.

Pollo Cubano 500

Navigate through flavors with grilled chicken, corn, and capsicum over Romesco rice, a Cuban-inspired fusion to tantalize your taste buds.

Cerdo Carnitas 440

Dive into the depths of tradition with braised Boston shoulder, roasted veggies, and chimichurri, promising tantalizing pork carnitas that will leave you longing for more.





CARNE ASADA FAJITAS

PIZZA PIER

(GOOD FOR 2-4 PAX)

El Nido Tutto Mare

Dive into a maritime masterpiece where succulent seafood, creamy alfredo, and melty mozzarella meet atop a perfectly baked crust, capturing El Nido's coastal bounty in every bite.

775

The Sailors Pepperoni & Romesco Pizza

Set sail on a savory journey boasting pepperoni atop creamy capsicum sauce, cheddar cheese, and fresh arugula, encapsulating seafaring adventure in every bite.

775

Starboard Sisig Pizza

A savory voyage blending sisig's zest with seafaring joy. This pizza celebrates cultural diversity and joyful moments, blending the rich heritage of sisig with the excitement of coastal living.

720

Sunset Special

Savor the flavors of the tropics blending local favorites on homemade marinara, capturing Marimegmeg's essence as the sun sets.

640

Pizza Primavera

A garden-fresh delight featuring farm-to-table vegetables atop hand-tossed dough, drizzled with marinara and pesto for a burst of flavorful voyage and seasonal flavors.

600

STARBOARD SISIG PIZZA





EL NIDO TUTTO MARE



SUNSET SPECIAL



GREEN SALAD



SALAD DE ALFREDO



J83 ADMIRAL SALAD

SALAD SEAFARE (GOOD FOR 2 PAX)

Salad de Alfredo

Delight in a grilled chicken Alfredo salad, bathed in Caesar dressing, offering a savory salute to the flavors of the ocean.

520

J83° Admiral Salad

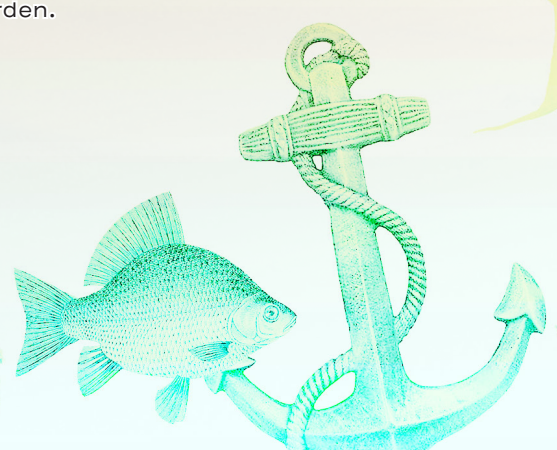
Discover a refreshing combination of grilled peaches, blue cheese, basil, and cucumbers, topped with crispy pancetta, offering a burst of flavors reminiscent of a seaside breeze.

440

Green Salad

Set sail for freshness with a medley of greens and roasted vegetables, drizzled with sundried tomato dressing, offering a refreshing taste of the maritime garden.

275





CARBONARA



THE PRIMAVERA

PASTA PORTSIDE

(GOOD FOR 2 PAX)

The Primavera

Discover a healthy bounty with fresh vegetables cooked in wine and butter, offering a savory selection that celebrates the abundance of the maritime harvest.

Carbonara

Navigate through taste currents with spaghetti tossed in sautéed guanciale and caccio de pepe, offering a creamy and indulgent culinary voyage.

550

Seafood Diavolo

Embark on a spicy adventure with grilled squid and sautéed seafood immersed in a fiery marinara sauce, promising a taste of the ocean's bold flavors.

440

500

SEAFOOD DIAVOLO



HENRI'S FAVORITES

The Navigator

2,350

Navigate your palate with 300 grams of Japanese Wagyu, accompanied by grilled calabaza and asparagus bathed in butter and garlic, promising a journey of indulgence fit for a captain.

Tiger Prawns Thermidore

1,550

Dive into freshness with fresh-baked prawns, crowned with mango chimichurri and melted mozzarella, promising a taste of coastal elegance.

Cajun Tanigue Explorer

950

Explore bold flavors with Cajun Tanigue accompanied by asparagus and grilled corn salad, offering a taste of maritime adventure on your plate.

FOR AN EVEN MORE EXQUISITE CULINARY EXPERIENCE, VISIT HENRI'S AT LIHIM RESORTS, EL NIDO.



TIGER PRAWNS THERMIDORE



CASHEW CRUSTED CASSAVA CHEESECAKE

DESSERTS

Cashew Crusted Cassava Cheesecake

Cashew nut – Cassava – Butter – Milk – Egg – Cheese

450

Ube Flan Macapuno Cake

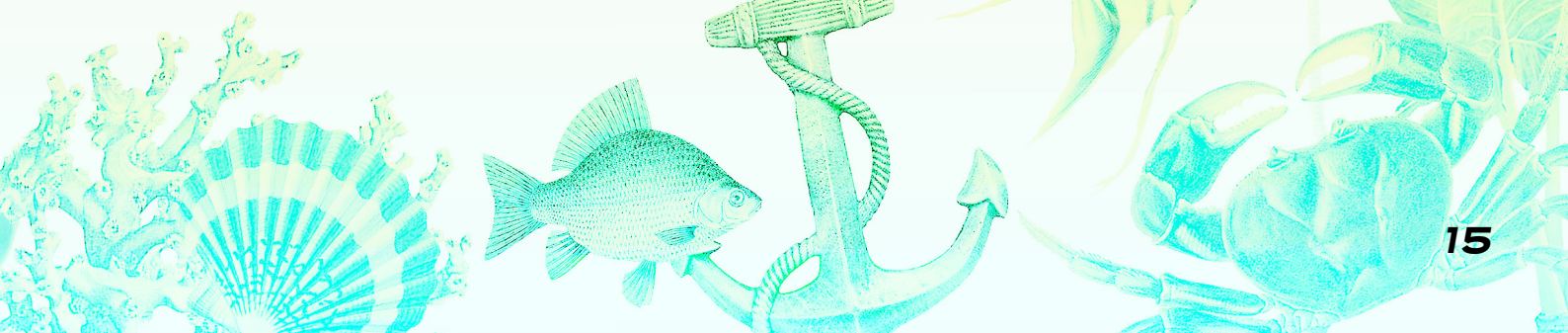
Purple yam – Sweet Coconut – Egg – Milk

400

Buko Shell Halo-halo

Assorted sweet beans – Nata de coco – Jack fruit – Purple yam – Leche flan

350





PISTACHIO GELATO

GELATO

Pistachio

280

Coffee

280

Strawberry and Lychee

280

per 2 scoops

