

WOBBLY PAN

SPANISH BISTRO

ABOUT US

Wobbly Pan, from its name, symbolizes an old cooking pan passed down from generation to generation. Through time, our family's cooking pans have become wobbly from constant use and movement.

Our name is also symbolic of the philosophy behind the restaurant, which is a combination of the new and the old. "Wobbly" means ever-evolving and adapting to change, signifying the new, and "Pan" refers to the old and traditional way of slow cooking with the use of cast iron pans.

We are delighted to share our hot tapas and paella specialties that were born out of our passion for cooking and hosting celebrations. We find reasons to gather around the table as we believe in celebrating special moments and new milestones, no matter how big or small. With these traditions in mind, we take satisfaction in strengthening bonds between family and friends over delectable food and drinks.

With Wobbly Pan, there is always a reason to celebrate!



QUICK BITES

CROISSANT ENSAIMADA "CRONSAIMADA"

flaky croissant ensaimada filled with light buttercream, cheddar and manchego cheese P205

BANANA NUTELLA CRONSAIMADA

flaky round croissant with banana, nutella and caramelized walnut filling P245

EMPANADAS DE POLLO ★

2 pieces of golden brown flaky crust chicken empanadas served with tomato salsa P240

EMPANADAS DE CARNE

2 pieces of beef tenderloin empanadas served with chimichurri sauce P280

PROMO BUNDLE ★

Cronsaimada with Americano P305

Nutella Cronsaimada with Americano P345

*Banana Nutella Cronsaimada
with Americano*

★ Recommended

🌿 Vegetarian

DESAYUNO (Breakfast)

(7:30AM-11:00AM)

TORTILLA (SPANISH OMELETTE)

TORTILLA ESPAÑOLA

traditional Spanish egg omelette with potatoes P375

TORTILLA PAISANA

egg omelette with potatoes, chorizo, ham, mushrooms, capsicum and green peas P455

TORTILLA ESPINACA Y SETAS ★ ♻️

egg omelette with potatoes, spinach, mushrooms and manchego cheese P450

TOSTADA (SOURDOUGH TOAST)

TOSTADA DE CHAMPINOÑES ♻️

scrambled eggs, shiitake and button mushrooms, sourdough, side salad P450

TOSTADA DE JAMON Y QUESO

scrambled eggs, jamon Serrano, melted cheese, sourdough, side salad P490

BREAKFAST PAELLA (good for 2) ★

Paella rice cooked with crumbled chorizo, eggs, manchego cheese, green peas, and capsicum P750

Breakfast Paella

★ Recommended

♻️ Vegetarian

Chorizo Potato Hash



ON A SKILLET

CHORIZO POTATO HASH

chorizo and diced potato hash topped with 2 fried eggs P575

GARLIC SAUSAGE & EGGS

all meat sausage, scrambled eggs, and patatas bravas with aioli P520

HUEVOS A LA FLAMENCA ★

our version of "Shakshouka" tomato based mix of chorizo, ham, green peas, mushrooms and capsicum, topped with 2 baked eggs, served with bread P495
Vegetarian Option ✓ P475



Tortilla Espanola

ALL-TIME FAVORITES

POLLO AL AJILLO CON ARROZ

tender chicken slices infused with chorizo bits and mushrooms, scrambled eggs, garlic rice P545

SALPICAO Y HUEVOS ★

beef tenderloin salpicao, 2 fried eggs, garlic rice P645

CERDO ASADO Y HUEVOS

slow-baked pork belly with crispy fried skin, 2 fried eggs, garlic rice P585



Tostada de Jamon y Queso

SALMON CON ENSALADA

baked rosemary salmon, romaine salad, poached egg, mango tomato salsa P688

RIB-EYE STEAK & EGGS

200g USDA rib-eye, 2 fried eggs, patatas bravas P1595



Salmon con Ensalada

Rib-eye Steak & Eggs



Salpicao y Huevos



★ Recommended  Vegetarian

Bocadillo de Gambas



BOCADILLOS (Sandwiches)

(7:30AM-6:00PM)

MANCHEGO GRILLED CHEESE ✓

melted cheese of manchego, cheddar, and mozzarella with caramelized onions on sourdough bread, with a side of smoky tomato soup dip P525

BOCADILLO DE GAMBAS ★

medium-sized garlic shrimps with tomatoes, lettuce, jalapeños on baguette bread, served with a side of greens P550

BOCADILLO DE CARNE

shredded beef tenderloin, melted mozzarella cheese, capsicum, and jalapeños on baguette bread, served with a side of greens P595

Bocadillo de Carne



Manchego Grilled Cheese



★ Recommended

✓ Vegetarian

SOPA y ENSALADA

SOPA

SOPA DE AJO

traditional Spanish garlic soup with poached egg P265

SOPA FABADA

hearty soup of fabada beans enriched with chorizo and jamon Serrano P295

SOPA DE MARISCOS

traditional tomato-based Spanish seafood soup P305

SOPA DE COCIDO

rich tasting soup with thin noodles, chorizo and garbanzos P275

ENSALADA

ENSALADA DE MANZANA Y MANCHEGO

fresh romaine lettuce, crisp diced apples, caramelized walnuts, and shaved manchego cheese in lemon olive oil dressing P520

ENSALADA DE POLLO A LA PARRILLA

grilled chicken with crisp romaine lettuce, sweet tomatoes and fresh oranges in garlic herb dressing P520

Sopa de Ajo

*Ensalada de Manzana
y Manchego*

 Recommended

 Vegetarian

TAPAS

QUESO FUNDIDO ★

hot melted cheese with manchego and chorizo bits,
served with tortilla chips P425

QUESO ESPINACA ♻️

hot melted cheese with manchego and spinach,
served with tortilla chips P420

CROQUETAS DE JAMON SERRANO

creamy béchamel croquettes infused with jamon Serrano P350

PATATAS BRAVAS ♻️

fried diced potatoes drizzled with aioli, served with
spicy tomato sauce P320

SALPICAO ★

juicy beef tenderloin loaded with garlic and chili in olive oil P595

Salpicao

★ Recommended

♻️ Vegetarian

GAMBAS AL AJILLO

medium-sized garlic
shrimps in chili
and olive oil P475



HUEVOS A LA FLAMENCA ★

spicy mix of tomato-based
chorizo, ham and capsicum,
topped with baked egg P425
Vegetarian Option ♡ P395



★ Recommended

♡ Vegetarian

CHORIZO Y CHISTORRA ★

slices of chorizo picante and chistorra served with aioli dipping sauce P490

TORTILLA PAISANA

egg omelette with potatoes, chorizo, ham, mushrooms, capsicum, and green peas P390

PULPO ★

sizzling octopus with potato gratin, and manchego cheese topping P625

CALAMARES A LA ROMANA

breaded squid deep fried until golden brown served with aioli P390

ANGULAS

baby eels in toasted garlic and olive oil P495

CHAMPIÑONES AL AJILLO ♻️

garlic button mushrooms in olive oil, white wine, and paprika P375

POLLO AL AJILLO CON CHORIZO

tender chicken thigh slices with chorizo bits in garlic and olive oil P450

ALCACHOFAS CON JAMON

artichokes braised in white wine with jamon Serrano P475

CHARCUTERIA

Salchichon Iberico 50g P280

Chorizo Iberico 50g P280

Jamon Serrano 50g P350

Queso Manchego 50g P250

CHARCUTERIA PLATTER

Selection of cured meats and cheeses with walnuts and aceitunas de ajos (olives)
P1350 / P2500



Pulpo

PASTAS

AGLIO OLIO

spaghetti noodles in a garlic and olive oil infusion, drizzled with aioli, topped parmesan cheese and chili flakes P420

Add: Pollo con chorizo P195

SETA ALFREDO PASTA

creamy fettuccine noodles with shiitake mushrooms and jamon Serrano, with a hint of truffle oil P550

FIDEUÁ (good for 2) ★

angel hair pasta in a white wine tomato sauce, cooked with clams, shrimps and squid P725

TINTA DE CALAMAR PASTA

(good for 2)

squid ink pasta topped with medium sized shrimps, clams and squid rings P750

ESPAGUETIS A LA PUTANESCA

spaghetti pasta with an aromatic sauce of tomatoes, olives and capers, topped with parmesan cheese P550

ANGULAS Y GAMBAS PASTA

olive oil based pasta with baby eels, garlic shrimps and paprika P850

Fideuá

★ Recommended

 Vegetarian

PAELLA ESPECIALS

(Please allow 20-30 minutes cooking time.)

PAELLA VALENCIANA ★

Paella rice with chorizo, clams, mussels, chicken and shrimps

Small P895 **Medium** P1750

PAELLA NEGRA ★

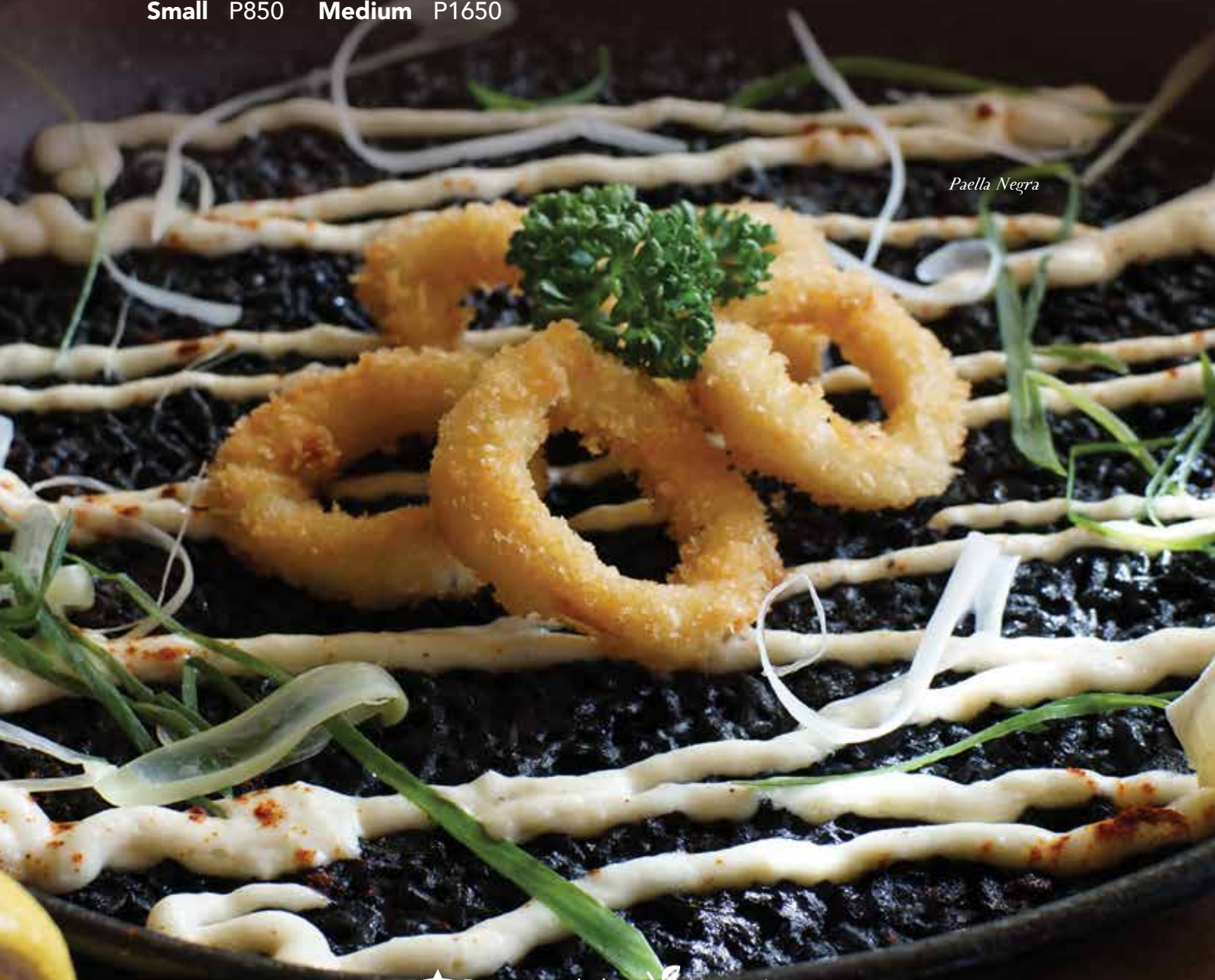
Paella rice with squid ink, squid rings, aioli and paprika

Small P875 **Medium** P1700

CERDO ASADO PAELLA

Paella rice enriched with red wine reduction and 4 hour slow-roasted pork belly

Small P850 **Medium** P1650



Paella Negra

PAELLA MARINERA ★

Seafood paella rice with shrimps, clams, mussels, sole fish and squid

Small P895 **Medium** P1750

PAELLA MECHADA

Paella rice with beef tenderloin strips enriched with herbs and spices

Small P925 **Medium** P1800

PAELLA VEGETARIANA ✓

Paella rice with artichokes, olives, green beans, mushrooms, potatoes, capsicum and carrots

Small P845 **Medium** P1650

PAELLA SETAS ✓

Shiitake and oyster mushroom paella rice with a hint of truffle oil

Small P890 **Medium** P1740

Paella Mechada



★ Recommended

✓ Vegetarian

PLATO PRINCIPAL

POLLO IBERICO

Spanish roast chicken infused with garlic, white wine, and rosemary slow-baked for 3 hours P550

SALMON AL HORNO

baked pink salmon with mango tomato salsa P685

BACALAO FRESCO A LA VIZCAINA

salted cod fish sautéed in tomato, capsicum and olive oil sauce P690

ESPINACAS CON GARBANZOS

sautéed spinach and chickpeas, full of rich flavors of paprika and garlic P520

MEJILLONES EN SALSA VERDE

mussels cooked in white wine parsley sauce, served with sourdough bread P620

*Mejillones en
Salsa Verde*

★ Recommended

 Vegetarian

FABADA ASTURIANA

rich white bean stew enriched with flavors of chorizo, pork belly, and jamon Serrano P520

CALLOS

stew of ox tripe, chorizo, ox tail and chickpeas P645

LENGUA ESTOFADA ★

ox tongue cooked in red wine sauce with mushrooms P645

CERDO ASADO

slow roasted pork belly with crispy fried skin P750

SOLOMILLO A LA RANCHERA ★

200g beef tenderloin steak on a bed of capsicum sauce, topped with asparagus P825

SIDES

Bread P60

Garlic Bread P69

Steamed Rice P79

Garlic Rice P89

*Solomillo A la
Ranchera*

★ Recommended

Vegetarian

ESPECIALES

BRAVEHEART PRIME BLACK ANGUS RIB-EYE

400g Prime USDA beef, known for sustainability and humane practices.
Wet aged for 21 days for a fine grain texture and rich flavor.
A steak lover's favorite! P3500

COCHINILLO FRITO (seasonal)

deep fried quarter size suckling pig P3500
* Please allow 40 minutes cooking time.

*Braveheart Prime Black
Angus Rib-eye*

★ Recommended

🌿 Vegetarian

POSTRE

CANONIGO

soft fluffy meringue cake with caramel sauce

Slice: P275 **Whole:** P1500

SAN SEBASTIAN CHEESECAKE

Basque-style cheesecake with a creamy texture and a caramelized top

Slice: P320 **Whole (9-inch cake):** P1800

CHURROS CON CHOCOLATE

5 pieces of fried dough pastry with Spanish hot chocolate dipping sauce P280

FLAN DE CARAMELO

creamy custard flan baked with caramel sauce P245

HELADO

cup of Carmen's Best Ice Cream P175

(please ask server for available flavors)

* 1-day advance order for whole cakes

Canonigo

★ Recommended

🌿 Vegetarian



Option to take home in paellera.
Also available in extra large size for events.

We also do catering and private events.





SAN ANTONIO PLAZA, FORBES PARK, MAKATI

Operating Hours: 730 AM - 11 PM DAILY
Contact Nos.: 0915 277 5978 / 8732 5571

MOLITO, ALABANG

Operating Hours: 730 AM - 11 PM DAILY
Contact Nos.: 0945 412 8964

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