



*Tiabueta*

**cocina española**

# Breakfast

\*Served with Coffee or Tea & Mango or Orange Juice

## EGGS BENEDICT P 580

2 poached eggs over an English muffin and country ham, topped with hollandaise sauce\*

## GRANDSLAM P 595

French toast, 2 eggs (any style), choice of bacon, sausage links or ham\*

## STEAK AND EGGS P 810

Grilled Tenderloin Steak, 2 eggs (any style), and your choice of roasted sliced potato, French fries or toasted bread\*

## CONTINENTAL BREAKFAST P 320

2 slices of toasted assorted bread with butter and jam, served with sliced fruit\*

## AMERICAN BREAKFAST P 495

2 eggs (any style), choice of ham, bacon or sausage links with hash brown and toasted bread with butter and jam\*

## TIABUELA'S BREAKFAST P 680

2 eggs (any style), sausage links, bacon, hash brown and toasted bread with butter and jam\*

## CHICKEN & WAFFLE P 490

2 pieces of chicken on top of a crispy waffle, sided with maple syrup



Grandslam



Eggs Benedict



American Breakfast



Chicken & Waffle

# Filipino Breakfast

Served with Coffee, Tea, Mango or Orange Juice

2 eggs (any style), garlic rice and homemade atchara

## DAING NA BANGUS P 480

## BEEF TAPA P 595



Beef Tapa

Daing na Bangus

# PANCAKE & WAFFLES

## PANCAKE

Stack of 2 buttermilk pancakes, served with maple syrup and butter

CLASSIC P 285

BANANA P 325

## WAFFLE

Served with maple syrup and butter

CLASSIC P 295

BANANA P 345



## FRENCH TOAST

P 320

Seared bread slices dipped in milk-egg mixture, sprinkled with cinnamon powder and confectioners' sugar, served with maple syrup and butter



French Toast

## TORTILLA ESPAÑOLA

P 420

A Spanish Omelette made from egg, potato, caramelized onions



Tortilla Española

Must Try!

## TORTILLA PAISANA

P 480

Egg, Potato, Vegetables, Ham and Chorizo Spanish Omelette



## PLAIN OMELETTE

P 265

Your classic egg dish served to perfection

Served with toasted assorted bread and jam

### ADD ONS:

HAM - P 40 • BACON - P 100 • CHEESE - P 50  
MUSHROOMS - P 50 • BELL PEPPER - P 60  
TOMATO - P 60 • ONIONS - P 30

## FRUIT PLATTER

P 498

Freshly sliced watermelon, pineapple, banana, mango and orange

# Starters

## GAMBAS AL AJILLO P 470

Simple but flavorful, baby shrimp with garlic and extra virgin olive oil, served with garlic bread

## CHORIZO FRITOS P 410

Fried chorizo slices with roasted bell peppers

## CROQUETAS

Deep-fried roll consisting of bechamel and mashed potatoes with choice of filling

JAMÓN P 420

CHORIZO P 420

SQUID INK P 395

MIXED P 440

## CHAMPINOÑES AL AJILLO P 325

Button Mushrooms cooked in garlic infused extra virgin olive oil, served with garlic bread

## PAPAS BRAVAS P 380

Fried potatoes, salsa brava, garlic aioli

## NUESTROS TORREZNOS P 550

Crispy pork belly, salsa brava

## CHIPIRONES A LA ANDALUZA P 450

Fried baby squid served with garlic aioli

## BERENJENAS CON MIEL P 220

Deep fried eggplant slices drizzled with honey

## SALPICAO DE ATÚN P 465

Soft tuna flakes with minced vegetables and vinegar, served with pita chips

## ACEITUNAS P 160

Green Olives with Pimiento, served cold



Nuestros Torreznos



Champinoñes Al Ajillo



Salpicao De Atun



Mixed Croquetas



Gambas al Ajillo



Aceitunas

INCLUSIVE OF VAT 12%, EXCLUSIVE OF 10% SERVICE CHARGE

# Pintxos

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**SETAS CON JAMÓN SERRANO** P 160  
A duo of button mushrooms with Jamón Serrano

**PINTXO DE SARDINAS** P 150  
A combination of heat, salt and the sea in one bite

**HUEVOS CON ATÚN** P 150  
Tuna-stuffed hard-boiled egg

**PIMIENTOS RELLENOS DE ATÚN** P 175  
Tuna-stuffed red peppers

**PINTXO DE TERNERA** P 160  
Tenderloin on bread topped with own jus

**MONTADITO DE LOMO** P 150  
A roll of pork loin and bell peppers with a white sauce

**CHAMPIÑONES A LA PLANCHA CON GAMBAS** P 175  
Sauteed button mushroom with shrimp

**CREMA DE ESPINACAS** P 150  
Creamed spinach on topped with pimiento

**PINTXO DE ANCHOA Y QUESO** P 150  
Anchovy, sun-dried tomato, Manchego cheese

**PINTXO DE CROQUETA JAMÓN** P 150  
The original jamon croqueta

**PINTXO DE CROQUETA CALAMAR** P 130  
The original squid-ink croqueta

**PINTXO DE DONOSTI** P 165  
Crabstick & shrimp

# Soup

**GAZPACHO** P 350

A bright, refreshing summer cold soup, loaded with fresh vegetables and herbs

**SOPA DE SETAS** P 320

Soup of 3 kinds of mushrooms

**SOPA CASTELLANA** P 320

A hot soup with 4 humble ingredients  
Garlic, French bread, Jamón Serrano and Egg

**FABADA ASTURIANA** P 420

A heartwarming stew of Asturian pork and beans

**FRENCH ONION SOUP** P 365

Caramelized onions, rich beef broth, and toasty bread topped with melted cheese



# Salads



Crispy Prawn Salad

**CAESAR SALAD** P 420

Fresh lettuce tossed with Caesar dressing, parmesan cheese, garlic and crispy bacon bits.  
Choice of **grilled shrimp or chicken**

Must Try!

**CRISPY PRAWN SALAD** P 480

Romaine leaves and crispy prawn with mango, turnip and honey citrus dressing

**ENSALADA VERDE** P 400

Tiabuela's House Salad

**ENSALADANG MANGGA** P 280

Mango salad made with firm mangoes, tomatoes, onion and dilis served with our Asian vinaigrette

**ENSALADANG TALONG** P 295

Chilled eggplant topped with sliced salted egg, tomatoes and onion drizzled with house dressing



Ensalada Verde



Ensaladang Talong

# Las Tablas



**TABLA ESPECIAL** P1,265  
Jamón Serrano, Manchego cheese, Spanish sardines, Chorizo Pamplona, Salami picante, olives, white asparagus

**TABLA DE QUESO MANCHEGO** P550  
Slices of Spain's best sheep's milk cheese

**TABLA TRADICIONAL** P750  
Jamón Serrano, Chorizo Pamplona, Manchego Cheese, Olives

**TABLA DE JAMÓN SERRANO** P999  
Portions of Jamón Serrano

**TABLA CLASICA** P720  
A platter of Salchichon, white asparagus and Jamón Serrano

# Las Paellas (Good for 3-4 persons)

**PAELLA VALENCIANA** P890  
Our family's classic mix of meat and seafood paella

**PAELLA NEGRA** P850  
Another classic squid-ink-infused-rice and grilled squid topped with homemade garlic aioli

**PAELLA DE MARISCOS** P999  
Shrimp, clams, mussels and squid seafood paella



INCLUSIVE OF VAT 12%, EXCLUSIVE OF 10% SERVICE CHARGE

# Mains

## GRILLED SALMON P 890

Grilled salmon fillet served with steamed rice, buttered vegetables and creamed spinach sauce

## BBQ CHICKEN AND JAVA RICE P 680

Boneless thigh with Java rice served with homemade atchara

## CHICKEN CURRY P 490

Chicken cooked in coconut curry sauce with potato and bell peppers

## RIBEYE STEAK P 2,100

Served with mashed potato, grilled onion, zucchini and asparagus

## PEPPER STEAK P 925

Grilled beef tenderloin with crushed peppercorns, served with cognac sauce, vegetables and mashed potato

## BEEF BRISKET P 780

House-smoked beef brisket with dirty rice served with our homemade barbeque sauce and coleslaw

## BABY BACK RIBS P 820

House smoked baby back ribs on top of mashed potatoes served with our homemade barbeque sauce and coleslaw

## FRIED CHICKEN P 798

5 pieces of fried chicken served with fries and buttered vegetables



INCLUSIVE OF VAT 12%, EXCLUSIVE OF 10% SERVICE CHARGE



# Pasta

## CHORIZO PASTA

Spaghetti with Spanish chorizo sautéed in olive oil, garlic and olives topped with parmesan cheese

P 395

## CARBONARA

Spaghetti pasta served with creamy sauce, bacon, ham, mushrooms and parmesan cheese

P 480

## PASTA NEGRA

Black Squid Ink Pasta

P 350

## PASTA DE GAMBAS CON ALIGUE

Pasta with crab paste and fried shrimp

P 480

## LASAGNA

Layered with a rich meat sauce and creamy bechamel, baked with the perfect amount of mozzarella cheese

P 550

Must  
Try!

## TUNA PUTTANESCA

Tuna loin served with linguine, pasta sauce made with tomato, olives, capers, anchovies and garlic

P 650

## AGLIO E OLIO SEAFOOD

Olive oil based seafood pasta

P 580

Carbonara



Tuna Puttanesca



Aglio e Olio Seafood



Chorizo Pasta



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# Burgers and Sandwiches



1898 Burger

**1898 BURGER** P 670  
Homemade buns with bbq sauce spread over a quarter pound beef patty, bacon and poached egg, served with potato wedges

**EL JEFE BURGER** P 620  
Angus beef burger between 2 grilled cheese sandwiches and caramelized onions

**CLUBHOUSE SANDWICH** P 495  
3 decker sandwich with chicken salad, bacon, egg, cheese, ham and lettuce

**EGGS BENEDICT BURGER** P 630  
A half pound burger topped with poached egg and hollandaise sauce, served with a choice of roasted sliced potato or French fries

**PEPITO DE TERNERA** P 575  
Sliced beef on brioche bun, apple and mustard slaw, caramelized onions

**THE PORKER** P 540  
House-smoked pulled pork with an onion ring inside a black bun, served with barbeque sauce and fried plantains, pork and beans and coleslaw



The Porker

# Pizza

**ALL MEAT PIZZA** P 660  
Pepperoni, Spicy Salami, Chorizo

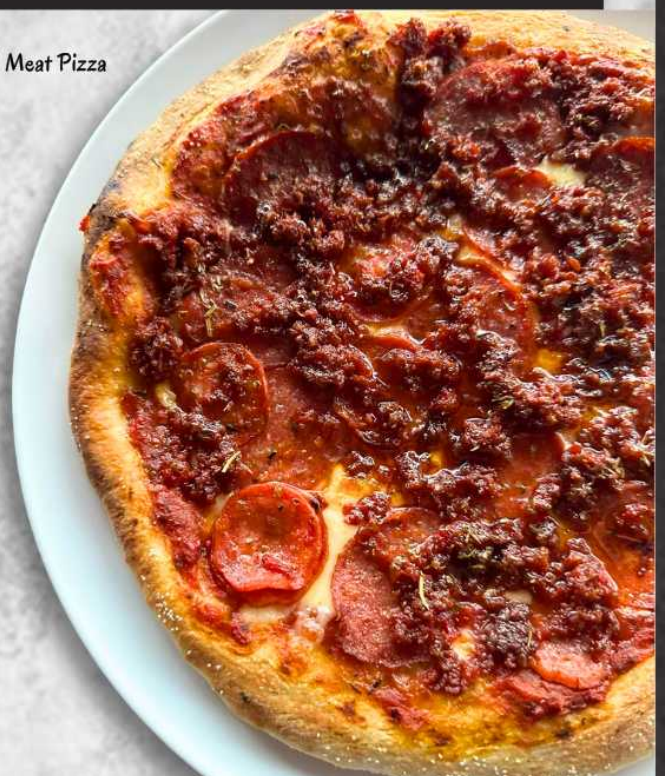
**FOUR CHEESE PIZZA** P 640  
Mozzarella, Monterey Jack, Blue Cheese and Cheddar Cheese

**VEGETARIAN PIZZA** P 580  
Mushroom, tomatoes, olives, capers, onion, red and green bell peppers, cauliflower, diced carrots and beans

**MARGHERITA PIZZA** P 580  
Basil and tomato drizzled with extra virgin olive oil

**Must Try!** **CARBONARA PIZZA** P 620  
Your favorite pasta now a pizza!

All Meat Pizza



INCLUSIVE OF VAT 12%, EXCLUSIVE OF 10% SERVICE CHARGE

# Spanish Specialities



Cochinillo En Plato

**Must Try!** **CALLOS A LA MADRILEÑA** P 620  
An infamous tripe stew, slow cooked for 4 hours over low heat

**Must Try!** **COCHINILLO EN PLATO** P 1,350  
200 grams of tender, crispy cochinillo served with potato and salad

**RABO DE TORO** P 480  
Traditionally made after the bullfights in Spain, our classic Spanish oxtail stew

**PIERNA DE CORDERO** P 860  
Lamb shank boiled and baked to perfection with penne pasta, lamb jus and carrots



Salpicao De Bolivar

**Must Try!** **LENGUA SEVILLANA** P 410  
Stewed ox tongue in thick and creamy gravy sauce, with mushroom and olives

**POLLO AL AJILLO** P 495  
Fried chicken, topped with sauteed garlic in extra virgin olive oil and served with french fries.

**CHULETAS A LA PARILLA** P 720  
Lamb Chops simply grilled and seared to perfection served with mashed potatoes

**SALPICAO DE BOLIVAR** P 690  
Marinated beef tenderloin served with gravy, buttered vegetables and garlic rice



Lengua Sevilla



Pollo Al Ajillo



Chuletas A La Parilla

INCLUSIVE OF VAT 12%, EXCLUSIVE OF 10% SERVICE CHARGE

# Spanish Specialities

## PASTEL DE LENGUA P 540

A savory pot pie packed with ox tongue, potatoes and carrots, topped with a buttery puff pastry.

## Must Try! CACHOPO ASTURIANO P 695

An Asturian delicacy! A cutlet of fried breaded tenderloin with cheese and ham

## PESCADO EN SALSA VERDE P 680

Lapu-Lapu Fillets poached in Salsa Verde

## Must Try! BESUGO AL VAPOR

Steamed Blackspot sea bream with olive oil and fried garlic chips

600G P 990

800G P 1,180

1KG P 1,480

12KG P 1,980

## CORDEFRITO P 750

Deep-fried lamb shoulder with homemade potato fries and jus

## Must Try! ALMEJAS EN SALSA VERDE P 390

Steamed Manila clams cooked in its own juice and Salsa Verde

## ALBONDIGAS P 420

Homemade meatballs with red bell peppers and jus

## Must Try! THANH LONG CRAB 700-12KG P 220/100G ADD ON: GARLIC NOODLES P 150



Besugo Al Vapor



Pastel De Lengua



Cachopo Asturiano



Garlic Noodles

Thanh Long Crab

Pescado En Salsa Verde

INCLUSIVE OF VAT 12%, EXCLUSIVE OF 10% SERVICE CHARGE

# Filipino Favorites

Crispy Pata



Sinigang Trio



Special Palabok



Kare Kare



Chicken Binakol



**TOKWAT BABOY** P 395  
Succulent taste from the traditional crispy pork belly with tofu and onion in soy sauce

**PINAKBET** P 460  
A vegetable stew made with ampalaya, eggplant, okra, squash and string beans cooked in a savoury sauce

**CRISPY PATA** P 998  
Crunchy pork leg, juicy on the inside making this dish sinfully delicious

**KARE KARE** P 710  
A peanut based Filipino stew with ox tripe, corned beef and vegetables, served with bagoong

**SPECIAL PALABOK** P 450  
Noodles with shrimp sauce, topped with shrimp, chicharon, tinapa flakes, and fried garlic

**SINIGANG BELLY SA MISO** P 655  
Salmon belly cooked in its own broth with miso paste, tamarind and vegetables

**SINIGANG TRIO** P 655  
A combination of shrimp, bagnet and corned beef simmered in guava and tamarind broth

**NILAGANG BULALO** P 540  
Beef shank cubes in beef broth, with corn, peppercorn and onion

**ADOBONG TADYANG** P 520  
Beef short ribs in adobo sauce served with plain rice, homemade atchara, and salted egg

**ARROZ CALDO** P 250  
Chicken thigh, boiled egg in porridge with toasted garlic and spring onion

**ADOBONG PUSIT** P 530  
Baby squid simmered in onion, garlic and squid ink

**CHICKEN BINAKOL** P 590  
Filipino soup made with coconut juice, green papaya and chicken, served in a buko shell

# Rice

**STEAMED RICE**  
Steamed Jasmine rice

P 50

**GARLIC FRIED RICE**  
Rice sauteed with garlic

P 60

**BINAGOONGAN RICE**  
Jasmine rice sauteed with shrimp  
paste topped with tocino, green  
mango and egg

P 280



# Sizzlers



Must  
Try!

**CRISPY PORK SISIG**

P 440

Deep-fried pork belly in a homemade  
sisig sauce with chicken liver

**SIZZLING SQUID**

P 695

Our all time favorite!

**SIZZLING BULALO**

P 530

Beef shank cubes and beef bone with  
onions and bell pepper

Must  
Try!

**CHORIZO SISIG**

P 510

Homemade chorizo sizzling with green chili,  
onions, garlic and topped with egg



# Sweets



Crema Catalana

## CREMA CATALANA P 280

A milk infused lemon peel and cinnamon custard with a torched sugar top coat



Ube Leche Flan

## UBE LECHE FLAN P 385

Creme caramel and purple yam topped with macapuno, sprinkled with pinipig

Must Try!

## TARTITA DE QUESO P 350

A pure, uninterrupted cheesecake with a torched exterior and a creamy interior



Tartita De Queso

## SABA CON HIELO P 185

Sweetened banana with milk, shaved ice and brown sugar syrup

## SAGO'T GULAMAN P 185

A local Filipino beverage made of brown sugar, water, gelatin, and tapioca pearls

## CHURROS CON CHOCOLATE P 280

Sugar-sprinkled churros, served with thick premium Spanish hot chocolate

Must Try!

## CHOCOLATE LAVA CAKE P 450

Made with semi sweet chocolate lava cake and served with vanilla ice cream



Saba Con Hielo

Sago't Gulaman



Chocolate Lava Cake

INCLUSIVE OF VAT 12%, EXCLUSIVE OF 10% SERVICE CHARGE

*Scoops*

**SPECIAL AVOCADO P 175**

Avocado ice cream, whipped cream and cherry

**CLASSIC CHOCOLATE P 150**

Chocolate ice cream, chocolate syrup, nuts, whipped cream and cherry

**CLASSIC STRAWBERRY P 150**

Strawberry ice cream, strawberry syrup, whipped cream and cherry

**CLASSIC VANILLA P 150**

Vanilla ice cream, whipped cream and cherry

# Ice Cream

**BANANA SPLIT P 380**

One scoop of strawberry, vanilla, chocolate ice cream, whipped cream, nuts, cherry, chocolate syrup and banana

**STRAWBERRY PARFAIT P 455**

Vanilla and strawberry ice cream, strawberry syrup, whipped cream and cherry

Strawberry Parfait

Banana Split

Special Avocado

Classic Chocolate

Classic Strawberry





# - Las Tartas -



**CHOCO CARAMEL**

P 1,610 | P 650 | P 170  
WHOLE | MINI | SLICE

A combination of rich chocolate and creamy caramel that will surely satisfy your sweet tooth



**CHOCOLATE TRIO**

P 1,275 | P 650 | P 170  
WHOLE | MINI | SLICE

Three kinds of chocolate combined to create a moist texture that melts in your mouth



**YEMA CAKE**

P 710 | P 170  
MINI | SLICE

A cake that has everything you love about your favourite Filipino dessert. A soft and airy chiffon cake, rich and thick yema spread with yema frosting



**RAINBOW CAKE**

P 620 | P 160  
MINI | SLICE

"ROY-G-BV" The infamous name that helps kids remember the colours of the rainbow. It harmonizes all 6 layers of happiness and cheer



**CARROT CAKE**

P 1,525 | P 180  
WHOLE | SLICE

A classic dessert made with grated carrots, and spices of cinnamon and nutmeg, topped with a cream cheese frosting and nuts



**UBE MACAPUNO**

P 720 | P 175  
MINI | SLICE

Filipino dessert made with ube and macapuno. Made with layers of moist ube sponge cake



**DOUBLE CHOCO TOWER**

P 1,710 | P 780 | P 185  
WHOLE | MINI | SLICE

The richness of Vanilla mousse and the sweetness of Chocolate combined to create a perfect layer of Goodness



**STRAWBERRY SHORTCAKE**

P 1,150 | P 220  
WHOLE | SLICE

A tender Strawberry cake filled with layers of homemade frosting infused with Strawberry jam and dried Strawberries



**CAMPFIRE BLISS**

P 1,200 | P 220  
WHOLE | SLICE

The Crowd Pleasing Ultimate S'mores Cake - Chocolate sponge with crushed graham, homemade marshmallow fluff in-between, and topped with your favorite s'mores!



**WHITE FOREST**

P 1,100 | P 190  
WHOLE | SLICE

A Vanilla version of the Black Forest Cake; fluffy vanilla Cake with a light Cherry filling topped with Maraschino Cherries



**MANGO MOUSSE**

P 1,650 | P 160  
WHOLE | SOLO

The perfect dessert for mango season! Our delicate Mango Mousse has layers of mango gelatine, mousse and sponge cake



**CANONIGO**

P 1,000 | P 170  
WHOLE | SLICE

A Classic Filipino Dessert with Spanish Roots, cooked to a light and fluffy meringue and accompanied by a custard sauce

INCLUSIVE OF VAT 12%, EXCLUSIVE OF 10% SERVICE CHARGE

## Shake & Juices

MANGO SHAKE	P 280
WATERMELON SHAKE	P 280
PINEAPPLE SHAKE	P 270
FRESH ORANGE JUICE	P 320
FRESH BUKO JUICE	P 150
FRESH BUKO SHAKE	P 200
LEMONADE	P 250
DALANDAN	P 250



## Cold Drinks



COKE	P 150
COKE ZERO	P 150
COKE LIGHT	P 150
SPRITE	P 150
ROYAL	P 150
BOTTLED WATER	P 80
SCHWEPPES TONIC WATER	P 160
SCHWEPPES SODA WATER	P 160
CANADA DRY GINGER ALE	P 175

## Café

	Hot	Iced
ESPRESSO	P 120	
AMERICANO	P 150	P 150
CAPPUCCINO	P 195	P 195
CAFÉ LATTE	P 195	P 195
CAFÉ MOCHA	P 210	P 210
CHOCOLATE	P 210	P 210
FRESH MILK	P 160	
HOT TEA	P 120	
HAZELNUT LATTE	P 250	P 250
CHOCOLATE HAZELNUT	P 260	P 260

## HOT CHOCOLATE



# Party Platters

(For advanced order)



**CORDERO ASADO** 4-6 Pax P 2,795  
Roasted Boneless Lamb with Potatoes

**POLLO IBERICO** 3-4 Pax P 1,300  
Roasted Whole Chicken with Potatoes



**BESUGO AL VAPOR** 600 g P 990  
800 g P 1,180  
1 kg P 1,480  
1.2 kg P 1,980  
Steamed Blackspot Sea Bream  
with Olive Oil and Garlic

**PAELLA NEGRA** 3-4 Pax P 850  
10 Pax P 2,800  
12 Pax P 3,800  
15 Pax P 4,500  
20 Pax P 5,900  
25 Pax P 7,500  
30 Pax P 8,700  
50 Pax P 14,400  
A classic! Squid-ink-infused rice  
and squid topped with homemade  
aioli sauce



**PAELLA VALENCIANA** 3-4 Pax P 890  
10 Pax P 2,900  
12 Pax P 3,800  
15 Pax P 4,700  
20 Pax P 6,250  
25 Pax P 7,890  
30 Pax P 8,700  
50 Pax P 14,700  
Our family's classic mix of meat  
and seafood paella



**PAELLA DE MARISCOS** 3-4 Pax P 999  
10 Pax P 3,800  
12 Pax P 4,650  
15 Pax P 5,300  
20 Pax P 6,800  
25 Pax P 8,700  
30 Pax P 9,999  
50 Pax P 16,800  
Seafood paella with shrimp, clams,  
mussels and squid

**THANH LONG CRAB** 700 - 1.2 kg P 220/100 g  
King Crab steamed with butter and garlic  
Add-on: Garlic Noodles P 150



**COCHINILLO SEGOVIANO**  
Our roasted suckling pig has the right  
balance of crispiness and tenderness  
served with our secret sauce  
Quarter P 3,500  
Half P 6,800  
Whole P 11,200





+63 917-714-6893



TIABUELAMANILA



1898 HOTEL, 5030 P. BURGOS ST. COR. KALAYAAN AVE.  
BRGY. POBLACION, MAKATI CITY