



## ABOUT US

Founded in 2022 in Poblacion, Makati City, Tiabuella Cocina Española is a tribute to the vibrant flavors and traditions of Spanish cuisine. Inspired by family recipes, we craft dishes that celebrate love and heritage, from flavorful paellas to irresistible tapas.

As our passion grew, we recognized the desire for memorable dining experiences. We are happy to expand into catering, to reach more food lovers and create unforgettable moments. Whether for an intimate gathering or a grand celebration, our mission is to transform every event into a lively fiesta filled with the rich aromas and flavors of Spain. Join us, and let Tiabuella Cocina Española turn your next occasion into a celebration of culture and cuisine!

## FROM MADRID TO MANILA

Coming back home from Madrid to Manila last January 2022, Chef Cristina del Gallego with the help and support from her family, decided to open Tiabuella Cocina Española as a homage to her 'Abuelita' (Grandmother), Pilar. From all her recipes and what Cristina gathered from her Degree in Le Cordon Bleu Madrid for the Culinary Arts in Spanish Cuisine,

she opened a home-like restaurant to share her love for the cuisine and the art of food. Now, she steadily expands its offerings to banquets and catering events both in the **1898 Hotel Colonia En Las Filipinas** and Metro Manila.



SCAN FOR MORE INFORMATION



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

## Party Platters (For advanced order)

<b>CORDERO ASADO</b> Roasted Boneless Lamb with Potatoes	4-6 Pax	P 2,795
<b>POLLO IBERICO</b> Roasted Whole Chicken with Potatoes	3-4 Pax	P 1,300
<b>BESUGO AL VAPOR</b> Steamed Blackspot Sea Bream with Olive Oil and Garlic	600 g 800 g 1 kg 1.2 kg	P 990 P 1,180 P 1,480 P 1,980
<b>PAELLA NEGRA</b> A classic! Squid-ink-infused rice and squid topped with homemade aioli sauce	3-4 Pax 10 Pax 12 Pax 15 Pax 20 Pax 25 Pax 30 Pax 50 Pax	P 850 P 2,800 P 3,800 P 4,500 P 5,900 P 7,500 P 8,700 P 14,400
<b>PAELLA VALENCIANA</b> Our family's classic mix of meat and seafood paella	3-4 Pax 10 Pax 12 Pax 15 Pax 20 Pax 25 Pax 30 Pax 50 Pax	P 890 P 2,900 P 3,800 P 4,700 P 6,250 P 7,890 P 8,700 P 14,700
<b>PAELLA DE MARISCOS</b> Seafood paella with shrimp, clams, mussels and squid	3-4 Pax 10 Pax 12 Pax 15 Pax 20 Pax 25 Pax 30 Pax 50 Pax	P 999 P 3,800 P 4,650 P 5,300 P 6,800 P 8,700 P 9,999 P 16,800
<b>THANH LONG CRAB</b> King Crab steamed with butter and garlic Add-on: Garlic Noodles	700 - 1.2 kg	P 220/100 g  P 150
<b>COCHINILLO SEGOVIANO</b> Our roasted suckling pig has the right balance of crispiness and tenderness served with our secret sauce	Quarter Half Whole	P 3,500 P 6,800 P 11,200

## - Las Tartas -

	WHOLE	MINI	SLICE/SOLO
<b>CHOCO CARAMEL</b>	P 1,610	P 650	P 170
<b>20-LAYER CHOCOLATE CAKE</b>	P 1,150		P 195
<b>YEMA CAKE</b>		P 710	P 170
<b>RAINBOW CAKE</b>	P 620		P 160
<b>CARROT CAKE</b>	P 1,525		P 180
<b>UBE MACAPUNO</b>		P 720	P 175
<b>DOUBLE CHOCO TOWER</b>	P 1,710	P 780	P 185
<b>STRAWBERRY SHORTCAKE</b>	P 1,150		P 220
<b>CAMPFIRE BLISS</b>	P 1,200		P 220
<b>WHITE FOREST</b>	P 1,100		P 190
<b>MANGO MOUSSE</b>	P 1,650		P 160
<b>CANONIGO</b>	P 1,000		P 170



CATERING YOU CAN TRUST



**Tiabuella at Home**  
Bringing the flavours of Spain right to your doorstep

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GROUND FLR, 1898 HOTEL COLONIA EN LAS FILIPINAS  
5030 P. BURGOS ST. COR. KALAYAAN AVE.  
BRGY. POBLACION, MAKATI CITY





Berejenas Con Miel



Salpicao de Atun



Assorted Croquetas



Crema Catalana



Pollo de Iberian

**PICA PICA** | MINIMUM OF 30 PERSONS

CHOICE OF 6: P 575 / PERSON

CHOICE OF 8: P 785 / PERSON

**PINTXOS**

CHAMPIÑONES A LA PLANCHA CON GAMBAS

(Grilled Button Mushroom with Shrimp)

SETAS CON JAMON SERRANO

(Button Mushrooms with Jamon Serrano)

PINTXO DE ANCHOA Y QUESO

(Anchovy and Manchego Cheese)

PINTXO DE DONOSTI

(Creamed Spinach)

CREMA DE ESPINACAS

(Crabstick and Shrimp)

**TAPAS CALIENTES**

PASTEL DE ESPINACAS Y QUESO

(Fried Spinach and Cheese Roll)

PAPAS BRAVAS

(Fried Potatoes, Salsa Brava, Garlic Aioli)

CALAMARES Y RABAS FRITOS

(Fried Squid)

BOQUERONES FRITOS

(Fried Anchovies)

BEREJENAS CON MIEL

(Fried Eggplant with Honey)

TORTILLA DE PATATAS

(Spanish Omelette)

ASSORTED CROQUETAS

(Jamón, Squid Ink and Chorizo)

**TAPAS FRIAS**

GAZPACHO SHOOTERS

(Summer Cold Vegetable Soup)

SALPICAIO DE ATUN

(Soft Tuna Flakes with Vegetables marinated in Vinegar)

ENSALADILLA RUSA

(Spanish Potato Salad)

BOQUERONES EN VINAGRE

(Anchovies in Vinegar and Olive Oil)



Pintxos



Papas Bravas

**SET A** P 800 PER PERSON | MINIMUM OF 30 PERSONS

**SOUP CHOOSE 1**

CREAM DE CHAMPIÑOÑES (Cream of Mushroom)

CREMA DE CALABAZA (Roasted Pumpkin Soup)

**MAIN COURSE CHOOSE 2**

POLLO DE IBERIAN

(Spanish Roasted Chicken)

SALPICAIO DE POLLO

(Chicken with Demi-Glace Sauce)

LOMO CON PIMIENTO

(Roast Pork in Pimiento Sauce)

**RICE CHOOSE 1**

REINA REGENCIA

(Spanish Fried Rice)

TOMATO RICE

STEAMED RICE

COSTILLA A LA PARILLA

(Grilled Pork Belly)

PESCADO AL AJILLO

(Diced Fish with Garlic & Olive Oil)

PESCADO A LA VIZCAINA

(Fried Fish Fillet in Tomato Sauce)

**DESSERTS CHOOSE 2**

CREMA CATALANA

(Spanish Custard)

MANGO TAPIOCA

MACEDONA DE FRUTA

(Fruit Salad)

**SET B** P 1,050 PER PERSON | MINIMUM OF 30 PERSONS

**SOUP CHOOSE 1**

CALDO VERDE (Potato Leek Soup)

CREAM DE CALABAZA (Roasted Pumpkin Soup)

SOPA DE COCIDO (Spanish Noodle Soup)

**MAIN COURSE CHOOSE 2**

POLLO DE IBERIAN

(Spanish Roasted Chicken)

PASTEL DE POLLO

(Bechamel Chicken w/ Crusted Bread)

LOMO DE CERDO

A LA HORNO

(Spanish Roast Pork)

**RICE CHOOSE 1**

REINA REGENCIA

(Spanish Fried Rice)

TOMATO RICE

STEAMED RICE

LOMO CON PIMIENTO

(Roast Pork in Pimiento Sauce)

PESCADO EN SALSA VERDE

(Poached Fish Fillet)

PESCADO A LA VIZCAINA

(Fried Fish Fillet in Tomato Sauce)

**DESSERTS CHOOSE 2**

CREMA CATALANA

(Spanish Custard)

MANGO TAPIOCA

MACEDONA DE FRUTA

(Fruit Salad)

**SET C** P 1,350 PER PERSON | MINIMUM OF 30 PERSONS

**TAPAS**

CHAMPIÑONES AL AJILLO

(Mushroom with Olive Oil and Garlic)

MIXED CROQUETAS (Jamón, Chorizo, Squid)

**SOUP CHOOSE 1**

SOPA DE AJO

(Cream of Mushroom)

CALDO VERDE

(Roasted Pumpkin Soup)

SOPA DE LENTEJAS

(Lentils, Chorizo, Smoked Bacon Soup)

**SALAD**

ENSALADA DE NARANJA

(Green Salad with Mandarin Orange)

**MAIN COURSE CHOOSE 3**

POLLO CON RELLENOS DE ESPINACA

(Stuffed Chicken with Spinach)

LOMO DE CERDO A LA HORNO

(Spanish Roast Pork)

LOMO A LA HORNO CON VINO TINTO

(Roasted Pork Loin with Red Wine Sauce)

PESCADO A LA HORNO

(Baked Fish Fillet with Bechamel Sauce)

PESCADO A LA ROMANA

(Fried Fish Fillet with Lemon Butter Sauce)

POLLO CON HIERBA

(Roasted Herb Chicken)

CALLOS A LA MADRILEÑA

(Poached Fish Fillet)

ALBONDIGAS DE TERNERA

(Spanish Meatballs)

**VEGETABLES**

VERDURAS DE MANTEQUILLA (Buttered Vegetables)

**RICE CHOOSE 1**

REINA REGENCIA

(Spanish Fried Rice)

ARROZ CON AJO

(Garlic Fried Rice)

ARROZ CON PEREJIL

(Parsley Rice)

TOMATO RICE

STEAMED RICE

**DESSERTS CHOOSE 2**

MACEDONA DE FRUTA

(Fruit Salad)

CREMA DE CATALANA

(Spanish Custard)

BUKO PANDAN

MANGO TAPIOCA

Albondigas de Ternera



**SET D** P 1,650 PER PERSON | MINIMUM OF 30 PERSONS

**PINTXOS**

HUEVOS CON ATUN (Tuna - Stuffed Egg)

PINTXO DE SARDINAS

CREMA DE ESPINACAS (Creamed Spinach)

SETAS CON JAMON SERRANO (Mushroom and Jamon Serrano)

**SOUP CHOOSE 1**

SOPA DE LENTEJAS (Lentils, Chorizo, Smoked Bacon Soup)

CALDO VERDE (Potato Leek Soup)

SOPA DE AJO (Garlic Soup)

**SALAD**

ENSALADA DE CAESAR (Caesar Salad)

**MAIN COURSE CHOOSE 3**

POLLO CON RELLENOS DE ESPINACA

(Stuffed Chicken with Spinach)

SOLOMILLO A LA HORNO

(Roast Beef with Mushroom Sauce)

PESCADO A LA VIZCAINA

(Fried Fish Fillet with Tomato Sauce)

PESCADO A LA ROMANA

(Fried Fish Fillet with Lemon Butter Sauce)

RELLENOS DE SOLOMILLO

(Beef Stuffed with Cheese and Ham)

LOMO DE CERDO A LA HORNO (Spanish Roast Pork)

ESTOFADO DE VACA (Spanish Beef Stew)

LENGUA SEVILLANA (Ox Tongue Stew)

**VEGETABLES**

VERDURAS DE MANTEQUILLA (Buttered Vegetables)

**RICE CHOOSE 1**

PAELLA VALENCIANA

PAELLA NEGRA

**DESSERTS CHOOSE 2**

CREMA DE CATALANA

(Spanish Custard)

MEZCLAR DE FRUTAS

(Mixed Fruits)

TARTITA DE QUESO

(Spanish Cheesecake)

BUKO LYCHEE



Lengua Sevillana



Paella Valenciana

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