SPANISH BEACH RESTAURANT & GLAMPING

La Carta

Spanish home cooking with Palawan produce. ¡Bienvenidos a El Chiringuito de TalaBeach! Open Friday, Saturday and Sunday.

Tapas · to share

Patatas bravas 260
Crispy potatoes, spicy brava sauce and alioli

Croquetas caseras (6) 320
Creamy chicken croquettes, handmade in house

Tortilla española 220
Classic potato and onion omelette, served warm

Gambas al ajillo 450
Sizzling garlic prawns with chili and olive oil

Calamares a la andaluza 380
Fried squid rings with lemon and alioli

Pan con tomate 180
Toasted bread rubbed with tomato, garlic and oil

Pimientos fritos 220
Blistered green peppers with sea salt

Cosas curiosas · curious bites

Things you don't expect on a Palawan beach

Adobo croquetas NEW 340
Lola's chicken adobo, Spanish croqueta style

Kinilaw del día 390
Filipino ceviche: catch of the day, calamansi, coconut

Pulpo a la gallega 590
Galician octopus, paprika, olive oil and calamansi

Mango gazpacho 220
Chilled, sweet and a little spicy

La cocina de la mamá · Mama's kitchen

Home-style Spanish dishes, slow-cooked during the week so they taste even better at the weekend.

Albóndigas de la mamá HOUSE 420
Mama's meatballs in tomato and wine sauce, with fries

Estofado de ternera 520
Beef stewed in red wine with carrot and potato

Lentejas de la abuela 320
Hearty lentil and vegetable stew, with bread

Pollo en pepitoria 450
Chicken in almond and egg sauce, with rice

Ensaladilla rusa 280
Spanish potato salad with tuna and egg

Salmorejo 250
Chilled tomato cream with boiled egg

Please tell our staff about any allergies. Everything is made in our own kitchen.

Paellas & fideuá

Cooked to order, about 30 minutes · for 2 people

Paella de marisco 1,450
Seafood paella: prawns, squid and mussels

Paella de carne 1,350
Meat paella: chicken and pork

Paella negra 1,450
Black squid-ink rice, served with alioli

Fideuá 1,350
Valencian seafood noodle paella, with alioli

Postres · desserts

Crema catalana 250
Catalan custard with burnt sugar

Flan de la mamá 220
Mama's caramel custard

Tarta de queso 280
Creamy baked cheesecake, San Sebastián style

Ensaladas · salads

Ensalada mixta 280
Lettuce, tomato, onion, tuna and egg

Green mango & prawn salad 390
Green mango, prawns, peanuts and lime

A la brasa · from the grill

Pescado del día 650
Catch of the day, with salad and potatoes

Calamar a la plancha 480
Grilled squid with garlic and parsley

Pollo al ajillo 480
Garlic chicken with garlic rice

Liempo a la española 520
Pork belly, Spanish style: paprika, garlic and oregano, with mojo picón

¡Buen provecho!

El Chiringuito de TalaBeach · Spanish flavours, Palawan sunsets.

Paellas are served for a minimum of 2 people.

Cafés · coffee

Espresso	90
Doble	130
Americano	110
Cortado Espresso with a splash of milk	110
Latte	150
Carajillo Coffee with brandy or Tanduay rum	180

Zumos & shakes · juices

Fresh lemon juice	120
Fresh mango juice	150
Fresh banana juice	130
Mango shake	180
Banana shake	160
Soft drinks	100
Mineral water	60

Menú peques — 280

Kids' menu, under 12 · main + juice or shake

- Croquetas with fries
- Albóndigas de la mamá with rice
- Tortilla española with salad

¡Sangría!

Sangría de la casa HOUSE — 220 · 850

Red wine, fresh fruit and cinnamon · glass or 1 L pitcher

Cócteles · cocktails

Tinto de verano Red wine, lemon soda and ice	220
Rebujito Manzanilla sherry, Sprite and mint	240
TalaBeach sunset HOUSE Rum, mango, passion fruit and grenadine	320
Calamansi spritz Aperol, cava, soda and calamansi	280
Mojito Rum, mint, lime and sugar	280
Piña colada en coco Served in a fresh coconut	340
Gin tonic de pepino Gin, tonic, cucumber and black pepper	320

Cervezas y vinos · beer & wine

San Miguel Pale Pilsen or Light	120
Red Horse	130
Glass of Spanish red, white or rosé	250
Bottle of Spanish wine	from 1,400

¡Salud! Please drink responsibly.