



Tala Beach Sundays

art of flame

MADAGASCAR PRAWNS (GF)
lemon caper butter, citrus fennel salad 28

PULPO GALLEGO
*galician octopus, smoked paprika
crispy potatoes 29*

SQUID A LA PLANCHA (GF)
picada, citrus fennel salad 24

BUTIFARRA CATALANA (GF)
catalán pork sausage, white alubias 14

7OZ BRANZINO FILLET (GF)
*blister tomatoes, anchovy
herb vinaigrette 48*

CAULIFLOWER STEAK (VG) (GF)
romesco sauce, piquillo chimichurri 16

(VG) VEGAN / (GF) GLUTEN FREE

rosé specials

WINE BY THE GLS/BTL/1.5L
la fete rosé 15/70/200
ca'furlan rosé prosecco 18/80
veuve clicquot rosé champagne 50/200

LA FETE ROSÉ COCKTAIL
*la fete rosé, aczu gin, lemon, florale
cucumber 20*

CA'FURLAN ROSÉ SPRITZ
*ca'furlan, chareau, elderflower
eucalyptus 20*

FREE FLOW
*make it free flow and choose between la fete
rosé, ca'furlan rosé prosecco, la fete rosé
cocktail, ca'furlan rosé prosecco spritz 60*

**LA FETE ROSÉ LARGE FORMAT
SPRITZ**
*la fete rose, ca'furlan, papaya, chinola
almond 45*

LA FETE ROSÉ SANGRIA
la fete rosé, citrus, fresh fruits 13 pitcher 50

Pricing and availability are subject to change. Applicable taxes and 19% service charge will be added to all checks. A separate 2% culinary charge is added to all food charges; a portion of the culinary charge will be distributed to culinary and stewarding employees employed by the hotel, and a portion of culinary charge is retained by the hotel. • Se agregarán impuestos aplicables y un cargo por servicio del 19% a todos los actos. Se agrega un cargo culinario separado del 2% a todos los cargos por alimentos; Una parte del cargo culinario se distribuirá a los empleados culinarios y de administración empleados por el hotel y una parte del cargo culinario será retenida por el hotel. • Taks ki aplikab ak yon chaj sévis 19% yo pral ajoute nan tout chèk yo. Yon frè gastronomik separe de 2% ajoute nan tout chaj manje; Y ap distribye yon pòsyon nan chaj gastronomik nan gastronomik ak jeran otèl la epi otèl la ap kenbe yon pòsyon nan chaj gastronomik la.