



EST.

2014

TATEL

M A D R I D

Enjoy the TATEL Experience

#TATELExperience

 @tatelrestaurants

STARTERS

Codfish fritters on a bed of our special tomato sauce	16€
Iberian ham croquettes	16€
☉ Truffled omelette (TATEL's classic) (GF)	19€
TATEL oysters (ut.) (GF)	6€
Around the world TATEL style oysters (6 units)	36€
Crispy eggplants and warm sabayon honey	17€
100% iberian ham "Alta expresión D.O. Pedroches"	36€
Avocado, lamb's lettuce, pine nuts salad with a fresh touch (GF)	18€
Spinach, fig and quince paste salad with cheese from la Sierra de Madrid	22€
Burrata with candied pine nuts and honey and lavender vinaigrette (GF)	24€
Ensaladilla TATEL with shrimp carpaccio	22€
Grandma's salad	18€
Grilled prawns, citrus and a spicy touch (GF)	26€
Fried eggs with red tuna tartare	32€
Thin slices of red tuna with TATEL EVOO	32€
Fresh avocado "al ajillo" with spicy seafood	30€
☉ Sea bass tartare, shiso leaf and Osetra caviar	32€
Grilled octopus, potato with parsley mayonnaise and Canarian mojo sauce	29€

☉ TATEL Classic | **GF** Gluten free | **V** Vegan

If you have any food allergy, intolerance or restriction, please inform our staff.

All raw fish has been previously frozen for 72 hours.

RICES AND PASTA

Señoret rice (min. 2 people) (GF)	26€ (p.p.)
Rice with seasonal vegetables (min. 2 people) (V)	24€ (p.p.)
TATEL rice with beef ribs at low temperature (min. 2 people)	28€ (p.p.)
☉ Semolina risotto with grated truffle	26€
☉ Poulard and mushroom cannelloni	24€
TATEL Ibiza Spaghetti with caviar	39€
Big macroni with truffle sauce	24€

FISH

Pil-pil cod with spider crab and pickles (GF)	31€
Red tuna loin with vegetable noodles	35€
Grilled hake, seaweed and white garlic salad	28€
Block cod (GF)	38€
Fish of the day (directly from the best spanish fish markets)	S/M

☉ TATEL Classic | **GF** Sin gluten | **V** Vegan

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MEAT

Grilled iberian boneless flank (GF)	32€
Grilled matured beef filet steak (GF)	35€
Low temperature glazed veal ribs	32€
☉ Veal milanese with poached egg and truffle	32€
Steak tartare with grilled oil cake	33€
Marinade charcoal-grilled poulard with a provencal herbs touch (GF)	28€
Matured Simmental beef steak (GF)	75€/kg

SIDES

TATEL Truffle fries with parmesan	14€	French fries	6€
Grilled lettuce hearts	6€	Roasted sweet potatoes	9€

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DESSERTS

Thin apple tart with vanilla ice cream (10 min)	12€
☉ Our famous cheesecake	12€
BRUTAL chocolate cake	10€
Greek yogurt, honey and candied walnuts	10€
Passion fruit and burnt egg yolk (GF)	10€
Seasonal fruit with english custard (GF)	10€
Selection of ice creams	8€
Lemon sorbet	8€

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TATEL

Madrid

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Ibiza

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Beverly Hills

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Riyadh

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Bahrain

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Doha

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