





STARTERS

COLD

	Marinated Olives (GF)(VG)	\$7
	TATEL Oysters Add Caviar (MP)	\$7
	Traditional Spanish Gazpacho (GF)(VG)	\$16
*	Ensaladilla TATEL "The famous Spanish Potato Salad" Shrimp Tuna (GF)	\$28
	Ceviche* Catch of the day Mango Apricot Sauce Cilantro Red Onion (GF)	\$32
	Abuela's Ensalada Radish Red Onion Campari Tomato Cucumber Tassos Olives	\$24
	Sumac Yogurt (GF)(V)	
	Caesar Salad Bread Crumbs Tarragon Add Chicken \$12 Add Lobster \$17	\$22
	Burrata Tomato Orange Basil Oil Pine Nuts Lavender Honey (GF) (V)	\$29
	Roasted Organic Beet Salad Avocado Orange Pistachio(VG)(GF)	\$24
	The "Opengarden" Salad Little Gem Arugula Endive Walnut Dressing Red Onion (VG,C	GF) \$22
	TATEL Tuna Tartare* Avocado Toasted Sesame Oil	\$31
	Spanish Cheese Platter Selection of Cheeses Grissini Marcona Almonds (V)	\$32
4	Steak Tartare* Dijon Chives Bone Marrow	\$34
	Bluefin Tuna Carpaccio* TATEL Olive Oil Ponzu Sauce	\$32
	Cinco Jotas Jamón Ibérico* 1.5 oz / 3 oz	\$40 / \$75
	Osetra Caviar* Potato Belini Egg Yolk Crème Fraîche	MP

HOT

	Fried Cauliflower Red Pepper Sauce Glulten-Free Tempura Breadcrumbs Créme Fraîche Pine Nuts (V)	\$22
	Croquetas de Setas Forest Mushrooms (MP)	\$22
a	Croquetas de Jamón Ibérico Cinco Jotas	\$24
	Eggplant Chips Soft Honey Sabayon Foam (V)	\$22
	Fried Calamari Spicy Ginger Fish Souce Meyer Lemon Aioli	\$26
	$\textbf{Tortilla TATEL (Our classic truffled omelette)} \mid \texttt{Black Truffle}(\lor)(\texttt{GF})$	\$22
	Grilled Spanish Octopus Canary Island Potatoes Mojo Sauce Parsley Aioli (GF)	\$34
	Gambas al Ajillo Wild Caught Schrimp Garlic TATEL EVOO Fresno Chilli (SERVED WITH BREAD)	\$32

Bread Service | Per Person \$4.50

Whole Wheat Brad | Olive & Za'atar Bread | Tomato Salsa | Garlic Confit

🚳 TATEL Classic | V-Vegetarian | VG-Vegan | GF-Gluten Free | MP-Market Price



RICE

In the Spanish culture, rice is so much more than a mere dish. It entails joy, it means gathering around a table while creating unique memories surrounded by the best company. In Spain, we understand gastronomy as a lifestyle, and rice as the ultimate emblem of the Mediterranean culture.

Serve 2 | Please Allow 25/35 Minutes

Spanish Vegetable Paella Cauliflower Seasonal Vegetables Person(S) Additional \$22 (GF)(VG)	\$49
Seafood Paella Prawns Sea Bass Calamari Person(S) Additional \$22 (GF)	
Boneless Short Rib Paella Garbanzo Beans Person(S) Additional \$22 (GF)	
Red Paella Lobster Person(S) Additional \$22	

* Take your rice experience to the next level by requesting 'Socarrat' *
'Socarrat' is caramelized crispy rice that sticks to the bottom of the pan and delivers a remarkable flavor. The Socarrat is an important part of Spanish culture, which means it is traditionally prepared.



Tagliatelle The Authentic Bolognese Parmesan Cheese (VG)	\$26
The Famous TATEL Risotto Semolina Orzo Parmesan Cheese Truffle (∨)	\$48
★ TATEL Gnocchi Vodka Pomodoro Sauce Parmesan Cheese (V)	\$22
Rigatoni Chicken Ragu Parmesan Cheese	\$23

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FISH

Ora King Salmon Sweet Potato Purée Forest Mushrooms (GF)	\$37
Grilled Whole Branzino Deboned Homemade Chimichurri (GF)	\$42
Wild Sea Bass Baked in Salt Crust (min. 2 people) (GF)	\$93



	"Peri Peri" Chicken Whole Roasted Cornish Hen White Rice Dried Cranberries Fennel Salad (GF)	\$36
_	TATEL Wagyu Burger Swiss Cheese Brioche Bun	\$37
	TATEL Veal Milanese Soft Poached Egg Black Truffle	\$64
	8oz Grilled Prime Fillet Mignon (GF)	\$52
	10oz Australian Wagyu New York Strip Steak (GF)	\$89
	8oz Grilled Ibérico Pork Loin The Most Delicate Cut From Spanish Pork (GF)	\$49
	Lamb Chops Demi-Glace (GF)	\$55
	32oz Prime Tomahawk Steak 45 Days Aged (GF)	\$195



TATEL Truffle Fries $(\lor)(GF)$	\$22	Brussels Sprouts (VG)	\$14
Sautéed Vegetables (VG)(GF)	\$14	Patatas Bravas (\lor)	\$12
Mashed Potato (V)(GF)	\$12	Shishito Peppers (VG)(GF)	\$14

^{*} Elevate Your Experience With Truffle (MP) *

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DESSERTS

	Apple Tart with Vanilla Ice Cream (V)	\$18
	TATEL World Famous Cheesecake (\lor)	\$16
	Torrija Brioche from Madrid (V)	\$16
	Selection of Ice Cream and Sorbet (V, VG, GF)	\$14
	Arroz Con Leche (GF) (V)	\$13
	Chocolate Mousse (V) (GF)	\$13
	Crema Catalana (GF) (V)	\$13
	Spanish Cheese Platter Selection of Cheeses Toasted Blueberry Bread (V)	\$32
	Our Dessert Selection (V)	\$70

DESSERT (TO GO ONLY)

TATEL World Famous Cheesecake (V)

\$120

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