

## ENTRANTES

### STARTERS

### FRÍOS | COLD

|   |                              |
|---|------------------------------|
| Ostras TATEL<br>Gillardeau oysters No. 2 with lime  | 3 pieces 180<br>6 pieces 360 |
|  <b>Carpaccio de atún rojo</b><br>Thinly sliced Balfegó tuna with TATEL signature dressing | 145                          |
| <b>La Burrata</b><br>Burrata cheese with candied pine nuts and lavender honey vinaigrette   | 105                          |
| <b>Cecina de León</b><br>Iberian Cecina cured beef  | 125                          |
| <b>Tartar de atún</b><br>Balfegó tuna tartare with fried eggs and crispy potatoes   | 145                          |
| <b>Gazpacho tradicional</b><br>Classic chilled Spanish tomato soup  | 60                           |
| <b>Ensaladilla TATEL con gamba</b><br>Soft potato served with tuna belly and kimchi mayonnaise dressing on shrimp carpaccio   | 95                           |
|  <b>Aguacate al ajillo</b><br>Fresh avocado with shrimps brushed with a garlic dressing    | 105                          |
| <b>Ensalada de aguacate</b><br>Avocado, lamb's lettuce, mascarpone cheese and pine nuts   | 90                           |
| <b>Steak tartar</b><br>Steak tartare served with toasted bread brushed with olive oil   | 130                          |
| <b>Ensalada de brotes</b><br>Green sprouts and green beans marinated with cherry tomatoes and hummus  | 60                           |

### CALIENTES | HOT

|   |                |
|---|----------------|
| <b>Croquetas TATEL</b><br>Mushroom croquettes<br>Prawn croquettes<br>Iberian Cecina croquettes  | 65<br>70<br>70 |
|  <b>Tortilla TATEL</b><br>Our classic potato omelette with black truffle | 110            |
| <b>Berenjenas crujientes</b><br>Crispy eggplant with warm honey sabayon   | 65             |
| <b>Gambas al ajillo</b><br>Sauteed shrimps with garlic  | 95             |
| <b>Alcachofas confitadas al Jospes</b><br>Jospes grilled candied artichokes with aioli and sprouts  | 105            |
| <b>Calamar frito estilo Andaluz</b><br>Andalusian-style crispy squid with lime aioli  | 145            |


## ARROZ

### 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, gastronomy is a lifestyle, and rice is the ultimate emblem of the Mediterranean culture.

All rice dishes serve 2 people

|   |                      |
|---|----------------------|
| <b>Arroz del señoret</b><br>Rice with shrimps, squid and sea bass cooked in our flavorful seafood bisque<br>Add Carabinero shrimp   | 470<br>Per piece 175 |
| <b>Arroz de verduras</b><br>TATEL rice with seasonal vegetables and grilled artichoke flowers   | 230                  |
|  <b>Arroz TATEL con costilla de vacuno</b><br>Slow-cooked beef ribs served with TATEL rice | 340                  |
| <b>Arroz de langosta</b><br>Grilled lobster with TATEL rice   | 550                  |

## PASTA Y RISOTTO

### PASTA & RISOTTO

|   |     |
|---|-----|
| <b>Súper canelón</b><br>Chicken, mushroom and Parmesan cannelloni with grated truffle   | 95  |
| <b>Spaghetti TATEL</b><br>Spaghetti pasta cooked in red shrimp bisque accompanied by caviar, red shrimp tartare and gold leaf                           | 220 |
|  <b>Macarrón gordo a la trufa</b><br>Macaroni with black truffle sauce | 110 |
| <b>Falso risotto con trufa</b><br>Semolina risotto with grated black truffle  | 140 |


## PESCADO

### FISH

|  |                                 |
|--|---------------------------------|
| <b>Bacalao al pil pil</b><br>Slow-cooked cod in pil pil sauce with pickles   | 150                             |
| <b>Lubina a la brasa</b><br>Grilled sea bass with tomato tartare and aromatic herbs                                  | 140                             |
| <b>Pulpo a la parrilla</b><br>Grilled octopus, ratte potato with parsley mayonnaise and Canarian mojo sauce          | 145                             |
| <b>Lomo de atún</b><br>Balfegó tuna loin with vegetable noodles  | 200                             |
| <b>Lubina</b><br>Whole sea bass with a choice of two side dishes (for 2 people)                                      | Grilled 510<br>Salt crusted 530 |
| <b>Rodaballo a la parrilla</b><br>Grilled turbot with Bilbaina sauce with a choice of two side dishes (for 2 people) | 595                             |

## CARNE

### MEAT

|   |     |
|---|-----|
| <b>La Milanesa de TATEL</b><br>TATEL Milanese with sous vide egg and black truffle with a choice of two side dishes (for 2 people)            | 330 |
|  <b>Costilla de ternera</b><br>Slow-cooked glazed short ribs | 225 |
| <b>Solomillo madurado a la brasa</b><br>Grilled Australian dry aged tenderloin beef   | 235 |
| <b>Lingote de pollo</b><br>Slow-cooked chicken ingot with herbes de Provence  | 130 |
| <b>Vacío Ibérico de ternera a la parrilla</b><br>Grilled Iberian beef marinated with miso   | 220 |
| <b>Filete de costilla</b><br>Rib-eye steak  | 315 |
| <b>Pollito al Jospes</b><br>Jospes grilled baby chicken served with baby potatoes   | 160 |
| <b>1.3kg Tomahawk</b><br>Grilled Australian Black Angus tomahawk steak with rosemary smoke, and a choice of two side dishes (for 2 people)    | 975 |


## GUARNICIONES

### SIDES

|   |          |
|---|----------|
| <b>Patatas TATEL</b><br>Crispy potatoes topped with black truffle and Manchego cheese | 55       |
| <b>Boniato asado</b><br>Roasted sweet potato with sour cream and spicy sauce          | 35       |
| <b>Puré de patatas</b><br>Mashed potatoes<br>Add black truffle                        | 40<br>55 |
| <b>Brócoli a la parrilla</b><br>Grilled broccolini with chili and garlic              | 45       |
| <b>Pimientos de Padrón</b><br>Fried Padrón peppers                                    | 55       |
| <b>Espárragos verdes al Jospes</b><br>Jospes grilled asparagus                        | 55       |

## POSTRES

### DESSERTS

|   |    |
|---|----|
|  <b>Nuestra famosa tarta de queso</b><br>Our famous cheesecake | 65 |
| <b>Tarta fina de manzana</b><br>Apple tart with vanilla ice cream   | 50 |
| <b>Tarta de chocolate</b><br>Our classic chocolate cake   | 75 |
| <b>Bavaroise de yogur</b><br>Greek yoghurt with honey and almond flakes   | 65 |
| <b>Torrija vasca</b><br>Basque torrija with saffron ice cream   | 65 |
| <b>Milhojas de avellana</b><br>Mille-feuille with hazelnut cream  | 70 |

 TATEL Classic

Please notify your server of any allergies  
All prices are listed in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT