

ENTRANTES

STARTERS

FRÍOS | COLD

Ostras TATEL Gillardeau oysters No. 2 with lime	3 pieces 180 6 pieces 360
Carpaccio de atún rojo Thinly sliced Balfegó tuna with TATEL signature dressing	145
La Burrata Burrata cheese with candied pine nuts and lavender honey vinaigrette	95
Cecina de León Iberian Cecina cured beef	125
Tartar de atún Balfegó tuna tartare with fried eggs and crispy potatoes	145
Gazpacho tradicional Classic chilled Spanish tomato soup	60
Ensaladilla TATEL con gamba Soft potato served with tuna belly and kimchi mayonnaise dressing on shrimp carpaccio	85
Aguacate al ajillo Fresh avocado with shrimps brushed with a garlic dressing	105
Ensalada de aguacate Avocado, lamb's lettuce, mascarpone cheese and pine nuts	90
Steak tartar Steak tartare served with toasted bread brushed with olive oil	130
Ensalada de brotes Green sprouts and green beans marinated with cherry tomatoes and hummus	55

CALIENTES | HOT

Croquetas TATEL Mushroom croquettes Prawn croquettes Iberian Cecina croquettes	60 65 70
Tortilla TATEL Our classic potato omelette with black truffle	105
Berenjenas crujientes Crispy eggplant with warm honey sabayon	60
Gambas al ajillo Sauteed shrimps with garlic	95
Alcachofas confitadas al Jospes Jospes grilled candied artichokes with aioli and sprouts	105
Calamar frito estilo Andaluz Andalusian-style crispy squid with lime aioli	95

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.

For sharing

Arroz del señoret Rice with shrimps, squid and sea bass cooked in our flavorful seafood bisque Add Carabinero shrimp	360 Per piece 175
Arroz de verduras TATEL rice with seasonal vegetables and grilled artichoke flowers	180
Arroz TATEL con costilla de vacuno Slow-cooked beef ribs served with TATEL rice	340
Arroz de langosta Grilled lobster with TATEL rice	550

PASTA Y RISOTTO

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Súper canelón Chicken, mushroom and Parmesan cannelloni with grated truffle	90
Spaghetti TATEL Spaghetti pasta cooked in red shrimp bisque accompanied by caviar, red shrimp tartare and gold leaf	220
Macarrón gordo a la trufa Macaroni with black truffle sauce	110
Falso risotto con trufa Semolina risotto with grated black truffle	125

PESCADO

FISH

Bacalao al pil pil Slow-cooked cod in pil pil sauce with pickles	150
Lubina a la brasa Grilled sea bass with tomato tartare and aromatic herbs	140
Pulpo a la parrilla Grilled octopus, ratte potato with parsley mayonnaise and Canarian mojo sauce	145
Lubina Whole sea bass with baked potatoes and Padrón peppers (for 2 people)	Grilled 490 Salt crusted 510
Rodaballo a la parrilla Grilled turbot with Bilbaína sauce with baked potatoes and Padrón peppers (for 2 people)	580

CARNE

MEAT

La Milanesa de TATEL TATEL Milanese with sous vide egg and black truffle with mashed potatoes and Piquillo peppers (for sharing)	330
Costilla de ternera Slow-cooked glazed short ribs	215
Solomillo madurado a la brasa Grilled Australian dry aged tenderloin beef	225
Lingote de pollo Slow-cooked chicken ingot with herbes de Provence	90
Vacío Ibérico de ternera a la parrilla Grilled Iberian beef marinated with miso	220
Filete de costilla Rib-eye steak	290
Pollito al Jospes Jospes grilled baby chicken served with baby potatoes	110
1.3kg Tomahawk Grilled Australian Black Angus tomahawk steak with rosemary Piquillo, served with truffle fries and Piquillo peppers (for 2 people)	975

GUARNICIONES

SIDES

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

POSTRES

DESSERTS

Nuestra famosa tarta de queso Our famous cheesecake	65
Tarta fina de manzana Apple tart with vanilla ice cream	50
Tarta de chocolate Our classic chocolate cake	75
Bavaroise de yogur Greek yoghurt with honey and almond flakes	65
Torrija vasca Basque torrija with saffron ice cream	65
Milhojas de avellana 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