



EST.

2014

TATEL

DUBAI

PRIVATE DINING & EVENTS



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# TATEL

DUBAI



TATEL was established through the collaborative efforts of renowned entrepreneurs Rafael Nadal, Cristiano Ronaldo, Manuel Campos, and Abel Matutes to bring an authentic Spanish gastronomic experience beyond Spain's borders

Since opening its first restaurant in Madrid in 2014, TATEL has expanded to major cities worldwide, Ibiza, Madrid, Mexico, and now Dubai

Located in Downtown Dubai at Hotel Boulevard, Autograph Collection, TATEL captures the vibrant spirit of Spanish cuisine, blending traditional recipes with a contemporary twist and adding elements of sophistication and innovation. Recognized by USA Today, TATEL is celebrated as one of the world's top 25 restaurants worth visiting



# MEET THE CHEF Alejandro Maestro



## Head Chef

Hailing from Spain, Alejandro Maestro has over a decade of culinary expertise. He trained under renowned chef Martin Berasategui and spent six years with the TATEL family, contributing across locations like Madrid, Ibiza, and Riyadh. His diverse repertoire blends traditions and flavors from around the world

# GASTRONOMY



A concept of leisure and gastronomy based on traditional Mediterranean cuisine, but with a contemporary and innovative twist



CANAPÉ



# BEVERAGE



TATEL is a unique experience that captures the playful and welcoming spirit of Spanish culture



## THE RED ROOM

At the heart of the venue, The Red Room lounge features an elevated DJ booth and stage, making it perfect for hosting events with guest speakers or performers and enjoying a more informal and high energy atmosphere

**Capacity**  
Seated: 24



## LA SALA

The dining area

TATEL's layout offers guests a sweeping view of the entire restaurant, featuring an open kitchen and a Prohibition-era-inspired bar. The interiors radiate a vintage charm, with a cobbled floor, mirrored ceiling, plush chairs, green shrubbery, and dark wood accented by shades of blue and maroon, creating a warm and inviting atmosphere

Capacity  
Seated: 125



# SALA PRIVADA

Private Dining Room

Our private dining room offers an exclusive, intimate setting with direct access to a stunning Mediterranean-inspired garden. Revel in the elegance of plush chairs, hardwood floors, and a marble stone table, all complemented by luxurious floor-to-ceiling velvet curtains for privacy

## Capacity

Seated: 10  
Standing: 20



# PRIVATE VIP LOUNGE

Nestled behind the DJ booth, our exquisite lounge offers a vibrant ambiance and showcases breathtaking views of the restaurant. Adorned with hand-painted artworks inspired by Picasso and luxurious leather booth seating, this space is perfect for both lunch and dinner gatherings

**Capacity**  
Seated: 24



# EL JARDÍN

The Garden

Experience the essence of Spain in our Mediterranean-inspired garden located in the heart of Dubai. Immerse yourself in a tranquil outdoor retreat where lush greenery and captivating Spanish elements blend harmoniously, offering a magical escape

**Capacity**

Seated: 112



# ENTERTAINMENT

Take your event to new heights with our live musicians and resident DJs



# TARDEO

Living life the spanish way!



Indulge in two drinks and a chef,s selection of bites  
for 110 AED per person

Every Monday to Friday  
5pm to 8 pm

# ENTRE AMIGOS

Brunch

Join us for true Spanish-style dining, where friends come together to celebrate life!

Our gastronomic delights feature the best dishes from each region, accompanied by unlimited beverages

Packages are as follows:

**VALENCIA (Non-alcoholic beverages) - 355 AED per person**

**MADRID (Premium beverages with Cava) - 455 AED per person**

**DUBAI (Premium beverages with Champagne) - 725 AED per person**



# LA SOBREMESA

Enjoy a variety of Arroz dishes, beautifully paired with 2 glasses of TATEL's refreshing take on Sangria starting from 220 AED

Every Sunday - 1pm to 4pm



# SET MENUS

## SABORES DE ESPAÑA

### ENTRANTES Starters

#### CROQUETAS TATEL

Iberian croquettes, mushroom croquettes, prawn croquettes

#### ENSALADILLA TATEL CON GAMBAS

Soft potato with Kimchi mayonnaise and tuna belly

#### ENSALADA DE AGUACATE

Avocado, lamb's lettuce, mascarpone cheese and pinenuts

### PLATOS PRINCIPALES Main Course

LUBINA A LA PLANCHA CON TARTAR DE TOMATE Y HIERBAS AROMATICAS  
Grilled sea bass with tomato tartar and aromatic herbs

LINGOTE DE POLLO CON PURE DE ALBARICOQUE  
Chicken terrine with dry apricot pure

### POSTRES Desserts to share

🍷 NUESTRA FAMOSA TARTA DE QUESO  
Our famous cheesecake

TARTA BRUTAL DE CHOCOLATE  
Our "BRUTAL" chocolate cake

350 AED per person

🍷 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

## ENCANTO IBERICO

### Entrantes Starters

#### CECINA IBERICA Spanish iberian cecina

BURRATA CON PIÑONES CAMELIZADOS, VINAGRETA, MIEL LAVANDA  
Burrata cheese with candied pine nuts and honey, lavender vinaigrette

CALAMAR FRITO ESTILO ANDALUZ CON ALI-OLI DE LIMA  
Crispy squid with lime mayonnaise

ENSALADILLA TATEL COM GAMBAS  
Soft potato with Kimchi mayonnaise and tuna belly

### PLATOS PRINCIPALES Main Course

Rodaballo a la parrilla  
Grilled turbot with Bilbao sauce

SOLOMILLO MADURADO A LA BRASA  
Grilled Australian dry aged tenderloin beef

### POSTRES Desserts to share

🍷 NUESTRA FAMOSA TARTA DE QUESO  
Our famous cheesecake

TARTA BRUTAL DE CHOCOLATE  
Our "BRUTAL" chocolate cake


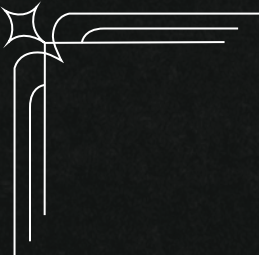
500 AED per person

🍷 TATEL Classic

Please notify your server of any  
allergies  
All prices are listed in AED and inclusive



# SET MENUS



## TIERRA Y MAR

Entrantes  
Starters

CECINA IBERICA  
Spanish iberian cecina

BURRATA CON PIÑONES CARAMELIZADOS, VINAGRETA, MIEL LAVANDA  
Burrata cheese with candied pine nuts and honey, lavender vinaigrette

PULPO A LA PARRILLA  
Grilled octopus, ratte potato with parsley mayonnaise and Canarian mojo sauce

ALCACHOFAS CONFITADAS AL JOSPER & ALI-OLI

PLATOS PRINCIPALES  
Main Course

RISOTTO DE SEMOLA CON TRUFA RAYADA  
Semolina risotto with grated truffle

COSTILLA DE TERNERA GLASEADA A BAJA TEMPORADA  
Slow cooked glazed short ribs


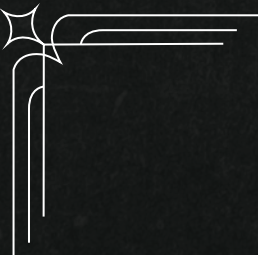
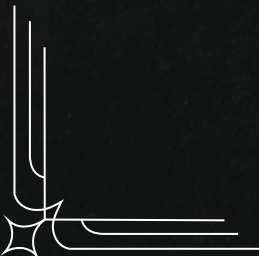
POSTRES  
Desserts to share

🍷 NUESTRA FAMOSA TARTA DE QUESO  
Our famous cheesecake

TARTA BRUTAL DE CHOCOLATE  
Our "BRUTAL" chocolate cake

450 AED per person

🍷 ATEL Classic  
Please notify your server of any allergies  
All prices are listed in AED and inclusive



## Seleccion del chef

Entrantes  
Starters

CECINA IBERICA  
Spanish iberian cecina

BURRATA CON PIÑONES CARAMELIZADOS, VINAGRETA, MIEL LAVANDA  
Burrata cheese with candied pine nuts and honey, lavender vinaigrette

PULPO A LA PARRILLA  
Grilled octopus, ratte potato with parsley mayonnaise and Canarian mojo sauce

ALCACHOFAS CONFITADAS AL JOSPER & ALI-OLI  
Artichoke flowers grilled in the josper with ali oli

PLATOS PRINCIPALES  
Main Course

SUPER CANELON DE POLLO TRUFLE Y QUESO MANCHEGO  
Grilled sea bass with chicken cannelloni with truffle, mushroom and Manchego cream

Filete de costilla  
Grilled rib eye served with sweet potato pure

POSTRES  
Desserts to share

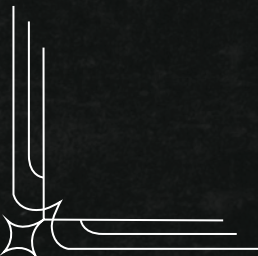
🍷 NUESTRA FAMOSA TARTA DE QUESO  
Our famous cheesecake

TARTA BRUTAL DE CHOCOLATE  
Our "BRUTAL" chocolate cake

TARTA DE ZANAHORIA CON CREMA DE QUESO Y PISTACHO  
Our Carrot cake with cheese cream and pistachio

550 AED per person

🍷 ATEL Classic  
Please notify your server of any allergies  
All prices are listed in AED and inclusive



# SET MENUS

VEGANO

Entrantes  
Starters

ENSALADA DE ESPINACAS & HIGOS & NUECES Y VINAGRETA DE FRAMBRUESA  
Spinach salad, fig, nuts & raspberry vinaigrette

VICHYSOISE, CRUTONS Y PIÑONES TOSTADOS  
Vichyssoise, croutons & caramelized pine nuts

PLATOS PRINCIPALES  
Main Course

RISOTTO DE SEMOLA CON TRUFA RAYADA  
Semolina risotto with grated truffle

MUSACA DE BERENJENA CON VERDURAS DE TEMPORADA  
Vegetable musaca

POSTRE  
Dessert

SORBETE DE FRUTA  
Sorbet

250 AED per person

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

KIDS MENU

CROQUETAS TATEL | 55

Iberian croquettes, mushroom croquettes, prawn croquettes

MILANESA DE POLLO | 60

Chicken milanese with french fries

PASTA CON TOMATE Y QUESO | 50

Pasta spaghetti with pomodoro sauce and cheese

FILETE DE PESCADO A LA PLANCHA | 75

Grilled fish fillet with french fries and salad

MINI BURGUERS DE TERNERA A LA PARRILLA | 85

Grilled mini beef burger with french fries

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

# FLOOR PLAN

Arrival area

Private VIP lounge  
Capacity | Seated: 24

The Lounge  
Capacity | Seated: 24

Bar

La Sala | The dining area  
Capacity | Seated: 125

El Jardín | The Garden  
Capacity | Seated: 112

Sala Privada | Private Dining Room  
Capacity | Seated: 10 | Standing 20

Bar





# TATEL

## DUBAI

### LOCATION

Hotel Boulevard, Autograph Collection

### DRESS CODE

Elegant chic. Please note, that decent attire must be respected and sportswear, beachwear, shorts, and open toe shoes for men aren't allowed

### PARKING

Valet parking is available on the Boulevard in front of the restaurant from 6pm until late or at the main entrance of the Hotel Boulevard, Autograph Collection

### TOTAL CAPACITY

Seated 220 | Standing 550

### FOLLOW US

[www.tatelrestaurants.com](http://www.tatelrestaurants.com)  
@tatel.dubai #TATELExperience

### CONTACT US

Our dedicated events team is here to turn every moment into a celebration

Kindly contact 04 215 2121  
or [events.dubai@tatelrestaurant.ae](mailto:events.dubai@tatelrestaurant.ae)