

TATEL

THE *Last*
CHAPTER

CHRISTMAS 2025





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CHRISTMAS 2025

A gastronomic proposal from TATEL to close a year full of stories, encounters and moments shared around the table. Christmas is an opportunity to write the last page of the year with the best: a gourmet offering, an experience of flavours and celebration.

Each menu has been designed as the finishing touch to a story: a tribute to reinvented tradition, to flavours that awaken memories and to the magic of Christmas that paves the way for what is to come.

TATEL

Christmas Eve,
NIGHT'S GATHERING
24th



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TATEL

24th MENU

APERITIF

100% Iberian acorn-fed Cinco Jotas ham
Cod fritter with 100% organic Riofrio caviar
Scarlet shrimp and red prawn croquette

STARTER

Leek cream soup with prawn tartare, scallops,
codium seaweed and apple

MAIN DISH

Grilled sea bass with tomato petals
seasoned with fine herbs

SECOND DISH

Glazed veal shank, baby onions
and puff pastry potatoes



DESSERTS

Christmas sweetness
(Vanilla mousse with walnut praline)

Christmas sweets



TATEL

24th
WINE CELLAR

SPARKLING WINE

A.O.C. CHAMPAGNE

Veuve Clicquot Carte Jaune NV

Pinot Noir, Meunier, Chardonnay

WHITE WINE

D.O. VALDEORRAS

Viña Somoza Egedia 2023

Godello

RED WINE

D.O. RIBERA DE DUERO

Valduero Terra Alta de 2 Cotas Reserva 2017

Tinto Fino

SWEET WINE

D.O. JEREZ - XÉRÈZ - SHERRY

Bodegas Barón Astro Rey

Pedro Ximénez



TATEL

24th

EXPERIENCES

EXCLUSIVE MENU AND WINE PAIRING

Made from the finest ingredients
and Christmas recipes



CHRISTMAS SWEETS

Selection of gourmet nougats



LIVE ENTERTAINMENT

A Christmas Eve accompanied
by magical Christmas music



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TATEL

THE
Grand FINALE
31th



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TATEL

34th MENU

*A distinguished and flavourful start with oysters
and champagne, the perfect prelude to a
memorable evening.*

APERITIF

100% Iberian acorn-fed Cinco Jotas ham
Tuna tartare bite, seasoned avocado cream
and quail egg
Blini with 100% organic Riofrio caviar

STARTER

Truffle consommé, foie gras, 100% Iberian pork
jowl and boletus carpaccio

MAIN COURSE

Domestic lobster with cardoons and almonds

SECOND COURSE

Black cod on vanilla-candied snow peas

THIRD COURSE

Roast lamb with Melanosporum truffles
and roasted baby apples



POSTRES

Our famous TATEL cheesecake, 2026 version
New Year's sweets 2026
Lucky grapes



TATEL

34th
WINE CELLAR

SPARKLING WINE

A.O.C. CHAMPAGNE

Veuve Clicquot Carte Jaune NV

Pinot Noir, Meunier, Chardonnay

WHITE WINE

TOKAJ-HEGYALJA

Oremus Mandolás 2021

Furmint

RED WINE

D.O. CA. RIOJA

Macán Clásico 2021

Tempranillo

SWEET WINE

TOKAJ-HEGYALJA

Oremus Tokaji-Aszú 5 puttonyos 2016

Furmint, Hárslevelű Zéta, Sárgamuskotály

SPARKLING WINE

A.O.C. CHAMPAGNE

Ruinart Blanc de Blancs NV

Chardonnay



TATEL

34th EXPERIENCES

EXCLUSIVE MENU AND WINE PAIRING

A menu designed by a Michelin-starred chef



LIVE ENTERTAINMENT

The Christmas spirit arrives at TATEL Madrid



NEW YEAR'S EVE PARTY AND LUCKY GRAPES

Celebrate the arrival of the new year 2026 in the most spectacular way



OPEN BAR

The finest selection of spirits and cocktails to see out the year



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TATEL

CELEBRATE CHRISTMAS WITH US

INFORMATION & RESERVATIONS

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TATEL



A MABEL HOSPITALITY CONCEPT