



TASTING MENU

***with pairing**

Bread and appetiser with tomato, extra virgin olive oil and garlic

STARTERS

Our style cod fritters

Cinco Jotas 100% Iberian acorn-fed ham croquettes

D.O. CAVA - Aire de L'Origan Brut- uvas Xarel·lo, Macabeo, Parellada, Chardonnay

**Very thinly sliced bluefin tuna with TATEL extra virgin olive oil
and our secret dressing**

D.O. RÍAS BAIXAS - Jardín de Lucia - uva albariño

DISHES

Artichoke flower with Iberian ham and egg yolk

D.O. JEREZ- XEREZ- SHERRY - Amontillado La Honda - uvas Palomino Fino

Grilled sea bass fillet with pil pil sauce made from its bones

D.O. Ca. LA RIOJA - La Montesa - Tempranillo

Low-temperature glazed beef ribs with mashed potatoes

D.O. TORO - Termes- uvas Tempranillo

DESSERTS

Pineapple ice lolly with lemon sorbet

Our famous cheesecake

D.O. NAVARRA - Pago De Cirsuis Vendimia Seleccionada
uvas Moscatel de grano menudo

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