TATEL

31st MENÚ

AMUSE BOUCHE

Cod Fritters, Pimentón

STARTERS

Jamón Cinco Jotas Acorn-Fed 100% Ibérico Ham

Steak Tartare With Grilled Olive Oil Bread

King Crab And Lamb's Lettuce Salad, Yoghurt And Lime Dressing

SECOND COURSE

Semolina Risotto With Grated Winter Truffle

MAIN COURSE

Herb Grilled Beef Fillet,

Butter Mashed Potatoes,Confit Shallot

or

Grilled Sea Bass Fillet With Pil Pil Sauce,

Slow Cooked Tomatoes

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DESSERT

Orange And Dulce De Leche Pavlova

EST. 2014