



STARTERS

Codfish fritters on our special tomato sauce	16€
Iberian ham croquettes	16€
Truffled omelette (TATEL's classic)	19€
TATEL oysters (ut.)	6€
Around the world TATEL style oysters (6 units)	36€
Red onion broth with cockles, ginger and orange	26€
100% iberian ham "Alta expresión D.O. Pedroches"	36€
Very thin red tuna with TATEL EVOO	32€
Salad of green beans, tomatoes and seasoned chickpea dressing	18€
Salad of vegetables, roasted eggplant and dill yogurt sauce	22€
Kale and red cabbage salad with mango, pumpkin and peanut	19€
TATEL russian salad with shrimps	22€
Andalusian style squid and lime mayonnaise	29€
Burrata seasoned with honey and lavender vinaigrette	24€
Grilled prawns brochette, citrus and spicy touch	26€
Fried eggs with red tuna	32€
Smoked avocado, glass shrimp and poached egg	26€
Crunchy eggplants and warm sabayon honey	17€
Grilled octopus, ratatouille potato with parsley mayonnaise and canarian mojo sauce	29€

RICE AND PASTA

Señoret rice (min. 2 people)	26€ (p.p)
Rice with seasonal vegetables (min. 2 people)	24€ (p.p)
TATEL rice with beef ribs at low temperature (min. 2 people)	28€ (p.p)
Semolina risotto with grated truffle	26€
Octopus and mushroom cannelloni	24€

Additional 10% terrace supplement. If you suffer from any kind of food allergies, please reach out to any member of our staff. All raw fish has been previously frozen for 72 hours.



FISH

Pil-pil cod with spider crab and pickles	31€
Red tuna loin with vegetable noodles	35€
Grilled hake, seaweed and white garlic salad	28€
Sea bass tartar, shiso leaf and Osetra caviar	32€
Black cod	38€
Fish of the day (Directly from the best spanish fish markets)	(M/P)

MEAT

Grilled iberian boneless flank	29€
Grilled matured sirloin steak	35€
Low temperature glazed veal ribs	30€
Veal milanese with poached egg and truffle	29€
Grilled steak tartare with oil cake	33€
Marinade charcoal-grilled poulard with a provencal herbs touch	26€
Matured Simmental beef steak	72€/kg

SIDES

Roasted Sweet Potato	9€	French Fries	6€
Grilled lettuce head	6€	Truffle fries with parmesan	14€

DESSERTS

Thin apple tart with vanilla ice cream (10 min)	12€
Our famous cheesecake	10€
Warm chocolate, spice and smoked milk ice cream cake (10 min)	10€
Greek yogurt cream, honey and candied walnuts	10€
Passion fruit and burnt egg yolk	10€
Seasonal fruit with crème anglaise	10€
Selection of ice creams	8€
Lemon sorbet	8€

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