



EST.

2014

TATEL

MAIN MENU





TATEL

STARTERS

COLD

ESCALIVADA Fire Roasted Vegetables Romesco Mint (V, VGO)	\$16
TATEL GAZPACHO Chive Crouton Iberico Ham Tomato Soup (V, VGO)	\$16
MALAGUEÑA SALAD Heirloom Tomatoes Hard Boiled Eggs Oranges (V)	\$19
BLOOMSDALE SPINACH Goat Cheese Walnuts Figs (V, VGO)	\$20
KALE SALAD Crispy Chickpea Sweet Potato Yogurt-Dill Dressing	\$20
ROASTED BEET SALAD Orange Hass Avocado Hazelnut Coconut Dressing (V, VGO)	\$24
SPANISH CHEESES Three Selection of Cheeses Toasted Blueberry Bread	\$25
BURRATA SALAD Tomato Basil Honey Dressing (V)	\$25
⊕ RUSSA SALAD Soft Boiled Potato Carabineros Shrimp	\$27
STEAK TARTAR Dijon Chives Shallots Sourdough*	\$28
TATEL TUNA TARTAR Avocado Fresno Chile Chive*	\$30
⊕ BLUEFIN TUNA CARPACCIO TATEL Olive Oil Yakinuku*	\$31
⊕ IBERICO HAM DE BELLOTA 100% iberico D.O.P. Pan Tumaca*	\$68
OSETRA CAVIAR Traditional Condiments*	\$MP

HOT

PADRON PEPPERS Wood Fire Blistered (V, VGO)	\$19
FRIED ARTICHOKEs Pimenton Aioli	\$21
EGGPLANT CHIPS Honey Sabayon	\$22
MILK CROQUETTE	\$22
HAM CROQUETTE	\$24
⊕ SPANISH TORTILLA Black Truffle (GF)	\$26
ANDALUSIAN STYLE SQUID Lime Mayo	\$32
GRILLED SPANISH OCTOPUS Canary Island Potatoes Mojo Sauce (GF)	\$33
⊕ GRILLED CARABINEROS PRAWN Apple & Walnut Salad Avocado	\$48

A 20% service charge will be added to groups of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of food borne illness.

Please let your server know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients

⊕ - TATEL Classic | V - Vegetarian | VGO - Vegan Optional | GF - Gluten Free | MP - Market Price

RICE AND PASTAS

🍷 XXL TATEL CANELON Cornish Hen Mushroom Béchamel	\$36
🍷 TATEL RISOTTO Semolina Orzo Parmesan Cheese Truffle	\$48
VEGGIE PAELLA Asparagus Toybox Squash Cherry Tomato (min. 2 people) (GF)	\$49
🍷 TATEL SPAGHETTI Carabineros Prawn Caviar	\$58
ROASTED CORNISH HEN PAELLA Porcini Mushrooms Thyme (min. 2 people) (GF)	\$69
SEAFOOD PAELLA Carabineros Prawn Squid Branzino Clams (min. 2 people) (GF)	\$89

FISH

ORA KING SALMON Dill & Vermouth	\$37
GRILLED WHOLE BRANZINO Deboned	\$42
GRILLED DOVER SOLE Whole Grilled	\$49
SPANISH WILD SEA BASS IN SALT CRUST (min. 2 people)	\$75

MEAT

WHOLE GRILLED CORNISH HEN "Peri-Peri" Crust	\$36
8OZ GRILLED IBERICO PORK LOIN Basil Mint Miso Marinade	\$49
8OZ GRILLED PRIME BEEF TENDERLOIN	\$52
GRILLED COLORADO LAMB RACK	\$55
🍷 TATEL VEAL MILANESE Soft Poached Egg Black Truffle	\$64
14oz AUSTRALIAN WAGYU NY STEAK	\$96
32oz PRIME TOMAHAWK STEAK 30 Days Dry Aged	\$180

SIDES

COUSCOUS, FIGS, ARUGULA, MANCHEGO, CILANTRO	\$16		
TOY BOX SQUASH, TOMATO, ENGLISH PEA PESTO	\$16		
WHOLE ROASTED CAULIFLOWER, SWEET CORN PURE, POMEGRANATE, PINUTES	\$16		
JUMBO ASPARAGUS	\$12	PAPAS BRAVAS	\$12
BLOOMSDALE SPINACH	\$12	POTATO PUREE	\$12
BRUSSELS SPROUTS	\$12	TRUFFLE FRIES	\$22

A 20% service charge will be added to groups of 6 or more.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increase your risk of food borne illness.

Please let your server know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients

🍷 - TATEL Classic | **V** - Vegetarian | **VGO** - Vegan Optional | **GF** - Gluten Free | **MP** - Market Price