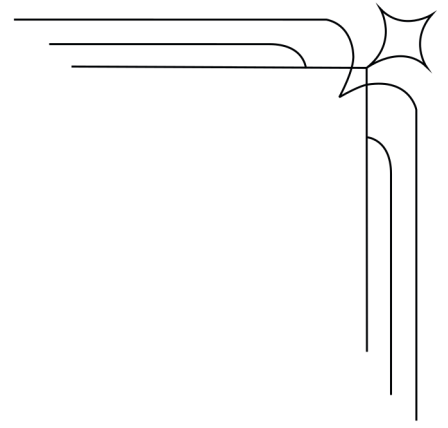
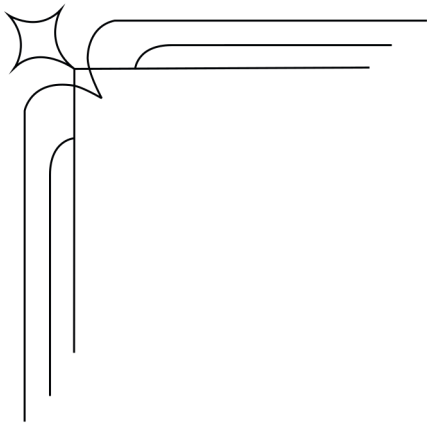
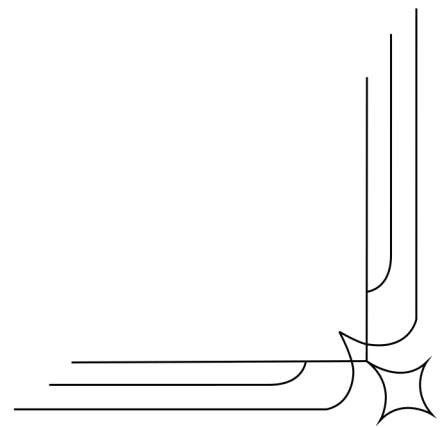
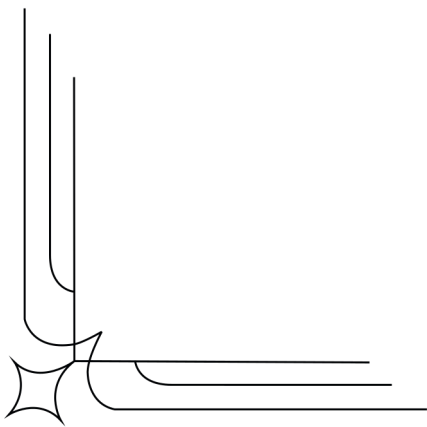


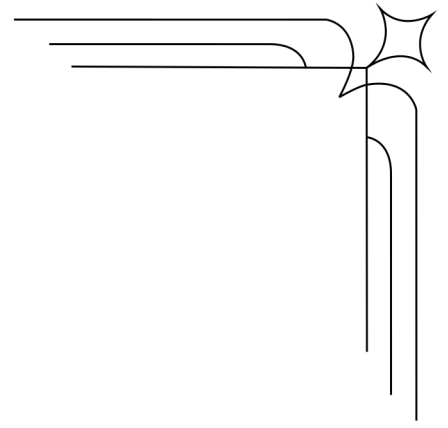
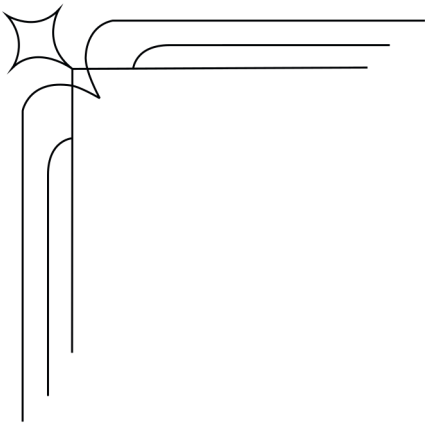


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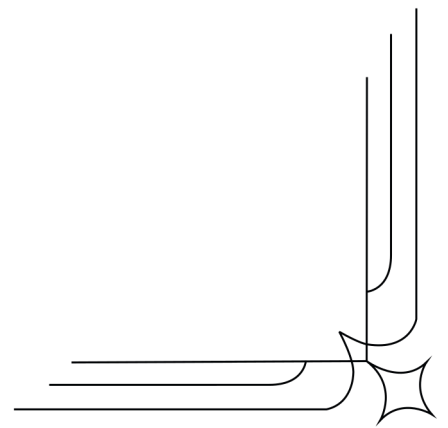
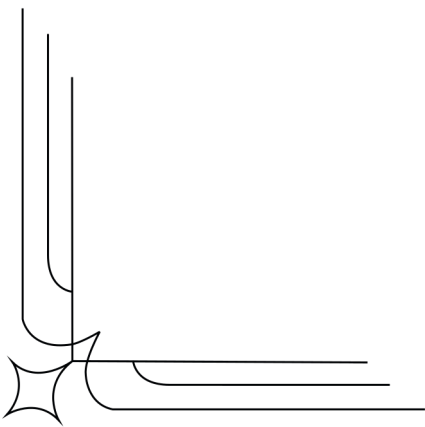
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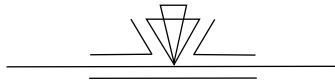
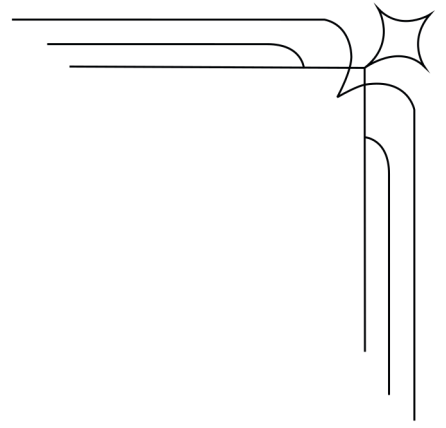
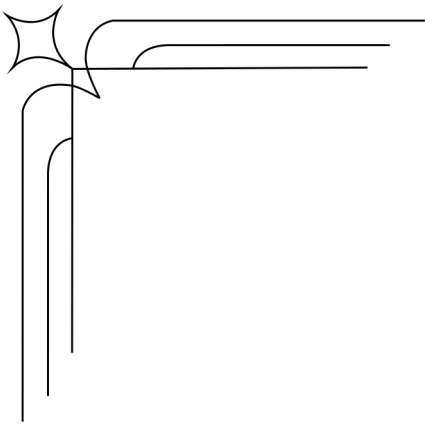
TATEL





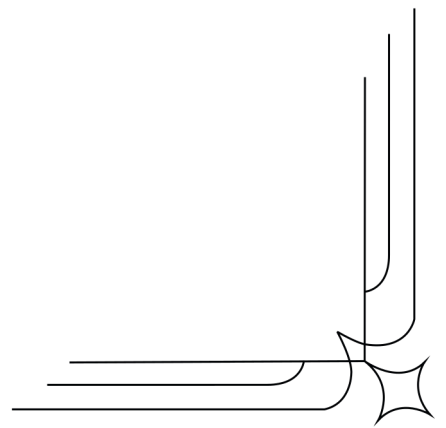
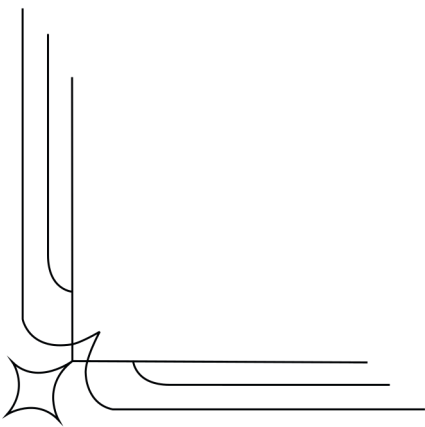
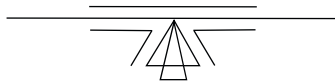
@tatelrestaurants
@tatel.valencia

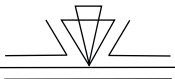
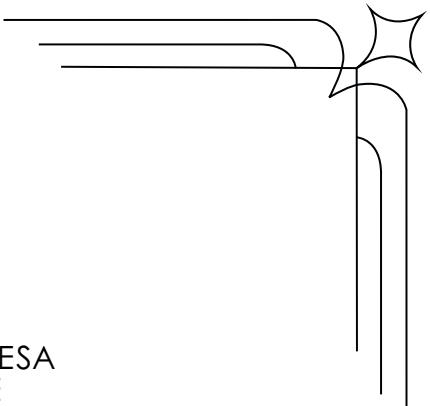
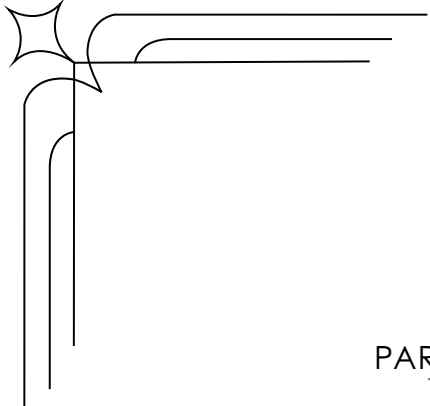




En España celebramos la vida con gastronomía,
algo que nos hace únicos en el mundo.

In Spain, we celebrate life with gastronomy, something
that makes us unique in the world.

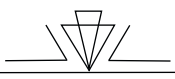




PARA ABRIR BOCA TO START

PARA COMPARTIR EN EL CENTRO DE LA MESA
TO SHARE AT THE CENTRE OF THE TABLE

- | | |
|---|--------|
|  Ensaladilla TATEL, gamba ahumada y huevas de ikura
TATEL Russian salad, smoked prawn and ikura roe 2,3,4 | 15,5 |
| Croqueta de jamón 100 % ibérico (2 uds)
100% Iberian ham croquette (2 pcs) 1, 3, 7 | 8 |
| Guacamole mediterráneo con tortitas de camarón y salsa de jalapeño y menta
Mediterranean guacamole with prawn crackers and jalapeño and mint sauce 1, 2 | 14,5 |
| Buñuelo de bacalao con allioli de ajo confitado (2 uds)
Cod fritter with confit garlic allioli (2 pcs) 1, 3, 4, 7 | 7 |
|  Anchoa artesana, brioche tostado y crema de mantequilla ahumada
Artisanal anchovy, toasted brioche and smoked butter cream 1, 4, 7 | 5,5/ud |
| Ostra Gillardeau nº 2 al natural
Gillardeau No. 2 oyster natural | 6/ud |
| Ostra Gillardeau nº 2 con reducción de chalota y aceite de guajillo
Gillardeau No. 2 oyster with shallot reduction and guajillo oil 12, 14 | 6,5/ud |



ENSALADAS SALADS

- | | |
|--|------|
| Tomate de nuestra huerta con ventresca de atún, capellanet a la llama y salmorejo
Tomato from our vegetable garden with tuna belly, flame-grilled capellanet and salmorejo 1, 4, 12 | 16,5 |
| Burrata cremosa sobre base de aguacate y granada, pesto cítrico y piñones tostados
Creamy burrata on a base of avocado and pomegranate, citrus pesto and toasted pine nuts 7, 8 | 16 |

ENTRANTES
STARTERS
FRIOS | COLD

Jamón Cinco Jotas 100 % ibérico de bellota 29
Cinco Jotas 100% acorn-fed Iberian ham

 Steak tartar de vaca vieja, tuétano a la brasa, yema curada y patatas crujientes 26
Old cow beef steak tartare, grilled bone marrow, cured egg yolk and crispy potatoes | 3, 10, 12

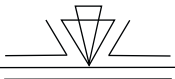
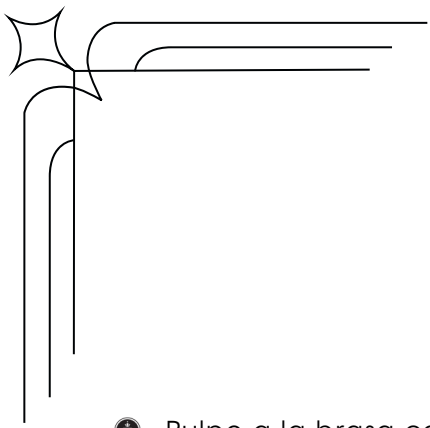
Tartar de atún rojo, trufa y mayonesa de wasabi 24
Red tuna tartare, truffle and wasabi mayonnaise | 3, 4, 6, 10
**Suplemento caviar Osetra 10 g *Osetra caviar supplement 10 g | 2, 4 +30€*

ENTRANTES
STARTERS
CALIENTES | HOTS

 Tortilla TATEL, nuestra clásica trufada 19
TATEL omelette, our classic truffled omelette | 3, 7

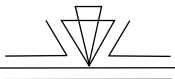
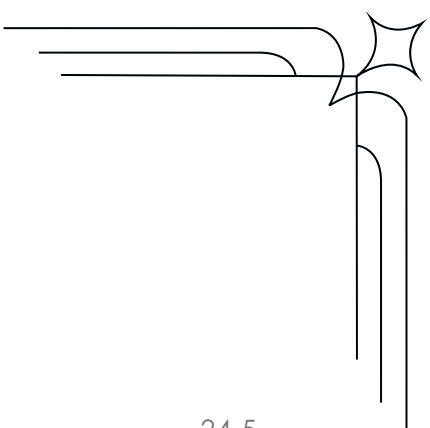
Berenjenas en tempura con sabayón tibio de miel 15
Tempura aubergines with warm honey sabayon | 1, 3, 7

Sam de gamba cristal con emulsión de mantequilla noisette y limón (2 uds) 12
Crystal prawn sam with beurre noisette and lemon emulsion (2 pcs) | 1, 2, 7



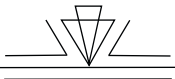
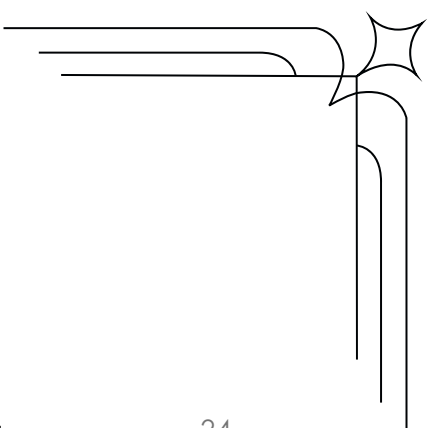
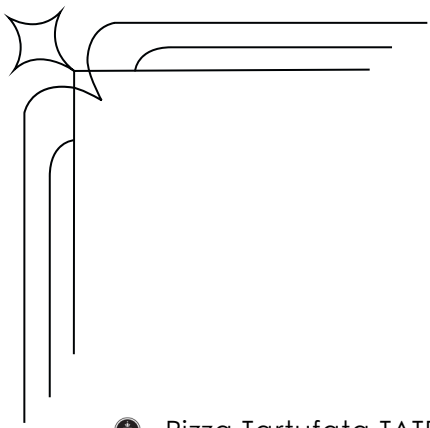
BRASA GRILL

-  **Pulpo a la brasa con patatas baby al estilo gallego** 24,5
Grilled octopus with Galician-style baby potatoes | 14
- Calamar de playa trinchado con parmentier de boniato y pico de gallo** 22
Local squid, sliced, with sweet potato parmentier and pico de gallo | 7, 14



COCAS ARTESANAS DE MASA MADRE ARTISAN SOURDOUGH COCAS

-  **Sobrasada ibérica, queso ahumado y miel de azahar** 13,5
Iberian sobrasada, smoked cheese and orange blossom honey | 1, 7
-  **Verduras de nuestra Huerta MARAVELLA** 11
Vegetables from our MARAVELLA vegetable garden | 1
- Titaina del Cabañal con bonito semicurado y cebollita reina encurtida** 12,5
Cabañal-style titaina with semi-cured bonito and pickled pearl onion | 1, 4, 12



PIZZAS

PIZZAS



Pizza Tartufata TATEL con provola ahumada, lardo di Colonnata, portobello asado y trufa rallada en mesa

24

TATEL Tartufata Pizza with smoked provola, lardo di Colonnata, roasted portobello and truffle grated at the table | 1, 7

Pizza Margarita con tomate casero, mozzarella fior di latte y albahaca fresca

18

Margherita Pizza with homemade tomato, fior di latte mozzarella and fresh basil | 1, 7

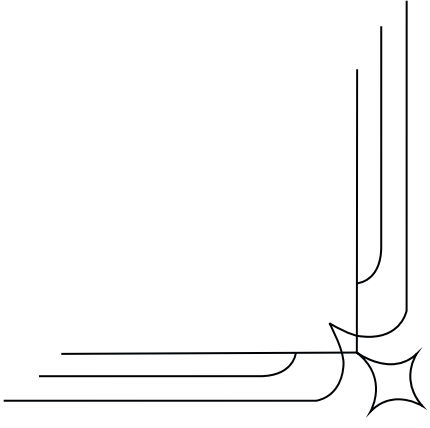
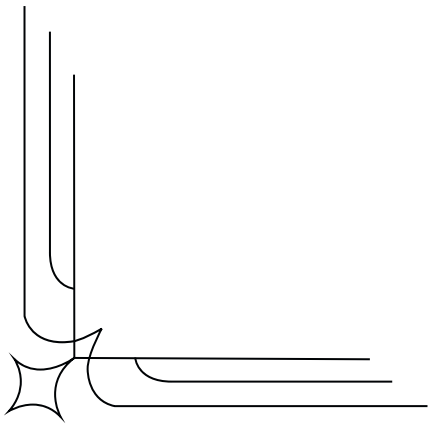
Pizza de mortadela Favola al horno, straciatella, pesto y rúcula selvática

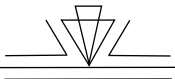
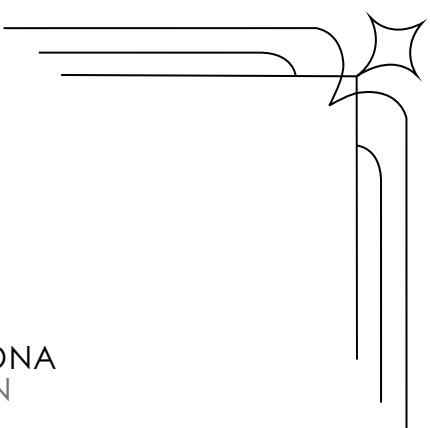
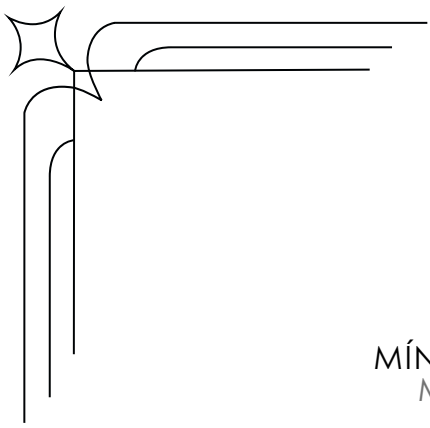
21

Oven-baked Favola mortadella pizza, straciatella, pesto and wild rocket | 1, 7, 8



Clásico de TATEL I (V) Vegano
TATEL Classic I (V) Vegan
Pan y aperitivo 3,75€ (por persona.)
Bread and appetiser €3,75 (per person.)





ARROCES SECOS EN LLAUNA VALENCIAN DRY RICE

MÍNIMO 2 PERSONAS - PRECIO POR PERSONA
MINIMUM 2 PEOPLE - PRICE PER PERSON

Arroz rojo de carabinero 24

Red carabinero prawn rice | 2, 4, 9, 12

 Arroz al horno tradicional en cazuela de barro (solo servicio de mediodía) 19

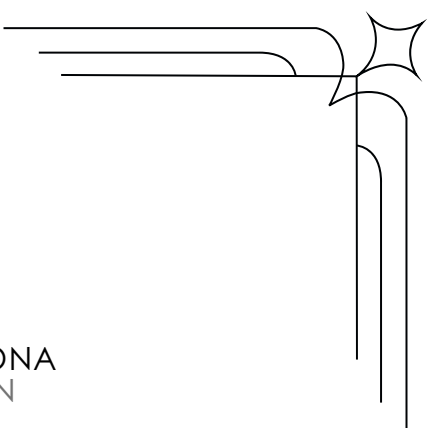
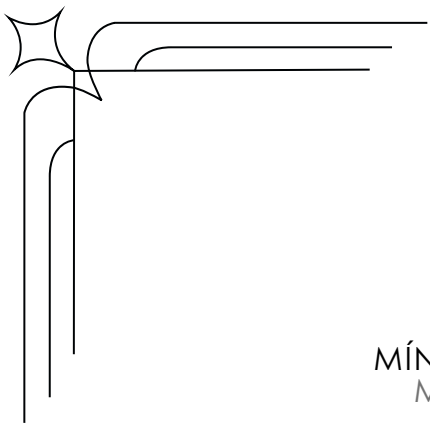
Traditional oven-baked rice in a clay casserole (lunchtime service only) | 9, 12

Fideuà de rodaballo 21

Turbot fideuà | 1, 4, 9, 12

 Arroz negro con sepionet a la brasa y allioli de lima 18

Black rice with grilled baby cuttlefish and lime allioli | 3, 4, 14



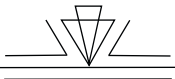
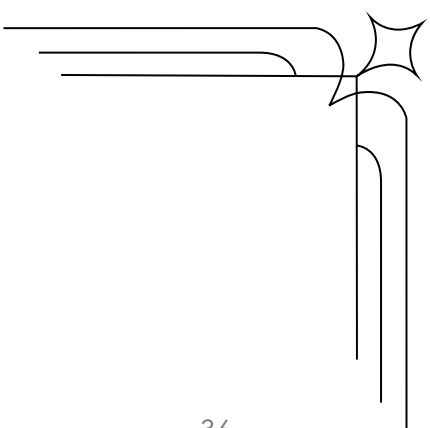
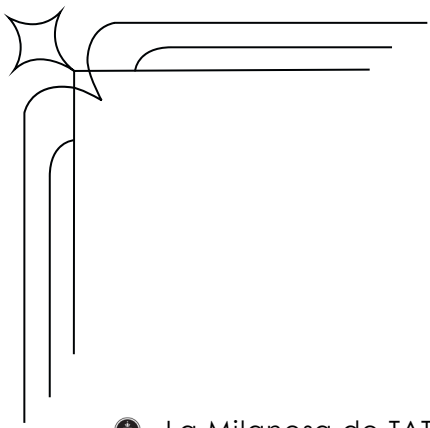
ARROCES MELOSOS / CALDOSOS CREAMY / BROTHY RICE

MÍNIMO 2 PERSONAS - PRECIO POR PERSONA
MINIMUM 2 PEOPLE - PRICE FOR PERSON

- | | |
|--|------|
|  De bogavante (solo servicio de mediodía)
Lobster (lunchtime service only) 2, 4, 9, 12 | 28 |
| De calabaza y shiitake (solo servicio de mediodía)
Pumpkin and shiitake (lunchtime service only) 9, 12 | 18 |
| De pato, setas y foie (solo servicio de mediodía)
Duck, mushrooms and foie (lunchtime service only) 7, 9, 12 | 23,5 |
|  Del senyoret con gamba y rape (solo servicio de mediodía)
Senyoret-style with prawn and monkfish (lunchtime service only) 2, 4, 9, 14 | 21,5 |

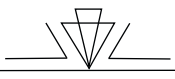
PESCADOS DE LONJA
FISH FROM THE MARKET

-  Bacalao negro marinado en miso a baja temperatura y bok choy 24
Black cod marinated in miso at low temperature and bok choy | 4, 6
- Lubina estilo Getaria 25
Getaria-style sea bass | 4, 12
- Parpatana de atún rojo a la brasa con aove 26
Grilled red tuna parpatana with extra virgin olive oil
- Pieza Rodaballo con pilpil de ajos y guindilla suave 60
Whole turbot with garlic pilpil and mild chilli | 4
-  Pescado de lonja según la subasta del día.
Consulte a nuestro equipo las piezas disponibles y su precio.
Fish from the market according to the day's auction.
Please ask our team about the available fish and their price.



CARNES MEAT

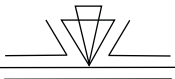
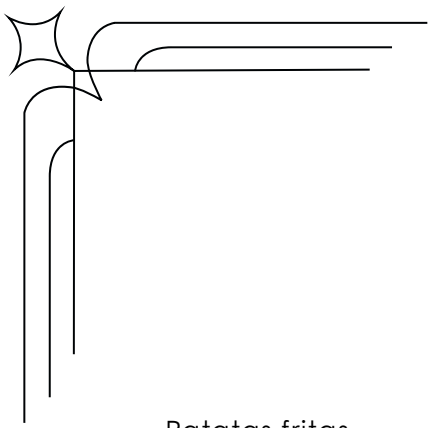
-  La Milanese de TATEL con huevo poché y trufa 36
TATEL Milanese with poached egg and truffle | 1, 3, 7
- Coquelet glaseado al lemongrass con chalotas glaseadas 21
Lemongrass-glazed coquelet with glazed shallots | 6, 12
- Pluma ibérica al romero con berenjena a la brasa 23
Iberian pluma with rosemary and grilled aubergine | 12
- Chuletillas de cordero lechal con patatas y pimientos de padrón 24
Suckling lamb cutlets with potatoes and padrón peppers
- Entrecôte de vaca a la brasa 25
Grilled beef entrecôte
-  Solomillo con foie, parmentier trufado y salsa de Oporto 29
Fillet steak with foie, truffled parmentier and Port sauce | 7, 9, 12



DE NUESTRA MADURACIÓN FROM OUR AGING

PIEZA PARA COMPARTIR - PRECIO POR KILO
PIECE TO SHARE - PRICE PER KILO

- Chuletón de vaca simental madurado 45 días 80
45-day aged Simmental beef rib steak



GUARNICIONES SIDES

Patatas fritas
Chips

6

Gratinado de boniato blanco y naranja con queso Idiazábal
White sweet potato and orange gratin with Idiazábal cheese | 5, 7

7

 Verduras de la huerta MARAVELLA a la brasa
Grilled vegetables from the MARAVELLA vegetable garden

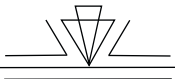
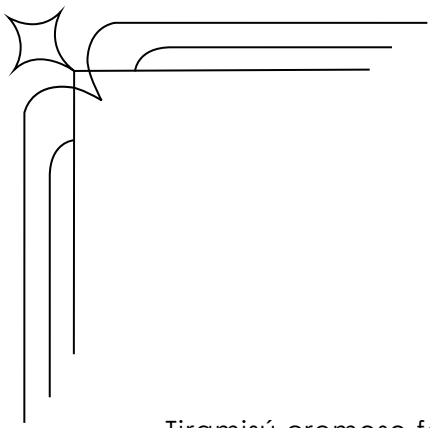
8

Pimientos de padrón salteados con un toque umami
Sautéed padrón peppers with a touch of umami | 6

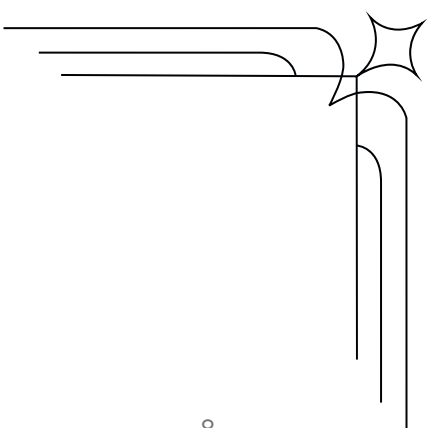
7

Ensalada verde con cebolla y aceitunas
Green salad with onion and olives

6



POSTRES DESSERTS



Tiramisú cremoso fondente con tierra de café 8
Creamy tiramisu with coffee soil | 1, 3, 7

 Torrija de horchata con helado de leche merengada 8,5
Horchata torrija with meringue milk ice cream | 1, 3, 7, 8

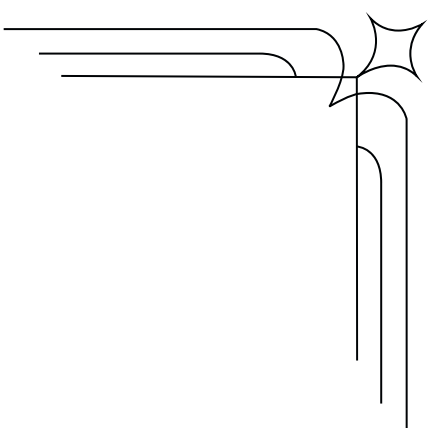
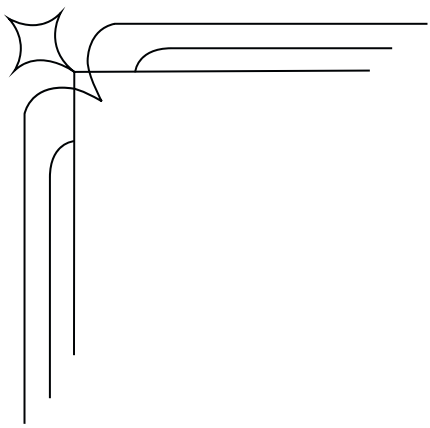
 Nuestra famosa tarta de queso con helado de leche ahumada 9,5
Our famous cheesecake with smoked milk ice cream | 1, 3, 7

Brownie tibio de chocolate con nueces y helado de caramelo salado 9
Warm chocolate brownie with walnuts and salted caramel ice cream | 1, 3, 7, 8

Tarta fina de manzana con helado de vainilla 9
Fine apple tart with vanilla ice cream | 1, 3, 7

Piña asada con ron añejo y hierbabuena 8
Roasted pineapple with aged rum and mint

Helados: turrón, vainilla, caramelo salado, chocolate o leche merengada 8
Ice creams: nougat, vanilla, salted caramel, chocolate or meringue milk | 1, 3, 7, 8



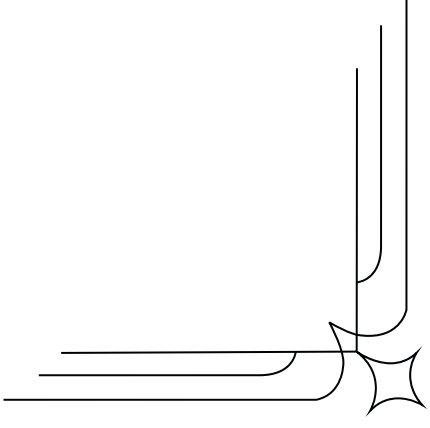
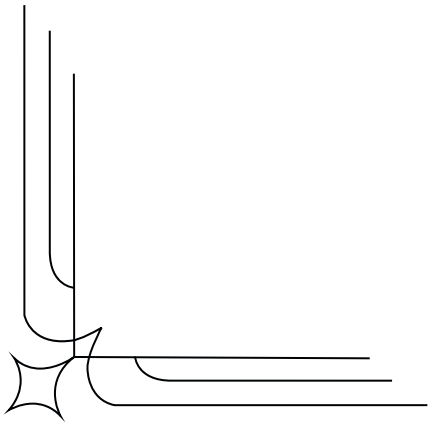
ALERGENOS ALLERGENS

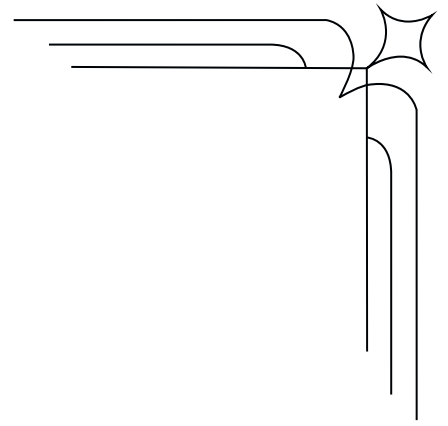
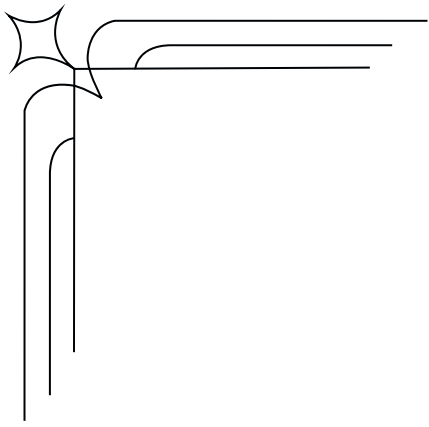
Si padece alguna alergia, intolerancia o restricción alimentaria,
por favor, le rogamos que informe a nuestro personal. Todo el
pescado crudo ha sido congelado previamente durante 72 horas.

1 | Gluten - 2 | Crustáceos - 3 | Huevos
4 | Pescado - 5 | Cacahuets - 6 | Soja
7 | Lácteos - 8 | Frutos de cáscara - 9 | Apio
10 | Mostaza - 11 | Sésamo - 12 | Dióxido de azufre y sulfitos
13 | Altramuces - 14 | Moluscos

V: Vegano | Vegan

Pan y servicio de mesa: 3,75€ por persona
Bread and table service: €3.75 per person





Disfruta la Experiencia TATEL
Enjoy the #TATELExperience

