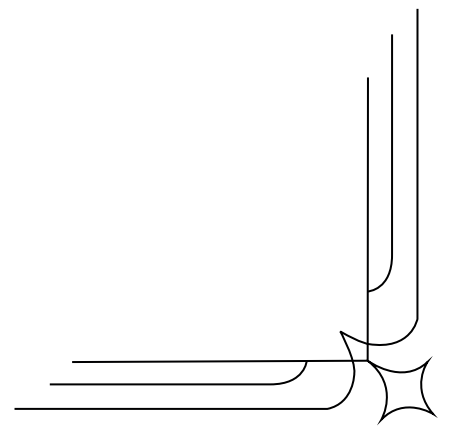
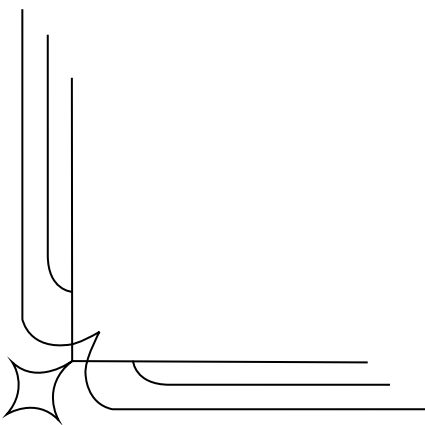
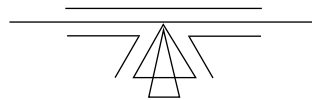


Step into TATEL and embark on a culinary journey, where each dish is carefully crafted to showcase the lively spirit of Spanish cuisine, infusing traditional recipes with a contemporary & international flair. Immerse yourself in an unforgettable dining adventure as you savour the melodies of our live entertainment.





ENTRANTES STARTERS

FRÍOS | COLD

Ostras TATEL Gillardeau oysters No. 2 with lime	3 pieces 120 6 pieces 240
 Atún rojo fino con aove TATEL y nuestro aliño secreto Thinly sliced Balfegó tuna with TATEL EVOO and our secret dressing	145
Burrata con piñones caramelizados, vinagreta de miel y lavanda Burrata cheese with candied pine nuts and lavender honey vinaigrette	95
Cecina Iberica de León Iberian Cecina from León	125
Tartar de atún con huevo y patata paja Red tuna tartare, fried egg, and crispy potatoes	135
Gazpacho Classic chilled Spanish tomato soup	55
Ensalada de aguacate, canónigos y piñones Avocado, lamb's lettuce, mascarpone cheese and pine nuts	90
Steak tartar Steak tartar served with homemade bao bun and olive dressing	115
Ensalada de espinacas, frutos rojos e higos Baby spinach, mixed berries, figs and goat cheese, topped with a honey-mustard dressing	85

CALIENTES | HOT

Croquetas TATEL Prawn croquettes Iberian Cecina croquettes	65
 Tortilla TATEL. Nuestra clásica tortilla trufada Our classic truffled Spanish omelette	80
Gambas al ajillo Sauteéd shrimps with garlic	95
Alcachofas confitadas al Jospier con alioli Artichoke flowers grilled in the Jospier with alioli	105
Calamar frito estilo Andaluz Crispy squid with lime mayonnaise	90
Ostras en tempura con salpicón de gambas Fried tempura oyster served with brava sauce and prawns salpicon	per piece 50
Aguacate con gambas al ajillo y toques picantes Fresh avocado with red shrimps brushed with a garlic dressing	105



TATEL Classic

Please notify your server of any allergies
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municipality fee, 10% service charge and 5% VAT



ARROZ RICE


In the Spanish culture, rice is so much more than a mere dish. It entails joy, it means gathering around a table while creating unique memories surrounded by the best company.

In Spain, gastronomy is a lifestyle, and rice is the ultimate emblem of the Mediterranean culture.

Arroz del señolet TATEL rice cooked in our flavourful seafood bisque, served with shrimps, squid and sea bass	390
Arroz de verduras de temporada y flores de alcachofa a la brasa TATEL rice with seasonal vegetables and grilled artichokes flowers	160
 Arroz TATEL con costilla de vacuno a baja temperatura TATEL rice served with slow-cooked beef ribs	295
Arroz de langosta TATEL rice served with grilled lobster	620
Arroz Llauna A la llauna-style rice with grilled rib-eye, mushrooms and veal marrow	300
Arroz Tomahawk TATEL rice served with Tomahawk	1400



PASTA Y RISOTTO PASTA & RISOTTO

Súper canelón de pularda, setas y parmesano Poulard chicken and mushroom cannelloni	90
Spaguetti TATEL Spaghetti pasta cooked in a carabinieri bisque topped with delicate touches of caviar, carabinieri tartare and gold leaf	210
 Risotto de sémola con trufa rayada Semolina risotto with grated truffle	125



 TATEL Classic

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PESCADO
FISH

Pulpo en tempura con mousse de aguacate y pico de gallo picante Tempura octopus with smoked avocado mousse and spicy pico de gallo	145
Lubina a la plancha con tartar de tomate y hierbas aromáticas Grilled sea bass with tomato tartar and aromatic herbs	140
Lubina a la sal Salt-crusted whole sea bass	510




CARNE
MEAT

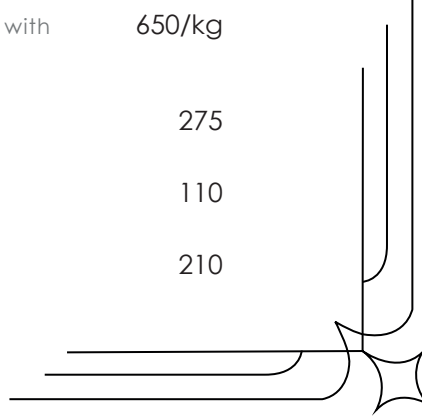
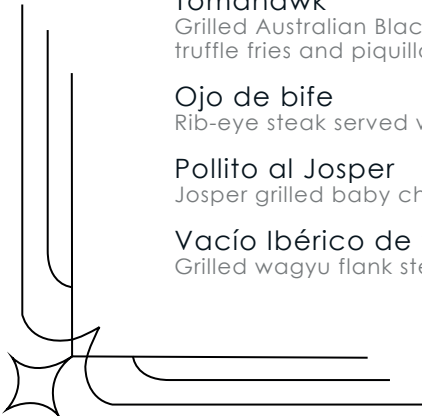
Costilla de ternera glaseada a baja temperatura Slow-cooked glazed short ribs	175
 La Milanese de TATEL for sharing TATEL Milanese topped with poached egg and black truffle served with mashed potatoes and Padrón peppers	320
Lingote de pollo con hierbas provenzales Slow-cooked chicken lingot with herbes de Provence	90



A LA BRASA
GRILLED

Salmon al jospier con salsa yuzu y mousse de aguacate ahumado Grilled salmon fillet with yuzu sauce and smoked avocado mousse	145
Lubina a la parrilla con bilbaína sauce Whole grilled sea bass topped with bilbaína sauce (garlic dressing) accompanied by roasted potato and padrón peppers	490
Carabinero a la parrilla por pieza Grilled carabinero shrimp per piece	250
Solomillo de wagyu madurado a la brasa Grilled dry-aged wagyu beef tenderloin	365
Tomahawk Grilled Australian Black Angus tomahawk steak with smoked rosemary, served with truffle fries and piquillo pepper	650/kg
Ojo de bife Rib-eye steak served with truffle fries and piquillo pepper	275
Pollito al Jospier Jospier grilled baby chicken served with baby potatoes	110
Vacío Ibérico de ternera a la parrilla Grilled wagyu flank steak marinated with miso	210

 TATEL Classic
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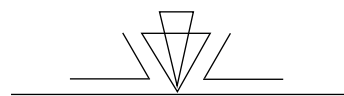
GUARNICIONES SIDES

Patatas TATEL con trufa y queso manchego TATEL fries topped with black truffle and Manchego cheese	40
Boniato asado Roasted sweet potato with sour cream and spicy sauce	35
Puré de patatas Mashed potatoes Add black truffle	40 55
Brócoli a la parrilla Grilled broccolini with chili and garlic	45
Pimientos de Padrón Fried Padrón peppers	55
Espárragos verdes al Jospier Jospier grilled asparagus	55



POSTRES DESSERTS

 Nuestra famosa tarta de queso Our famous cheesecake	70
Tarta fina de manzana con helado de vainilla Thin apple tart with vanilla ice cream	60
Tarta brutal de chocolate Our "BRUTAL" chocolate cake	65
Coulant de pistacho, crema de vainilla y helado Pistachio coulant served with vanilla cream and ice cream	70
Churros con chocolate Churros with chocolate sauce	45
Helados variados Selection of ice cream	50
Sorbetes Sorbets	50



CHEF'S SPECIALS

Tacos TATEL

Soft homemade tortillas filled with grilled Wagyu Tenderloin served with creamy guacamole, fresh pico de gallo and pickled onion 105

Pescadito frito con guacamole

Crispy marinated fish, golden-fried and served with smooth guacamole 95

Nuestra Falsa croqueta

A base of sweet caramelized onion and cured cecina, topped with crispy fried egg and finished with manchego cheese foam. Garnished with golden breadcrumbs and freshly grated black truffle 75

Albondigas de Wagyu con pure al manchego, cecina y salsa de trufa

Tender Wagyu meatballs, served with creamy manchego mashed potato, cured cecina and truffle sauce on top 135

Burrata con salmorejo y crujiente de cecina

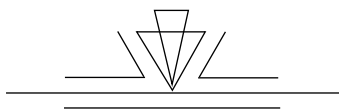
Soft burrata cheese served on a refreshing salmorejo base and topped with crunchy cured cecina 110

Carpaccio de lubina al ajillo

Delicate slices of sea bass cured and dressed with our signature garlic sauce 95

Torrija al estio del chef

Brioche bread soaked in cinnamon infused milk, caramelized and served with a scoop of saffron ice cream 65



BARTENDER SPECIALS

Palomita

A zesty tequila spritz with a kick — bold El Jimador tequila meets spicy pimento liqueur, lychee sweetness and citrus freshness, topped with a fragrant olive-rosemary soda 75

Beso de Tequila

A juicy watermelon margarita kissed with tequila and lime, balanced with Triple Sec and a touch of sweetness — finished with a spicy salted rim for that perfect bite 75

Verano Loco

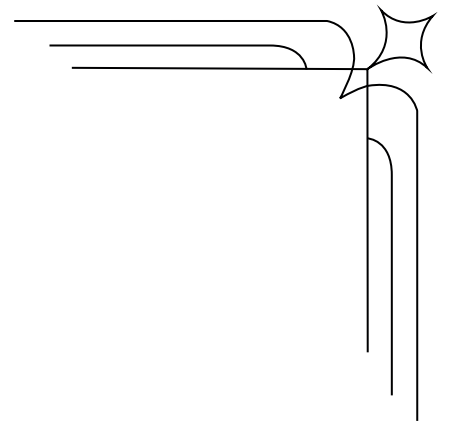
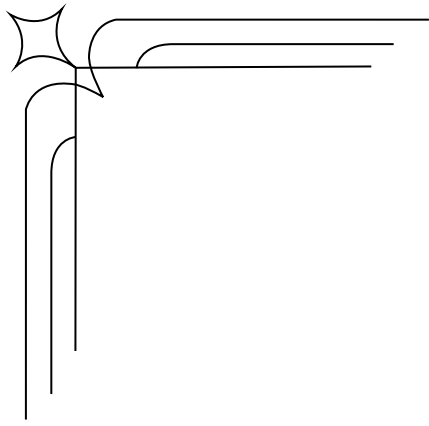
A wild burst of summer in a glass — tequila and melon blended with yuzu, basil and agave for a fresh, herbaceous margarita with a spicy twist 75

Paloma con Tocino

A daring twist on the classic — bourbon and vermouth mingled with citrus, elderflower fizz, peppery heat and an unexpected crispy slice of beef bacon 75

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Enjoy the #TATEExperience

