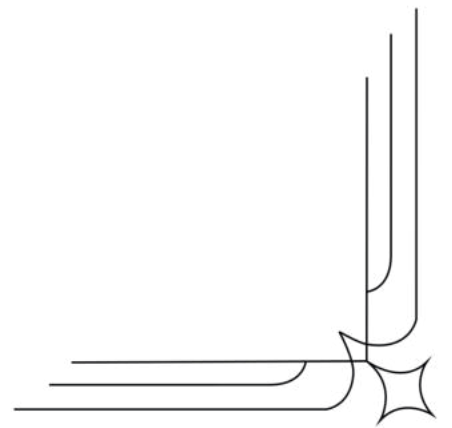
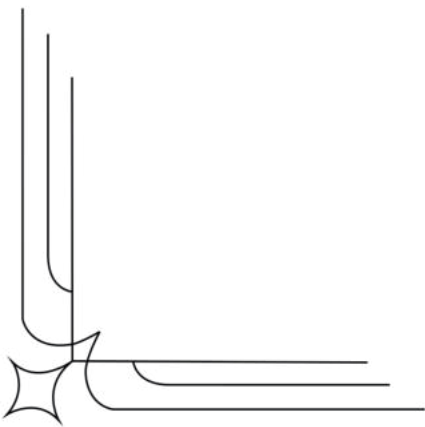
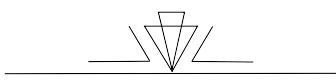
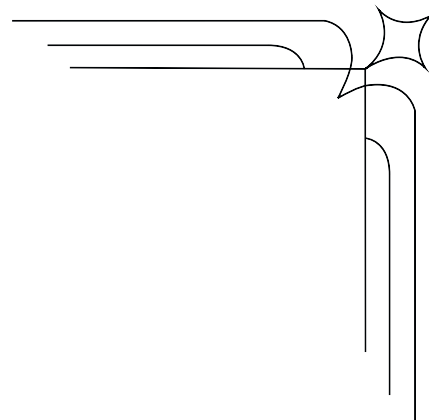
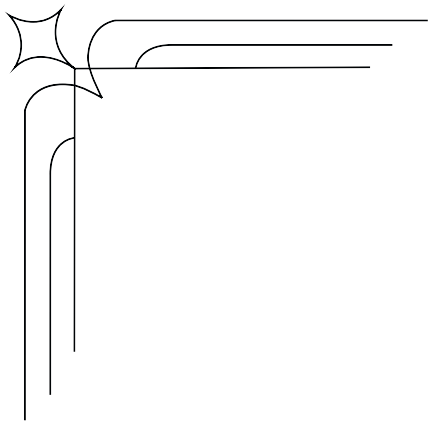


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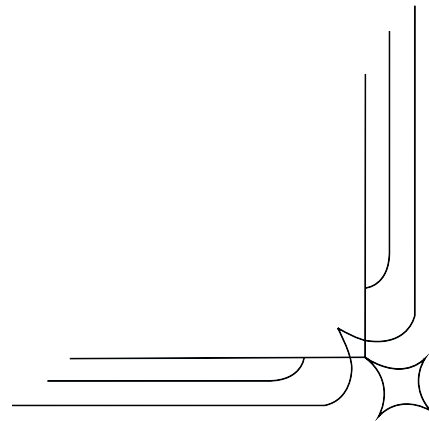
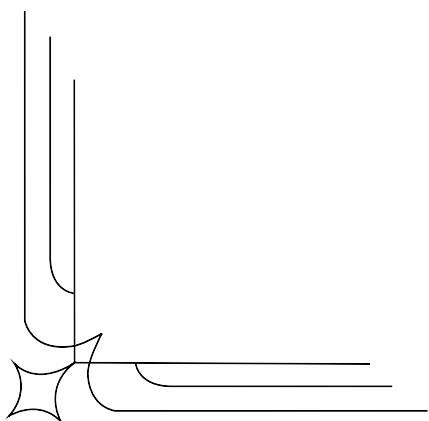
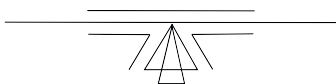
TATEL





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.



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ENTRANTES
STARTERS
FRÍOS | COLD



Oysters TATEL (GF)	7,5
Cinco Jotas 100% Ibérico acorn-fed ham	32
Ensaladilla TATEL with red prawn carpaccio (GF)	24
Burrata with candied pine nuts, citrus and lavender vinaigrette (GF, VEG)	18
Thin slices of red tuna with TATEL EVOO and our secret dressing	19
Avocado, cream cheese, pine nuts and honey salad (GF, VEG)	16
Cold king crab and lamb's lettuce salad with mango and lime dressing (GF)	28
Tuna tartare with egg yolk and avocado (GF) Add 5gr of caviar +€30	18
Steak Tartare with grilled olive oil bread	34

FROM THE GARDEN

Crispy eggplant with warm roast garlic sabayon (VEG)	12
Cauliflower with roasted tomato, pomegranate and herb dressing (GF, VEG)	15
Grilled artichoke with salt flakes (GF, VEG)	18



ENTRANTES
STARTERS
CALIENTES | HOT

Cod fritters	14
Iberian ham Cinco Jotas croquettes	16
⊕ Tortilla TATEL our classic truffled Spanish omelette (VEG)	15
Seared octopus with lemon, mint and garlic aioli (GF)	30
Grilled red prawns a la plancha (GF)	20
Traditional Maltese stuffed ftira with potato, pork and sage	19



ARROCES Y PASTAS
RICE & PASTA

Señoret rice with seasonal vegetables (VEG)	22
Señoret rice with Mediterranean fish and seafood (for 2 people)	56
TATEL señoret rice with slow-cooked beef ribs (for 2 people)	60
Señoret rice with traditional Maltese Rabbit (for 2 people)	52
Rabbit is widely eaten in Malta and this preparation is considered the national dish	
Semolina risotto with grated fresh black truffle (VEG)	21
Rigatoni with roasted tomato, basil and olive oil (VEG)	15



PESCADOS
FISH

Blue fin tuna loin with fennel, green apple and toasted almonds	24
Black cod loin marinated in miso sauce	26
Catch of the day from the best Maltese fish markets with tomato tartare macerated with fine herbs (GF)	MP
Please ask your server for the availability of the day	



 TATEL Classic | (GF) Gluten Free | (VEG) Vegetarian

Should you have any food allergies, we kindly request that you notify a member of our staff.
A 9.5% discretionary service charge will be added to your final bill.



CARNES

MEAT

🍷 TATEL Milanese, with poached egg and truffle (for 2 people)	58
Free-range baby chicken with mojo	24
Iberica pork pluma with fresh spinach and spring onion (GF)	38
Beef skirt steak (GF)	35
Beef Fillet (GF)	35
Wagyu Grainfed ribeye (GF)	68
45-day dry-aged Tomahawk (GF)	105



GUARNICIONES

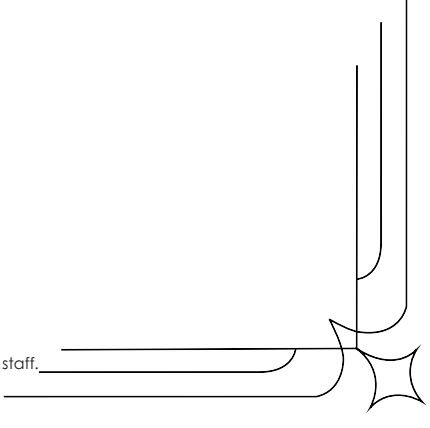
SIDES

Truffle fries with parmesan	9	Padrón peppers	7
French fries	6	Green Asparagus a la plancha (GF)	8
Roasted sweet potatoes (GF)	7,5		



🍷 TATEL Classic | (GF) Gluten Free | (VEG) Vegetarian

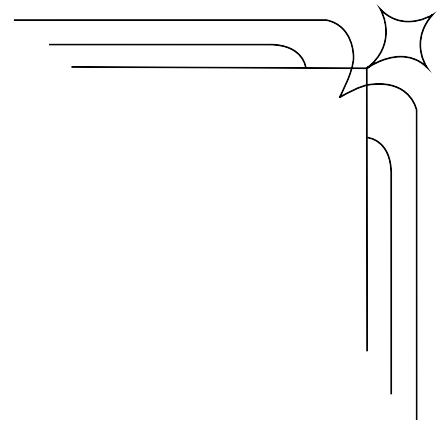
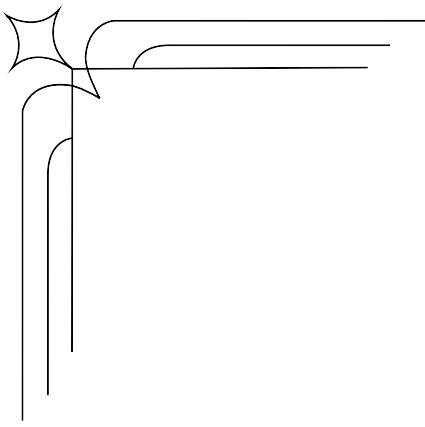
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POSTRES
DESSERTS

Apple tart fine, vanilla ice cream	10
Brutal chocolate cake	9
🍷 Baked TATEL cheesecake, honey ice cream, honey tuille	10
Orange custard, toasted almonds, citrus ice cream	8
Grandma's inspired ice-cream sandwich	8
Warm churros with chocolate	8,5



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