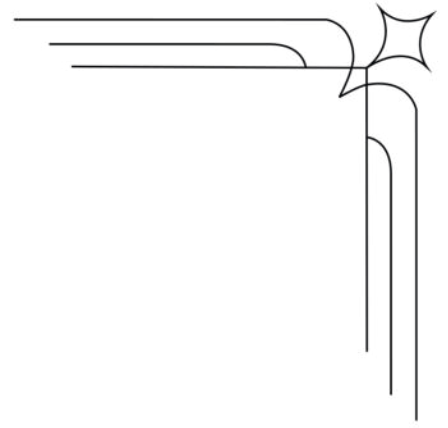
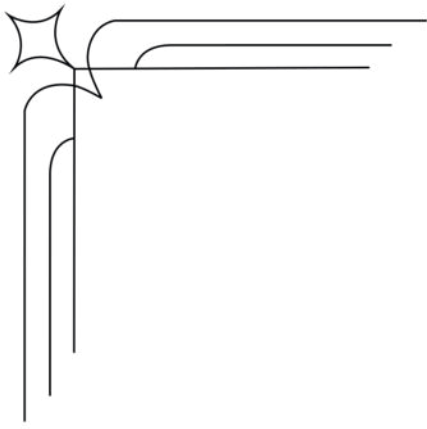
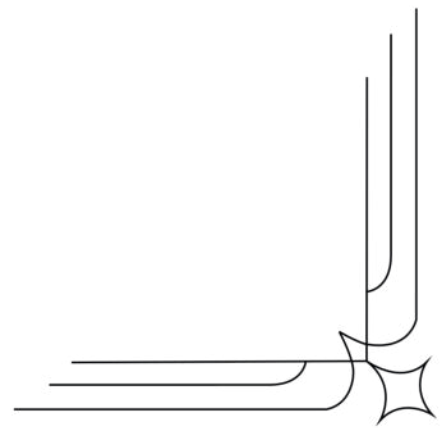
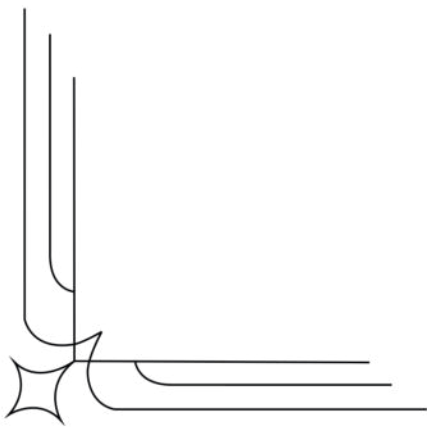


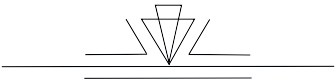
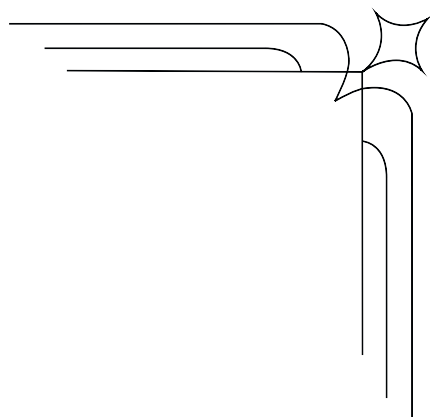
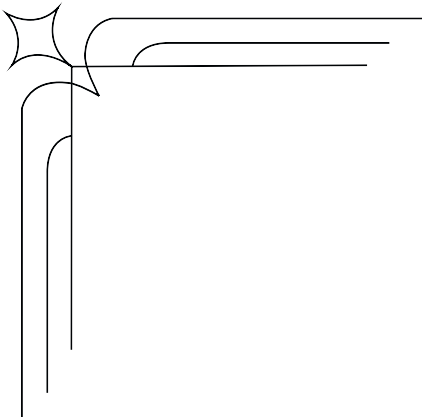


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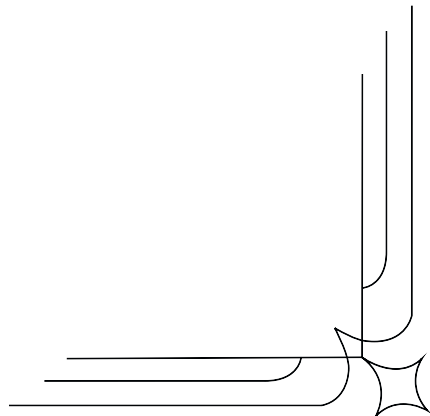
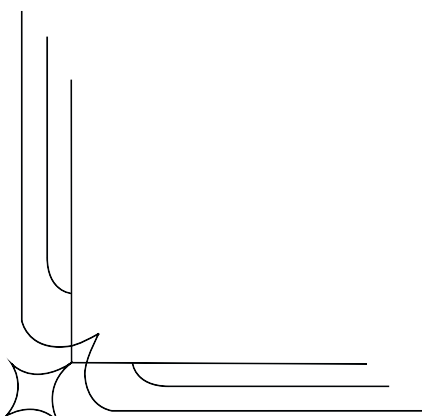
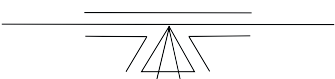
TATEL





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.



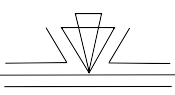
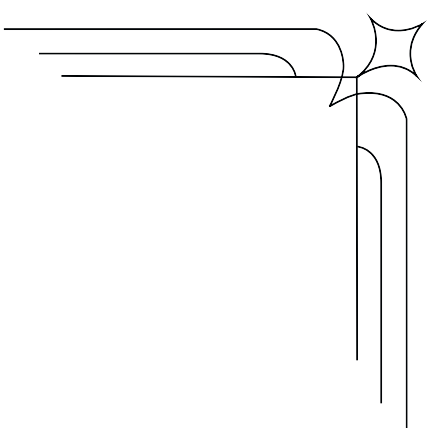
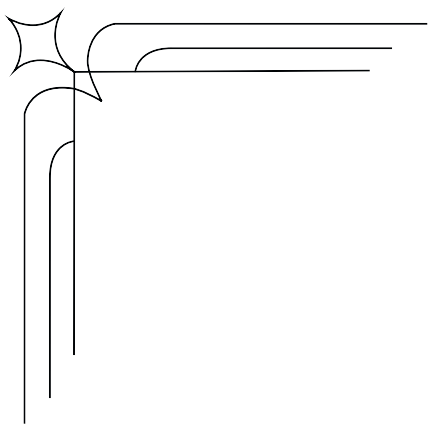
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ENTRANTES
STARTERS
FRÍOS | COLD

Jamón Cinco Jotas de bellota 100% Ibérico (SG) Cinco Jotas 100% Ibérico acorn-fed ham (GF)	35
Ensaladilla TATEL con gamba y piparras (SG) Ensaladilla TATEL with prawns and piparras (GF)	16
Tomate valenciano de huerta con ventresca de atún en aceite de oliva y cebolleta tierna (SG) Valencian tomato with tuna belly in olive oil and spring onion (SG)	18
Burrata con vinagreta de naranja, pistachos y miel de lavanda (SG) Burrata with orange vinaigrette, pistachios and lavender honey (GF)	18
 Atún rojo muy fino con AOVE TATEL y nuestro aliño secreto (SG) Thin slices of red tuna with TATEL EVOO and our secret dressing (GF)	22
Ensalada de aguacate, canónigos, crema de queso, piñones y miel de lavanda (SG) Avocado, lamb's lettuce, cream cheese, pine nuts and lavender honey (GF)	19
Lomo de anchoa 00 del Cantábrico sobre coca de llanda Cantabrian sea anchovy fillet 00 on flatbread	6
Tartar de lubina con Caviaroli de lima (SG) Sea bass tartare with lime Caviaroli (GF)	20
Tartar de atún con con huevo y aguacate al ajillo. Añade 5gr de caviar RIO FRIO (+15€). Tuna tartare with egg and garlic avocado. Add 5g of RIO FRIO caviar (+€15)	28
Carpaccio de solomillo con parmesano, rúcula y mostaza Sirloin carpaccio with Parmesan cheese, rocket and mustard	20

ENTRANTES
STARTERS
CALIENTES | HOT

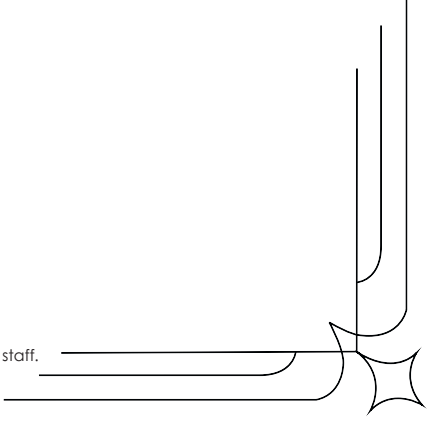
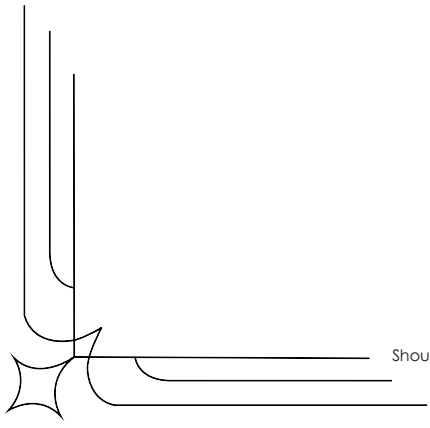
Buñuelos de bacalao con salsa chorón a nuestro estilo (1ud) Cod fritters	2,5
Croquetas de jamón de bellota Cinco Jotas 100% ibérico (1 ud) 100% Iberian ham Cinco Jotas croquettes	3,5
 Tortilla TATEL. Nuestra clásica trufada (SG) Tortilla TATEL. Our classic truffled Spanish omelette (GF)	19
Berenjenas crujientes y sabayón tibio de miel (V) Crispy eggplants and warm honey sabayon (V)	19
Huevos rotos con jamón al estilo tradicional (SG) Traditional-style scrambled eggs with ham (GF)	21
Puerro confitado con toques ahumados, sobrasada, queso de cabra y miel de caña (SG) Confit leek with smoky notes, sobrasada, goat's cheese and cane honey (GF)	21
Flor de alcachofa a la brasa gratinada con parmigiano y menta (1 ud) Grilled artichoke blossoms au gratin with Parmesan cheese and mint	8
Pulpo al Jospier con patata baby al estilo gallego (SG) Octopus cooked in a Jospier oven with Galician-style baby potatoes (GF)	30
Almejas al Jospier con mistela (SG) Clams cooked in the Jospier oven with mistela (GF)	24



ARROCES Y PASTAS

RICE & PASTA

Paella valenciana con arroz de Molino Roca (SG) (min. 2 pers.) Valencian paella with Molino Roca rice (GF)(min. 2 people)	23
 Risotto de sémola con trufa rallada Semolina risotto with grated truffle	26
Arroz en Llauna al senyoret (SG) Rice in Llauna al senyoret (GF)	28
Linguini sobre bisque de crustáceo y tartar de gamba. Añade 5gr de caviar Rio Frio (+15€) Linguini on shellfish bisque and prawn tartare. Add 5g of Rio Frio caviar (+€15)	23
Canelón de pato y boletus Duck and boletus cannelloni	24
Rigatoni al vodka Rigatoni with vodka sauce	21



 TATEL Classic I (GF) Gluten free I (V) Vegan.

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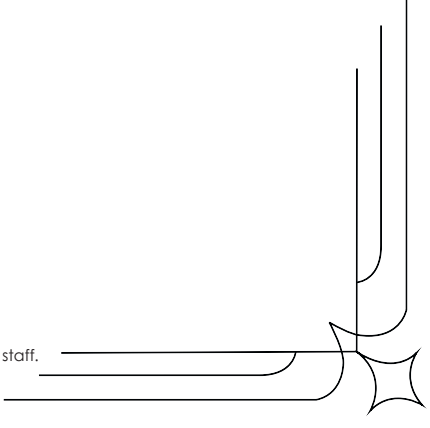
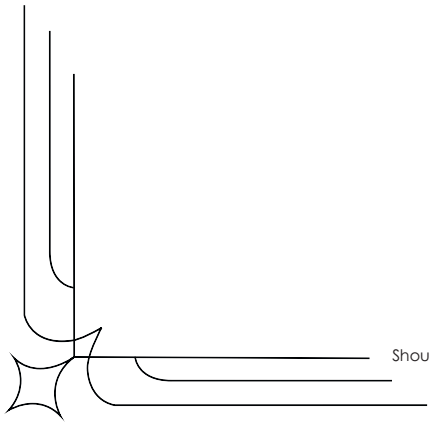
| Bread and appetizer €3,75 (per person.)

All raw sh has been previously frozen for 72 Hours.

PESCADOS

FISH

Bacalao gratinado con all i oli y patatas paja (SG)	28
Cod au gratin with all i oli and straw potatoes (GF)	
Lomo de atún rojo en tataki, ensalada de hinojo, manzana y almendra tostada (SG)	32
Bluefin tuna tataki, fennel salad, apple and toasted almonds (GF)	
Salmón a la brasa al perfume de naranja y verduras de la huerta asadas (SG)	25
Grilled salmon with orange aroma and roasted garden vegetables (SG)	
Pescado llegado directamente de las mejores lonjas valencianas (SG)	PSM
Fish delivered directly from the best fish markets in Valencia (GF)	



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CARNES

MEAT

Solomillo con espárragos trigueros (SG)	35
Beef sirloin steak with asparagus (GF)	
Pluma de cerdo ibérico macerado en miso con hojas frescas y cebolleta (SG)	25
Iberian pork loin marinated in miso with fresh leaves and spring onion (GF)	
🍷 La Milanesa de TATEL, con huevo poché y trufa (Para 2 pers.)	36
TATEL Milanese, with poached egg and truffle (For 2 people)	
Steak tartar de vaca vieja con sus tostaditas. Añade 5gr de caviar Rio Frio (+15€)(SG)	30
Steak tartare made from mature beef with toast. Add 5g of Rio Frio caviar (+€15) (GF)	
Rabo de toro Wellington	27
Oxtail Wellington	
Chuletón SIMMENTAL madurado +45 días (SG)	75
SIMMENTAL ribeye steak aged for over 45 days (GF)	
Pollo de corral acompañado de salsa cítrica (SG)	23
Free-range chicken served with citrus sauce (GF)	
Chuletitas de cordero lechal ahumadas con hierbas aromáticas (SG)	28
Smoked baby lamb chops with aromatic herbs (GF)	

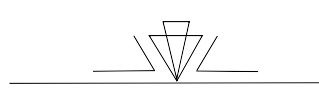
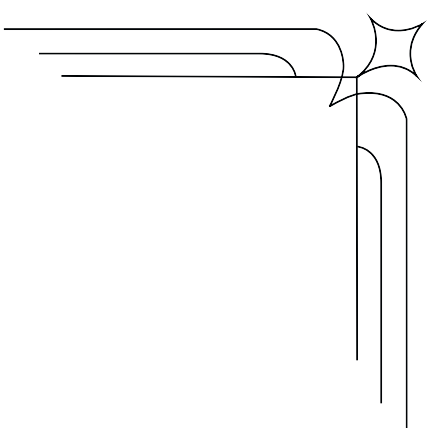
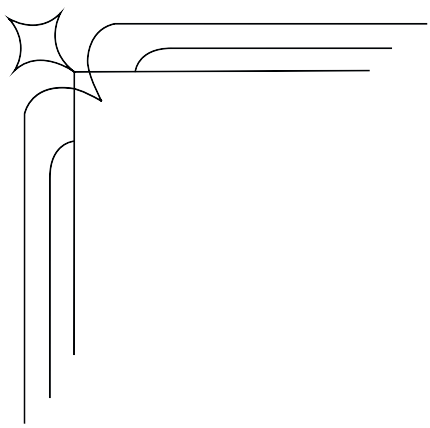
GUARNICIONES

SIDES

Patata TATEL con trufa y parmersano (SG)	12	Ensalada verde con cebolleta tierna (SG)(V)	8
TATEL Truffle fries with parmesan (SG)		Green salad with spring onions (GF)(V)	
Patatas fritas (SG)(V)	7	Pimientos del Padrón (SG)(V)	8
French fries (GF)(V)		Padrón peppers (GF)(V)	
Boniato asado (SG) (V)	8	Pimientos del Piquillo (SG) (V)	8
Roasted sweet potatoes (GF)(V)		Piquillo peppers (GF)(V)	
		Verdura de la huerta valenciana al Jospier (SG)(V)	8
		Valencian vegetables cooked in the Jospier oven (GF)(V)	

🍷 Clásico de TATEL | SG Sin gluten | V Vegano
| Pan y aperitivo 3,75€ (por persona.)

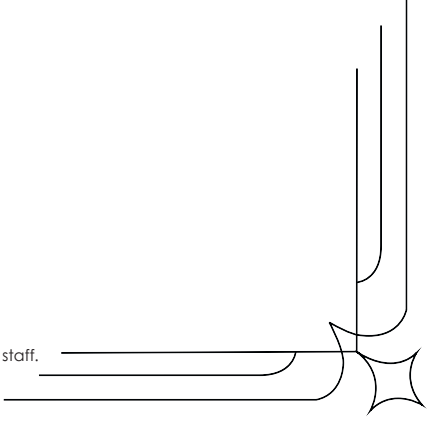
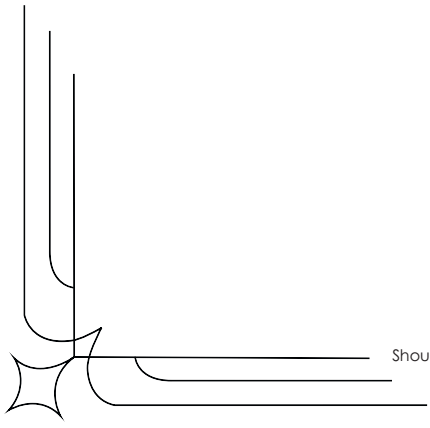
Si padece alguna alergia, intolerancia o restricción alimentaria, por favor, le rogamos que informe a nuestro personal. Todo el pescado crudo ha sido congelado previamente durante 72 horas.



POSTRES

DESSERTS

 Nuestra famosa tarta de queso con helado de leche ahumada	11
Our famous cheesecake with smoked milk ice cream	
Coca chocolate con helado de pistacho y sal maldón (SG)	11
Chocolate coca with pistachio ice cream and Maldon salt (GF)	
Nuestra versión del pijama. Piña caramelizada al Jospers con flan de huevo (SG)	12
Jospers-caramelised pineapple with egg custard (GF)	
Tarta fina de manzana con helado de vainilla crujiente (Para 2 pers.)	16
Thin apple tart with crunchy vanilla ice cream (For 2 people)	
Tiramisu de horchata y fartón (Para 2 pers.)	16
Horchata and fartón tiramisu (For 2 people)	
Soberte de limón y cava (SG)	9
Lemon and cava sorbet (GF)	
Sorbete de mandarina y Aperol (SG)	9
Mandarin and Aperol sorbet (GF)	

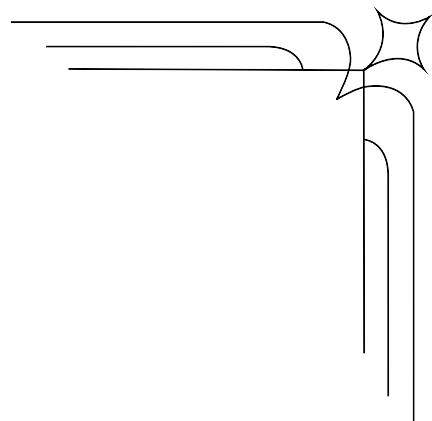
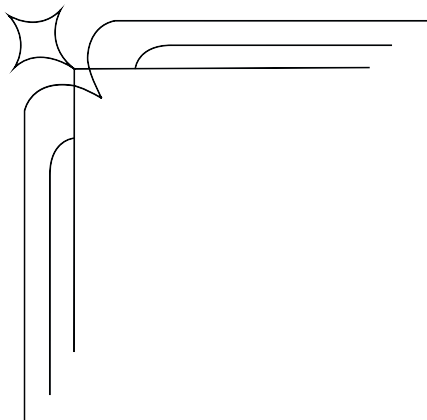


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Disfruta la Experiencia TATEL
Enjoy the #TATELExperience

