

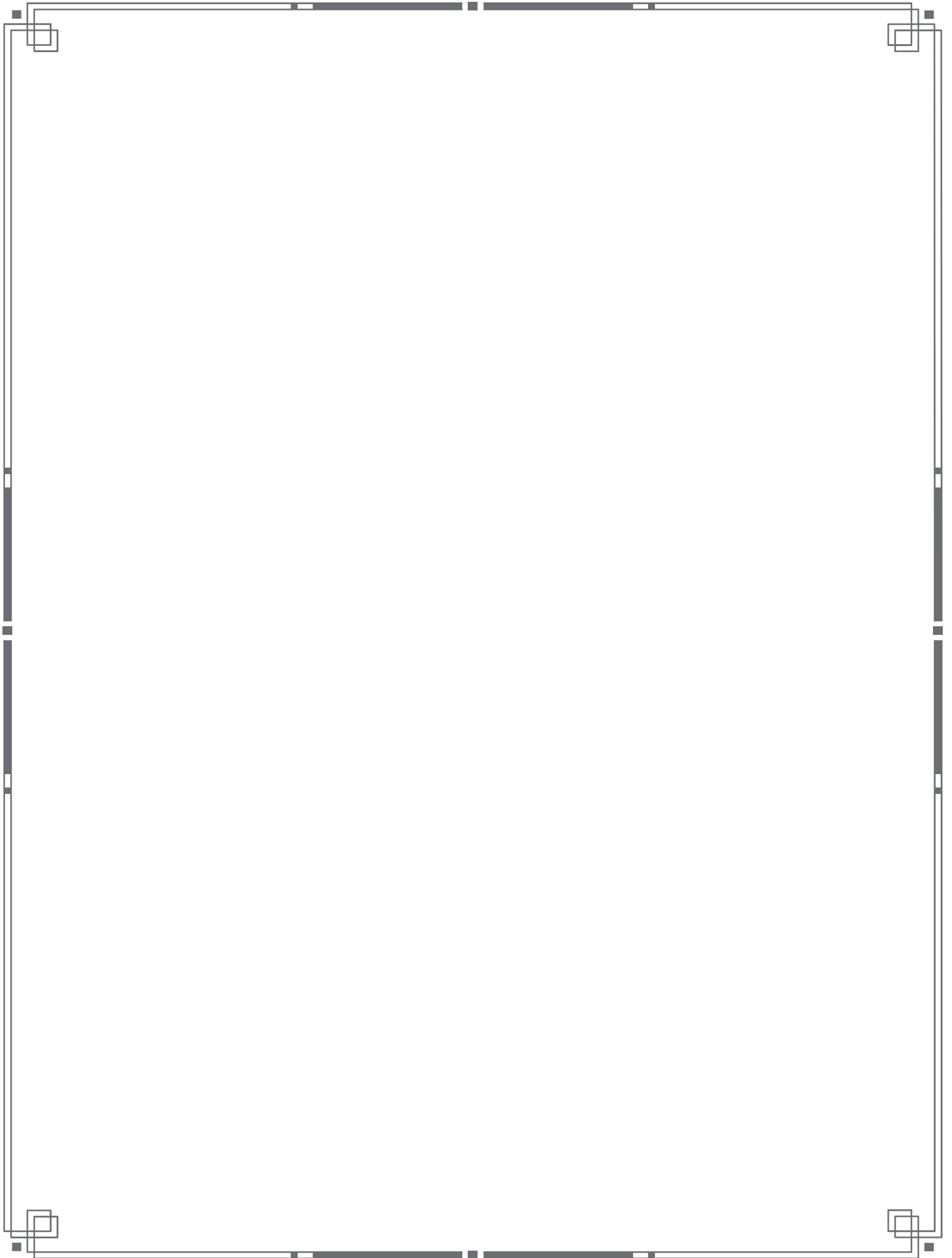


TATEL

RESTAURANT



«TATEL is the “now” understood from the “yesterday”»



STARTERS

Cured 100% Ibérico ham “Alta Expresión” D.O. Pedroches	\$65
Cured Manchego cheese	\$19
Salmorejo Cordobés – cold tomato soup with Ibérico ham and egg	\$14
Anchovies from Santoña	\$20
Fresh milk croquettes with Ibérico ham	\$18
Crispy eggplant with honey	\$14
Fried calamari Andalusian style	\$20
Organic quinoa with vegetables and feta cheese	\$18
Avocado with carabineros al ajillo	\$32
Thinly sliced marinated tuna with TATEL Extra Virgin olive oil	\$28
Seabream ceviche	\$20
Spanish potato salad topped with prawn carpaccio	\$18
Spanish prawns sautéed in garlic and olive oil	\$32
Grilled octopus with confit potatoes and mojo sauce	\$20
Mix green salad with strawberries	\$17
Crispy artichoke with Ibérico ham	\$16
Fresh heirloom tomatoes with “ventresca” tuna	\$26
Broken eggs with Galician potatoes and Ibérico ham	\$20
Tortilla velazqueña – Traditional Spanish potato omelette	\$17
Tortilla trufada – Spanish omelette with truffle	\$24
Crispy whitebait topped with fried eggs	\$18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SPANISH RICE & PASTA

“Blind” rice with Maine lobster (for 2 people)	\$42pp
Alicantino style rice with shrimp (for 2 people)	\$40pp
Rice with seasonal vegetables (for 2 people)	\$22pp
Barley risotto with shaved truffle	\$28
Black ink <i>fideuá</i> with calamari (for 2 people)	\$36pp
Paccheri au gratin with truffle	\$28

FROM THE SEA

Grilled branzino with TATEL Extra Virgin olive oil	\$36
Charcoal grilled baby squid with caramelized onions and pine nuts	\$29
Oven baked black cod with miso sauce	\$38
Pan seared tuna steak	\$29
Tuna tartar	\$26
Monkfish in salsa verde with porcini mushrooms and clams	\$34
Chilean seabass Andalusian style	\$26

FROM THE LAND

Filet mignon	\$38
Dry aged Rib-eye	\$58
Wagyu hamburger “pepito style” with tetilla cheese	\$28
Knife cut steak tartar	\$32
TATEL’s “grandma style” meatballs	\$26
Veal milanese TATEL with egg and truffle	\$38
Grilled Ibérico secreto	\$42
Duck Wellington	\$40
Grilled Japanese Wagyu	M.P.

Japanese Wagyu 4oz minimum

\$28 per oz.

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SIDES

Padrón peppers	\$10
Grilled green asparagus	\$10
Confit peppers	\$10
Potato purée with truffle	\$10
Cream spinach with pine nuts	\$10
French fries TATEL	\$10

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DESSERTS

Flan TATEL made of brie cheese	\$11
Hazelnut coulant (<i>15 minute prep time</i>)	\$13
“Torrijas” Spanish bread pudding with fresh milk ice cream	\$11
“Arroz con leche” rice pudding	\$11
“Pastel TATEL” warm toffee pudding with fresh milk ice cream	\$11
“Natillas” Spanish custard with meringue	\$11
Spanish cheese plate	\$15
Seasonal fruit plate with ice cream	\$11
Sorbets and Ice cream	\$9

Sorbets: *lemon, basil, raspberry*

Ice Cream: *nougat, vanilla, fresh milk, chocolate, cookie*

CAKES

“Tarta TATEL” apple tart with vanilla ice cream	\$12
Carrot cake with vanilla ice cream	\$10
The BRUTAL chocolate cake with vanilla ice cream	\$10
Lemon meringue tart	\$10
Spanish style cheese cake	\$10
Spanish birthday cake made of chocolate and galleta	\$10

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