



HAPPY MOTHER'S DAY

STARTERS

Marinated Olives \$7

(GF)(VG)

Oysters

6 for \$42 or 12 for \$82

Cumquat Granita | Chive Vinegar (GF)

Tuna Sashimi \$34

Herb Salad | Greek Yogurt (GF)

Pani Puri Ceviche \$28

Sea Bass | Mango | Fresno Chili

Madrid Mezze \$34

Homemade Cured Sardines | Smoked Maceral

"Opengarden" Little Gem Salad \$22

Little Gem | Arugula | Endive | Walnut Dressing | Red Onion (VG,GF)

Grilled Spanish Octopus \$34

Canary Island Potatoes | Mojo Sauce | Parsley Aioli (GF)

Latkes Hashbrowns \$38

Egg Yolk | Crème Fraîche | "Kilo" Caviar (V)

Chorizo & Bravas Omelette \$26

Manchego Cheese | Salsa Brava | Parsley Aioli | Served with Bread

Lobster Avocado Salad \$37

Roasted Pistachio | Mango | Red Onion | Cilantro (GF)

Beef Carpaccio \$34

Truffle Aioli | TATEL EVOO | Idiazabal Cheese (GF)

Steak Tartare \$34

Dijon | Chives | Bone Marrow (GF)

Spanish Cheese Platter \$32

Mahon | Idiazabal | Manchego | Caña de Cabra | Valdeon (V)

Cinco Jotas Jamón Ibérico

1.5/3 oz \$40/\$75

Torrija French Toast \$21

Brioche Bread | Crème Fraîche | Berries | Cinnamon | Maple Syrup (V)

Arroz con Leche Bowl \$18

Pistachio | Granola | Fresh Berries | Coconut (V)(GF)

Burek \$25

Mashed Potato | Pinenuts | Spinach (V) (Add Egg +\$3)



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MAINS

N.Y. Steak 10 oz \$92
Thin Fries | Horseradish Aioli (GF)

Filet Mignon \$56
Spinach | Garbanzo Beans (GF)

Lamb Chops \$55
Demi-Glace | Mashed Potato (GF)

32 Oz Tomahawk \$195

Fried Cod & Ensaladilla Bun \$34
Shrimp | Tuna | Capers

Grilled Whole Branzino \$42
Deboned | Homemade Chimichurri (GF)

Fried Cauliflower \$22
Red Pepper Sauce | Gluten-Free Tempura | Breadcrumbs | Crème Fraîche | Pine Nuts (V)

TATEL Veal Milanese \$64
Poached Egg | Black Truffle

Chefs Mom Bolognese Macaroni Pie \$38
Served with side Green Salad

The Famous TATEL Risotto \$48
Semolina Orzo | Parmesan Cheese | Truffle (V)

Wild Sea Bass Baked in Salt Crust \$93
(Min. 2 people) (GF)

Seafood Paella \$35
Prawns | Mussels | Calamari | Mini Scallop (GF)

Spanish Veggie Paella \$25
Seasonal Vegetables (GF)(VG)

Boneless Short Rib Paella \$48
Garbanzo Beans (GF)

DESSERT

Pillow Choroz \$15

TATEL World Famous Cheesecake (V) \$16

Crema Catalana (GF)(V) \$13

Apple Tart with Vanilla Ice Cream (V) \$18

Seasonal Fruit Plate (GF)(VG) \$18

Sorbet Selection (VG)(V)(GF) \$14