

## TAPAS TRAYPASS MENU



\$50 FOR 5 ITEMS | 2 HOURS

Add \$5 for an Extra Appetizer

### CHOICE OF FIVE APPETIZERS

Tortilla TATEL (GF, V)  
Croquetas de Setas (V)  
Croquetas de Jamón Ibérico  
Fried Cauliflower (GF,V)  
Tuna Tartare  
Grilled Octopus (GF)  
Fried Calamari  
Ensaladilla (GF)  
Shrimp Skewers (GF)  
Roasted Beet Salad (GF, VG)  
Short Rib Bun  
Caesar Salad  
Caprese Bite (V GF)  
Sashimi Tuna (GF)  
Gazpacho (GF, VG)  
Gnocchi (VG)

### DESSERT

TATEL World Famous Cheesecake (V)

### SPECIALS

Caviar Blini - \$12 each  
Jamon Cinco Jotas - \$8 each





FAMILY STYLE  
PRESTIGE MENU



\$95 PER PERSON

CHOICE OF TWO STARTERS

ABUELA SALAD | Red Onion, Campari Tomato, Cucumber, Tassos Olives, Sumac, Yogurt (GF)(V)

ROASTED ORGANIC BEET SALAD | Avocado, Orange, Pistachio (V)(GF)

ENSALADILLA TATEL "The Famous Spanish Potato Salad" | Shrimp, Tuna (GF)

CHOICE OF TWO MID-COURSE DISHES

EGGPLANT CHIPS | Soft Honey Sabayon Foam (V)

FRIED CALAMARI | Spicy Ginger, Fish Sauce, Meyer Lemon Aioli

TORTILLA TATEL (Our Classic Truffled Omelette) | Black Truffle (V)(GF)

CHOICE OF TWO MAINS

VEGETABLE PAELLA | Cauliflower, Seasonal Vegetables (GF)(VG)

WHOLE ROASTED CORNISH HEN | White Rice, Dried Cranberries, Fennel Salad (GF)

8oz GRILLED PRIME FILET MIGNON (GF) (Choice of two side dishes)

CHOICE OF TWO SIDE DISHES

FRIES (VG)

SAUTÉED VEGETABLES (VG)(GF)

MASHED POTATO (V)(GF)

BRUSSELS SPROUTS (V)

PATATAS BRAVAS (V)(GF)

SHISHITO PEPPERS (VG)(GF)

CHOICE OF TWO DESSERTS

SELECTION OF ICE CREAM AND SORBET (V, VG, GF)

ARROZ CON LECHE

CHOCOLATE MOUSSE (GF,V)

TATEL WORLD FAMOUS CHEESECAKE (V)





FAMILY STYLE  
LUX MENU



\$150 PER PERSON

CHOICE OF TWO STARTERS

ROASTED ORGANIC BEET SALAD | Avocado, Orange, Pistachio (V)(GF)

THE "OPENGARDEN" SALAD | Little Gem, Arugula, Endive, Walnut Dressing, Red Onion (V,GF)

SPANISH CHEESE PLATTER | Selection of Cheeses, Grissini, Marcona Almonds (V)

CHOICE OF TWO MID-COURSE DISHES

FRIED CAULIFLOWER | Red Pepper Sauce, Tempura, Breadcrumbs, Crème Fraîche, Pine Nuts (V)

CROQUETAS DE SETAS | Forest Mushrooms (V)

GRILLED SPANISH OCTOPUS | Canary Island Potatoes, Mojo Sauce, Parsley Aioli (GF)

CHOICE OF TWO MAINS

SEAFOOD PAELLA | Prawns, Sea Bass, Calamari (GF)

8oz GRILLED IBÉRICO PORK LOIN | The Most Delicate Cut From Spanish Pork (GF)

8oz GRILLED PRIME FILLET MIGNON (GF) (Choice of two side dishes)

CHOICE OF TWO SIDE DISHES

FRIES (VG)

SAUTÉED VEGETABLES (VG)(GF)

MASHED POTATO (V)(GF)

BRUSSELS SPROUTS (V)

PATATAS BRAVAS (V)(GF)

SHISHITO PEPPERS (VG)(GF)

CHOICE OF TWO DESSERTS

SELECTION OF ICE CREAM AND SORBET (V, VG, GF)

ARROZ CON LECHE

CHOCOLATE MOUSSE (GF,V)

TATEL WORLD FAMOUS CHEESECAKE (V)





## BEVERAGE MENU



### NON-ALCOHOLIC BEVERAGE PACKAGE \$15 PER PERSON/HOUR

INCLUDES: COKE PRODUCTS, COFFEE, ESPRESSO, TEA, JUICES

### STANDARD PACKAGE \$25 PER PERSON PER HOUR

INCLUDES:

- NON-ALCOHOLIC PACKAGE
- BEER AND WINE BY THE GLASS
- WELL SPIRITS (REAL DEL VALLE TEQUILA, NAT KIDDER VODKA, RIGBY GIN, CONCIERGE WHISKEY)

### PREMIUM PACKAGE \$50 PER PERSON PER HOUR

INCLUDES:

NON-ALCOHOLIC AND WELL PACKAGES  
ALL PREMIUM SPIRITS UNDER \$45 (MACALLAN 12, CASAMIGOS BLANCO REPOSADO AÑEJO, MONKEY 47, HENNESSY VS)

### ULTRA PREMIUM PACKAGE \$85 PER PERSON PER HOUR

INCLUDES:

ALL PACKAGES ABOVE  
HAND SELECTED WINES BY THE GLASS  
CUSTOMIZED COCKTAIL MENU  
ALL BRANDS INCLUDING ULTRA PREMIUM (CLASE AZUL REPOSADO, DJ 1942, HENNESSY XO, BELUGA GOLD)

