



WELCOME TO T.A.T.A

WHERE OUR SOUTHERN MEDITERRANEAN & NORTH AFRICAN
INSPIRED MENU IS CRAFTED TO BE SHARED FAMILY-STYLE.

SHAKTATA

18€

V Two organic eggs cooked in a tomato coulis with red pepper, onion, harissa, cumin, coriander, and smoked paprika, topped with feta. Served with lightly toasted pita bread

MEZZES

1 mezze 8€

2 mezzes 15€

3 mezzes 22€

TASTY BUTTERNUT DIP **VG**

Mild spices and butternut squash

GREEN APPLE HUMMUS **VG**

chickpeas, olive oil, and «fleur de sel»

FALAFELS **V**

tahini sauce with toasted sesame

FRIED PANISSE **V**

mayonnaise with harissa

PEPPER & MOZZARELLA ARANCINIS **V**

crispy and Juicy

SEAFOOD FRIED MIXED

and its home made aioli

GOAT CHEESE «BRICKS» **V**

honey and toasted almonds

SAUTEED MUSHROOMS **VG**

with garlic and parsley

AUTHENTIC CUISINE

ROASTED PUMKIN SPAGHETTI **V**18€
Pumpkin purée with parsley and roasted hazelnuts

TATA OCTOPUS24€
Grilled and marinated octopus, black rice, and sweet potatoe puree

MOTHER-STYLE CANNELLONIS **V**19€
Ricotta and spinach, baked to golden perfection

COD FILLET22€
Creamy leeks risotto

CLASSIC SHAWARMA18€
Chicken marinated in sweet spices, tahini sauce, and grilled vegetables, roasted almonds

BEEF TANJIA21€
Slow-braised beef chuck with mild spices and couscous

MILANESE-STYLE ESCALOPE24€
Gratinated with Parmesan, tomato sauce

SEARED TUNA STEAK23€
Golden sesame and creamy polenta

SALADS & PLATTER

SALADS

TATA CAESAR18€
Crispy chicken, organic egg, croutons, AOP Parmigiano Reggiano, Italian ham for 2€ extra

SUPER ROASTED BUTTERNUT **V**20€
Goat cheese cream, honey and walnuts ; sautéed wild mushrooms, mesclun salad

GORGONZOLA **V**18€
Pears and endives with Gorgonzola and walnuts

TATA'S FISH SOUP23€
John Dory Fish soup with cheese and harissa aioli

PLATTER

HAM AND CHEESE BOARD22€
Cold cuts, cheeses

SWEETS

TRADITIONAL TIRAMISU9€
Amaretto (2cl) 3€ extra

CITRUS PEARLS10€
Vanilla-scented rice pudding with citrus puree

CHOCOLATE MOUSSE10€
Lightly spiced with za'atar and olive oil

THE TENDER MADELEINE12€
Almond mousse on a madeleine biscuit, topped with raspberry confit and hibiscus ganache

TATA COCONUT9€
Coconut panna cotta with pineapple jelly and coconut crumble

VELVET PEER11€
Poched with caramel and oregano whipped cream

Allergen information for this menu is available on request. Please inform a member of our bar staff if you have any allergies or intolerancies. All prices in euro include VAT at current rate. Excessive alcohol consumption can be dangerous to your health - Drink in moderation. Free carafe of water on request.

V Vegetarian

VG Vegan

GF Gluten free