



## WELCOME TO T.A.T.A

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

# SHAKTATA

18€

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 mezza 8€

2 mezzes 15€

3 mezzes 22€

### TASTY BUTTERNUT DIP <sup>VG</sup>

Mild spices and butternut squash

### GREEN APPLE HUMUS <sup>VG</sup>

chickpeas, olive oil, and «fleur de sel»

### FALAFELS <sup>V</sup>

tahini sauce with toasted sesame

### FRIED PANISSE <sup>V</sup>

mayonnaise with harissa

### PEPPER & MOZZARELLA ARANCINIS <sup>V</sup>

crispy and Juicy

### SEAFOOD FRIED MIXED

and its home made aioli

### GOAT CHEESE «BRICKS» <sup>V</sup>

honey and toasted almonds

### SAUTEED MUSHROOMS <sup>VG</sup>

with garlic and parsley

## AUTHENTIC CUISINE

**ROASTED PUMKIN SPAGHETTI <sup>V</sup>** .....18€  
Pumpkin purée with parsley and roasted hazelnuts

**TATA OCTOPUS** .....24€  
Grilled and marinated octopus, black rice, and sweet potatoe puree

**MOTHER-STYLE CANNELLONIS <sup>V</sup>** .....19€  
Ricotta and spinach, baked to golden perfection

**COD FILLET** .....22€  
Creamy leeks risotto

**CLASSIC SHAWARMA** .....18€  
Chicken marinated in sweet spices, tahini sauce, and grilled vegetables, roasted almonds

**BEEF TANJIA** .....21€  
Slow-braised beef chuck with mild spices and couscous

**MILANESE-STYLE ESCALOPE** .....24€  
Gratinated with Parmesan, tomato sauce

**SEARED TUNA STEAK** .....23€  
Golden sesame and creamy polenta

## SALADS & PLATTER

### SALADS

**TATA CAESAR** .....18€  
Crispy chicken, organic egg, croutons, AOP Parmigiano Reggiano, Italian ham for 2€ extra

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

**GORGONZOLA <sup>V</sup>** .....18€  
Pears and endives with Gorgonzola and walnuts

**TATA'S FISH SOUP** .....23€  
John Dory Fish soup with cheese and harissa aioli

### PLATTER

**HAM AND CHEESE BOARD** .....22€  
Cold cuts, cheeses

## SWEETS

**TRADITIONAL TIRAMISU** .....9€  
Amaretto (2cl) 3€ extra

**CITRUS PEARLS** .....10€  
Vanilla-scented rice pudding with citrus puree

**CHOCOLATE MOUSSE** .....10€  
Lightly spiced with za'atar and olive oil

**THE TENDER MADELEINE** .....12€  
Almond mousse on a madeleine biscuit, topped with raspberry confit and hibiscus ganache

**TATA COCONUT** .....9€  
Coconut panna cotta with pineapple jelly and coconut crumble

**VELVET PEER** .....11€  
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 intolerancancies. 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.

<sup>V</sup> Vegetarian

<sup>VG</sup> Vegan

 Gluten free