



**WELCOME TO T.A.T.A.**

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

# SHAKTATA

16€

Two eggs baked soft in a mess of tomato, red pepper, onion, harissa, cumin, coriander & smoked paprika topped with feta. Served with a lightly grilled pitta

## MEZZES

1 mezzé 8€

2 mezzés 14€

3 mezzés 19€

### BABA GHANOUSH <sup>VG</sup>

eggplant dip, fresh herbs, and cumin

### CAULIFLOWER HUMUS <sup>VG</sup>

chickpeas, olive oil, and «fleur de sel»

### MOZZARELLA CROMESQUIS <sup>V</sup>

arugula pesto

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

tahini sauce with toasted sesame

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

mayonnaise with harissa

### WHITE TARAMA

truffle oil and pita bread

### SEAFOOD FRIED MIXED

and its aioli

### GOAT CHEESE «BRICKS» <sup>V</sup>

honey and toasted almonds

### GRILLED PEPPER «MECHOUIA» <sup>VG</sup>

«Like over there»

## AUTHENTIC CUISINE

### CLAMS LINGUINES .....19€

cream, lemon, thyme

### TATARTUFO <sup>V</sup> .....17€

penne with truffle mushroom cream, AOP parmigiano reggiano

### TATA OCTOPUS .....24€

grilled and marinated octopus, black rice, and seasonal vegetables

### FISHERMAN'S POT .....28€

simmered by the Chef

### THE JOHN DORY .....19€

risotto, white butter sauce, paprika

### CLASSIC SHAWARMA .....16€

chicken marinated in sweet spices, tahini sauce, and grilled vegetables

### BRAISED BEEF SHOULDER .....19€

slowly with its polenta

### VEAL STEW WITH OLIVES .....23€

«tagine»

## SALADS/ BURRATAS & PLATTER

### SALADS

### TATA CÉSAR .....17€

crispy chicken, organic egg, croutons, AOP Parmigiano Reggiano, Italian ham for 2€ extra

### ORCHARD SALAD <sup>V</sup> .....17€

Mesclun, walnuts, pumpkin...

### 125g BURRATAS

### TRUFFLE CONDIMENT AND OLIVE OIL 14€

### STRACCIATELLA TOAST .....16€

mushroom cream soup

### PLATTER

### ITALIAN PLATTER .....19€

Cold cuts, cheeses

## SWEETS

### TRADITIONAL TIRAMISU .....9€

Amaretto (2cl) 3€ extra

### SEASONAL FRUITS LABNEH .....9€

seasonal fruits, greek yogurt with honey and lemon, sliced almonds.

### GREEN TEA AND LEMON CREME BRÛLÉE 8€

### TATA «CALISSON» PASTRY .....9€

almonds and melon cream

### CORSICA MEMORIES .....10€

chestnut and Corsican clementine cake, almonds and hazelnuts

Allergen information for this menu is available on request. Please inform a member of our bar staff if you have any allergies or intolerances. 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> Suitable for vegetarians.

<sup>VG</sup> Suitable for vegans