



TALEA

BY ANTONIO GUIDA



WHERE ROOTS BLOSSOM INTO ART

TALEA, THE ITALIAN WORD FOR A CUTTING, SYMBOLIZES THE QUIET MIRACLE OF LIFE TAKING ROOT AND FLOURISHING. INSPIRED BY CHEF ANTONIO GUIDA'S VISION, TALEA IS BORN FROM THE SOIL OF ITALIAN TRADITION, NURTURED BY TIME AND TRANSFORMED THROUGH CREATIVITY.

EACH DISH IS A TRIBUTE TO THE LAND, WHERE SIMPLICITY BECOMES ELEGANCE AND FLAVORS UNFOLD LIKE NATURE'S FINEST ART. AT TALEA, THE ESSENCE OF TRADITION BLENDS WITH THE INNOVATION OF TODAY, CREATING AN UNFORGETTABLE JOURNEY OF TASTE AND BEAUTY.

WELCOME TO TALEA—WHERE ROOTS GROW DEEP, AND EVERY PLATE TELLS A STORY.

## ABOUT OUR GARDEN

AT EMIRATES PALACE MANDARIN ORIENTAL, WE INVITE YOU TO EXPERIENCE A CULINARY JOURNEY THAT CELEBRATES THE ESSENCE OF SUSTAINABILITY. OUR MENU IS A TRIBUTE TO THE VIBRANT PRODUCE GROWN IN OUR OWN GARDEN, WHERE WE CULTIVATE A VARIETY OF FRESH VEGETABLES WITH CARE AND RESPECT FOR THE ENVIRONMENT.

EACH DISH IS THOUGHTFULLY PREPARED TO HIGHLIGHT THE NATURAL FLAVORS AND SEASONAL BOUNTY OF OUR HARVEST, SHOWCASING THE IMPORTANCE OF FARM-TO-TABLE DINING. BY CHOOSING LOCALLY SOURCED INGREDIENTS, WE NOT ONLY SUPPORT SUSTAINABLE PRACTICES BUT ALSO CREATE A DEEPER CONNECTION BETWEEN OUR GUESTS AND THE LAND.

JOIN US AS WE HONOR THE ART OF COOKING WITH FRESH, ORGANIC VEGETABLES, DELIVERING A DINING EXPERIENCE THAT IS BOTH DELICIOUS AND MINDFUL. ENJOY THE TASTE OF NATURE!

## DOLCI

DESSERTS

TIRAMISU (D)(G) Housemade Savoiard Biscuits, Moka, Mascarpone, Chocolate	100
AGRUMI (D) South of Italy's Citrus Essence	85
CIOCCOLATO E RIBES NERO (VG) Textures of Chocolate, Black Currant	95
MIELE E POLLINE (D)(G)(N)  Emirates Palace Honey, Pollen Sablée, Flowers	80

## SENTIERI GASTRONOMICI

### SET MENUS

To ensure the best dining experience we kindly ask that the menu be enjoyed by all guests at the table

## RADICI

FLAVOURS OF ORIGIN / AED 600

ESSENZA DEL PEPERONE  
Bell Pepper, Capers, Parmesan, Crusco Pepper

BAVETTE E ANEMONI  
Bavette Pasta, Sea Anemones, Sun-Dried Tomatoes, Chicory, Dill

FILETTO DI WAGYU  
Australian Wagyu Tenderloin, Carrots, Radicchio Tardivo  
OR

ROMBO  
Turbot, Spinach, Lemon, Capers Sauce

TIRAMISU  
Housemade Savoiard Biscuits, Moka, Mascarpone, Chocolate

## IL NOSTRO PERCORSO

OUR JOURNEY / AED 750

ESSENZA DEL PEPERONE  
Bell Pepper, Capers, Parmesan, Crusco Pepper

SCAMPO  
Seared Langoustine, Grilled Lettuce, Citrus Bisque

RISOTTO E ANICE STELLATO  
Carnaroli Rice, Star Anise, Pomegranate

RAVIOLI DI MELANZANE  
Handmade Ravioli, Smoked Eggplant, Beef Tartare, Celery

POLLO E CARCIOFI  
Roasted Chicken, Couscous, Artichokes

CIOCCOLATO E RIBES NERO (VG)  
Textures of Chocolate, Black Currant

## I CLASSICI

### CLASSICS

BURRATA (D)(G)(V) 	135
Burrata from Puglia, Organic Tomatoes, Spring Onion, Marinated Roots	
VITELLO TONNATO (D)	140
Poached Veal, Tuna Sauce, Capers, Celery	
TARTARE DI FASSONA (R)	155
Fassona Beef Tartare served Tableside with Traditional Condiments	
PARMIGIANA DI MELANZANE (D)(G)(V) 	110
Layered Eggplant, Tomato Sauce, Basil	
SPAGHETTI AL POMODORO (D)(G)(V)	130
Handmade Spaghetti with Piennolo Tomatoes, Basil	
NERANO (G)(D)(V)	145
Handmade Fettucine, Zucchini, Basil, Parmesan	
COTOLETTA ALLA MILANESE (G)	325
Milanese Style Veal Cutlet, Leafy Salad served Tableside	

## PIZZE

### PIZZA

MARGHERITA (D)(G)(V)	105
Tomato Sauce, Mozzarella di Agerola, Basil	
DIAVOLA (D)(G)	125
Tomato Sauce, Mozzarella di Agerola, Beef Salami	
PIZZA AL NERO (D)(G)	140
Black Charcoal Dough, Burrata, Iberico Beef Ham	
TARTUFO (D)(G)(N)	160
Mozzarella di Agerola, Summer Black Truffle, Gorgonzola, Scamorza, Walnuts	

## DA CONDIVIDERE

TO SHARE

35-40 minutes preparation time

BRANZINO AL SALE (D)(G)(N)(S) ☼ Herbs Crusted Seabass Served with Seasonal Vegetables	680
BISTECCA (D) Australian Wagyu Tomahawk, Served with Sides	1200
FIorentINA (D) Rubia Gallega T-Bone, Served with Sides	1100

## CONTORNI

SIDES

INSALATA DI CAMPO (V) ☼ Mixed Organic Leaves, Sprouts, Citronette	35
CAPONATINA SICILIANA (V) ☼ Slow-Cooked Eggplant, Tomato, Capers, Raisins, Pine Nuts	40
CAVOLFIORI (V) ☼ Roasted Cauliflowers, Citronette, Aromatic Spices	45

(V) Vegetarian - (D) Dairy - (G) Gluten - (N) Nuts - (S) Seafood - (R) Raw - (E) Egg - ☼ Sustainable  
Prices are in UAE Dirham and are inclusive of all applicable service charges and VAT.

## ANTIPASTI

STARTERS

ESSENZA DEL PEPERONE (D)(V) ☼ Bell Pepper, Capers, Parmesan, Crusco Pepper	110
SEDANO RAPA E NOCCIOLE (N)(D)(V) ☼ Celeriac, Miso, Hazelnut, Jerusalem Artichokes	110
SCAMPO (D)(S) ☼ Seared Langoustines, Grilled Lettuce, Citrus Bisque	150
RICCIOLA MARINATA (S)(R) ☼ Amberjack Crudo, Tomatoes, Escarole, Herbs Breadcrumbs	150

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## PASTE E RISOTTI

### PASTA

BAVETTE E ANEMONI (S)(G) ☼ Bavette Pasta, Sea Anemones, Sun-Dried Tomato, Chicory, Dill	145
RAVIOLI DI MELANZANE (D)(G)(V) Handmade Ravioli with Smoked Eggplant Filling, Beef Tartare, Celery	150
FUSILLONI (S)(G)(D) Fusilli di Gragnano IGP, Butter, Cetara Garum, Anchovies, N'duja	145
LINGUINE ALL' ASTICE (S)(G) ☼ Linguine di Gragnano IGP, Lobster, Organic Tomatoes, Basil	295
RISOTTO E ANICE STELLATO (D)(V) Carnaroli Rice, Star Anise, Pomegranate	160

## SECONDI

### MAIN COURSES

BARBABIETOLA (VG)(N) ☼ Roasted Beetroot, Yuzu, Almond	185
ROMBO (S) ☼ Turbot, Spinach, Lemon, Capers Sauce	295
SPIGOLA (D)(S) ☼ Seabass, Scapece Zucchini	295
POLLO E CARCIOFI (D)(G) ☼ Pan-Roasted Chicken, Couscous, Artichokes Textures	250
FILETTO DI WAGYU (D) Australian Wagyu Tenderloin, Carrots, Radicchio Tardivo	380