



# TALEA

BY ANTONIO GUIDA

HEAD CHEF  
LUIGI STINGA



# 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.

# 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

#### POLPO SCOTTATO

Roasted Octopus, Potato, Pistachio

#### GNOCCHI DI ZUCCA

Handmade Pumpkin Gnocchi, Butter, Mediterranean Herbs, Parmesan, Hazelnut

#### CONTROFILETTO DI WAGYU

Australian Wagyu Striploin, Capsicum, Dates, Tarragon

OR

#### ROMBO

Turbot, Spinach, Lemon, Capers Sauce

#### TIRAMISU

Housemade Savoirdi Biscuits, Moka, Mascarpone, Chocolate

### IL NOSTRO PERCORSO

OUR JOURNEY / AED 750

#### TARTARE DI SPIGOLA

Seabass Tartare, Olives, Capers, Organic Tomatoes

#### SCAMPO

Seared Langoustine, Black Cabbage, Seafood Spuma

#### RISOTTO ALL' ANICE STELLATO

Carnaroli Rice, Star Anise, Black Cabbage

#### RAVIOLI ALLA GENOVESE

Handmade Slow-Cooked Beef Ravioli, Jerusalem Artichokes, Purple Cabbage

#### POLLO ALLA CACCIATORA

Roasted Chicken Leg and Thigh, Bulgur, Black Truffle, Maitake Mushrooms

#### MELA COTOGNA

Hazelnut Sponge, Quince, Pumpkin Ice Cream, Pomegranate Jus

Prices are in UAE Dirham and are inclusive of all applicable service charges and VAT.



## I CLASSICI

### CLASSICS

BURRATA (D)(G)(V)	135
Burrata from Puglia, Organic Tomatoes, Spring Onion, Marinated Roots	
VITELLO TONNATO (D)(S)	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 Datterini Tomatoes, Scarpetta Bread	
COTOLETTA ALLA MILANESE (G)	325
Milanese Style Veal Cutlet, Leafy Salad served Tableside	

# ANTIPASTI

## STARTERS

VERDURE DEL GIARDINO (VG) Roots, Leaves, Flowers from Our Garden, Tomato	90
TARTARE DI SPIGOLA (S)  Seabass Tartare, Olives, Capers, Organic Tomatoes	135
SCAMPO (D)(S)  Seared Langoustine, Black Cabbage, Seafood Spuma	150
POLPO SCOTTATO (D)(N)(S) Roasted Octopus, Potato, Pistachio	135





## PASTE E RISOTTI

### PASTA

GNOCCHI DI ZUCCA (G)(V)(D)(N)	125
Handmade Pumpkin Gnocchi, Capers Butter, Mediterranean Herbs, Parmesan, Hazelnut	
RAVIOLI ALLA GENOVESE (D)(G)	150
Handmade Slow-Cooked Beef Ravioli, Jerusalem Artichokes, Purple Cabbage, Rocket	
NERANO (D)(G)(V)	145
Handmade Fettuccine, Zucchini, Parmesan, Basil	
LINGUINE ALL' ASTICE (G)(S) ☿	295
Linguine di Gragnano IGP, Canadian Lobster, Organic Tomatoes, Basil	
RISOTTO ALL' ANICE STELLATO (D)(S)	160
Carnaroli Rice, Star Anise, Black Cabbage	

## SECONDI

### MAIN COURSES

CAVOLO ROMANO (VG) 	185
Roman Cabbage, Mustard Sauce, Chards	
ROMBO (D)(S) 	295
Turbot, Spinach, Lemon, Capers Sauce	
SPIGOLA (D)(S) 	295
Seabass, Celeriac, Almond, Caviar	
POLLO ALLA CACCIATORA (D)(G) 	250
Roasted Chicken Leg and Thigh, Bulgur, Black Truffle, Maitake Mushrooms	
CONTROFILETTO DI WAGYU (D)(N)	380
Australian Wagyu Striploin, Capsicum, Dates, Tarragon Jus	

## DA CONDIVIDERE




TO SHARE

35-40 minutes preparation time

BRANZINO AL SALE (D)(G)(N)(S) 	680
Herbs Crusted Seabass Served with Seasonal Vegetables	
BISTECCA (D)	1100
Australian Tomahawk Wagyu Tomahawk, Served with Sides	

## CONTORNI

SIDES

INSALATA DI CAMPO (VG) 	35
Leaves, Rocket, Baby Gem, Sprouts	
MELANZANE AL FUNGHETTO (D)(V) 	40
Eggplant, Parmesan, Basil	
PATATE AL FORNO (D)(V) 	40
Oven-Roasted Potatoes with Rosemary	



# PIZZE

## PIZZA

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

## DOLCI

### DESSERTS

TIRAMISU (D)(G) Housemade Savoirdi Biscuits, Moka, Mascarpone, Chocolate	100
AGRUMI (D) Essence of Citrus	85
CIOCCOLATO E NOCCIOLA (N)(VG) Two Textures of Chocolate, Piedmont Hazelnut Praline	95
MIELE E POLLINE (D)(G)(N) Emirates Palace Honey, Pollen Sablée, Flowers	80

# 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!