



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.

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!

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DOLCI

DESSERTS

TIRAMISU (D)(G)	100
House-made Savoiardi Biscuits, Moka, Mascarpone, Chocolate	
AGRUMI (D)	85
South of Italy's Citrus Essence	
CIOCCOLATO E ALBICOCCHIE (VG)	95
Two Textures of Chocolate, Apricot	
MIELE E POLLINE (D)(G)(N)	80
Emirates Palace Honey, Pollen Sablée, Flowers	

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

Bel Pepper, Capers, Parmesan, Crusco Pepper

BAVETTE E ANEMONI

Bavette Pasta, Sea Anemones, Sun-Dried Tomatoes, Chicory, Dill

CONTROFILETTO DI WAGYU

Australian Wagyu Striploin, Carrot, Smoked Yogurt, Fermented Chilli

OR

ROMBO

Turbot, Spinach, Lemon, Capers Sauce

TIRAMISU

Housemade Savoiardi Biscuits, Moka, Mascarpone, Chocolate

IL NOSTRO PERCORSO

OUR JOURNEY / AED 750

ESSENZA DEL PEPERONE

Bel Pepper, Capers, Parmesan, Crusco Pepper

SCAMPO

Seared Langoustine, Grilled Lettuce, Citrus Bisque

RISOTTO ALLE OSTRICHE

Riserva del Fondatore Carnaroli Rice, Oysters, Sorrel

RAVIOLI DI MELANZANE

Handmade Ravioli, Smoked Eggplant, Beef Tartare, Celery

POLLO E CARCIOFI

Roasted Chicken, Couscous, Artichokes



RABBARO, MACIS E BASILICO

Rhubarb, Basil, Strawberry, Mace Gelato

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)	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
House made 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) 	680
Herbs Crusted Seabass Served with Seasonal Vegetables	
BISTECCA (D)	1200
Australian Wagyu Tomahawk, Served with Sides	
COSTATA (D)	1100
Rubia Gallega T-Bone, Served with Sides	





CONTORNI

SIDES

INSALATA DI CAMPO (V) 	35
Mixed Organic Leaves, Sprouts, Citronette	
CAPONATINA SICILIANA (V) 	40
Slow-Cooked Eggplant, Tomato, Capers, Raisins, Pine nut	
CARCIOFI (V) 	45
Braised Artichokes in Tegame	

ANTIPASTI

STARTERS

ESSENZA DEL PEPERONE (D)(V) 	110
Bel Pepper, Capers, Parmesan. Crusco Pepper	
BACCALA' (S)(D) 	135
Cod, Cannellini Beans and Seaweed Purée, Friggiteli	
SCAMPO (D)(S) 	150
Seared Langoustines, Grilled Lettuce, Citrus Bisque	
RICCIOLA MARINATA (S)(R) 	150
Amberjack Crudo, Tomatoes, Escarole, Herbs Breadcrumbs	





PASTE E RISOTTI

PASTA

BAVETTE E ANEMONI (S)(G)	145
Bavetta Pasta , Sea Anemones, Sun-Dried Tomato, Chicory, Dill	
RAVIOLI DI MELANZANE (D)(G)(V)	150
Handmade Ravioli with Smoked Eggplant Filling, Beef Tartare, Celery	
FUSILLONI (S)(G)(D)	145
Fusilli di Gragnano IGP, Butter, Cetara Garum, Anchovies, Nduja	
LINGUINE ALL' ASTICE (S)(G) ☿	295
Linguine di Gragnano IGP, Lobster, Organic Tomatoes, Basil	
RISOTTO ALLE OSTRICHE (S)(G) ☿	170
Riserva del Fondatore Carnaroli Rice, Oysters, Sorrel	

SECONDI

MAIN COURSES

BARBABIETOLA (VG)(N) 	185
Roasted Beetroot, Yuzu, Almond	
ROMBO (S) 	295
Turbot, Spinach, Lemon, Capers Sauce	
SPIGOLA (D)(S) 	295
Seabass, Scapece Zucchini	
POLLO E CARCIOFI (D)(G) 	250
Pan-Roasted Chicken, Couscous, Artichokes Textures	
CONTROFILETTO DI WAGYU (D)	380
Australian Wagyu Striploin, Carrots, Smoked Orange, Fermented Chilli	

