



TALEA

BY ANTONIO GUIDA

CHEF DE CUISINE
LUIGI STINGA



TALEA

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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

RIFLESSI DI TRADIZIONE

TASTE OF TRADITIONS / AED 650

POLPO SCOTTATO

Roasted Octopus, Potato, Pistachio

RISOTTO, MANDARINO, ZAFFERANO

Risotto with Tangerine, Saffron Emulsion, Green Tomatoes, Red Prawns from Sicily

RAVIOLI DI GRANO SARACENO

Handmade Buckwheat Ravioli with Cabbage, Pecorino Fondue, Sage Jus

AGNELLO

Lamb, Black Polenta, Savoy Cabbage

AGRUMI

Essence of Citrus

IL NOSTRO PERCORSO

OUR JOURNEY / AED 750

TARTARE DI SPIGOLA

Seabass Tartare, Olives, Capers, Organic Tomatoes

ANIMELLA

Pan-Fried Sweetbread, Cauliflower, Tomato Confit, Scamorza Sauce

RISOTTO ALLE OSTRICHE

Risotto, Oysters, Sea Lettuce

ROMBO & SALSA LIMONE

Turbot, Spinach, Lemon, Capers Sauce

CONTROFILETTO DI WAGYU

Australian Wagyu Striploin, Spring Onion, Chicory

NOCCIOLA & MELA COTOGNA

Hazelnut Sponge, Quince, Pumpkin Ice Cream, Pomegranate Jus

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I CLASSICI

CLASSICS

BURRATA (D)(G)(V) Burrata from Puglia, Organic Tomatoes, Spring Onion, Marinated Roots	135
VITELLO TONNATO (D) Poached Veal, Tuna Sauce, Capers, Celery	140
TARTARE DI MANZO Beef Tartare Served Tableside with Traditional Condiments	155
BRUSCHETTA MEDITERRANEA (D)(G)(S) Toasted Bread, Tomatoes Confit, Cantabrico Anchovies, Stracciatella	80
PARMIGIANA DI MELANZANE (D)(G)(V) Layered Eggplant, Tomato Sauce, Basil	110
SPAGHETTI AL POMODORO FRESCO (D)(G)(V) Handmade Spaghetti with Piennolo Tomatoes	130
COTOLETTA ALLA MILANESE (G) Milanese Style Veal Cutlet, Leaves, Cherry Tomatoes	325

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ANTIPASTI

STARTERS

CALAMARO ALLA GRIGLIA (G)(S) Grilled Squid, Broad Beans Purée, Italian Chicory, Pecorino	135
TARTARE DI SPIGOLA (S) Seabass Tartare, Olives, Capers, Organic Tomatoes	135
POLPO SCOTTATO (D)(N)(S) ♻️ Roasted Octopus, Potato, Pistachio	140
ANIMELLA (D) Pan-Fried Sweetbread, Cauliflower, Tomato Confit, Scamorza Sauce	135

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PASTE E RISOTTI

PASTA

GNOCCHI ALLE VONGOLE (G)(S)	145
Handmade Gnocchi, Clams, Bottarga	
NERANO (D)(G)(V)	140
Fettuccine, Zucchini, Parmesan, Basil	
FREGOLA (D)(G)	135
Fregola Pasta with Sun-Dried Tomatoes, Basil Pesto, Beetroot Sauce With Langoustine + AED 70	
RAVIOLI DI GRANO SARACENO (G)(D)	150
Handmade Buckwheat Ravioli with Cabbage, Pecorino Fondue, Sage Jus	
LINGUINE ALL' ASTICE (G)(S)	295
Linguine di Gragnano IGP, Canadian Lobster, Garlic, Organic Tomatoes	
RISOTTO, MANDARINO, ZAFFERANO (D)(S)	180
Risotto with Tangerine, Saffron Emulsion, Green Tomatoes, Red Prawns from Sicily	

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SECONDI

MAIN COURSES

CONTROFILETTO DI WAGYU (D) Australian Wagyu Striploin, Spring Onion, Chicory	380
AGNELLO (D)(N) Lamb, Black Polenta, Savoy Cabbage	225
ROMBO & SALSA LIMONE (D)(S) ☿ Turbot, Spinach, Lemon, Capers Sauce	295
VERZA BRASATA (VN) ☿ Braised Savoy Cabbage, Celeriac, Watercress	185
SPIGOLA (D) ☿ Seabass, Risoni with Tomato Sauce, Basil	295

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DA CONDIVIDERE

TO SHARE

35-40 minutes preparation time

BRANZINO AL SALE (D)(G)(N)(S) ☿	680
Herbs Crusted Seabass with Cauliflower	
BISTECCA DI TOMAHAWK (D)	1100
Australian Tomahawk Wagyu Steak, Served with Sides	

CONTORNI

SIDES

INSALATA DI CAMPO (V) ☿	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	

(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.

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PIZZE

PIZZA

MARINARA (G)(V) Tomato Sauce, Garlic, Oregano, Olive Oil	90
MARGHERITA (D)(G)(V) Tomato Sauce, Mozzarella, Basil	105
NAPOLI (G)(S) Capers, Anchovies, Tomato Sauce	110
PIZZA GOURMET (G) Signature Pizza by Chef Luigi	210
DIAVOLA (D)(G) Mozzarella, Beef Salami, Tomato Sauce	125
PIZZA AL NERO (D)(G) Black Charcoal Dough, Burrata, Iberico Beef Ham	140
TARTUFO (D)(G)(N) Black Truffle, Gorgonzola, Scamorza, Walnuts	160

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DOLCI

DESSERTS

TIRAMISU (D)(G) Homemade Tiramisu	100
AGRUMI (D) Essence of Citrus	85
CIOCCOLATO E NOCCIOLA (N)(VN) Two Textures of Chocolate, Piedmont Hazlnut Praline	95
MIELE E POLLINE (D)(G)(N) Emirates Palace Honey, Pollen Sablée, Flowers	80

DESSERT WINES

MOSCATO D'ASTI	80
QUINTA DE NOVAL PORTO	195

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!