



TALEA

BY ANTONIO GUIDA

HEAD CHEF
LUIGI STINGA



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) 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

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

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 Savoiard 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

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I CLASSICI

CLASSICS

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

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

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

ANTIPASTI

STARTERS

VERDURE DEL GIARDINO (VG) 90

Roots, Leaves, Flowers from Our Garden, Tomato

TARTARE DI SPIGOLA (S)  135

Seabass Tartare, Olives, Capers, Organic Tomatoes

SCAMPO (D)(S)  150

Seared Langoustine, Black Cabbage, Seafood Spuma

POLPO SCOTTATO (D)(N)(S) 135

Roasted Octopus, Potato, Pistachio

PASTE E RISOTTI

PASTA

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

SECONDI

MAIN COURSES

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