

TALEA

EMIRATES PALACE MANDARIN ORIENTAL

BY ANTONIO GUIDA

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.

EMIRATES PALACE • WEST CORNICHE ROAD • ABU DHABI

A KISMET MENU • EMIRATES PALACE

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

 Vegetarian

THE LINE BENEATH A DISH

SEDANO RAPA E NOCCIOLE *(N)(D)*

Celeriac, Miso, Hazelnut, Jerusalem Artichokes

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

THE ALLERGENS THIS MENU DECLARES

(D) Dairy

(G) Gluten

(N) Nuts

(S) Seafood

(R) Raw

(E) Egg

OF THE PRICES

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

LA CARTE

ANTIPASTI

STARTERS

- **ESSENZA DEL PEPERONE** *(D)* 110
Bell Pepper, Capers, Parmesan, Crusco Pepper
- **SEDANO RAPA E NOCCIOLE** *(N)(D)* 110
Celeriac, Miso, Hazelnut, Jerusalem Artichokes
- 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
Bavette Pasta, Sea Anemones, Sun-Dried Tomato, Chicory, Dill
- **RAVIOLI DI MELANZANE** *(D)(G)* 150
Handmade Ravioli with Smoked Eggplant Filling, Beef Tartare, Celery
- FUSILLONI** *(S)(G)(D)* 145
Fusilli di Gragnano IGP, Butter, Cetara Garum, Anchovies, N'duja
- LINGUINE ALL' ASTICE** *(S)(G)* 295
Linguine di Gragnano IGP, Lobster, Organic Tomatoes, Basil
- **RISOTTO E ANICE STELLATO** *(D)* 160
Carnaroli Rice, Star Anise, Pomegranate

SECONDI

MAIN COURSES

- BARBABIETOLA** *(VG)(N)* 185
Roasted Beetroot, Yuzu, Almond
- ROMBO** *(S)* 295
Turbot, Spinach, Lemon, Capers Sauce

■ VEGETARIAN

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LA CARTE

SECONDI • CONTINUED

SPIGOLA <i>(D)(S)</i>	295
Seabass, Scapece Zucchini	
POLLO E CARCIOFI <i>(D)(G)</i>	250
Pan-Roasted Chicken, Couscous, Artichokes Textures	
FILETTO DI WAGYU <i>(D)</i>	380
Australian Wagyu Tenderloin, Carrots, Radicchio Tardivo	

I CLASSICI

CLASSICS

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

PIZZE

PIZZA

 MARGHERITA <i>(D)(G)</i>	105
Tomato Sauce, Mozzarella di Agerola, Basil	

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LA CARTE

PIZZE • CONTINUED

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

DA CONDIVIDERE

TO SHARE

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

35-40 minutes preparation time

CONTORNI

SIDES

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

DOLCI

DESSERTS

TIRAMISU <i>(D)(G)</i>	100
Housemade Savoiardi Biscuits, Moka, Mascarpone, Chocolate	

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LA CARTE

DOLCI • CONTINUED

AGRUMI <i>(D)</i>	85
South of Italy's Citrus Essence	
CIOCCOLATO E RIBES NERO <i>(VG)</i>	95
Textures of Chocolate, Black Currant	
MIELE E POLLINE <i>(D)(G)(N)</i>	80
Emirates Palace Honey, Pollen Sablée, Flowers	

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SENTIERI GASTRONOMICI

SET MENUS

RADICI

FLAVOURS OF ORIGIN 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 Savoiaardi Biscuits, Moka, Mascarpone, Chocolate

IL NOSTRO PERCORSO

OUR JOURNEY 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

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DOLCI

DOLCI

TIRAMISÙ <i>(D)(G)</i>	100
Homemade Tiramisù	
AGRUMI <i>(D)</i>	85
Essence of Citrus	
CIOCCOLATO E FICHI D'INDIA <i>(VG)</i>	95
Two Textures of Chocolate, Prickly Pear	
MIELE E POLLINE <i>(D)(G)(N)</i>	80
Emirates Palace Honey, Pollen Sablée & Flowers	

DESSERT WINE

LA BELLA ESTATE MOSCATO PASSITO	65
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KIDS MENU

KIDS MENU

TOMATO SOUP	60
Fresh Organic Tomato Soup	
GNOCCHI AL POMODORO (D)(G)	60
Homemade Potato Gnocchi with Tomato Sauce	
RISOTTO AI FUNGHI (D)	65
Mushrooms Risotto	
COTOLETTA ALLA MILANESE (G)	160
Milanese Cutlet	
POLLO FRITTO (G)	70
Chicken Fingers with French Fries	
PIZZA (G)	95
Tomato Sauce, Mozzarella di Agerola	
TIRAMISÙ (D)(G)	100
ICE CREAM (D)	35



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COCKTAIL

SIGNATURE COCKTAILS

IL MANDARINO THE MANDARIN EMIRATES PALACE SIGNATURE, MANDARIN INFUSED, GIN — ORIENTAL · ZESTY · PERFUMED	AED 70
BURRATA SOUR SIGNATURE CREATION GIN, BURRATA ESSENCE, BASIL — FRESH · CREAMY · BOTANICAL	AED 75
OASI ETERNA ETERNAL OASIS APRICOT GIN, CITRUS CORDIAL, APRICOT BRANDY, LEMON SODA — REFRESHING · ZESTY · ELEGANT	AED 80
ECLISSI DI AGAVE AGAVE ECLIPSE TEQUILLA, BELL PEPPER SHRUB, CLARIFIED GRAPEFRUIT AGAVE, UMAMI VERMOUTH — EARTHY · SAVORY · COMPLEX	AED 85
VECCHIA FIAMMA OLD FLAME VECCHIA ROMAGNA, ANTICA FORMULA, SMOKED PEAR SACCHARUM, CHERRY BITTERS — SMOKEY · FRUITY · BOLD	AED 85
SORSO DIVINO DIVINE SIP LIMONCELLO, TEQUILA, ITALICUS — BALANCED · SILKY · VIBRANT	AED 90
SICILIAN OLIVE MARTINI DIVINE SIP OLIVE VODKA, MANCINO SECCO — CRISP · SOPHISTICATED · REFINED	AED 90
NEGRONI ALLA SAKURA SAKURA NEGRONI SAKURA VERMOUTH, CAMPARI, SAKURA GIN, YUZU BITTERS — EXOTIC · SCENTED · ELEGANT	AED 85

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COCKTAIL

SIGNATURE COCKTAILS • CONTINUED

NOCCIOLA D' ORO

AED 80

GOLDEN HAZELNUT

NOCCIOLA VODKA, FRANGELICO, AMARO AVERNA, BAILEY'S, ESPRESSO

— TEMPTING • EARTHY • CREAMY

L'AMERICANO

AMERICANO CLASSICO

60

Campari, Cinzano Rosso, Soda Water

MILANO - TORINO

60

Campari, Cinzano Rosso

AMERICANO CHINATO

130

Campari, Pio Cesare Barolo Chinato, Soda Water

Born in 1860 at Gaspare Campari's Bar in Milano, the Americano cocktail is the father of the Negroni and direct descendant of the Milano-Torino. The name originates because of the popularity the cocktail drew from the American expats amid prohibition. The soda lightens the drink and adds a fizzy texture, making it a more easy-to-drink recipe, perfect for the Aperitivo.

I NEGRONI

NEGRONI CLASSICO

65

Tanqueray, Campari, Cinzano

NEGRONI CARPANO (EARTHY)

70

Tanqueray, Campari, Carpano

NEGRONI PUNT E MES (BITTER)

70

Bombay Sapphire, Campari, Punt e Mes

NEGRONI MANCINO (AROMATIC)

80

Tanqueray Malacca, Campari, Mancino Rosso

NEGRONI SBAGLIATO (FIZZY)

70

Campari, Cinzano Rosso, Prosecco



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COCKTAIL

I NEGRONI • CONTINUED

NEGRONI CHINATO (RICH)	100
Citadelle, Campari, Mancino Chinato	
IL CONTE BIANCO (WHITE)	130
Tanqueray, Italicus, Mancino Bianco	
NEGRONI ANTICA FORMULA (ELEGANT)	110
Tanqueray 10, Campari, Antica Formula	
NEGRONI TALEA (AGED)	130
Hendrick's, Campari, Pio Cesare Barolo Chinato	

Born in Caffè Casoni in Florence, and named after Count Camillo Negroni, the iconic cocktail is now more than a century old. The legend narrates that the Count in order to strengthen his beloved Americano, he replaced the soda with gin, complementing the other two emblematic ingredients of the Milano-Torino, the Campari and the Vermouth. At Talea the aim is to portray the authenticity of the Negroni and enhance the recipe with ingredients that together maximize the expression of the cocktail. The pairing proposed allows the Negroni to express its true flavor profile and complement each ingredient greatly, enhancing the Negroni experience.

GLI SPARKLING

BELLINI	70
Prosecco, Homemade Peach Sorbet	
ROSSINI	70
Prosecco, Homemade Strawberry Sorbet	
MIMOSA	70
Prosecco, Fresh Orange Juice	

The Bellini was born in 1948 in Venice, when Giuseppe Cipriani - founder and barman of the Harry's Bar in Venice, combined the world-famous sparkling wine together with a white peach puree, drawing its inspiration from the natural products of the region. The name takes inspiration from Giovanni Bellini who was a painter in the 15th Century. In many of his artworks, the pink hues used to showcase the sunset reminded Cipriani of his new invention, hence the homage to the late painter. At Talea the Bellini is the key to let you feel truly immersed in an Italian ambiance. The Bellini surrounded by palazzo's frescoes and an Italian atmosphere triggers the sensation that Giuseppe Cipriani first had when delighting himself with his creation.



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COCKTAIL

GLI SPRITZ

APEROL SPRITZ	70
Aperol, Prosecco, Soda Water	
CAMPARI SPRITZ	70
Campari, Prosecco, Soda Water	
RAMAZZOTTI SPRITZ	75
Ramazotti , Prosecco, Soda Water	
CYNAR SPRITZ	75
Cynar, Prosecco, Soda Water	

The Spritz origin dates back to the 19th Century, when the Veneto region in the North of Italy was part of the Austro-Hungarian Empire. Being the wines of Italy too strong at the time, they were lightened by a splash - A Spritz in German, of water, hence the name. The recipe slowly evolved and adapted throughout the years. From flat water to soda, to flat wine to sparkling, and eventually the inclusion of a liqueur. Talea proposes the Spritzers with the classic and most renowned liqueurs of the peninsula to convey true Italian flavors.

MOCKTAILS

GIARDINO ROSSO	65
A lively, fruity and herbatious drink that's as bright as it is balanced. Pomegranate, Basil, Agave, Lemon Juice, Soda Water	
ELDER BLOSSOM	55
A delicate fusion of fragrant flavors that transforms as you sip. Butterfly Pea Tea, Elderflower, Lychee, Lemon Juice, Soda Water	
VIOLA	50
A walk among the lavender fields of Tuscany in the Italian spring. Jasmine Needle Tea, Lavender, Freshly Squeezed Amalfi's Lemon	
P&P SPRITZ	70
A tropical escape that combines zesty pineapple and tangy passion fruit, creating a light and refreshing drink. Lyre's Sparkling Wine, Passion Fruit Syrup, Pineapple, Soda Water	



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COCKTAIL

MOCKTAILS · CONTINUED

NOGRONI ROSSO	100
The classic and cherished flavors of Negroni.	
Lyre's London Dry Gin, Lyre's Aperitif Rosso, Lyre's Italian Orange	
PESCHINI	70
This sophisticated beverage offers a delightful balance of flavors, providing a vibrant and satisfying experience.	
Lyre's Sparkling Wine, Homemade Peach Sorbet	

BAR BITES

MONTANARA 3 PCS <i>(G)(D)</i>	40
Tomato sauce, Parmesan Cheese & Basil	
PANE BURRO & ACCIUGHE 3 PCS <i>(D)(G)(S)</i>	90
Crispy Bread, Anchovies, Butter	
FOCACCIA AL ROSMARINO <i>(G)</i>	50
Homemade Rosemary Focaccia	



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