



WELCOME TO T.A.T.A

WHERE OUR SOUTHERN MEDITERRANEAN & NORTH AFRICAN
INSPIRED MENU IS CRAFTED TO BE SHARED FAMILY-STYLE.

MEZZES

1 mezzé 8€

2 mezzés 15€

3 mezzés 22€

ZAALOUK VERDE

Artichokes, broad beans, and peas

CARROT HUMMUS

Chickpeas, mild spices, olive oil and «fleur de sel»

ZUCCHINI FLOWERS

Crispy and juicy

PANISSES FROM L'ESTAQUE

Traditional local specialty

MARINATED PEPPERS

Just like over there

SEAFOOD FRIED MIXED

And its home made aioli

TATATZIKI

With aromatic herbs

ANCHOÏADE

Served with crunchy vegetables

AUTHENTIC CUISINE

LINGUINES DI TATA20€

Zucchini cream and stracciatella

EGGPLANT MILLEFEUILLE18€

Mozzarella and tomatoes, served with green salad

TATA OCTOPUS24€

Grilled octopus marinated with mild spices, black rice and green peas purée

CROAKER FILLET23€

Caponata, beurre blanc sauce and parsley

CLASSIC SHAWARMA19€

Chicken marinated in sweet spices, tahini sauce, and grilled vegetables, roasted almonds

TATA-STYLE BEEF KEFTA22€

Roasted potatoes and red onion salad, tahini yogurt sauce

ESCALOPE ALLA MILANESE24€

Gratinated with PDO Parmesan, linguine in tomato sauce

OVEN-ROASTED SWEET POTATO18€

Perfect egg, avocado

SHAKTATA

18€

 Two organic eggs cooked in a tomato sauce with red pepper, onion, harissa, cumin, coriander and smoked paprika, topped with feta. Served with lightly toasted pita bread.

*Vegan option available, served with green salad.

SALADS & PLATTER

SALADES

TATA CÉSAR18€

Crispy chicken, organic egg, croutons, AOP Parmigiano Reggiano, Italian ham for 2€ extra

LA PROVENCALE18€

Roasted zucchini with honey  and thyme, fresh goat cheese and toasted hazelnuts. Vegan option available

MELI-MELON19€

Smoked salmon, basil and fresh melon

PLANCHES

CHARCUTERIE AND CHEESE BOARD23€

Cold cuts, cheeses

SEAFOOD PLATTER25€

Selection of seafood spreads

SWEETS

LOST AND FOUND BRIOCHE10€

Caramel, vanilla and cardamom whipped cream

RIVIERA LEMON WITH SESAME12€

Shortbread biscuit, lemon cream, bergamot gel and black sesame whipped cream

PISTACHIO GRENADA10€

Pistachio entremet, pomegranate juice and strawberry tuile

PEACH OF THE DAY11€

Poached peach, fresh melon juice, gavroche tuile, white peach confit and verbena whipped cream

Gluten-free option available

TATA HELENE10€

Poached pear, vanilla whipped cream and ginger chocolate sauce

TRADITIONAL TIRAMISU9€

Amaretto (2cl) supplément €3

Allergen information for this menu is available on request. Please inform a member of our bar staff if you have any allergies or intolerances. All prices in euro include VAT at current rate. Excessive alcohol consumption can be dangerous to your health - Drink in moderation. Free carafe of water on request.

 Vegetarian

 Vegan

 Gluten free