TATEL

TATEL *Christmas*

THE SPANISH WAY

CHRISTMAS 2026

TATEL Christmas

THE SPANISH WAY

At TATEL, we pay tribute to the Spanish way of celebrating: gathering around a table, enjoying every moment together and raising a glass to the occasions worth sharing.

Our Christmas. Our Essence.

Celebrate Christmas

The Spanish Way

Christmas Eve,
NIGHT'S GATHERING

24th

TATEL

24h

MENU

APPETIZERS

Cinco Jotas 100% Ibérico acorn-fed ham
No. 2 oysters with citrus jelly
Foie gras mille-feuille with figs and balsamic vinegar flakes

FIRST COURSE

Seafood cream soup with white prawn carpaccio
and codium seaweed

SECOND COURSE

Wild-caught sea bass fillet with vegetable tagliatelle
and Champagne sauce

THIRD COURSE

Braised duck leg with Périgueux sauce
and roasted baby vegetables

DESSERTS

Sponge cake with pistachio cream and white chocolate

Christmas sweets

BODEGA

SPARKLING WINE

D.O. CAVA

Roger Goulart

Xarel·lo, Macabeo, Parellada

WHITE WINE

D.O. RÍAS BAIXAS

Attis Lías Finas

Albariño

RED WINE

D.O.CA. RIOJA

Macán Clásico

Tempranillo

SWEET WINE

D.O.P. PAGO BOLANDÍN

Moscatel Pago de Cirsus

Moscatel

24h EXPERIENCIAS

EXCLUSIVE MENU & WINE PAIRING

Crafted with the finest ingredients
and festive recipes

CHRISTMAS SWEETS

A selection of gourmet Spanish nougat

COMPLIMENTARY DRINK

A thoughtful touch to prolong the charm
of the evening

LIVE ENTERTAINMENT

Celebrate Christmas Eve accompanied
by the magic of Christmas music

THE *Grand* FINALE

31th

TATEL

31st MENU

An elegant and flavourful beginning with oysters and Champagne, the perfect prelude to a memorable evening.

APPETIZERS

Cinco Jotas 100% Ibérico acorn-fed ham
Bluefin tuna tartare on crispy nori seaweed with Osetra caviar
Potato mille-feuille with cured Wagyu beef, caviar and Parmesan cloud

FIRST COURSE

King crab with sake beurre blanc

SECOND COURSE

Wild turbot with citrus butter sauce

THIRD COURSE

Wagyu beef with mushrooms and celeriac purée

DESSERTS

Creamy chocolate cake

New Year's sweets 2027

Lucky grapes

TATEL

BODEGA

SPARKLING WINE

D.O. CAVA

Aire de l´origan

Macabeo, Xarel·lo, Parellada, Chardonnay

WHITE WINE

TOKAJ-HEGYALJA

Oremus Mandolás

Furmint

RED WINE

D.O. RIBERA DEL DUERO

PSI

Tempranillo, Garnacha

SWEET WINE

D.O.P. PAGO BOLANDÍN

Moscatel Pago de Cirsus

Moscatel

SPARKLING WINE

A.O.C. CHAMPAGNE

Veuve Clicquot Yellow Label

Pinot Noir, Chardonnay, Meunier

EXPERIENCIA

EXCLUSIVE MENU & WINE PAIRING
A menu created by a Michelin-starred chef

LIVE ENTERTAINMENT
The most festive musical spirit comes to TATEL Madrid

NEW YEAR'S EVE CELEBRATION & LUCKY GRAPES
Welcome 2027 in spectacular style

OPEN BAR
A premium selection of spirits and cocktails to bid farewell to the year

CELEBRATE CHRISTMAS WITH US

INFORMATION & RESERVATIONS

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nochevieja.madrid@tatelrestaurants.com

911 72 18 41

BOOK CHRISTMAS EVE

BOOK NEW YEAR'S EVE

TATEL



A MABEL HOSPITALITY CONCEPT