

Ensalada

DE ARUGULA

red onions, caramelized figs, green apples, baby arugula, mixed greens. balsamic vinaigrette

7

Paellas

made with saffron rice | price per person

LA TABERNA | our signature paella 14
chicken, pork, chorizo, mussels, shrimp, calamari, seasonal vegetables

AMAZING NEGRA 14
black, squid ink, shrimp, scallops, artichokes

MARISCOS 16
squids, mussels, octopus, shrimp, green peas, red bell peppers

VEGETARIANA 13
eggplant, artichoke, zucchini, roasted peppers, mushrooms, red onions, green peas

Carnes

steak and fish

LOMO 24
8oz prime ribeye steak grilled to order, chimichurri, patatas bravas, seasonal vegetables

CARNE ASADA 20
10oz grilled skirt steak, chiles toreados, green onions, rice, beans, corn tortillas

NUEVA YORK 16
grilled steak, chile ancho, seasonal vegetables, petite arugula salad

SALMON 18
grilled, chimichurri, chile ancho sauce, seasonal vegetables

Tapas con sabor

PULPO A LA PLANCHA 12
grilled baby octopus, potatoes, parsley, almond pesto

GAMBAS AL AJILLO 10
shrimp in garlic sauce. crushed chili pepper

TORTILLA ESPAÑOLA 8
traditional Spanish potato omelette. chipotle aioli, petite salad

PATATAS BRAVAS 8
potatoes in a spicy tomato sauce. aioli

DÁTILES CON TOCINO 10
dates filled with chistorra sausage, wrapped in crispy bacon & served with a cream sherry reduction

QUESO DE CABRA 9
baked goat cheese in a tomato basil sauce, truffle oil herbed crostinis

QUESO FUNDIDO 12
melted chihuahua cheese, roasted poblano peppers

EMPANADAS 10
(4) ground beef turnovers, queso fresco, avocado mousse, radishes and ancho sauce

CROQUETAS DE POLLO 8
chicken croquettes. chipotle aioli

ALAMBRES DE POLLO 9
grilled chicken breast skewers, basil aioli

POLLO AL CURRY DE COSTA RICA 12
grilled chicken breast marinated in a creamy curry sauce served with saffron rice

PANCITA DE LECHÓN 14
slow roasted pork belly in guava ancho sauce

PUNTAS DE RES 10
beef tenderloin chips, caramelized onions, creamy paprika horseradish sauce

Chiles Rellenos Taberna

signature roasted poblano peppers stuffed with shrimp, bacon, pecans, macademia nuts, dried cranberries & pears slowly cooked in an orange-based sauce, topped with pecan gravy 18

Cocas

catalan style flatbreads

LA TABERNA 16
Spanish sausage, mozzarella cheese, bell peppers, arugula, tomatoes, mushrooms, shaved manchego cheese

ESTILO VALLARTA 16
spicy basil tomato sauce, shrimp, scallops, squids, chihuahua cheese

VEGETARIANA 14
olive tapanade, eggplant, red onions, artichoke, green peas, avocados, radishes, red bell peppers, mushrooms, baby arugula

ALL KIDS 10
chicken, cheese, tomato sauce

¡Gusto al Gusto!

TOSTONES fried plantains	6	FLAUTAS Deep fried rolled up tacos stuffed with choice of shredded chicken or seasoned potatoes topped with salsa verde, basil aioli & queso fresco served on a bed of saffron rice	10
YUCA FRITA A LA FRANCESA yuca french fries with chipotle aioli	6	TACOS DE BIRRIA JALISCO 3 tacos, slow roasted beef with onions & cilantro on corn tortillas	12
MADURITOS caramelized fried bananas	6	LAS 3 GORDITAS – frijol, papa & carnitas order of 3 masa patties stuffed with your choice of beans, seasoned mashed potatoes or carnitas	12
ELOTITOS MEXICANOS corn on the cob topped with mayo, cotija cheese & chilli powder	6		
MINI-HAMBURGUESAS 2 sliders, smoked ghost pepper cheese, basil, aioli, tomatoes, caramelized onions, petit arugula salad	10		

¡AY OSTIÓN!

mariscos

Aguachiles  ¡pa' los machos! spicy hot shrimp cooked in lime juice	16	¡Pa' llenar! PULPO ENTERO EMPANIZADO whole battered octopus with ancho chipotle aioli	16
CAMARÓN A LA NARANJA oranges, jalapeños, cucumbers, red onions,		ENCHILADAS DE PESCADO A LA PLANCHA grilled fish enchiladas in mild red sauce served with white rice and veggies	14
CAMARÓN CON JICAMA shrimp, jicama, jalapeños, onions in green tomatillo sauce		Huachinango red snapper, white rice & arugula salad	
Ceviches your choice of shrimp or tilapia cooked in lime juice, made your style:	14	COCHINANGO fried, stuffed with pork carnitas, tortillas de maíz	26
AL MANGO mango, serrano peppers, avocado, tomato & malanga chips		A LA PARRILLA grilled, lightly seasoned	24
TRADICIONAL pico de gallo & corn chips		TIKIN XIC Yucatán style, adobo de achiote, tortillas de maíz	24
Coctel estilo guadalajara choice of shrimp, octopus or mix cocktail with onions, tomato & avocado in a sweet tomato puree	12	Tacos de Pescado 3 fish tacos, choose your style:	12
Empanadas ORDER OF 3	14	ESTILO TABERNA battered tilapia, red cabbage in chipotle aioli	
ATÚN CON CHIPOTLE chipotle tuna		A LA MOSTAZA grilled tilapia, lime dijon mustard aioli	
CAMARÓN EN SALSA VERDE shrimp, salsa verde, corn, bacon, zucchini, chihuahua cheese		Caldos hearty seafood soups	
MARISCOS seafood in salsa de chile pasilla, chihuahua cheese		CAMARÓN ESTILO OAXACA shrimp, bacon, zucchini, corn & tomatillo sauce, garnished with avocado & queso fresco	16
		CALDO SIETE MARES fish, shrimp, crab, squid, clam, octopus & mussels	16

Camarones

shrimp, white rice & veggies

AL TAMARINDO bittersweet peach/tamarind sauce with a chile habanero kick	16	A LA PLANCHA grilled shrimp with taberna spices	16
A LA CIRUELA NEGRA shrimp in a black plum sauce with the perfect balance of sweet & spicy	16	AL MOJO DE AJO shrimp cooked in a bath of garlic sauce	16
		A LA DIABLA fiery shrimp made with love for the brave	16