

# TALDE

JERSEY CITY

## APPETIZERS

- KALE SALAD** • seasonal fruit, pickled beets, almonds, creamy ponzu • 13
- KABOCHA SQUASH SALAD** • duck confit, hon shimeji mushrooms, prune puree • 14
- GRILLED SHORTRIB ROBATA** • sesame, asian pear kimchi • 12
- SHIITAKE MUSHROOM ROBATA** • pickled shallots • 10
- PRETZEL PORK AND CHIVE DUMPLINGS** • spicy mustard • 9
- SHRIMP SHUMAI** • old bay, corn, chinese sausage • 14
- #6 BAO** • spicy chicken, mayo • 11
- MC BAO** • char siu boneless ribs, pickles • 11
- PORK BELLY BAO MI** • daikon, carrot, cucumber, chili mayo • 12
- EDAMAME FALAFEL BAO** • baba ganoush, harissa, gremolata • 11
- SHRIMP AND CHICKEN SPRING ROLL** • cantonese style, soy vinegar dipping sauce • 12
- KUNG PAO CHICKEN WINGS** • peanuts, buttermilk ranch • 6 for \$9 / 12 for \$17
- YUZU GUACAMOLE** • crispy rice, la quercia ham • 14 / vegetarian • 12

## NOODLES

- WONTON RAMEN** • kale, wonton, tare, pork • 15
- CHOW FUN** • braised pork shank, pickled mustard greens • 17
- LOBSTER TOM KHA** • coconut milk, rice noodles, corn • 16
- CRISPY OYSTER & BACON PAD THAI** • 18
- BEEF SHORT RIB KARE KARE** • hong kong noodles, peanuts, thai chili relish • 18

## ENTREES

- WHOLE ROASTED BRANZINO** • banana leaf, turmeric, tomato • 31
- KOREAN FRIED CHICKEN** • kimchi yogurt, seasonal fruit • 24
- FILIPINO BARBECUE PORK** • pickled young papaya • 22
- HANGAR STEAK** • fingerling potatoes, nori brown butter, confit garlic • 25
- SALMON** • black bean brown butter, edamame, clementines • 23

## SIDES

- BLUE CRAB FRIED RICE** • tobiko, jalapeno aioli • 17
- CASHEW VEGETABLE RICE** • 9
- EVERYTHING ROTI BREAD** • 4
- #8** • wok charred brussels sprouts, green sambal • 12

## HOUSE COCKTAILS

**WINTER MULE** • 12  
Absolut Elyx vodka, mandarin and  
thyme syrup, lime ginger beer

**KING OF SIAM** • 11  
bourbon, chili chocolate Kahlua, chai  
tea syrup, milk, chocolate bitters

**THAI STAR** • 12  
white rum, pernod, thai basil,  
pineapple juice

**JERSEY CITY SLING** • 12  
housemade lemongrass gin, thai chili,  
black and pink pepper syrup, pomelo  
juice

**PLUM BASIL MARGARITA** • 10  
sauza gold tequila, plum basil syrup,  
triple sec, lemon & lime

**GINGER SMASH** • 12  
bourbon, st. germaine, grapefruit,  
ginger, lemon

**HALO HALO** • 12  
Captain Morgan rum, pandan syrup,  
lemongrass green tea, coconut milk

**GINGER ROSE** • 12  
bourbon, ginger grenadine,  
applejack, lemon

**LYCHEE MARTINI** • 12  
broker's gin, lychee liquor,  
lychee sake, lemon-lime bitters

**BON SCOTCH** • 11  
scotch, honey syrup, five spice, yuzu

## BEVERAGES

**COKE** • 3  
**DIET COKE** • 3  
**SPRITE** • 3  
**SEAGRAM'S GINGER ALE** • 3  
**DR. PEPPER** • 3  
**LEMONADE** • 3  
**LIMEADE** • 3

## MODCUP COFFEE

**SMALL FRENCH PRESS** • 4  
**LARGE FRENCH PRESS** • 10

## TEA

**EARL GREY** • 4  
**ENGLISH BREAKFAST** • 4  
**CHAMOMILE** • 4  
**GREEN** • 4  
**CHAI** • 4  
**MINT VERBENA** • 4

## WINES BY THE GLASS

### SPARKLING

**PASQUA PROVISIONS** • 9/32  
Prosecco NV, Treviso, Italy

### WHITE

**NIMBUS** • 10/36  
Sauvignon Blanc '15, Valle De Casablanca, Chile

**PASQUA** • 9/36  
Pinot Grigio '15, Delle Venezie, Italy

**NIELSON** • 12/44  
Chardonnay '14, Santa Barbara, CA

### RED

**SANTA CAROLINA RESERVA** • 10/36  
Cabernet Sauvignon '14, Colchuaga, Chile

**BARON DE LAY** • 9/32  
Tempranillo '13, Calificada, Spain

**MURPHY GOODE** • 11/40  
Merlot '12, Santa Rosa, CA

**HIGHER GROUND** • 10/36  
Pinot Noir '14, Monterey, CA

### ROSE

**JEAN-LUC COLOMBO** • 9/32  
Rose '15, Salon de Provence, France

## BEERS

### DRAFT

**NEW BELGIUM CITRADELIC** • 8  
**OSKAR BLUES PINNER** • 7  
**HARPOON CIDER** • 8  
**DEPARTED SOLES SEASONAL SELECTION** • 8  
**TWO ROADS PILSNER** • 7

### BOTTLED/CAN

**GUINNESS PUB CAN** • 7  
**SAN MIGUEL** • 7  
**SAN MIGUEL LITE** • 7  
**SIXPOINT CRISP CAN 12 OZ** • 6  
**SIXPOINT BENGALI IPA CAN 12 OZ** • 6  
**CORONA** • 6  
**CORONA LITE** • 6  
**DEPARTED SOLES SEASONAL SELECTION** • 7