

START

GARDEN

THE CHOPPED "WEDGE" SALAD 17
avocado / blue cheese / lump crab / nueske's bacon

KALE & ROMAINE CAESAR 15
caper berries / parmesan / cauliflower / feta

ROASTED BRUSSELS SPROUT SALAD 16 ✓
beets / sweet potato / ricotta salata / pepitas
sage green goddess dressing

CHILLED

"CUBAN STYLE" BEEF TARTARE* 21
crispy jamón / pickled mango / ají mustard
quail egg / sweet potato chips

HAMACHI TIRADITO* 18
shishito peppers / avocado / ají costeño

SEAFOOD PLATTER* 89
oysters / prawns / lobster tail / king crab
scallop / hamachi

1 oz OSETRA CAVIAR* 110
traditional accoutrements

WARM

LOBSTER & CORN BISQUE 15
crispy lobster / spanish chorizo

OCTOPUS 18
chistorra / potato / rapini / ají amarillo

VEGAN PAPPARDELLE 16/29 ✓
wild mushrooms / walnut gremolata / rapini
calabrian chiles / coconut milk alfredo

SIGNATURES

**8 oz BACON WRAPPED
BUFFALO TENDERLOIN* 53**
mole oaxaqueño / foie gras / cherries

CHILEAN SEA BASS 44
pecan herb crust / mussels / clams
smoked-tomato broth

MEXICAN JUMBO PRAWNS 39
chile / lemon-caper butter / noble bread

C.O.W.* MP
cut of the week

EGG-OLUTION TASTING MENU

five course tasting menu 85
sparkling wine pairings + 55



MAINS

NEBRASKA CORN-FED BEEF

8 oz FILET* 45
horseradish crust / marsala mushrooms

14 oz KANSAS CITY STEAK* 49
i'toi onion / fingerling potato
blue cheese sauce

12 oz NEW YORK STRIP* 47
grilled onions / burgundy jus
tomato relish

20 oz BONE-IN RIBEYE* 54
bordelaise / bone marrow butter

ADDITIONS

LOBSTER TAIL / 32

FOIE GRAS* / 15

U5 JUMBO PRAWNS / 19

MERUS KING CRAB LEG / 22

LAND

16 oz PORK TOMAHAWK* 42
achiote glaze / goat cheese / citrus salad

AGAVE & SAGE GLAZED HALF CHICKEN 34
salsify sweet potato hash / capers / lemon confit / pan jus

COLORADO LAMB RACK 46
grilled eggplant / tzatziki hummus / lamb merguez
mint / chermoula

SEA

SCOTTISH SALMON* 40
hayden mills wheat berries / flax & chia seeds / AZ dates
coconut / feta / mole verde

DIVER SCALLOPS* 41
butternut squash purée / crispy prosciutto
vanilla chai beurre blanc

SIDES

roasted vegetables / beets / carrots / turmeric yogurt ✓

brussels sprouts / lemon confit / smoked almonds

mixed mushrooms ✓

garlic parmesan mashed potatoes ✓

hayden mills wheat berries / AZ dates / flax & chia seeds

coconut / feta ✓

street corn / queso fresco / lime / tajín ✓

10

chimichurri fried rice / pork belly / crab / peas / fried egg

asparagus / castelvetro olive salsa / pecorino romano ✓

lobster 'mac & cheese'

14

✓ DENOTES VEGETARIAN SELECTIONS
MOST ITEMS CAN BE PREPARED GLUTEN FREE

EXECUTIVE CHEF - CHUCK KAZMER • RESTAURANT CHEF - SAMANTHA SANZ
GENERAL MANAGER - KATHERINE JANOWIAK

FOR PARTIES OF 8 OR MORE, AN 18% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

*ITEMS CAN BE SERVED RAW OR UNDERCOOKED, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TALAVERA'S RELATIONSHIP WITH LOCAL AND REGIONAL FARMERS ENSURES WE PROVIDE OUR GUESTS WITH SUPERIOR INGREDIENTS WHILE SUPPORTING FARMING EFFORTS IN ARIZONA AND THROUGHOUT THE SOUTHWEST.