

START

GARDEN

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

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

WHEAT BERRY SALAD 16
tart cherry / pistachios / blue cheese
crispy jamón / black garlic vinaigrette

SPINACH SALAD 16 ✓
goat's milk quark romesco / white grapes
cilantro-infused jicama

CHILLED

BEEF CARPACCIO* 21
tomatillo escabeche / tempura rock shrimp
chile-peanut salsa / sesame seeds

AHI TUNA CRUDO* 18
ají amarillo / plantain / castelvetrano olives
salmon roe / celery heart

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

1 oz OSETRA CAVIAR* 110
traditional accoutrements

WARM

LOBSTER LEMONGRASS BRODO 15
coconut / lobster dumpling

FOIE GRAS "BANH MI"* 24
foie gras torchon / pork belly
passion fruit / brioche / jalapeño

OCTOPUS 18
chorizo potatoes / pickled vegetables
avocado salsa / charred spring onions

WILD MUSHROOMS 16 / 29 ✓
huitlacoche / crispy squash blossoms
cilantro / spring peas

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

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

TASTE OF TALAVERA
five course tasting menu 95
wine pairings + 50

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
okinawa potato purée / artichokes / grilled feta
fennel / black garlic

LEMON CHICKEN 34
smoked marble potatoes / cured olives
charred broccolini / spanish tomato sauce

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

SEA

SCOTTISH SALMON* 40
calabacita tart / stuffed squash blossom
pipian / chipotle

DIVER SCALLOPS* 41
brown butter carrots / snap peas / gnocchi
spiced carrot beurre blanc / pistou

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

SIDES

roasted vegetables / beets / carrots / turmeric yogurt ✓
burrata / spring peas / mint chermoula / toasted pistachios ✓

mixed mushrooms ✓

garlic parmesan mashed potatoes ✓

roasted marble potatoes / piquillo jam / pork belly / garlic confit

sunizona tomatoes / sherry / olive oil / shallot jam ✓

10

asparagus / pancetta / shaved egg / balsamic

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.