

## START

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### GARDEN

- LITTLE GEM "WEDGE" / cabrales blue cheese / piquillo peppers / pickled onions / tomato / candied bacon 17  
BABY ROMAINE / bottarga / grilled radicchio / manchego / white anchovies / mole verde 15  
AMARANTH & LENTIL SALAD / black lentils / spiced delicata squash / pistachios / mint 16 ✓  
BEETS & LOX / house-cured salmon / baby beets / pears / preserved lemon crema / rye 21

### CHILLED

- SMOKED STEAK TARTARE\* / mojo / fresno chiles / spiced chicharrones / cotija / bone marrow aioli 24  
KONA KAMPACHI\* / yuzu / rocotto pepper / peruvian corn nuts / uni emulsion 22  
SEAFOOD PLATTER\* / oysters / lobster / crab / clams / mussels / kampachi / cured salmon mkt

### WARM

- ZARZUELA SOUP / bacala fritter / clams / mussels / shrimp / almonds 17  
GALICIAN OCTOPUS / confit potatoes / pickled red onions / lemon / pimiento / harissa aioli 18  
MUSHROOM CASSOULET / noble toast / white beans / eggplant / roasted cauliflower / kale / almonds 17/34 ✓  
FOIE GRAS\* / spiced apples / crema catalana / chestnut cake / brown butter / sage / pomegranate 28

## MAINS

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### LAND

- 8 oz C.A.B. FILET\* / horseradish crust / sherry mushrooms 46  
12 oz USDA PRIME NEW YORK STRIP\* / grilled onions / burgundy jus / tomato relish 48  
20 oz USDA PRIME BONE-IN RIBEYE\* / bordelaise / bone marrow butter 58  
8 oz BACON WRAPPED BUFFALO TENDERLOIN\* / mole oaxaqueño / foie gras / cherries / achiote carrots 54  
SPANISH CHICKEN / bomba rice / olives / chistorra / charred broccolini / padrón peppers / saffron 35  
BEEF SHORT RIB "TAMALE" / osso buco / masa / pickled carrots / butternut squash / arizona dates 38  
C.O.W.\* / chef's cut of the week mkt

### SEA

- WILD ISLES SALMON\* / braised fennel / black lentils / saffron & shrimp nage 40  
SPOTTED ROSE SNAPPER\* / tomato confit / capers / anchovies / marble potatoes / green romesco 37  
MEXICAN JUMBO PRAWNS / little neck clams / ají amarillo / salsa verde / hominy / noble toast 44  
CHILEAN SEA BASS\* / brussels sprouts / oyster mushrooms / braised oxtail / sherry wine butter 48  
DIVER SCALLOPS\* / 'nduja sausage crust / squid ink gnocchi / uni crema / watercress 41

### ADDITIONS

LOBSTER TAIL / 28 | SEARED FOIE GRAS\* / 24 | U5 JUMBO PRAWNS / 19

### SIDES

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- wild mushrooms / sherry / fresh herbs 10 ✓  
achiote glazed carrots / marcona almonds / sage 10 ✓  
charred broccolini / calabrese chiles / lemon / garlic / manchego 10 ✓  
lobster 'mac & cheese' / cavatelli / fontina / toasted bread crumbs 14  
patatas bravas / confit potatoes / spanish tomato sauce / lemon aioli 10 ✓  
raclette mashed potatoes / raclette cheese / parmesan / roasted garlic 10 ✓  
arroz bomba / saffron / chistorra / olives / padrón peppers / broccolini 14  
fire-roasted padrón peppers / roasted garlic / candied bacon / sherry caramel sauce 10  
roasted vegetables / beets / squash / brussels sprouts / pistachios / saba / turmeric yogurt 10 ✓

### TASTE OF TALAVERA

five course tasting menu 110  
sommelier selected wine pairings 50

✓ 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.