

Talavera

DE TODO UN POCO

PAN CON TOMATE 6
noble bread | heirloom tomato
garlic | spanish olive oil
+ BOQUERONES 4

PAN DE QUESO 9
colombian cheese bread | cotija

QUEEN CREEK OLIVES 9
preserved lemon | thyme

CHARRED PADRÓN PEPPERS 9
agave | chile salt | piquillo jam

CRISPY CHICKPEAS 7
sal de gusano | lime

MARCONA ALMONDS 9
za'atar spice

HOUSE-PICKLED VEGETABLE 7
from chef sam's market provisions

CRUDO

AHI TUNA TIRADITO* 22
green harissa | crispy shallot

BEEF TARTARE* 24
beet + horseradish gremolata
chicharrón | walnut | egg | labne

SCALLOP CRUDO* 21
leche de tigre | ají amarillo | sweet corn

OYSTER* 4
vermouth mignonette

CHARCUTERÍA Y QUESO

SPANISH CURED MEATS + CHEESES | 2OZ

JAMÓN IBÉRICO DE BELLOTA 45
aged 36 months | black label

SALCHICHÓN IBÉRICO DE BELLOTA 21

JAMÓN SERRANO 11

CHORIZO ESPAÑOL 10

MANCHEGO 11
sheep's milk | aged 12 months

MAHÓN 11
cow's milk | aged 12 months

CABRALES BLUE CHEESE 13
cow's milk | aged 12 months

VERDURA

EGGPLANT CONSERVA 14
cuajada | hazelnut | local honey

CHARRED RADISHES 14
lardo butter | dill | verjus

GRILLED RADICCHIO 14
watercress | charred stone fruit
25 year sherry vinegar

BABY BEETS 14
labne | black garlic | citrus | tarragon

GRILLED SPRING ONION 11
asparagus | romesco | marcona almond

TAPAS

ROASTED BONE MARROW* 17
parsley + cress salad | horseradish
orange gremolata | noble toast

CROQUETA DE PATO 18
duck + foie gras sausage | manchego
grape conserva

NEW ZEALAND LAMB CHOPS* 24
ras el hanout | olive | mint
pomegranate molasses

GAMBAS AL AJILLO 24
whole prawns | garlic
mole verde | mudica

PULPO A LA PLANCHA 19
grilled galician octopus | picon | potato

GRILLED SQUID 18
chistorra | lentil | sherry agrodolce

PAELLA

DE MARISCOS 48
clams | mussels | lobster
carabinero prawn

DEL CAMPO 38
chorizo | chicken thigh | pork belly

VEGETARIANA 32
seasonal farmer's market vegetables

PATATAS | 10

BRAVAS | piquillo jam | crema

FRITAS | mojo picon | lime salt

MASHED | raclette cheese

PLANCHA

8oz C.A.B. FILET* 46
olivada | manchego

10oz WAGYU BEEF RIBEYE CAP* 125
smoked onion

12oz USDA PRIME NY STRIP* 50
radish chimichurri

16oz C.A.B. BONE-IN STRIP STEAK* 72
28 day dry aged | charred onion | romesco

20oz BONE-IN PRIME RIBEYE* 58
churrasco salsa

CENA

SEARED SCALLOPS* 41
marcona almond | chorizo | chickpea

SALMON* 40
black lentil | saffron-shrimp nage
quick-braised chard

CRISPY NATURAL HALF CHICKEN 35
piperrada | green olive | preserved lemon

WHOLE BRANZINO 60
tomato confit | fennel | blood orange

SECRETO IBÉRICO DE BELLOTA* 54
iberian pork shoulder | cherry mostarda
green apple | celery root

COMPARTIR

24oz VEAL PORTERHOUSE* 87
foraged mushroom | asparagus pesto
marcona almond

30oz KUROBUTA PORK TOMAHAWK* 75
fennel | pimenton

40oz GRASS-FED BEEF TOMAHAWK* 160
smoked sea salt | carved tableside

executive chef | CHUCK KAZMER ■ chef de cuisine | SAMANTHA SANZ ■ general manager | KATHERINE JANOWIAK

*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 ■ FOR PARTIES OF 8 GUESTS AND LARGER, AN 18% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Wine by the Glass

ESPUMOSO

RAMONA 11
ruby grapefruit wine spritzer

MARQUES DE GELIDA 14
cava | rosé of pinot noir | spain

CONTRATTO 22
brut | italy

BLANCO Y ROSADO

KENTIA 12
albariño | spain

BODEGA PIERCE 13
sauvignon blanc | arizona

BORSAO 13
rosé of garnacha | spain

LEON BEYER 13
gewürztraminer | france

TINTO

TRAPICHE BROQUEL 13
malbec | argentina

PILLSBURY 14
roan red | arizona

VIVANCO 15
rioja crianza | spain

QUINTA PORTAL RESERVA 15
red blend | portugal

CLOS PISARRA 'ARISTAN' 16
red blend | spain

CLIO 29
red blend | spain

TORRES 'MAS LA PLANA' 38
cabernet sauvignon | spain

TALAVERA SANGRIA GLASS 14 | PORRÓN 40

BLANCO
az citrus | ginger

ROSADO
stone fruit | pomegranate

TINTA
red + black berries | hibiscus

Cocktails

GIN TONIC 14

NO. 1
d. george benham | fever-tree tonic
basil | lime

NO. 2
ransom old tom | fentimans tonic
cinnamon | star anise | orange

NO. 3
no. 209 | Q tonic
thyme | cucumber | lemon

CÓCTELES 14

OLIVA
olive oil-washed gin | meyer lemon
bual madeira | vermut blanco

REBUJITO
manzanilla sherry | citrus | ginger

RUIBARBO
old tom gin | rhubarb | soda

AMARGO
contratto bitter | vermut rosso | cava

ALCACHOFA
cynar 70 | chartreuse | vermut rojo
grapefruit | ginger

Sherry / Beer / Cider

JEREZ 13 PAIRED WITH MARCONA ALMONDS

MANZANILLA
LUSTAU | almond | saline | citrus

FINO
LUSTAU | almond | yeast | lime

AMONTILLADO
LUSTAU | nuts | herbs | orange

OLOROSSO
ALVEAR | caramel | hazelnuts | raisins

'MATUSALEM' CREAM SHERRY
GONZÁLEZ BYASS | figs | dates | nuts

PEDRO XIMENEZ 18
ALVEAR | figs | toffee | molasses

CERVEZA 7

ESTRELLA DAMM | lager

ESTRELLA INEDIT | whitbier

DUARA DAMM | shandy

SIDRA CLASSIC BASQUE CIDERS ARE BONE DRY, TART & CRISP WITH AN EARTHY, YEASTY FINISH

BEREZIARTUA SIDRA 330ML 12

BORDATTO BASANDERE 750ML 39

ISASTEGI SAGARDO NATURALA 375ML 13

TRABANCO POMA AUREA 750ML 39

Vermouth

BLANCO 14 FROM DRY TO SWEET PAIRED WITH SPANISH OLIVES OR MANCHEGO

CINZANO | italy

RANSOM | oregon

LUSTAU | spain

CONTRATTO | italy

YZAGUIRRE | spain

BERTO | italy

ROJO 14 FROM DRY TO SWEET PAIRED WITH SPANISH OLIVES OR MANCHEGO

CINZANO | italy

RANSOM | oregon

LUSTAU | spain

GONZÁLEZ BYASS | spain

CARPANO ANTICA | italy

CONTRATTO | italy

YZAGUIRRE | spain

BERTO | italy