

MOJITOS

All of our mojitos are made from scratch and made to order with fresh lime juice, fresh mint and homemade simple syrup.

- MOJITO CLASSICO** 8
Made with Bacardi superior rum
- MANGO MOJITO** 9
Made with Cruzan mango rum and mango puree
- 10 CANE POMEGRANATE MOJITO** 10
Made with 10 Cane sugar cane rum and pomegranate essence
- KEY LIME MOJITO** 9
Made with Cruzan vanilla rum and Nellie & Joe's Famous Key West Lime Juice
- CUCUMBER GIN MOJITO** 10
Made with Hendrick's gin and fresh cucumber
- MOJITO OF THE MONTH** MARKET PRICE
Each month our bartenders will develop a new, delicious recipe to satisfy your taste buds

COMBINADO ESPECIALES

- CAIPIRINHA** 8
Traditional Brazilian cocktail made with cachaca, fresh lime and Turbinado sugar
*Substitute super premium Leblon cachaca for \$3
- NUTS & BERRIES CAIPIROSKA** 9
Hazelnut liqueur, vodka, cranberry juice, fresh strawberry, sugar and lime
- PISCO SOUR** 9
The iconic cocktail of Peru and Chile made with pisco, fresh lime, sugar in the raw, and a splash of sours mix, served up
- DARK & STORMY** 9
Made with Gosling's black seal rum and ginger beer
- TALARA ICED TEA** 12
Our take on the classic long island iced tea with Stolli citros vodka, Bacardi superior rum, Tanqueray gin, Cointreau, Blue Curacao, with orange juice, sours mix and lemon lime soda
- BLOOD ORANGE MARGARITA** 10
Sauza tres generaciones anejo tequila, blood orange puree and sours mix
- TALARA SANGRIA**
Ask your server for this daily changing concoction of wine, seasonal fruit and rum
Glass 6
Pitcher 16

CERVEZA

- LATINO**
- Dos Equis XX Lager, Mexico 5
- Pacifico, Mexico 5
- Carib, Trinidad 5
- Presidente, Dominican Republic 5
- Quilmes, Argentina 6
- Xingu, Brazil 6
- Tecate, Mexico 5
- Red Stripe, Jamaica 5
- Tona, Nicaragua 5
- Kalik, Bahamas 5
- Estrella Damm, Spain 6
- Corona, Mexico 5
- Corona Light, Mexico 5
- YANKEE**
- Flying Dog Selections, Frederick 5
- Sam Adams, Massachusetts 5
- Yuengling, Pennsylvania 4
- Dale's Pale Ale, Colorado 5
- Miller Lite, USA 4
- Coors Light, USA 4
- Amstel Light, Holland 5
- Harpoon IPA, Massachusetts 5
- Heineken, Holland 5
- St. Pauli Girl N.A., Germany 4
- Sierra Nevada Stout, California 5
- Pyramid Haywire Hefeweizen, USA 5
- Duvel, Belgium 10

Please ask your sever for a list of our draft beers.

SPECIALTY RUMS

- | | Price |
|--|-------|
| Brugal Anejo, Dominican Republic | 7 |
| Gosling's Black Seal, Bermuda | 7 |
| Bacardi 8, Puerto Rico | 7 |
| Rhum Clement Premier Canne, Martinique | 8 |
| Pyrat XO Reserve, Anguilla | 8 |
| Pampero Anniversario, Venezuela | 8 |
| Mount Gay Extra Old, Barbados | 10 |
| Flor de Cana Centenario 12 Year, Nicaragua | 11 |
| Rhum Clement Cuvee Homere, Martinique | 12 |
| Appleton 21 Year, Jamaica | 20 |
| Rhum Clement XO, Martinique | 22 |
| Pyrat Cask 23, Anguilla | 40 |

*Turn any of these amazing rums into hand made mojito's for \$2



THE ORIGIN OF SEVICHE

Although it has been a hotly contested subject in Latin America, most food historians agree that the dish originated in Peru some 5000 years ago. The early "Chimus" civilization seems to have been the first to marinate fresh seafood in the juice of a citrus fruit called "tumbo" and consume it a few minutes after its preparation.



SEVICHE BAR

Our Seviche Bar features a daily changing assortment of fresh Sushi quality seafoods* that may be ordered in five different preparations.

- Single: 2 oz. tapas size serving** \$9
- Double: Any two preparation with your choice of seafood** \$16
- Triple: Any three preparation with your choice of seafood** \$22

1. AVOCADO & CUCUMBER SEVICHE

Marinated with fresh lime, jalapeno, scallion, red onion, cilantro, avocado, cucumber and red pepper, served with fresh plantain chips.

2. CALABAZA SEVICHE

Our traditional seviche recipe with the addition of roasted butternut squash, curry toasted pepitas and golden raisins served with sweet potato chips.

3. FIRE AND ICE

Our traditional seviche recipe prepared in a spicier version with habanero peppers and topped with a cool homemade prickly pear granita.

4. ASIAN TARTARE

Seasoned with soy sauce, scallions, sesame oil and capers. Served on sushi rice and nori rolls with white truffle oil wasabi mayonnaise, Tobiko caviar and fried lotus root.

5. GINGER TATAKI

Quickly seared "a la plancha" to a cool rare and dressed with toasted garlic ponzu, grated ginger, shaved fennel and a drizzle of wasabi mayo.

CHOICE OF SEAFOOD:

Raw*	Cooked
#1 Ahi Tuna	Shrimp
Scottish Salmon	Octopus
Hiramasa (Yellowtail)	Diver Scallop
Conch	Grilled Calamari
Oyster (Seasonal-Market Price)	Jumbo Lump Crabmeat (\$1 add-on)

FOR SOMETHING DIFFERENT

Mix and match any two of the above (\$1 add-on)
Or try the tartare, or tataki recipe with filet mignon.

*These items are served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

TAPAS

- HOMEMADE TORTILLA CHIPS AND VEGETARIAN BLACK BEAN HUMMUS** 5
*Add guacamole for \$3
*Add homemade plantain and sweet potato chips \$2
- CHIPOTLE SHRIMP TEMPURA** 11
Served with grilled pineapple, quince & blood orange coulis
- MUSSELS CATAPLANA** 10
Traditional portuguese preparation with chorizo, tomato, Alvarinho white wine and garlic, grilled ciabatta
- PORK EMPANADA** 9
Fried bread dough stuffed with pulled pork and queso blanco, served with Talara house salsa & harissa mayo
- MINI TOSTADAS** 8
Corn tortilla, queso blanco, Talara house salsa
Your choice of: Blackened chicken breast, pulled pork or vegetarian black beans
- BISTEC** 11
Quesadilla style with your choice of seared filet mignon or grilled shrimp with caramelized onions, sautéed cremini mushrooms and jarlsberg cheese on lavosh crisps

SALADS

- TALARA SALAD (PETIT SALAD 4)** 7
Our house salad with field greens and romaine with calabaza, cucumber, tomato, and queso blanco tossed with aji amarillo vinaigrette
- ROASTED BEET SALAD** 9
Spinach, roasted beets, candied pistachios, capriche de cabra goat cheese, carrot and red pepper julienne, with a mango balsamic vinaigrette
- CHIPOTLE DUSTED CRAB SALAD** 12
Romaine, black beans, roasted red pepper, bacon, avocado and manchego cheese tossed with lime cilantro citronette and served with plantain chips

NUEVO LATINO SUSHI

- CUBAN SUSHI ROLL** 12
Salmon, calabaza, jicama, and avocado rolled inside out, topped with spicy tuna, sriracha mayo, ponzu sauce, and plantain straws
- JIMMY ROLL** 12
Sliced tempura fried sushi roll, topped with jumbo lump crab, harissa mayo, avocado, ginger, and cucumber

FLATBREADS

- MUSHROOM FLATBREAD** 10
Cremini mushrooms, roasted tomato, goat cheese, kalamata olive and chimichurri sauce
- SERRANO FLATBREAD** 10
Serrano ham, spicy garlic oil, roasted tomato, spinach and queso blanco
- SHRIMP FLATBREAD** 10
Chipotle salsa, pineapple, shrimp, scallion and goat cheese
- CHORIZO FLATBREAD** 10
Tomato sauce, red peppadew, fresh basil, chorizo and manchego cheese

ENTREES

- CRABCAKE CHILE RELLENO** 20
Two Jumbo lump crabmeat stuffed poblano peppers, tempura fried then baked with queso blanco, chipotle salsa and black beans & rice with grilled asparagus
- ARROZ CON POLLO** 15
Blackened chicken breast served over spanish rice with peas and carrots, grilled asparagus, saffron aioli and pico de gallo
- CARNE ASADA** 19
Grilled marinated skirt steak, served with garlic mashed red bliss potatoes, haricot verts & carrots with a saffron aioli
- VEGETARIAN EMPANADA** 14
Fried bread dough stuffed with chopped broccolini, red pepper, garlic, onion, tomato, and queso blanco, served with cuban black beans, spanish rice, fried plantains, harissa mayo and guajillo pepper coulis
- SHRIMP AND GRITS** 20
Wild shrimp, red bell and poblano pepper, applewood smoked bacon, sautéed and finished with sherry and garlic butter served over jalepeno goat cheese polenta
- ROPA VIEJA** 18
House braised and shredded beef brisket, finished with sofrito butter sauce, and served over coconut rice and beans with fried plantains
- NEW YORK STRIP** 25
Dry rubbed and seared 8 oz. strip steak sliced and served with red potato and manchego croquette, grilled broccolini, chive crème fraiche, guajillo pepper coulis, and chimichurri

SIDES \$5

- Jalapeno goat cheese polenta
- Grilled haricot verts and asparagus
- Spanish rice and beans
- Garlic mashed red bliss potatoes

