

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
- STRAWBERRY MIMOSA MOJITO** 10
Made with Bacardi Limon rum and strawberry puree and topped with Spanish Cava and splash of orange juice then served "up" in a champagne flute
- CUCUMBER GIN MOJITO** 10
Made with Hendrick's Gin and fresh cucumber

* Frozen version available for \$1

COMBINADO ESPECIALES

- CAIPIRINHA** 8
Traditional Brazilian cocktail made with Cachaca, fresh lime and Turbinado sugar
- CAIPIROSKA FRESA (Strawberry Caipiroska)** 9
Our traditional Caipirinha recipe made with Stoli Strasberi vodka and fresh strawberries
- 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
- MARTINI AZUL** 9
Raspberry vodka, Blue Curacao, lemon lime soda, Chambord
- TALARA ICED TEA** 12
Our take on the classic Long Island Iced Tea with Stoli 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 server 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 |



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 & CORN SEVICHE

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

2. CURRIED TROPICAL FRUIT SEVICHE

Marinated with fresh lime, cilantro, jalapeno pepper, scallion, red onion, green curry and fresh seasonal tropical fruits, served with fresh plantain 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
Hirmasa (Yellowtail)	Diver Scallop
Bahamian Conch	Grilled Calamari
Oyster (Seasonal)	Jumbo Lump Crabmeat (\$1 add-on)

FOR SOMETHING DIFFERENT

Mix and match any two of the above (\$1 add-on)
 Or try the Tartare, Tiradito 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 malanga chips \$2	
CHIPOTLE SHRIMP TEMPURA	11
Served with Grilled Pineapple, Quince & Blood Orange Coulis	
WILD MUSHROOM FLATBREAD	10
Shitake, Oyster & Portobello, roasted tomato, goat cheese, kalamata olive and chimichurri sauce	
MUSSELS CATAPLANA	9
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 mushrooms and Jarlsberg cheese on Lavosh crisps	

SALADS

TALARA SALAD (PETIT SALAD 4)	7
Our House Salad with field greens and romaine with calabaza, roasted corn, tomato, and queso blanco tossed with Aji Amarillo Vinaigrette	
ROASTED BEET SALAD	9
Spinach, Roasted Beets, Candied Pistachios, Capriche de Cabra Goat Cheese, Carrott and Red Pepper julienne, with a Mango Balsamic Vinaigrette	
AVOCADO AND CRABMEAT TIAN	12
Jumbo Lump Crab, layered with avocado, cucumber, tomato, red onion, all served on a crouton with harissa mayo and chile oil	

NUEVO LATINO SUSHI

CUBAN SUSHI ROLL	12
Salmon, Calabaza, Jicama, and Avocado rolled inside out, topped with Spicy Tuna, Sriracha mayo, Ponzu sauce, and Malanga Straws	
JIMMY ROLL	12
Sliced Tempura Fried Sushi Roll, topped with Jumbo Lump Crab, Harissa Mayo, Avocado, Ginger, and Cucumber	
TUNA CRUDO	12
#1 grade ahi tuna sashimi style with sea salt, cracked black pepper, extra virgin olive oil, lemon juice, and aged balsamic served with a citrus arugula salad	

ENTREES

PAELLA MARISCOS	19
Traditional Spanish saffron rice dish with bell peppers, Chorizo, diver scallop, shrimp, calamari and mussels	
CHIMICHURI FILET MIGNON	28
Wild mushroom saffron risotto, grilled asparagus and Tempranillo demi glace	
CHILE RUBBED SALMON	19
Grilled papas a la huancaína, grilled haricot verts and pico de gallo	
CHORIZO WRAPPED DIVER SCALLOPS	20
Roasted corn and goat cheese polenta, wilted spinach and Mojo Criollo BBQ sauce	
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	
PAN SEARED RED SNAPPER	20
Seared skin on, over coconut lime sticky rice, with grilled squash, zucchini, and red pepper, and a papaya seed aioli	
ARROZ CON POLLO	15
Blackened Chicken Breast served over Saffron Rice with Peas and Carrots, Grilled Asparagus, Saffron Aioli and Pico de Gallo	
CARNE ASADA	19
Grilled marinated skirt steak, served with mashed Peruvian potato, harricot verts & carrots with a saffron aioli	
VEGETARIAN ENCHILLADA	17
Wild mushrooms, roasted tomato, and spinach wrapped in a corn tortilla served with white rice, peas, carrots and aji amarillo cheese sauce, pico de gallo, and guacamole	
SHRIMP AND GRITS	20
Spicy butter sauce with bacon, served over roasted corn and goat cheese polenta	
ROPA VIEJA	17
Shredded Beef Brisket, served with a citrus tomato sauce, served over coconut rice & beans, with fried plantains	

SIDES \$5

Grilled papas a la huancaína
 Roasted corn and goat cheese polenta
 Grilled haricot verts and asparagus
 Black beans & saffron rice
 Mashed Peruvian Purple Potatoes

