



## DINNER MENU

*Please choose one from each course*

### APPETIZER

#### CHICKEN FLAUTA

Crispy rolled tortilla filled with pulled chicken breast, served with avocado-cilantro sauce and chile pasilla sauce, cream, and cotija cheese

#### FISH CEVICHE TOSTADA

Fresh corvina marinated in lime juice, garlic and orange zest, mixed with red onion, chopped tomato, cilantro, carrots, celery, and a hint of habanero pepper on top of a crispy tostada with avocado puree

### ENTRÉE

#### ROASTED PORK BELLY WITH MOLE BLANCO

Pork belly roasted until succulent, served over mole blanco made with pinenuts, sesame seeds and almonds, topped with apricot-pecan chutney and garnished with toasted pinenuts and sesame seeds and served with house white rice

#### SHRIMP "AL AJILLO"

Juicy plump large shrimp cooked with fresh garlic, guajillo chile pepper and a hint of butter and served with house white rice

#### SKIRT STEAK "ARRACHERA" AL CARBON

Grilled skirt steak, served with fresh pico de gallo made with shallots, tomatoes, lime juice, fresh cilantro and a touch of serrano peppers. Paired with "Papitas Guajillo" pan roasted potatoes seasoned with fresh garlic, guajillo powder & chopped parsley

### DESSERT

#### GUAVA – MAMEY CHEESECAKE

A creamy and rich texture laced with guava puree and mamey jelly, baked in a vanilla wafer crust

**\$30**

(Not inclusive of tax and gratuity)

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