



**CORAL
GABLES**
restaurant week



LUNCH & DINNER MENU

Please choose one from each course

FIRST COURSE

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

SECOND COURSE

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. served with house white rice

SHRIMP "AL AJILLO"

juicy plump large shrimp cooked with fresh garlic, guajillo chile pepper and a hint of butter. 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 "papas 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 and topped with a hazelnut crisp

\$27

(Not inclusive of tax and gratuity)

Talavera Cocina Mexicana | 2299 Ponce de Leon Blvd | 305.444.2955
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CoralGablesRestaurantWeek.com



DOWNTOWN
CORAL GABLES
MIRACLE MILE
Business Improvement District of Coral Gables