



LUNCH 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

ENCHILADAS SUIZAS

Chicken, poblano cream sauce, melted cheese, crema Mexicana & cilantro

COCHINITA PIBIL

Pulled pork, baked inside banana leaves in achiote marinade with sour orange, tortillas, pickled red onion and guacamole

OCTOPUS 3 CHILES

Grilled octopus dressed with a 3 chiles garlic sauce made with guajillo, puya & morita

DESSERT

HOUSE FLAN

Cheese flan with a creamy texture and crispy caramelized assorted nuts

\$18

(Not inclusive of tax and gratuity)

Talavera Cocina Mexicana | 2299 Ponce de Leon | 305.444.2955 |
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