



TAFT·DÍAZ

DINNER

S T A R T E R S

Aguachile Bay Scallop · Charred Avocado · Charred Serrano Broth	13G
Beef Tartare Dry Aged Beef · Sunchoke · Smoked Bone Marrow	21
Cheese & Provisions Cured Meat · Preserves · Seasonal Cheeses	28
Meatballs Roasted Tomatoes · Italian Style Meatballs · Brûlée Burrata	20
Mexican Butter Roasted Bone Marrow · Togarashi · Tortillas	20G
Mushroom Barbacoa Heirloom Mushrooms · Chintestle · Quesillo	16G*
Smoked Salmon Spread Artichokes · Toreados · Capers	14

T A C O S

Al Pastor Option of Carrot or Pork · Roasted Pineapple · Salsa Verde	6G
Hibiscus Nicuatole· Avocado ·Chile Onions· Cilantro	7GV
New York Flour Tortilla· Soy Marinated Tomato· Cheese Crust	8
Sea Donkey Flour Tortilla · Shrimp al Pastor · Roasted Pineapple · Slaw	7
Tempura Artichoke Salsa Macha · Marinated Mushrooms · Aioli	5V

S O U P S · S A L A D S

Ajo Blanco Chilled Soup Marcona Almond· Honeydew Melon· Garlic Prawns	10
Corn & Truffle Soup Pecorino · Roasted Corn · Burgundy Truffle	10
Caesar Salad Bibb Lettuce · Pecorino · Melba · House Caesar Dressing	10
Taft Salad Fossil Face Lettuce · Goat Cheese · Grilled Peaches · Honey Vinaigrette · Caramelized Pecans	9VG
ADD · Grilled or Hot Chicken /7 · Salmon /9	

E N T R E E S

Al Mojo Catch of the Day · Hatch Risotto	36
Cauliflower Chilmole · Tempura · Garlic Fritters	23V
Happy Bird Roasted Half Chicken · Baked Potatoes · Charred Broccolini	27G
Seared Scallops U-10 Scallop · Barley Carbonara · Full Circle Mushroom	35
Taft·Díaz Rib Eye Charred Avocado · Mashed Potatoes · Roasted Onions	65G

G Gluten Free

V Vegetarian

*Spicy

*We are proud to work with local farmers to provide organic seasonal ingredients.
Fossil Face Farms · Full Circle Mushrooms · Sun City Roots · Desierto Verde*

Executive Chef Erick Rocha