



TAFT • DÍAZ

DINNER

S T A R T E R S

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| Beef Tartare Dry Aged Beef · Sunchoke · Smoked Bone Marrow | 21 |
| Cheese & Provisions Cured Meat · Preserves · Seasonal Cheeses | 28 |
| Meatballs Italian Style Meatballs · Roasted Tomatoes · Brûlée Burrata | 20 |
| Mexican Butter Roasted Bone Marrow · Togarashi · Tortillas | 20 ^G |
| Mussels Spanish Chorizo · Potatoes · Spicy Saffron Broth | 24* |
| Pompano Crudo Kombu · Mignonette · Aioli · Cucumber | 18 |

S O U P S · S A L A D S

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|---|-----------------|
| Caldo Tlalpeño Duck Confit · Morita · Corn Tortillas | 11 |
| Corn & Truffle Soup Pecorino · Roasted Corn · Burgundy Truffle | 10 ^V |
| Caesar Salad Bibb Lettuce · Pecorino · Melba · House Caesar Dressing | 10 ^V |
| Taft Salad Fossil Face Lettuce · Goat Cheese · Seasonal Fruit · Honey Vinaigrette · Caramelized Pecans ADD · Grilled or Hot Chicken /7 Salmon /9 | 9 ^{VG} |

E N T R E E S

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| Bok Choy Mole Verde · Full Circle Mushrooms · Chochoyotas | 25 ^V |
| Duck Breast 7 Day Dry Aged · Xochonostle · Lettuce Heart · Confit · Truffle | 37 ^G |
| Grilled Sea Bass Mojo Verde · Chilmore · Corn Tortillas | MP |
| Happy Bird Roasted Half Chicken · Baked Potatoes · Charred Broccolini | 27 |
| Dry Aged New York Pommes Frites · Au Poivre | 58 |
| Seared Scallops U-10 Scallop · Carbonara · Hatch Green Chile · Risotto | 35 |
| Taft • Diaz Rib Eye Charred Avocado · Mashed Potatoes · Roasted Onions | 65 |
| Cappelletti Pasta Mushroom Duxelle · Pecorino · Jamon | 23 |

G Gluten Free

V Vegetarian

MP Market Price

*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