



TAFT·DÍAZ

DINNER

S T A R T E R S

Cheese & Provisions Cured Meat · Preserves · Seasonal Cheeses	28
Crudo Verde Shima Aji · Shrimp · Cucumber · Charred Avocado	21
Mexican Butter Roasted Bone Marrow · Togarashi · Tortillas	20G
Confit Tomatoes Fresh Burrata · Cotechino · Naan Bread	25
Vegetarian Tostada Baba Ghanoush · Cucumber · Sesame	10V
Shima Aji Tostada Marinated Onion · Shallots Aioli	19

S O U P S · S A L A D S

Signature Corn & Truffle Soup Pecorino · Roasted Corn · Burgundy Truffle	12VG
Caesar Salad Bibb Lettuce · Pecorino · Melba · Black Garlic Caesar Dressing	12V
Diaz Salad Artisan Lettuce · Stilton Cheese · Pickled Grapes · Shallots	12VG
ADD Grilled or Hot Chicken	7
Salmon	9

E N T R E E S

Black Cod Leek Wrapped · Cauliflower · Garlic Nantua	49
Ratatouille Eggplant · Zucchini · Squash · Tomato	26VG
Dry Aged New York Pommes Frites · Au Poivre	58
Gnocchi Pasta Confit Mushrooms · Fried Capers · Idiazabal	32V
Grilled Half Chicken Garlic Marinade · Savory Bread Pudding	38
Prime Taft·Díaz Ribeye Charred Avocado · Mashed Potatoes · Roasted Onions	75
Catch of the Day Tikin Xic · Huarache · Pickled Onion · Purslane	50G

E N H A N C E M E N T S

Young Pea Risotto Green Goddess · Fine Herbs · Fried Shallots	14V
Whipped Potatoes European Butter · Sea Salt	12
Grilled Peppers Petite Sweet · Shishito · Serrano · Feta	12G

G Gluten Free

V Vegetarian

We are proud to work with local farmers to provide organic seasonal ingredients.

Bodega Loya · Full Circle Mushrooms · Sun City Roots

Executive Chef Erick Rocha