

TALAVERA

COCINA MEXICANA



EVENTS DINING GUIDE

HUDSON YARDS 485 10th Avenue (on the corner of 37th street) New York, NY 10018

TALAVERANY.COM/ | [@TALAVERA.NYC](https://www.instagram.com/TALAVERA.NYC)

A hand is shown squeezing a lemon over a dish, with the juice dripping. The background is a light blue tiled wall. In the bottom left corner, there is a decorative floral logo with orange, yellow, and green colors. In the bottom right corner, there is another decorative floral logo with orange, yellow, and green colors.

ABOUT US

TALavera BRINGS LATIN FLARE TO THE HEART OF NEW YORK CITY, OFFERING MODERN MEXICAN CUISINE ROOTED IN QUALITY INGREDIENTS. WE CELEBRATE THE DAY-TO-DAY PLEASURES OF GREAT FOOD, DRINKS & FRIENDS IN A VIBRANT AND HAPPY SPACE.



OUR POLICY

- GROUPS OF 12 AND MORE ARE REQUIRED TO PARTICIPATE IN OUR PRIX FIXE MENU TO ENSURE A SMOOTH AND ENJOYABLE DINING EXPERIENCE.
- FOOD AND BEVERAGES ARE SUBJECT TO 8.875% TAX, 20% SERVICE CHARGE, AND 6% ADMIN FEE.
- TAX-EXEMPT GROUPS MUST PROVIDE A COPY OF A VALID STATE SALE TAX EXEMPT CERTIFICATE PRIOR TO EVENT. CLIENT MUST BE NAMED AS EXEMPT ORGANIZATION.







CHOOSE US FOR YOUR EVENTS

CORPORATE EVENTS

BIRTHDAYS

SOCIAL EVENTS

LARGE PARTY GROUPS

BABY SHOWERS

ENGAGEMENTS

GRADUATIONS

COCKTAIL RECEPTIONS

HOLIDAY PARTIES





PRIVATE EVENTS

Our Yucatan private space can be divided into two adjoining rooms, which may be booked separately.

TULUM | 18 guests seated | 24 guests standing

CANCUN | 32 guests seated | 42 guests standing





BAR EVENTS

Our bar area has the option to be reserved for a partial or full buy out depending on your needs!

FULL BUY OUT | 45+ Guests Standing

PARTIAL BUY OUT | 10-40 Guests Standing





FOOD STATIONS



FIESTA BITES – BUFFET STYLE

\$55 PER PERSON

90 MINUTES

SMASH BURGERS

*3oz patty on potato roll, oaxaca cheese mix,
roasted onions, special sauce, salsa tatemada*

MOLOTES

*pueblan-style empanadas, smoked plantain, crema,
salsa macha, japanese peanuts*

STREET CORN

cotija cheese, lime mayo, chile de arbol, cilantro

CHICHARRON

fried pork rinds, salsa verde seca

MUSHROOM MACHETE

*queso oaxaca, maitake mushrooms,
crema, salsa morita, queso fresco*

ENSALADA CESAR

*little gem, avocado, parmesan cheese,
pepitas, bonito breadcrumbs*

TACO BAR – BUILD YOUR OWN

\$40 PER PERSON

90 MINUTES

CHOICE OF 2 PROTEINS :

(ADDITIONAL ITEM \$10 PP)

CHICKEN

STEAK

FISH

MUSHROOMS

RIBEYE (\$5 ADDITIONAL)

DUCK (\$8 ADDITIONAL)

SHRIMP (\$8 ADDITIONAL)

COMES WITH THE FOLLOWING:

CHIPS & GUACAMOLE

SALSAS

LIME

CILANTRO



PASSED HORS D'OEUVRES

\$45 PER PERSON

45 Minutes | Select 4 Options

\$65 PER PERSON

90 Minutes | Select 5 Options

STANDARD

CHIPS & GUACAMOLE BITES

TOSTADITAS TUNA *ahi tuna, tomatoes, cucumber, shallots, salsa macha, habanero aioli*

MOLOTES *pueblan-style empanadas, smoked plantain, crema, salsa macha, japanese peanuts*

MUSHROOM MACHETE *queso oaxaca, maitake mushroom, salsa morita, queso fresco, crema*

MINI HAMBURGUESA *smashed burger, oaxaca cheese mix, roasted onions, special sauce, salsa tatemada*

STEAK & EGG SOPE *steak tartar, deviled quail egg, habanero mayo, pico de gallo*

FRIED BABY CORN *cotija cheese, lime, mayonaise, chile de arbol*

PREMIUM

PASTRAMI TOSTADA *smoked beef tongue pastrami, cabbage, pickled mustard seeds, crema (\$5 additional)*

CAMARONES AL MOJO DE AJO *head-on grilled shrimp, lemon, garlic, chipotle morita butter (\$6 additional)*

BLACK SEA BASS CRUDO *aguachile claro, oro blanco grapefruit, mint, red onion (\$7 additional)*

NY STRIP SKEWER *baby roasted potato, pearl onion, black garlic mojo (\$8 additional)*

***each additional item \$8 per person**



TALAVERA

COCINA MEXICANA

DINNER

MENUS



DINNER MENU \$85

FOR GROUPS UP TO 14 GUESTS ONLY

FIRST COURSE *FRIA*

SELECT 2 | SERVED FAMILY STYLE

**Extra appetizer selection \$5 per person*

GUACAMOLE

salsa macha, pico de gallo, chips

ENSALADA CESAR

little gem, avocado, parmesan cheese, pepitas, bonito breadcrumbs

TALAVERA SALAD

castelfranco, hibiscus vinaigrette, figs, puffed amaranth

TUNA TOSTADA

ahi tuna, tomatoes, cucumber, mango, shallots, salsa macha, habanero aioli

BLACK SEA BASS (+ \$5 per person)

aguachile claro, oro blanco grapefruit, mint, red onion

SHRIMP COCTEL (+ \$8 per person)

montauk royal red shrimp, coctel sauce, avocado, cucumber, red onion, aguachilera

SECOND COURSE *CALIENTE*

SELECT 2 | SERVED FAMILY STYLE

BAJA FISH TACOS

market fish, masa tempura, red cabbage, habanero mayo, salsa verde, pico de gallo

ARABES TACOS

thin sliced roasted pork, salsa morita, jocoque, onion, cilantro

SQUASH BLOSSOM TACO

kabocha squash, pipian rojo, pickled red onions, pepitas

RIBEYE GRINGAS TACOS (+ \$5 per person)

ribeye, melted cheese, salsa roja, avocado sauce, onion, cilantro

SHRIMP TACOS (+ \$8 per person)

sauteed shrimp, poblano cream sauce, melted cheese, red onions

ENTREE COURSE *CHOICE OF*

SELECT 4 - INDIVIDUALLY PLATED

**Extra entree selection \$8 per person*

BRANZINO A LAS BRAZAS

chintesle adobo, cilantro pesto, pickled green papaya, opal basil

POLLO CON MOLE

Yellow bell farm ½ chicken, mole rojo, verdolaga salad

CARNITAS

slow roasted heritage shoulder, salsa verde, onion, cilantro, chiles en escabeche

GOLD BAR ZUCCHINI

grilled gold bar zucchini, romesco verde, pepitas, sorel

CARNE ASADA (+ \$10 per person)

grilled skirt steak, charred pearl onion, papas bravas, chimichurri

DESSERT - CHEFS SELECTION



FIESTA FAMILIA \$85

ALL COURSES SERVED FAMILY STYLE | SELECT 2 FROM EACH COURSE

FIRST COURSE

FRIA

SELECT 2

**Extra appetizer selection \$5*

GUACAMOLE

salsa macha, pico de gallo, chips

ENSALADA CESAR

little gem, avocado, parmesan cheese, pepitas, bonito breadcrumbs

TALAVERA SALAD

mixed greens, peppers, pepitas, citrus vinaigrette

TUNA TOSTADA

ahi tuna, tomatoes, cucumber, mango, shallots, salsa macha, habanero aioli

BLACK SEA BASS (+ \$5 per person)

aguachile claro, oro blanco grapefruit, mint, red onion

SHRIMP COCTEL (+ \$7 per person)

montauk royal red shrimp, coctel sauce, avocado, cucumber, red onion, aguachilera

SECOND COURSE

CALIENTE

SELECT 2

**Extra appetizer selection \$5*

BAJA FISH TACOS

market fish, masa tempura, red cabbage, habanero mayo, salsa verde, pico de gallo

ARABES TACOS

thin sliced roasted pork, salsa morita, jocoque, onion, cilantro

SQUASH BLOSSOM TACO

kabocha squash, pipian rojo, pickled red onions, pepitas

RIBEYE GRINGAS TACOS (+ \$5 per person)

ribeye, melted cheese, salsa roja, avocado sauce, onion, cilantro

SHRIMP TACOS (+\$8 per person)

sauteed shrimp, poblano cream sauce, melted cheese, red onions

ENTREE COURSE

SELECT 2

**Extra entree selection \$8*

BRANZINO A LAS BRAZAS

chintesle adobo, cilantro pesto, pickled green papaya, opal basil

POLLO CON MOLE

Yellow bell farm ½ chicken, mole rojo, verdolaga salad

CARNITAS

slow roasted heritage shoulder, salsa verde, onion, cilantro, chiles en escabeche

GOLD BAR ZUCCHINI

grilled gold bar zucchini, romesco verde, pepitas, sorel

CARNE ASADA (+\$10 per person)

grilled skirt steak, charred pearl onion, papas bravas, chimichurri

DESSERT - CHEFS SELECTION



BEVERAGE PACKAGES

REQUIRED FOR GROUPS OF 40 OR MORE

BEER & WINE

\$45 | 2 HOURS

additional hour \$10

HOUSE SELECTED WINES
(1 RED, 1 WHITE, 1 SPARKLING)

RED & WHITE SANGRIA

SELECTED BEER

SELECTED MOCKTAILS

STANDARD

\$60 | 2 HOURS

additional hour \$15

HOUSE SELECTED WINES
(1 RED, 1 WHITE, 1 SPARKLING)

SELECTED SPIRITS

SELECTED COCKTAILS

*House Margaritas, Paloma,
Michelada, Old Fashioned, Negroni*

SELECTED MOCKTAILS

PREMIUM

\$75 | 2 HOURS

additional hour \$20

HOUSE SELECTED WINES
(1 RED, 1 WHITE, 1 SPARKLING)

SELECTED BEER

SELECTED SPIRITS

SELECTED COCKTAILS

*House Margaritas, Paloma,
Michelada, Old fashioned, Negroni*

3 SPECIALTY COCKTAILS

Pasion Caliente

Palomita

Mixed Feelings

SELECTED MOCKTAILS

Premium package does NOT include shots or specialty cocktails.

Premium liquor, & limited edition liquors are NOT included.

Groups under 40 guests, may choose beverage on consumption.



TALAVERA

COCINA MEXICANA

LUNCH & BRUNCH MENUS





LUNCH MENU \$50

ONLY AVAILABLE MONDAY- FRIDAY

FIRST COURSE | SERVED FAMILY STYLE SELECT 3 OPTIONS

GUACAMOLE

roasted cherry tomatoes, red onions, jalapenos, salsa macha, cilantro macho

ENSALADA CESAR

little gem, avocado, parmesan cheese, pepitas, bonito breadcrumbs

COBB SALAD

red gem lettuce, avocado, egg, bacon, queso fresco, corn, cilantro vinaigrette

TUNA TOSTADA

ahi tuna, tomatoes, cucumber, mango, shallots, salsa macha, habanero aioli

BAJA FISH TACOS

market fish, masa tempura, red cabbage, habanero mayo, salsa verde, pico de gallo

RIBEYE GRINGA TACOS \$(+ \$5 per person)

ribeye, melted cheese, salsa roja, avocado sauce, onion, cilantro

ENTREE COURSE | INDIVIDUALLY PLATED SELECT 4 OPTIONS | *guests will have a choice of*

CHICKEN ENCHILADA

cotija, mole rojo, pickled onions, crema, cilantro

TALavera BURGER

double smashed patties, chipotle cheddar, special sauce, caramelized onions

HOT CHICKEN SANDWICH

buttermilk brine, chili oil, iceberg lettuce, pickled green tomato, lime mayo

MUSHROOM MACHETE

queso oaxaca, mistake mushrooms, crema, salsa merit, queso fresco

PAMBAZO SANDWICH

chorizo, queso chihuahua, potatoes, iceberg lettuce, crema, queso fresco, spicy broth

STEAK BURRITO (+ \$8 per per person)

grilled ribeye, chihuahua cheese, black beans, guacamole, potatoes

DESSERT - CHEFS SELECTION



BRUNCH MENU \$50

ONLY AVAILABLE SATURDAY & SUNDAY

FIRST COURSE | SERVED FAMILY STYLE SELECT 3 OPTIONS

GUACAMOLE

roasted cherry tomatoes, red onions, jalapenos, salsa macha, cilantro macho

ENSALADA CESAR

little gem, avocado, parmesan cheese, pepitas, bonito breadcrumbs

AVOCADO TOAST

radish, tomato, basil, mint, sourdough

TUNA TOSTADA

ahi tuna, tomatoes, cucumber, mango, shallots, salsa macha, habanero aioli

BACON, EGG, & CHEESE TACOS

thick cut bacon, fried egg, chipotle cheddar, salsa morita

RIBEYE GRINGA TACOS (+ \$5 per person)

ribeye, melted cheese, salsa roja, avocado sauce, onion, cilantro

ENTREE COURSE | INDIVIDUALLY PLATED SELECT 4 OPTIONS | *guests will have a choice of*

STUFFED FRENCH TOAST

brioche, espresso custard, caramelized bananas, cookie crumble, berries, whipped cream

TALAVERA BURGER

double smashed patties, chipotle cheddar, special sauce, carmelized onions

HOT CHICKEN SANDWICH

buttermilk brine, chili oil, iceberg lettuce, pickled green tomato, lime mayo

EGG WHITE OMELET

hoja santa, sikil pak, pipian rojo, queso fresco

BREAKFAST BURRITO

chorizo, scrambled eggs, salsa merit, potatoes, chihuahua cheese

STEAK & EGGS(+ \$10 peer person)

ny strip steak, two fried eggs, salsa macha, mizuna potato salad

DESSERT - CHEFS SELECTION



BEVERAGE PACKAGES

REQUIRED FOR GROUPS OF 40 OR MORE

BRUNCH COCKTAILS

\$45 | 2 HOURS

additional hour \$10

MIMOSA

FROZEN MARGARITA

RED SANGRIA

MICHELADA

STANDARD

\$55 | 2 HOURS

additional hour \$15

HOUSE SELECTED WINES
(1 RED, 1 WHITE, 1 SPARKLING)

BRUNCH COCKTAILS
*Mimosa, Frozen Margarita, Red
Sangria, Michelada*

SELECTED MOCKTAILS

SELECTED BEER

PREMIUM

\$65 | 2 HOURS

additional hour \$20

HOUSE SELECTED WINES
(1 RED, 1 WHITE, 1 SPARKLING)

SELECTED BEER

SELECTED SPIRITS

BRUNCH COCKTAILS
*Mimosa, Frozen Margarita, Red
Sangria, Michelada*

SELECTED COCKTAILS
*House Margaritas, Paloma, Old
Fashioned, Negroni*

SELECTED MOCKTAILS

Premium package does NOT include shots or specialty cocktails.

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