

TALDE

MIAMI BEACH

FOOD MENU

SALADS

- VEGETABLE TEMPURA SALAD • GOCHUJANG CAESAR DRESSING • 14
- VIETNAMESE GARLIC SHRIMP • POMELO, ESCAROLE, PEANUTS • 15
- KALE SALAD • PICKLED CRANBERRIES, CANDIED ALMONDS, CREAMY PONZU • 13

DIM SUM

- PRETZEL PORK & CHIVE DUMPLINGS • SPICY MUSTARD • 8
- KUNG PAO CHICKEN WINGS • PEANUTS, BUTTERMILK RANCH, CHILIES • 6 FOR 9 / 12 FOR 17
- YUZU GUACAMOLE • CRISPY RICE, LA QUERCIA SPECK 14 / VEGETARIAN • 12
- SHIITAKE MUSHROOM ROBATA • PICKLED SHALLOTS • 10
- SAMOSAS • SWEET PEAS, KAFFIR LIME YOGURT, GOLDEN RAISIN CHUTNEY • 10
- SPICY TUNA TARTARE • SCALLION PANCAKES, HERB SALAD, PEANUTS • 17
- SHRIMP SHUMAI • OLD BAY, CORN, CHINESE SAUSAGE • 14

NOODLES

- CHOW FUN • BRAISED PORK SHANK, PICKLED MUSTARD GREENS • 17
- WONTON RAMEN • PORK WONTONS, PORK SHOULDER, BITTER GREENS, SIX MINUTE EGG • 15
- LOBSTER TOM KHA • COCONUT MILK, RICE NOODLES, CORN • 16
- CRISPY OYSTER & BACON PAD THAI • EGG, PEANUTS, CILANTRO, CHILIES • 17
- BEEF KARE KARE • HONG KONG NOODLES, PEANUTS & THAI CHILI RELISH • 18

ENTRÉES

- WHOLE ROASTED BRANZINO • BANANA LEAF, TURMERIC, TOMATO, CHILIES • 31
- CHARRED SALMON • BLACK BEAN BROWN BUTTER, EDAMAME, CLEMENTINE • 25
- KOREAN FRIED CHICKEN • SPICY KIMCHI YOGURT, GRAPES, MINT • 23
- LEMONGRASS PORK CHOPS • PEANUTS, WATERMELON NUOC MAM • 24
- GRILLED BEEF SHORT RIBS • TAMARIND SOY BUTTER, ROMAINE LETTUCE LEAVES, STICKY RICE • 36

SIDES

- CRAB FRIED RICE • TOBIKO, JALAPENO AIOLI • 17
- CASHEW RICE • JASMINE, KOMBU DASHI • 10
- EVERYTHING ROTI BREAD • 4
- WOK CHARRED GREENS • GARLIC CHIPS • 10
- #4041 • MARKET VEGETABLES, GREEN SAMBAL • 10

*20% SERVICE CHARGE IS ADDED TO ALL CHECKS

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician.





HOUSE COCKTAILS

- BONDI KELLY • 14**
BRUGAL ESPECIAL, CARPANO ANTICA,
LUXARDO MARASCHINO, CHARRED PINEAPPLE
SYRUP, LIME, PINEAPPLE
- GINGER ROSE • 12**
EVAN WILLIAMS BOURBON, LAIRD’S APPLEJACK,
LEMON, GINGER-CINNAMON GRENADINE
- PLUM BASIL MARGARITA • 12**
EL JIMADOR SILVER, TRIPLE SEC,
PLUM, THAI BASIL, LEMON, LIME
- NAVY GROG • 12**
BRUGAL ESPECIAL, LIME,
GRAPEFRUIT, HONEY SYRUP
- GREEN LIGHTNING • 12**
HOUSE INFUSED GREEN TEA VODKA,
GREEN TEA, CUCUMBER, LIME
- LYCHEE MARTINI • 12**
BEEFEATER GIN, HANA LYCHEE SAKE,
SOHO LYCHEE LIQUEUR, CITRUS BITTERS,
LEMON, LIME
- MIRANDA’S RIGHT • 14**
RITTENHOUSE RYE, MONTENEGRO AMARO,
GRAND MARNIER, CHOCOLATE BITTERS
- CHINATOWN • 14**
BRUGAL ANEJO, LAIRD’S APPLEJACK,
LIME, AMARENA CHERRY, BROWN SUGAR
- PLUM WINE BELLINI • 11**
CHOYA PLUM WINE, PROSECCO
- IN LOVE WITH THE COCO • 12**
RUM, COLA SLUSH

BEVERAGES

- COKE • 5
DIET COKE • 5
SPRITE • 5
FANTA GINGER ALE • 5
MR. PIBB • 5
LEMONADE • 5

 COFFEE

- AMERICAN • 4
ESPRESSO • 4
CAPPUCCINO • 6
CAFÉ LATTE • 6

MIGHTY LEAF TEA

- ORGANIC GREEN DRAGON • 6
ORGANIC MINT VERBENA • 6
ORGANIC EARL GREY • 6
ORGANIC AFRICAN AMBER • 6
ORGANIC BREAKFAST • 6

WINE

- SPARKLING**
ZARDETTO • 11/40
PROSECCO, VENETO, ITALY
- WHITE**
DARTING “KABINETT” • 12/46
RIESLING, PFALZ, GERMANY
ZENATO • 10/72
PINOT GRIGIO, VENETO, ITALY
EDI SIMCIC “GIOCATO” • 11/40
SAUVIGNON BLANC, GORISKA BRDA, SLOVENIA
TORRES, VERDEJO • 12/44
VERDEJO, RUEDA, SPAIN
PERLITA “DIAMANDES” • 12/44
CHARDONNAY, VALLE DE UCO MENDOZA, ARGENTINA
- RED**
RETO • 12/44
PINOT NOIR, VALLE DE CASABLANCA, CHILE
CAPEZZANA “BARCO REALE” • 12/44
SUPER TUSCAN BLEND, TUSCANY, ITALY
BODEGAS PINORD • 10/36
TEMPRANILLO, PENEDES, SPAIN
DOMAINE LAROQUE • 11/40
CABERNET FRANC, CARCASSONE, FRANCE
SILVER PALM • 14/52
CABERNET SAUVIGNON, MENDOCINO COUNTY, CA
- ROSE**
CHARLES & CHARLES • 12/44
RHONE BLEND, COLUMBIA VALLEY, WA

SAKE

- | | |
|--------------------------------|---------------|
| KONTEKI TEARS OF DAWN DAIGINJO | 720ML • 14/90 |
| DASSAI 50 JUNMAI DAIGINJO | 720ML • 13/85 |
| KO’S KASUMI JUNMAI NIGORI | 500ML • 10/45 |
| HIDEYOSHI NAMAGENSU HONJOZO | 300ML • 35 |
| HANA HOU HOU SHU | 300ML • 36 |

BEER

- DRAFT**
BROOKLYN SORACHI ACE • 8
BROOKLYN, NY • 7.2% ABV
- CIGAR CITY JAI ALAI • 7**
TAMPA, FL • 7.5% ABV
- SIXPOINT CRISP • 7**
BROOKLYN, NY • 5.4% ABV
- SAPPORO • 6**
TOKYO, JAPAN • 5.0% ABV
- INLET MONK IN THE TRUNK ORGANIC • 7**
JUPITER, FL • 5.5% ABV

BOTTLES / CANS

- WYNWOOD POP’S PORTER • 7
FUNKY BUDDHA HOP GUN IPA • 7
BELL’S OBERON ALE • 6
BOULEVARD SESSION POP-UP IPA • 7
ANGRY ORCHARD CIDER • 6
CORONA • 7
GUINNESS • 7
PBR • 5
AMSTEL LIGHT • 7

TALDE

MIAMI BEACH

BAR MENU

|| DIM SUM ||

PRETZEL PORK & CHIVE DUMPLINGS · 8

SPICY MUSTARD

KUNG PAO CHICKEN WINGS · 6 FOR 9

PEANUTS, BUTTERMILK RANCH, CHILIES

YUZU GUACAMOLE · 14 / VEGETARIAN · 12

CRISPY RICE, LA QUERCIA SPECK

SHIITAKE MUSHROOM ROBATA · 10

PICKLED SHALLOTS

SAMOSAS · 10

SWEET PEAS, KAFFIR LIME YOGURT, GOLDEN RAISIN CHUTNEY

SPICY TUNA TARTARE · 17

SCALLION PANCAKES, HERB SALAD, PEANUTS

|| LATE-NIGHT NOODLES ||

THURSDAY - SATURDAY

2AM - 4AM

LAUNCHING DECEMBER 3

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MARASCHINO, CHARRED PINEAPPLE SYRUP, LIME, PINEAPPLE

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GINGER-CINNAMON GRENADINE

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TRIPLE SEC, LEMON, LIME

NAVY GROG • 12

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