



TAPAS

Aceitunas 7.5 (VG) (DF) (GF)

Citrus & spice marinated olives

Tortilla 8.5 (GF)

Classic potato & onion omelette

Pimientos de Padrón 10.5 (VG) (DF) (GF)

Pan fried small green chilli peppers

Berenjena con Miel 10.5

Crispy fried eggplant with honey & mint

Patatas Bravas 9.5 (DF) (GF)

Crispy potatoes in a spiced tomato alioli

Ensalada de Remolacha 13.5 (GF)

Tri-color beets, baby spinach, creamy Monte Enebro cheese, falafel crumbles
Vegan option available

Champiñones Asado 12.5 (GF)

Forest mushrooms with roasted garlic & fresh herbs
Vegan option available

Farro y Chistorra 14.5

Farro wheat, edamame beans, asparagus, green beans, green pepper, olives,
Chistorra spanish sausage, Murcia cheese with tomato dressing & pistou
Vegetarian / Vegan / Dairy-free option available

Montaditos de Vieiras 12.5 🌊

Bay scallops, tomato with lemon & fresh thyme sauce on artisanal bread
Gluten-free option available

Gambas al Ajillo 14.5 🌊 (GF)

Sautéed prawns with garlic & house made fish stock

Caballa y Romesco 16.5 🌊 (GF) (DF)

Seared wild mackerel with broccolini & romesco

Atún y Huevos Rellenos 19.5 🌊 (GF) (DF)

Seared Ahi tuna with Iberico chorizo, sesame, tuna deviled egg

Chorizo en Vino Tinto 8.5 (GF) (DF)

Local chorizo braised in red wine and spices

Albondigas 14.5 (DF)

Beef & chorizo meatballs in a saffron tomato sauce

Lengua de Les 18.5 (DF)

Thin sliced braised beef tongue with pickled pearl onion, caper berry,
migas & sauce gribiche
Gluten-free option available

LARGE PLATE

Filete con Mojo Verde 36.5 (GF) (DF)

Alberta flat iron steak with brussels sprouts & fingerling potato, mojo verde

Pierna de Cordero 39.5 (GF)

Moroccan style braised Peace Country lamb shank, polenta
with dried fruits

(VG) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FREE



ocean wise. A SUSTAINABLE CHOICE



All meat options on the menu are
from Two Rivers Specialty Meats