

Dinner

SERVED FROM 5PM TO 9 PM

TAPAS

- Aceitunas 6.5** (VG) (DF) (GF)
Citrus & spice marinated olives
- Tortilla 7.5** (GF)
Classic potato & onion omelette
- Berenjena con Miel 8.5**
Crispy fried eggplant with honey & mint
- Patatas Bravas 8.5** (DF) (GF)
Crispy potatoes in a spiced tomato alioli
- Zanahorias Asadas 9.5** (GF)
Roasted carrots with spiced yogurt, honey roasted walnuts, puffed rice
- Ensalada de Alcachofas 11.5**
Roasted artichokes, red peppers, manchego cheese, serrano ham, migas, basil
Gluten-free/Dairy-free option available
- Champiñones Asado 11.5** (GF)
Forest mushrooms with roasted garlic & fresh herbs
Dairy-free/Vegan option available
- Croquetas del Momento 11.5**
Croquettes of the moment
- Piperada 9.5** (DF)
Stewed vegetable with crispy free-range egg, pinenuts
- Mejillónes con Pan 9.5** 🌱
Atlantic mussels with tomato, red onion, lime, fresh herbs on artisanal bread
Gluten-free option available
- Gambas al Ajillo 13.5** 🌱 (GF) (DF)
Sautéed prawns, garlic & chillies
- Caballa y Romesco 12.5** 🌱 (GF) (DF)
Seared wild mackerel with broccolini & romesco
- Chorizo en Vino Tinto 7.5** (GF) (DF)
Local chorizo marinated in red wine
- Albondigas 12.5** (DF)
Beef & chorizo meatballs in a saffron tomato sauce
- Mejilla de Cerdo 13.5**
Sherry braised Fraser Valley pork cheek with orzo pasta, pearl onions, green peas, garlic chips
Dairy-free option available
- Medallón de Cola de Toro 19.5** (GF)
Oxtail medallion, fingerling potato, carrot, straw potato

LARGE PLATE

- Filete con Mojo Verde 29.5** (GF) (DF)
Alberta flat iron steak with brussels sprouts & fingerling potato, mojo verde

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

 **ocean wise** A SUSTAINABLE CHOICE (VG) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FREE



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