



TAPAS

Aceitunas 7.5 (VG) (DF) (GF)

Citrus & spice marinated olives

Tortilla 8.5 (GF)

Classic potato & onion omelette

Berenjena con Miel 10.5

Crispy fried eggplant with honey & mint

Patatas Bravas 9.5

Crispy potatoes in a spiced tomato alioli

Croquetas del Momento 12.5

Croquettes of the moment

Champiñones Asado 12.5 (GF)

Roasted white & portabella & shimeji mushrooms with garlic, fresh herbs

Vegan option available

Ensalada de Lechuga 13.5 (GF) (DF)

Charred iceberg lettuce with red pepper, butternut squash, chickpea, pickled red onion, roasted buckwheat, pancetta, vegetable reduction dressing

Vegan option available

Caballa y Romesco 18.5 (GF) (DF)

Seared wild mackerel with broccolini & romesco

Gambas al Ajillo 14.5 (GF)

Sautéed prawns with garlic & house made fish stock

Arroz Negro 18.5 (GF)

Squid ink seafood paella with squid, mussels, Ibérico chorizo

Bacalao Marinado 29.5 (GF) (DF)

Miso marinated sablefish with rapini, carrots, quinoa, rice cracker in dashi soup

Chorizo en Vino Tinto 8.5 (DF)

Local chorizo braised in red wine and spices

Albondigas 14.5 (DF)

Beef & chorizo meatballs in a saffron tomato sauce

Mejilla de Cerdo 17.5

Sherry braised Fraser Valley pork cheek with orzo pasta, pearl onions, green peas, garlic chips

Dairy-free option available

Medallón de Cola de Toro 22.5 (GF)

Oxtail medallion, fingerling potato, carrot, straw potato

LARGE PLATE

Filete con Mojo Verde 35.5 (GF) (DF)

Alberta flatiron steak 7oz with brussels sprout & fingerling potato, mojo verde



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