

# TAPAS

## STUFFED MUSHROOM CAPS (GF) (VEG) 13

Whipped ricotta & pesto stuffed mushroom caps on a bed of spicy tomato sauce, topped with parmesan & fermented chili oil

## JERK DUCK TACOS (GFO) 14

House jerk duck, corn succotash, chili pineapple crema & crispy onions

## CAPRI RICOTTA DIP (GFO) (VEG) 13

Blend of ricotta, feta, pesto, roasted red peppers & artichokes, topped with lemon & chili preserve, served with toasted baguette

## CHIMI STEAK FRITES (GF) 15

Chimichurri marinated steak, fresh cut fries, topped with chipotle cilantro aioli & scallions

## BAO-MAC (2) 14

Prime rib burger, American cheese, lettuce, onions, pickles, sesames & "Mac" sauce

## TAHINI CAULIFLOWER (VEG) (V) (GF) 12

Spiced coconut milk & tahini coated cauliflower, topped with pine nuts & fermented chili oil, on a bed of sweet garlic yogurt

## SAVOURY CHEESECAKE (VEG) 16

Phyllo wrapped ricotta cheesecake, filled with mushroom, brussel sprout, cauliflower & za'atar spice. Topped with smoked paprika oil & gouda

## MOJO BEEF MELT 14

Citrus & soy marinated shaved beef, mushroom, caramelized onion & chilies in a toasted pretzel bun, topped with gouda & crispy onions

## SEAFOOD GNOCCHI N' CHEESE 15

Gnocchi tossed with lobster, crab, shrimp & bruschetta in a cajun cheese sauce, topped with herb crumb & mixed cheese

## SMOKED DUCK BAO BUNS (2) 14

Korean BBQ glazed smoked duck breast with 5-spice aioli, pickled red onion, cucumber, chilies & crispy fried onions

## POTATO CROQUETTE (VEG) 15

Fried caramelized onion, dill & lemon croquettes, breaded in panko, with za'atar & lemon aiolies

## ORANGE HARISSA GLAZED SALMON (GFO) 14

Salmon cubes glazed in orange harissa sauce, topped with crispy onion, on a bed of corn succotash



# HANDHELDS

## LOBSTER & CRAB ROLLS 21

Light potato rolls stuffed with lobster, crab, arugula, cabbage & cucumber slaw, fresh chilies, lemon aioli & crispy onions

## ROASTED EGGPLANT SANDWICH (VEG) 17

Roasted eggplant, cucumber, pickled onions, arugula, caramelized onion hummus & za'atar aioli on a toasted pretzel bun

## FRIED CHICKEN SAMMY 19

Fried chicken glazed with maple chipotle toped with a creamy apple and cabbage slaw on a fresh bun

## ZA'ATAR BURGER 18

Za'atar season 8oz prime rib burger, with arugula, chilies, red onions & cucumber on a fresh bun

\*\*All handhelds served with your choice of fresh cut fries, mixed greens \*\*

# PASTAS

## TZATZIKI RAVIOLI (VEG) 14 (TAPAS) 26 (ENTRÉE)

Cheese filled ravioli, breaded and topped with tzatziki, chipotle butter, mint & pine nuts

## MEDITERRANEAN GNOCCHI (VEG) 26

Gnocchi tossed with bruschetta mix, cremini mushrooms, spinach by & pesto topped with feta cheese & balsamic reduction

## BEET RISSOTO (GF) (V) 26

Roasted beets and arugula tossed in a Parmesan cream sauce, topped with feta, chives & pine nuts

## SMOKED DUCK GNOCCHI (GFO) 28

Gnocchi, smoked duck breast, bacon, caramelized onions, spinach, fresh chilies, tossed in a rich parmesan & egg sauce

## PORK BELLY OR TOFU BAHN MI (VEG) 15

Crispy pork belly or fried tofu, cucumber, pickled onions, cabbage & carrots, 5-spice aioli & a pineapple chili crema on a toasted baguette

## LOADED GNOCCHI SUPREME (VEG) 15

Gnocchi in a cheese sauce topped with bruschetta mix, green onion, bacon & sour cream

## FRIED CHICKEN SLIDER TRIO 15

Nashville hot with pickles & shredded lettuce, maple chipotle arugula & apples & a za'atar aioli, arugula & candied lemon

## MOJO RIBS (GFO) 15

Citrus & soy glazed pork ribs, topped with crispy onions & roasted sweet potato

## SMOKED PAPRIKA STROGANOFF POUTINE (GF) (VEG) 13

Smoked paprika cream sauce, garlic, ginger, mushrooms, caramelized onions & chives. Served on a bed of gouda and fries

## HALLOUMI FRIES (GFO)(VEG) 14

Lightly coated halloumi fried & topped with a spiced apple compote

## CHIMI-TOSTADA (2) (GFO) 15

Cheese crusted corn tortillas, chimichurri marinated steak, corn succotash, chipotle aioli, fresh chilies, crispy onion

## SPICED APPLE GLAZED PORK BELLY (GFO) 14

Smoked pork belly, glazed in spiced apple sauce, topped with crispy onion & served on mini cornbreads

## CANDIED SWEET POTATO SALAD (VEG) (GF) 13

Lemon infused whipped ricotta, arugula, candied sweet potato, cucumber, shaved fennel, diced apple, topped with pine nuts, pomegranate glaze and olive oil

## ORANGE GINGER CHICKEN SKEWERS (GFO) 12

Chicken marinated in ginger, lime, garlic, orange, cilantro & berber spice. Served on corn succotash & topped with crispy onions

## HARISSA POMEGRANATE HUMMUS (GFO)(V) 12

Candied lemon, pickled red onion, chilies, fried rosemary, harissa glazed eggplant, pomegranate syrup & olive oil. Served with pita

## CRISPY BRUSSEL SPROUTS (GF) (V) 12

Fried brussel sprouts, diced apples, caramelized onions & fresh chilies tossed in a sesame soy glaze  
add bacon \$2

# ENTREES

## SPICED APPLE GLAZED PORK BELLY & POLENTA (GFO) 28

Spiced apple sauce glazed pork belly on a bed of creamy polenta, topped with crispy onions

## BANG BANG SHRIMP BOWL (GFO) 27

Crispy shrimp tossed in maple chipolte, on a bed of rice with corn succotash, avocados, crispy fried onions & drizzled with a pineapple chili crema

## CARNE ASADA (GFO) 30

Seared chimichurri striploin with chipotle & verde aiolis. Served with fresh cut fries, corn succotash, crispy onions & fresh chilies

Add shrimp 7

## MAPLE HOT CHICKEN N' WAFFLES 22

Crispy fried chicken glazed with a hot chipotle maple on fresh Belgium waffles with a creamy cajun apple coleslaw



# DESSERTS

\*\*DISTRICT TAPAS + BAR CHEFS TAKE PRIDE IN SERVING ALL OF THEIR GUESTS FRESH HOUSEMADE DESSERTS\*\*

PLEASE CHECK OUR DESSERT BOARD FOR AVAILABLE SELECTION



# THE DISTRICT

TAPAS + BAR

---

Welcome to the District Tapas + Bar, we will take you on a journey of flavours, textures and colours that will have you craving more. We offer mouth watering tapas from around the world, intricately curated entrees, and an extensive beverage selection. Our goal is to build lasting relationships with our guests creating the ultimate dining experience. Enjoy our local artist displays throughout the restaurant while jamming out to 90s hip-hop.

The District opened in St.Catharines in 2020. Combining perseverance, a fresh take on traditional tapas and a team that is invested in our success, we were able to continue our growth and open our second location in The Hammer!

Our team takes pride in keeping our menu selections fresh, house made and adventurous. We are confident we have something for everyone!

---