

THE OUTER CLOVE RESTAURANT

STARTERS & SALADS

☉ Hungarian Goulash

Beef, potato, and vegetables.
+ Cup, 6 Bowl, 9

☉ Ali-Yum Soup

Creamy roasted garlic, potato, & herbs.
+ Cup, 5 Bowl, 7.

Langos — 5

Hungarian fried bread. Seasoned with raw garlic, salt & pepper.
+ Add sour cream & mozza, 5.

☉ Fusion Salad — 13

Mixed greens, cabbage, carrot, beets, roasted garlic & sunflower seeds.

H'ail Caesar — 15

Roasted garlic dressing, fried capers, croutons, and parmesan.

☉ Czech Style Fried Cheese — 16

Breaded Edam cheese served with tartar sauce.

☉ Calamari — 17

Crispy rice flour coating, seasoned with a garlicky spice blend, served with aioli.

Deep Fried Pickles — 17

Ale battered. Served with dill ranch.

☉ 40 Clove Fries — 8

Tossed in garlic & parsley, served with garlic aioli.

TAXES NOT INCLUDED.

SPECIALTIES

☉ SUB BROWN RICE FOR SPAETZLE

St. Martin's Roast — 26

Roasted duck leg, Demi glacé, braised purple cabbage, house-made knedliky (Czech steamed bread).

Halusky — 23

Slovak national dish of spaetzle served with creamy feta sauce, bacon, onions, and confit pork belly.

Svickova — 23

Czech national dish of marinated beef, sweet and sour vegetable sauce, cherry reduction, whipped cream, house-made knedliky (steamed bread).

Paprikash — 22

Choice of chicken OR mushroom. Slow cooked in a creamy paprika gravy. Served with spaetzle and cucumber salad garnish.

☉ Schnitzel — 25

Breaded pork loin, roasted garlic mashed potato, and cucumber salad garnish.
+ Add roasted garlic Demi glacé, 4.

☉ Hungarian Cabbage Rolls — 25

Stuffed with rice and pork, braised sauerkraut on roasted garlic mashed potato.

☉ Cordon Clove — 27

Breaded chicken stuffed with brie and roasted garlic. Served with mushroom cream sauce, roasted garlic mashed potato, and vegetables.

☞ Clove Bowl — 16

Our fusion salad on a bed of warm rice, drizzled with tahini dressing.
+ Add falafels, 3. Add chicken, 5.

CREPES (PALACSINTA)

← 2 CREPES, SERVED WITH SOUP, SALAD, OR FRIES. →
SUB GLUTEN FREE, 2.

Seafood Crepe — 22

Shrimp, salmon, scallop, & spinach with a creamy garlic sauce.

Chicken & Pesto Crepe — 21

Chicken, spinach, with a pesto cream sauce.

Mushroom & Gouda Crepe — 21

Garlic butter sautéed mushrooms, spinach, with a Gouda cheese sauce.

BURGERS & WRAPS

← SUB GLUTEN FREE BUN, LANGOS BUN- 2 →

Yumburger — 20

Beef patty, cheddar, horseradish-dijon, lettuce, tomato, onion, pickle. Served with soup, salad, or fries.
+ Add Bacon, 2.

Chicken Quasar Burger — 21

Fried chicken, brie, bacon, honey mustard, lettuce, tomato, onion. Served with soup, salad, or fries.

Habanero Chicken Burger — 21

Fried chicken, habanero hot sauce, slaw, lettuce, and pickles. Served with soup, salad, or fries.

Orbit Veggie Burger — 19

Yam & millet patty, pickled beets, feta, aioli, lettuce, tomato & onion. Served with soup, salad, or fries.

☞ Poutine a la Brasso — 17

Our 40 Clove Fries, sautéed pork, bacon, onions, cheese curds, and a creamy wine and garlic butter gravy.

Cevapi Wrap — 20

A Balkan favourite. Beef, pork, and lamb sausages in a wrap with lettuce, tomato, banana peppers, onions, creamy dill sauce, and ajvar (roasted eggplant and red pepper sauce). Served with soup, salad, or fries.

Falafel Wrap — 19

Falafels, onion, tomato, pickles, banana peppers, beets, feta, tahini sauce. Wrapped in a pita. Served with soup, salad, or fries.

DESSERTS

☞ Bohemia Chocolate and Walnut Cake with Cherry reduction — 9

Chocolate Fondue — 15

Made to order cinnamon langos balls, assorted fruits and marshmallow.

KIDS

Cheese Burger & fries — 12

Cheddar, ketchup and pickle.

Butter and Cheese Spaetzle. — 11

Butter sautéed spaetzle topped with cheese.

Kids Halusky — 12

Spaetzle noodles with feta cream sauce, and bacon.

☞ Schnitzel Fingers & Fries — 13

Breaded pork loin, fries, pickle.

COFFEE/ TEA/ SODA

Shrub — 8

Nelson Olive Oil Co. specialty white balsamic and soda. Ask your server for details.

Kootenay Coffee Co. — 2

Local Organic Virtue Tea — 3

Pop & Drinks — 2.5

Coke, D.Coke, Ginger Ale, Root Beer, Dr. Pepper, Iced Tea, Lemonade.