

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 — 6

Hungarian fried bread. Seasoned with raw garlic, salt & pepper.
+ Add sour cream & mozza, 6.

☉ Fusion Salad — 15

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

H'ail Caesar — 17

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

☉ Czech Fried Cheese — 20

Breaded Edam cheese served with garlic fries and tartar sauce.

☉ Calamari — 17

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

☉ 40 Clove Fries — 8

Tossed in garlic & parsley, served with garlic aioli.

☉ Canadian Poutine — 16

Our 40 Clove fries topped with cheese curds and Demi- glace.

SPECIALTIES

St. Martin's Roast — 29

Roasted duck leg, Demi glacé, braised purple cabbage, roasted garlic mashed potato.

Stroganoff — 28

Sautéed tenderloin beef, onions, mushrooms, in a creamy Demi-glace sauce. Served with spaetzle & cucumber salad garnish.

Halusky — 23

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

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 — 29

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

TAXES NOT INCLUDED.

☞ **Clove Bowl — 18**

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 — 24

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

Hortobagy — 23

Slow cooked pork in a creamy paprika gravy.

Mushroom & Gouda Crepe — 23

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

BURGERS & WRAPS

← SUB GLUTEN FREE BUN, LANGOS BUN- 2 →

Yumburger — 21

Beef patty, cheddar, horseradish-dijon, lettuce, tomato, onion, pickle. Served with salad, or fries.

+ Add Bacon, 2.

Chicken Quasar Burger — 22

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

Habanero Chicken Burger — 22

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

Orbit Veggie Burger — 20

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

☞ **Poutine a la Brasso — 18**

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

Cevapi Wrap — 21

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 salad, or fries.

Falafel Wrap — 20

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

DESSERTS

☞ **Bohemia Chocolate and Walnut Cake with Cherry reduction — 10**

Chocolate Fondue — 20

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

KIDS

☞ **Cheese Burger & fries — 14**

Cheddar, ketchup and pickle.

Butter and Cheese Spaetzle. — 11

Butter sautéed spaetzle topped with cheese.

Kids Halusky — 13

Spaetzle noodles with feta cream sauce, and bacon.

☞ **Schnitzel Fingers & Fries — 14**

Breaded pork loin, fries, pickle.

COFFEE/ TEA/ SODA

Shrub — 9

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

Kootenay Coffee Co. — 3

Local Organic Virtue Tea — 3.5

Pop & Drinks — 2.5

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