



TAPAS

<p>JAMON IBERICO DE BELLOTA 🌱</p> <p>48 months 100% Spanish pata negra, served with traditional crostini</p>	<p>26</p>	<p>BARBARO (large tapas platter, 2-4 people)</p> <p>Jamon Iberico, black truffle manchego, mixed olives, candied walnuts, goat cheese stuffed piquillo peppers, charred chorizo, cured mussels, grilled octopus, patatas bravas</p>	<p>90</p>
<p>PATATAS BRAVAS 🌱 🌱</p> <p>Double cooked Spanish Style potatoes, spicy marinara topped with roasted garlic smoked paprika, Vegan aioli</p>	<p>12</p>	<p>CHARRED CHORIZO</p> <p>Grilled handmade Spanish chorizo, kaffir lime mint yogurt, served with forno flatbread</p>	<p>13</p>
<p>PIQUILLO Y CABRA 🌱</p> <p>Spanish sweet red peppers filled with goat cheese and crushed candied walnut, piquillo aioli</p>	<p>13</p>	<p>LOBSTER + CRAB RAVIOLI 🌱 🌱</p> <p>Handmade stuffed pasta, coconut and chipotle cream</p>	<p>13</p>
<p>WARM MIXED MEDITERRANEAN OLIVES 🌱 8</p> <p>House marinated olives, citrus, peperoncino, herbs</p>	<p>8</p>	<p>PROSCIUTTO E BURRATA</p> <p>30 months aged prosciutto crudo di parma, 10 years barrel balsamico di modena, sicilian Evoo, grilled ciabatta</p>	<p>22</p>
<p>CHARCUTERIA Y QUESOS</p> <p>Selected Premium cured meats, imported cheeses, Roasted walnuts, pickles and forno flatbread</p>	<p>27</p>	<p>CALAMARI DI MAMMA (GLUTEN-FREE)</p> <p>Lightly battered and flash-fried baby squid served with homemade tartar and chipotle aioli</p>	<p>18</p>
<p>HUMMUS 🌱</p> <p>Garbanzo beans, extra virgin olive oil, tahini, fresh lemon and garlic confit served with house forno flatbread</p>	<p>11</p>	<p>PULPO MEDITERRANEO 🌱</p> <p>Slowly braised octopus, marinated in orange zest, grilled baby potatoes, citrus tahini mousse and mint oil</p>	<p>19</p>
<p>FETA CHEESE 3 PICKLED GARDEN VEGETABLES 4 FREE RANGE CHICKEN BREAST 8 GRILLED SIRLOIN STEAK 8 GLUTEN FREE BREAD 2</p>		<p>BOGA BOGA 🌱 🌱</p> <p>Tiger prawns, baby squid, baby scallops, mussels and clams in a cherry tomato garlic butter and parsley white wine base served with grilled sourdough bread</p>	<p>24</p>
<p>WAGYU BEEF CARPACCIO 🌱</p> <p>Snake River Farms beef, with parmigiano infused evoo, smoked aioli, arugula, balsamico di modena and grilled oregano flatbread</p>	<p>19</p>	<p>SLICED CHORIZO 5</p>	
		<p>AVOCADO + SOURDOUGH 🌱</p> <p>Sourdough bread baked in clay mold, Mexican avocado, planeta organic evoo and greens</p>	<p>15</p>

Finest ingredients, carefully sourced, seasonally and local when possible, completely natural for your elevated dining experience.

SUBSTITUTIONS POLITELY DECLINED • FOOD COMES OUT AS IT'S READY • DOES NOT INCLUDE TAXES OR GRATUITY

🌱 CHEF 'S RECOMMENDATION • 🌊 OCEAN WISE • 🌱 VEGAN • 🌱 VEGETARIAN

PIZZA

Fior di latte (Fresh Italian style mozzarella cheese) 36hr fermented dough and open flame brick forno.

<p>CAPRICCIOSA</p> <p>San marzano tomato sauce, fior di latte, prosciutto cotto (maestro ham), artichoke hearts, seedless black mediterranean olives, baby capers and oregano.</p>	<p>23</p>	<p>CRIMINALE 🌱</p> <p>San marzano tomato sauce, fior di latte, prosciutto cotto(maestro ham), soppressata, applewood smoked bacon, transparent sliced red onions.</p>	<p>24</p>
<p>BRAVA 🌱</p> <p>San marzano, spicy patata bravas, charred chorizo, piquillo peppers, fior di latte, chipotle aioli, paprika.</p>	<p>24</p>	<p>TARTUFINA 🌱 🌱</p> <p>Bianco sauce, oven roasted pears, honey toasted walnuts, fior di latte, gorgonzola, truffle infused evoo.</p>	<p>22</p>
<p>DIAVOLA 🌱</p> <p>San marzano tomato sauce, soppressata picante, fior di latte, mediterranean black olives.</p>	<p>22</p>	<p>DRUNKEN GOAT 🌱</p> <p>San marzano tomato sauce, creamy goat cheese, fior di latte, parmigiano, gorgonzola, Bulgarian feta, balsamico di modena.</p>	<p>23</p>
<p>MARGHERITA 🌱</p> <p>San marzano tomato sauce, fresh basil leaves, fior di latte, pecorino romano.</p>	<p>18</p>	<p>FUNGHI 🌱</p> <p>San marzano tomato sauce, oven roasted organic BC mushrooms, fior di latte, pecorino.</p>	<p>21</p>
<p>THE HOOD 🌱</p> <p>Bianco sauce, baby cut potatoes, applewood smoked bacon, fior di latte, rosemary, green onions.</p>	<p>20</p>	<p>FORZA ITALIA 🌱</p> <p>San marzano basil tomato sauce, fior di latte, parmigiano, 30 months prosciutto di parma Leoncini, arugula and evoo.</p>	<p>23</p>
<p>MALIBU 🌱</p> <p>San marzano tomato sauce, prosciutto cotto (maestro ham), pineapple, fior di latte, coconut milk reduction.</p>	<p>23</p>	<p>GLUTEN FREE FORNO FLATBREAD</p> <p>HALF 2 FULL 4</p>	

ADD ONS

Artichoke
Arugula
Avocado
Pesto Genovese
Caramelized Onions
Pineapple

3

Bacon
Mushroom
Olives

Coconut Milk Reduction
Capers
Truffle Oil
Honey Roasted Walnuts

4

Fior di latte
Soppressata
Prosciutto Cotto
Feta Cheese
Goat Cheese
Gluten free

8

Free range chicken breast
Posciutto di parma 30 months

5

Prawns
Brasato Beef
Pancetta Calabrese
Sicilian Anchovy

GREENS + SOUPS

GOAT CHEESE SALAD

Crispy goat cheese, cherry tomatoes, candied walnuts and heritage greens tossed in our house-made pear truffle vinaigrette, parmigiano

18 INSALATA VERDE DI CASA

Mix heritage greens and mixed kale topped with cherry tomatoes, carrots, shaved cucumber, crispy cipollini flakes and house-made balsamic vinaigrette

HALF 9 FULL 15

ROMAINE CAESAR

Fresh baby romaine, caesar dressing, parmesan garlic croutons

HALF 9 FULL 15

CREMA DI POMODORI 13

San marzano tomatoes, creme, mascarpone, served with flatbread

ADD PROTEIN

GRILLED AVOCADO	4	TIGER PRAWNS	8
FREE RANGE CHICKEN BREAST	8	GRILLED SIRLOIN STEAK	8
GRILLED WILD SALMON	8	PROSCIUTTO DI PARMA 30 MONTHS	8

PASTA

LOBSTER + CRAB RAVIOLI

Handmade stuffed pasta, coconut and chipotle cream

BURRATA PUGLIESE 8

29 LINGUINE AI FRUTTI DI MARE 32

Fresh mussels & clams, baby squid, tiger prawns, scallops, roasted garlic, vino bianco, cherry tomatoes, peperoncino, Italian parsley and evo

SPANISH CHORIZO 5

SPAGHETTI BOLOGNESE DI ROSA 28

Ricetta di nonna Rosa with vino rosso, premium beef topped with beef brasato and parmigiano

25 GNOCCHI AL POMODORO

Handmade gnocchi, san marzano marinara, parmigiano reggiano, fresh basil and sicilan extra virgin oil

BURRATA PUGLIESE 8

ADD PROTEIN

FREE RANGE CHICKEN BREAST	8	GRILLED SIRLOIN STEAK	8
GRILLED WILD SALMON	8	PROSCIUTTO DI PARMA 30 MONTHS	8
TIGER PRAWNS	8		

ENTRÉES

SABLEFISH & ZAFFERANO

Pan seared Sablefish, persian saffron risotto, market vegetables, toasted almonds and medjool dates

41 THE BURGER (Limited quantity) 28

8oz in-house handground Blue Goose organic beef, fresh challah bun, melted fontina cheese, truffle aioli and syrah caramelized onions

BACON 3
QUEBEC FOIE GRAS GRADE A 16
CRISPY GOAT CHEESE 3

CHICKEN PAELLA

Saffron-lemon marinated supreme free range chicken breast on Spanish paella rice con chorizo topped with roasted red peppers, green peas and confit garlic

TIGER PRAWNS 8

36 PETIT FILET MIGNON 59

6oz Alberta prime cut tenderloin, market vegetables and green peppercorn sauce

TIGER PRAWNS 8
BLUE CHEESE 4
QUEBEC FOIE GRAS GRADE A 16

SEAFOOD PAELLA

Fresh clams, mussels, tiger prawns, calamari, saffron Spanish paella rice and bell peppers cooked to perfection in a paella dish

FREE RANGE CHICKEN BREAST 8
SLICED CHORIZO 5

44 ORGANIC BAVETTE & FRITES 37

8oz of the most flavorful French cut beef and fresh chimichurri

PEPPERCORN SAUCE 3

DESSERTS

SAFFROMISU 11 CHOCOLATE CREME BRULEE 12 PIZZA DI NUTELLA 13

Spanish saffron, mascarpone, rum soaked lady fingers, pistachio cantucci

Dark 70% valrhona chocolate, french brandy cherries

Nutella and banana topped with vanilla gelato

FLAN CLASICO

Fresh Vanilla, traditional creme caramel

11 AFFOGATO 9 NEVE GELATO ORGANICO 9

CICLO doppio espresso shot, NEVE vanilla gelato

Our NEVE organic artisan gelato, made with fresh fruits. Ask server for flavours

CICLO ESPRESSO

Espresso 2oz	3½	Hot Chocolate 12oz	4½
Macchiato 4oz	3¾	Mocha* 12oz	5½
Americano* 12oz	4	Leaf Teas Black - Green - Herbal	4
Traditional Cappuccino 8oz	4½		
Latte* 12oz	5		

*can be made iced

SUBSTITUTIONS POLITELY DECLINED • FOOD COMES OUT AS IT'S READY • DOES NOT INCLUDE TAXES OR GRATUITY

 CHEF'S RECOMMENDATION •  OCEAN WISE •  VEGAN •  VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Finest ingredients, carefully sourced, seasonally and local when possible, completely natural for your elevated dining experience.