



February 22 - March 8

Dinner Menu
\$48.00



APPETIZER *(select one)*

Soup

Mushroom Fennel (Gluten free and Vegetarian)

Queso Fundido

three cheese blend / seasoned ground beef / served with corn tortilla chips

MAIN *(select one)*

Chorizo Burger

two 4oz Canadian AAA beef patties / spicy chorizo / pico de gallo / guacamole / lettuce / cotija cheese / chipotle aioli / hand cut fries

Pork Tinga Tacos (4)

savoury braised pork / pineapple / tamarind / double smoked bacon / pico de gallo / guacamole slaw / topped with white onion

Moqueca

poached cod / piquillo pepper / red onion / potatoes / coconut lime sauce

DESSERT *(select one)*

Nachurros

fried puff pastry / cinnamon sugar / dulce de leche

Sorbet

blood orange (Gluten Free & Vegan)

SPECIALTY COCKTAIL- \$16.00

Strawberry Caipirinha

muddled limes / strawberries / raw sugar / 2oz cachaça