

TAPAS

DAILY SOUP

GRILLED FOCCACCIA

Grilled rustic rosemary focaccia. Served with extra virgin olive oil and balsamic vinegar.

MEDITERRANEAN MEZZE PLATTER

House-made labneh, baba ghanoush, muhammara, and hummus. Accompanied with turmeric pickled cauliflower, spiced pickled carrots, pitted olives, and house-made pita chips. Perfect for two to share!

CHARCUTERIE BOARD

St. Lawrence market cured meats and artisanal cheeses, house condiments and grilled Focaccia: two cheeses, three cured meats. Perfect for two to share!

CRISPY FRIED CALAMARI

Chickpea flour fried calamari, bruschetta, spicy aioli, frisee.

10

CHICKEN PINTXO MORUNOS

17

Andalusian inspired marinated chicken skewers, mojo verde, mojo picon. Served with lemon and fresh parsley.

5

BRUSCHETTA

16

Grilled rustic rosemary focaccia topped with our house made bruschetta mix, Mozzarella & Grana Padano, and a balsamic reduction.

25

HOT HOUSE MUSSELS

23

Served with grilled focaccia.

35

SPICY CATALAN MUSSELS WITH ALMOND PICADA. Paprika & saffron infused slightly spicy tomato sauce with Spanish almond pesto.

+\$5 HOTHOUSE fries

+\$8 Grilled Chorizo

20

SALADS, BOWLS & VEGAN

CLASSIC CAESAR

12/19

Romaine, house made croutons, crispy capers, Parmigiano-Reggiano & HOTHOUSE Caesar dressing.

HORIATIKI

14/20

Green bell pepper, cucumbers, tomatoes, crisp red onions, kalamata olives, marinated Feta cheese, Greek vinaigrette.

ROASTED CAPRESE SALAD

20

Blistered Roma tomatoes, fior di latte, fresh basil, pomegranate seeds, pomegranate molasses.

CAULIFLOWER DUKKHA

24

Blanched and fried cauliflower, hummus, Egyptian hazelnut dukkha, lemon tahini dressing, fresh mint.

CÔTE D'AZUR SALADE NIÇOISE

26

Grilled rare tuna, compressed little gem & Boston bibb lettuce, green beans, fingerling potatoes, confit tomatoes, compressed green onion, nicoise olives, cello radish, hard boiled egg, preserved lemon vinaigrette.

CAPONATA BOWL

26

Choice of Chilled Grilled Chicken Breast/Ahi Tuna/Red Prawns/Mediterranean Tofu

Jasmine rice, avocado, kalamata olives, crispy capers, heirloom cherry tomatoes, pickled red onion, baba ghanoush, Calabrian chili. Vegan when paired with tofu.

ADD PROTEIN

Balsamic Marinated Tofu

+8

Red Wild Prawns (5)

+10

Grilled Chicken Breast

+8

Filet of Grilled Organic Atlantic Salmon filet (6oz)

+15

Many items can be modified, please talk with your server. We have Gluten Free buns and Pasta. Substitute starch for lemon rice, herb fingerling potatoes, French fries or basmati rice.



Gluten Friendly



Contains Pork



Contains Nuts



Contains Seeds



Alcohol Used in Preparation



Dairy Free

HANDELDHS

Handelds served with Hothouse Soup or Fresh Cut Fries.

Upgrade with the following:

Sweet potato fries + \$3

Side Caesar, Garden or Horiatiki Salad + \$4

LAMB BURGER

27

Spiced Ontario ground lamb, caramelized onions & peppers, whipped feta cheese, Tzatziki
Served Medium or Well Done.

THE HALLOUMI

24

Deep-fried, golden-brown halloumi cheese, briami vegetables, basil pesto, garlic aioli, fresh pea shoots, house-made focaccia bread.

HOT HOUSE SHRIMP ROLL

26

Smoked paprika shrimp remoulade, brioche long bun, hothouse tomato, Boston bibb lettuce, spicy aioli, chives.

HH SIGNATURE BURGER

23

Roasted garlic aioli, house smoked gouda cheese, Boston bibb lettuce, tomato, 100% ground Canadian Angus chuck & brisket.
Served Medium or Well Done. Pickle spear.

Add bacon \$4

Certain items containing alcohol can be made without. Please ask your server for details. Add Grilled Chicken Breast +8 | 5 Wild Red Prawns +10 | Grilled Chorizo +8
Add a Small Starter Garden, Caesar or Horiatiki Salad +5 | *All Pastas contain dairy.

SPAGHETTI BOLOGNESE

24

Beef Bolognese, Basilico, red wine, local handmade spaghetti. (Sauce contains dairy)

CORN AND CRAB MEZZE LUNA

32

Local handmade mezze luna filled with rich mascarpone and crab, nestled in a brown butter corn emulsion, finished with confit tomatoes, chives, and Argentinian red shrimp.

CAPPELLETTI

24

Ricotta stuffed cappelletti in a rose sauce topped with mozzarella and cheddar.

SPAGHETTI FRUTTI DI MARE

31

Local handmade spaghetti, arrabiata tomato sauce, mussels, clams, shrimp, squid, confit tomatoes, basilico.

PASTA E RISO

LASAGNA AL FORNO

26

Ricotta cheese, spinach, beef ragu, tomato basil, mozzarella.

MUSHROOM GNOCCHI

25

Cremini, button, and portabella, mushroom demi, confit cherry tomatoes, local ricotta gnocchi.

PAELLA VALENCIANA

30/58

(FOR ONE OR FOR TWO)



Traditional Bomba rice, Spanish saffron sofrito, in-house smoked chicken, grilled chorizo, manila clams, Pei mussels, red Argentinian shrimp.

TUSCAN SPAGHETTI PRIMAVERA

25

Local handmade spaghetti, aglio e olio, roasted artichoke hearts, kalamata olives, fresh spinach, confit tomatoes, lemon juice, and feta cheese.

BUTTERNUT SQUASH RISOTTO

25

Roasted and spiced butternut squash, pink lady apple, brown butter, turmeric, maple yoghurt, zaatar.

FARM TO SEA

Add a Small Starter Garden, Caesar or Horiatiki Salad +5

CAPE D'OR SALMON

32

Pan-Seared Organic Newfoundland Atlantic salmon, lemon scented rice, butter poached broccolini, sauce vierge.

CHICKEN BROCHETTE

26

Moroccan spice marinated grilled chicken skewer, served with lemon scented rice, herb fingerling potatoes, roasted Mediterranean vegetables, tzatziki.

STEAK FRITES

38

AAA Canadian New York striploin, fries, garlic aioli, Brandy Peppercorn Sauce.

MORROCAN CHICKEN TAGINE

28

Braised Moroccan cinnamon curry chicken. Onion, carrots, cinnamon curry chicken jus, smoked paprika couscous, confit tomatoes, fresh mint, fresh parsley.

SAFFRON CINNAMON LAMB SHANK

38

Saffron & cinnamon braised lamb shank, curry and raisin rice, lamb jus, orange and pomegranate molasses, roasted onion.