



TAPAS

DAILY SOUP	10	CHICKEN PINTXO MORUNOS	17
GRILLED FOCCACCIA	5	Andalusian inspired marinated chicken skewers, mojo verde, mojo picon. Served with lemon and fresh parsley.	
MEDITERRANEAN MEZZE PLATTER	25	BRUSCHETTA	16
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!		Grilled rustic rosemary focaccia topped with our house made bruschetta mix, Mozzarella & Grana Padano, and a balsamic reduction.	
CHARCUTERIE BOARD	35	HOT HOUSE MUSSELS	23
St. Lawrence market cured meats and artisanal cheeses, house condiments and grilled Focaccia: two cheeses, three cured meats. Perfect for two to share!		Served with grilled focaccia.	
CRISPY FRIED CALAMARI	20	SPICY CATALAN MUSSELS WITH ALMOND PICADA. Paprika & saffron infused slightly spicy tomato sauce with Spanish almond pesto.	
Chickpea flour fried calamari, bruschetta, spicy aioli, frisee.		+ \$5 HOTHOUSE fries + \$8 Grilled Chorizo	

SALADS, BOWLS & VEGAN

CLASSIC CAESAR	12/19	CÔTE D'AZUR SALADE NIÇOISE	26
Romaine, house made croutons, crispy capers, Parmigiano-Reggiano & HOTHOUSE Caesar dressing.		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.	
HORIATIKI	14/20	CAPONATA BOWL	26
Green bell pepper, cucumbers, tomatoes, crisp red onions, kalamata olives, marinated Feta cheese, Greek vinaigrette.		Choice of Chilled Grilled Chicken Breast/ Ahi Tuna/Red Prawns/Mediterranean Tofu	
ROASTED CAPRESE SALAD	20	Jasmine rice, avocado, kalamata olives, crispy capers, heirloom cherry tomatoes, pickled red onion, baba ghanoush, Calabrian chili. <i>Vegan when paired with tofu.</i>	
BLISTERED ROMA TOMATOES, FIOR DI LATTE, FRESH BASIL, POMEGRANATE SEEDS, POMEGRANATE MOLASSES.		ADD PROTEIN	
CAULIFLOWER DUKKHA	24	Balsamic Marinated Tofu	+8
Blanched and fried cauliflower, hummus, Egyptian hazelnut dukkha, lemon tahini dressing, fresh mint.		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.



HANDHELDS

Handhelds 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

PASTA E RISO

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.

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 (FOR ONE OR FOR TWO) 30/58

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.