



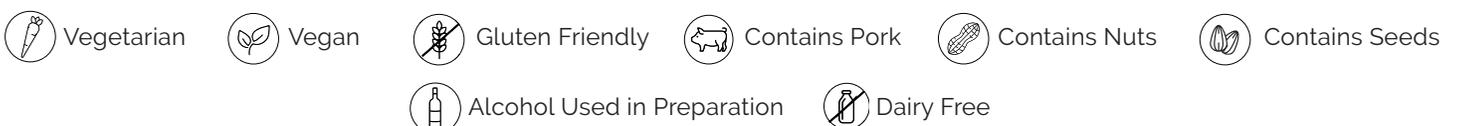
## TAPAS

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

## SALADS, BOWLS & VEGAN

<b>CLASSIC CAESAR</b>	12/19	<b>CÔTE D'AZUR SALADE NIÇOISE</b>	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.	
<b>HORIATIKI</b>	14/20	<b>CAPONATA BOWL</b>	26
Green bell pepper, cucumbers, tomatoes, crisp red onions, kalamata olives, marinated Feta cheese, Greek vinaigrette.		<b>Choice of Chilled Grilled Chicken Breast/ Ahi Tuna/Red Prawns/Mediterranean Tofu</b>	
<b>ROASTED CAPRESE SALAD</b>	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.		<b>ADD PROTEIN</b>	
<b>CAULIFLOWER DUKKHA</b>	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 capelletti 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.

## 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.