



TAPAS

- DAILY SOUP** 10
- CROQUETA DE JAMON SERRANO**   18
Crispy coated Serrano ham & bechamel, Manchego cheese, pimento aioli.
- MEDITERRANEAN MEZZE PLATTER**   22 (for 2)
Baba ghanoush, hummus, labneh, pickled vegetables, cornichons, olives, roasted red peppers, za'atar, grilled focaccia.
- CHARCUTERIE BOARD**  35 (for 2)
St. Lawrence market cured meats and artisanal cheeses, house condiments and grilled Focaccia: two cheeses, three cured meats.
- FRUTTI DI MARE BOARD**  36 (for 2)
Smoked salmon, marinated mussels, chilled prawns, bee pollen cream cheese, sundried tomato pesto, house pickled vegetables, grilled focaccia.
- CHICKEN PINTXO**  17
Flame grilled chicken skewers, smoked Spanish paprika yogurt marinade, pimento aioli, chimichurri.
- BRUSCHETTA**  16
Grilled rosemary focaccia topped with our house made bruschetta mix, Mozzarella & Grana Padano, and a balsamic reduction.
- CRISPY FRIED CALAMARI**  20
Chickpea flour fried calamari, bruschetta, spicy aioli, frisee.

LOCALLY FORAGED

- Balsamic Marinated Tofu +8 | Grilled Chicken Breast +8
5 Red Wild Prawns +10 | Grilled Chorizo +8
6oz Filet of Grilled Atlantic Salmon +15
- ROOTS & SPROUTS**   10/16
Local greens & berries, vegetable ribbons, Ontario Feta, strawberry vinaigrette.
- CLASSIC CAESAR**  12/19
Romaine, croutons, crispy capers, Parmigiano-Reggiano, Caesar dressing.
- HORIATIKI**   14/20
Green pepper, cucumber, tomatoes, red onions, kalamata olives, marinated feta, Greek vinaigrette.
- BURRATA**  26
Baby arugula, heirloom tomatoes, Ontario Burrata Cheese, pomegranate & balsamic glaze, grilled Focaccia.
- CÔTE D'AZUR SALADE NIÇOISE**   26
Ahi Tuna, cherry tomatoes, avocado, fingerling potatoes, hard-boiled egg, capers, French beans, Anchovy & Lemon vinaigrette.

FARM TO SEA

- LOBSTER-INFUSED MOULES FRITES A LA MARINIÈRE**   24
Shallots, garlic, white wine, butter, herbs, lobster stock, grilled focaccia & frites. Add Grilled Chorizo +8
- CAPE D'OR SALMON**  32
Organic Newfoundland Atlantic salmon, lemon scented rice, butter poached broccolini, sauce vierge.
- CHICKEN BROCHETTE**  26
Moroccan spice chicken skewer, lemon scented rice, herb fingerlings, roasted mediterranean vegetables, tzatziki.
- STEAK FRITES**  38
AAA 8oz Canadian New York striploin, frites, garlic aioli. Brandy Peppercorn Sauce.



HANDHELDS

Burgers & Sandwiches served with soup or fries, substitute with the following:

Sweet Potato Fries +3 | Caesar, Market or Horiatiki Salad +4

FAMOUS HH BURGER 23

Roasted garlic aioli, iceberg lettuce, tomato, red onion.
100% ground Canadian Angus chuck & brisket.
Served Medium or Well Done.

Add-Ons:

Smoked Cheddar +4

Smoked Bacon +4

Both Cheddar and Bacon +6

LAMB BURGER 27

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

THE HALLOUMI 24

Fried halloumi cheese, House focaccia, basil aioli, roasted red peppers, sweet corn shoots & pea tendrils.

HOTHOUSE SHRIMP ROLL 26

Fresh garlic buttered brioche, wild caught red prawns, classic remoulade, smoked Spanish paprika.

GREEK GYROS 20/22

Traditional fluffy pita, heirloom cherry tomatoes, red onion, Balkan tzatziki, Feta.

Grilled Chicken Souvlaki | 20

Lamb Kofta | 22

PASTA E RISO

Grilled Chicken Breast +8 | 5 Red Wild Prawns +10

Grilled Chorizo +8

Add a small Caesar, Horiatiki or Garden Salad to start \$5

All Pastas contain dairy.

LUMACHE BOLOGNESE 24

Beef Bolognese, Basilico, red wine, fresh lumache pasta.
(Sauce contains dairy)

SPAGHETTI ALLE VONGOLE 28

Spaghetti Quadri, Canadian Manila clams, heirloom cherry tomatoes, parsley, aglio e olio.

ONTARIO SPRING PASTA 23

Linguine, snap peas, asparagus, spring onion, grape tomatoes, tarragon, Crème Fraîche & Parmigiano-Reggiano.

CAPPELLETTI 24

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

CAPONATA BOWL 25

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

Jasmine rice, avocado, kalamata olives, crispy capers, heirloom cherry tomatoes, pickled red onion, baba ghanoush, Calabrian chili.

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.



Vegetarian



Vegan



Gluten Friendly



Contains Pork



Contains Nuts



Contains Seeds



Alcohol Used in Prep



Dairy Free