



# PARA PICARI



## bocadillos

### Marcona Almonds **VG**

olive oil, newfoundland sea salt 12.

### Yucca Fries **VG**

cashew crema 12.

### Cassava Chicharrón **V**

lime aioli, ají spice 8.

### Elotes **V**

charcoal-grilled corn on the cob, house spice, citrus crema, queso fresco, green onions 8.

### Sofia's Olives **VG**

celery, citrus, garlic 9.

### Avocado + Chips **VG**

smashed avocado, taro + tortilla chips, pico de gallo 16.

### Shishito Peppers **VG**

newfoundland sea salt, sofia spice 14.

## platos pequeños

### Chilled Cucumber Soup **V**

iced tomatillo, avocado, yoghurt, almonds 8.

### Anne's Bravas Brussels Sprouts **V**

crispy, spicy, salty, citrus aioli 14.

### Gaucha Pie Co. Beef Empanadas

two pieces, beef, olives, egg, chiminasty sauce 13.

### Newfoundland Tuna Tiradito

sea buckthorn, coconut, nasty sauce 17.

### Steak Apache Tartare

raw beef tenderloin, citrus, tomato, cabbage, onion, chips 17.

### Seared Sardines Escabeche

three pieces, red onion, aioli 12.

### Pan con Tomate **V**

pan sabroso, queso blanco, tomato, garlic, newfoundland salt, olive oil 7.

### Felipe's Morcilla + Eggs

two pieces, housemade morcilla sausage, fried quail eggs, salsa diablo 9.

### Lala's Tortilla de Papas **V**

p.e.i. potatoes, egg, onions 7.



## ensaladas

### Endive + Juicy Spinach Greens **VG**

spinach, pumpkin seeds, endive, citrus valentina dressing 16.  
add pulled chicken 7. salmon 11.

### Ancient Grain Solterito Salad **VG**

hominy + quinoa salad bowl, sesame citrus dressing 14.  
add pulled chicken 7. salmon 11.

### Marinated Tomato **V**

fresh white cheese, avocado, jalapeño, tomatillo 16.  
add pulled chicken 7. salmon 11.

## platos grandes

### Carnitas Soft Tacos

pork belly + shoulder, pico de gallo, leche de tigre 14. (2pcs)/20. (3pcs)

### Nova Scotia Haddock Soft Tacos

ancho rojo chile, pineapple, charred leek, pickled onions 15. (2pcs)/22. (3pcs)

### Mushroom Birria Tacos **V**

cabbage, queso blanco, salsa verde, consommé 14. (2pcs)/20. (3pcs)

### Adobo Roasted Cauliflower **VG**

chicory + spinach fried rice, cashew crema 19.

### Charcoal-grilled Octopus, Squid & Mussels

arroz con tinta, sea asparagus, escabeche mayo 26.

### Grilled ChimmiChicken

half bone-in chicken, chimichurri, tomato rice + beans 25.

### Nova Scotia Beef Burger

red chorizo spiced, piquillo pepper jam, chicory, queso fresco, potato + escabeche salad 23.

### Glazed Nova Scotia Lamb Ribs

pineapple molasses, sesame, parsnips, salsa verde 34.

## para compartir

### Sizzling Garlic Shrimp Cazuela

garlic croutons, lemon, piperade, alioli, parsley 30.

### Catch of the Day à la Plancha

plantain tostones, almond romesco sauce, charred chayote + avocado salad MP

### Charcoal-grilled Beef Steak

butcher's daily cut, newfoundland sea salt, chimichurri, crispy yucca, shishito peppers MP

## acompañamiento

Tomato Rice + Beans **VG** 8.

Roasted Carrots **V** 8.

Wilted Spinach **VG** 8.

Chicory + Spinach Fried Rice **VG** 8.

## postre

### Churros **V**

three pieces, spiced dark chocolate dip 10.

### Strauberry Paletas **VG** 7.

add koch mezcal (1oz) 10.

### Alfajores **V**

two pieces, dulce de leche, coconut, lemon 5.

**V** vegetarian **VG** vegan

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.