



TAPAS

Tapas is a social and colourful way of eating, rather than a style of cooking. It brings spirited people together to talk and drink in a vibrant atmosphere.

Founded on a fresh, from-scratch philosophy, Nevados prides itself on “little dishes” made in-house with some serious passion and style.

Our food is best shared among good friends, great drinks, and lively company.

And of course, tequila.

TO GET YOU STARTED

CORNBREAD 4.75

Our own cornbread recipe is baked in-house and lightly grilled, served with jalapeno pineapple marmalade and cilantro lime butter.

PATACONES 6.75

One of our staples. Thick sliced plantain chips topped with pasilla sauce, pico de gallo and queso fresco cheese.

CHIPS AND SALSA 5

Our chunky salsa roja made in-house with corn and black beans. Served with corn chips.

SMALL PLATES

TORTILLA SOUP 7

An earthy, flavourful broth with chicken, guacamole, sour cream, and crunchy tortilla chips topped with pico de gallo.

‘FEIJOADA’ BRAZILIAN PORK & BLACK BEAN STEW 9

Smoked ham hock, pork shoulder and black bean stew topped with sour cream, green onion and served with tortilla chips.

TAINO SALAD 9

The Andes meets the Caribbean. Organic quinoa, jicama and grilled pineapple salsa over a bed of fresh greens topped with a chili, coconut and lime dressing.

Add jerk chicken 6

Add falafel (2) 4

ARGENTINIAN BBQ

PASSIONFRUIT SHRIMP AND LIME SKEWER 7

Grilled shrimp with a sticky passionfruit lime glaze and grilled pineapple.

ORANGE CHILI CHICKEN SKEWER 7

Tender chicken thigh marinated in orange, chili and mexican spices and finished with our chilli, coconut and lime dressing.

SPICY BBQ SKEWER 7

Spice rubbed AAA beef and grilled pineapple, topped with achiote oil and chimichurri.

CEVICHE 13

Market Fish cured in a blend of citrus juices and ginger then lightly tossed with pineapple, peppers, red onion, sweet potato puree and cilantro. Served with plantain chips.

TACOS & AREPAS

PULLED PORK TACO 4.25

Pork braised 6 hours, pulled and served with apple cabbage slaw and topped with chipotle aioli.

PORK BELLY TACO 4.75

Fried pork belly with fresh pineapple salsa, topped with jalapeno pineapple marmalade, salsa rojo and garlic chips.

DRUNKEN BEEF TACO 5

Porter and tomato braised beef brisket, topped with pico de gallo, chimichurri and green onions.

THE JERK TACO 4.75

Hand pulled braised chicken covered in Jamaican jerk sauce over mango and fresh pepper salsa. Topped with radish and sour cream.

BAJA PESCADO TACO 5

Crispy battered mahi mahi with pickled cabbage and a citrus aji amarillo chili aioli.

GRASS ROOTS TACO 4

Fried falafel with pickled onion and cucumber, covered in avocado coconut sauce and topped with queso fresco.

CAULIFLOWER ‘AL PASTOR’ TACO 4.5

Cauliflower roasted whole, Al Pastor style, with grilled pineapple salsa, pickled onion and jalapeno crema.



WHAT IS AN AREPA?

'Street food' popular in Venezuela and Colombia. A handcrafted savoury corn cake, grilled and stuffed with meat and/or vegetables.

BEEF AREPA

6

Porter and tomato braised beef brisket stuffed in a house baked arepa with fresh greens and chipotle aioli.

Topped with fresh radish and queso fresco.

PORK AREPA

6

A pulled pork stuffed arepa with guacamole and fresh greens.

Topped with pickled onions and queso fresco.

FRIJOLE AREPA

6

Our house baked arepa stuffed with stewed black beans, chickpeas and spinach topped with guacamole and queso fresco.

TO SHARE (OR NOT)

NACHOS

17

We don't have a microwave! Please be patient as we oven bake this mountain of nachos covered in cuban beans, cheese, sour cream, pickled onions, corn, fresh diced green peppers, and pico de gallo.

Add pork, beef or chicken

6

Extra cheese

4

TAMARIND RIBS

15

Our signature pork ribs tossed in our delicious tamarind bbq sauce, served over an apple cabbage slaw.

HABANERO LIME SWORDFISH

16

Habanero and lime marinated swordfish steak, grilled and served on roasted seasonal vegetables and crispy capers with salsa verde.

DUCK AND WAFFLE

18

Chili corn waffle and a confit duck leg served with our fresh salsa rojo, guacamole and sour cream. Topped with queso fresco.

Add Ancho Agave Bacon

4

STUFFED PEPPER

9.75

A large grilled pepper stuffed with rice, beans and sauteed vegetables. Baked with cheese and topped with pasilla sauce, grilled pineapple salsa and cilantro.

Add pork, beef or chicken

6

PLATO DE VERDURAS

7

Seasonal roasted vegetables drizzled with chimichurri, finished with pumpkin seeds and fresh cilantro.

PAPAS RANCHEROS

6.5

The perfect side dish. Crisp cooked potatoes served with a tangy rancheros sauce, aji amarillo aioli and fresh cilantro.

Add Ancho Agave Bacon

4

Add a side of:

GUACAMOLE 4

CHIMICHURRI

3

SOUR CREAM 3

TAMARIND BBQ SAUCE

3

DESSERT

PATRON CAFE XO

7

Patron Silver tequila blended with pure, natural essence of fine coffee. For those of us who like to drink dessert.

ANCHO REYES

7

Made from ancho chiles, this sipping liqueur is pleasantly sweet with moderate heat.

CHURRO BITES

7

Served with chocolate and dulce de leche caramel sauce.

TRES LECHES CAKE

7

Covered in dulce de leche caramel sauce, whipped cream and toasted coconut.

FLAN

7

A Latin American favourite. Sweet custard topped with dulce de leche caramel.