

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** 5
Served with jalapeno pineapple marmalade and cilantro lime butter.
- PATACONES** 7.5
One of our staples. Thick sliced plantain chips topped with pasilla sauce, pico de gallo and queso fresco cheese.
- CHIPS AND SALSA** 5

SMALL PLATES

- TOSTADA BOWL** 9
Crispy tostada bowl filled with spicy refried beans, guacamole, sour cream, mango salsa and queso fresco.
- TORTILLA SOUP** 7
An earthy, flavourful broth with chicken, guacamole, sour cream, and crunchy tortilla chips topped with pico de gallo.
- TAINO SALAD** 9
The Andes meets the Caribbean. Organic quinoa, pickled watermelon, and grilled pineapple salsa over a bed of fresh greens topped with chili, coconut and lime dressing.
Add jerk chicken, smoked haddock or falafel 6
- ARGENTINIAN BBQ**
- PASSIONFRUIT SHRIMP SKEWER** 7
- ORANGE CHILI CHICKEN SKEWER** 7
- SPICY BEEF SKEWER** 7
- CEVICHE • MAHI MAHI • OR • SHRIMP •** 13.5
Your choice of Mahi Mahi or Shrimp cured in a blend of citrus juices and ginger then lightly tossed with pineapple / mango, peppers, onion, sweet potato puree and cilantro.
Served with plantain chips.
- MEXICAN STREET CORN** *limited availability* 6
Our fresh whole corn is steamed, charred on the grill and then brushed with cilantro lime butter. Topped with chili lime seasoning and a sour cream drizzle.

TACOS & AREPAS

- PULLED PORK TACO** 4.75
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
Battered mahi mahi with pickled cabbage and aji amarillo aioli.
- SMOKED HADDOCK TACO** 5
Smoked in house with cucumber, pickled watermelon and jalapeno crema.
- GRASS ROOTS TACO** 4.75
Fried falafel with pickled onion and cucumber, covered in avocado coconut sauce and topped with queso fresco.
- CAULIFLOWER 'AL PASTOR' TACO** 4.75
Served with grilled pineapple salsa, pickled onion and jalapeno crema.

LA FAMILIA TACOS

Choose three of our delicious tacos to make up a platter of nine tacos.



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 7

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 7

A pulled pork stuffed arepa with guacamole and fresh greens. Topped with pickled onions and queso fresco.

FRIJOLE AREPA 7

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

TO SHARE (OR NOT)

NACHOS 17.5

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 15.5

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

LA FAMILIA RIBS • Double Up! 28

MUSSELS 17

A pound of PEI mussels steamed in a white wine and garlic broth with jalapenos, onion and tomato. Served with tortilla chips, lime and fresh cilantro.

Add Ancho Agave Bacon 4

LATIN SPICED BAVETTE STEAK 21

8oz Sirloin Bavette Steak, grilled medium with latin spices and topped with cilantro lime butter. Served with caramelized onions, chimichurri and a crispy potato nest.

ENCHILADAS 13

Yam, black bean and spinach enchiladas, topped with a tangy rancheros sauce, mozzarella cheese and pineapple salsa.

PLATO DE VERDURAS 7.5

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:		ANCHO AGAVE BACON	4
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.

Nevados reserves the right to charge an 18% gratuity.