



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 6

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 6

SMALL PLATES

TORTILLA SOUP 8

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

AHI POKE BOWL 16

A Latin spin on the popular Ahi Poke Bowl. Raw ahi tuna, mango, pickled red cabbage, radish and carrots. Served on warm rice with a jalapeno lime dressing, fresh green onions and cilantro.

SUMMER SALAD 11

Mixed greens tossed with fresh orange, green onion, pickled beets, pumpkin seeds and crumbled queso fresco cheese. Served with a side of jalapeno lime dressing.

Add jerk chicken 6

Add crispy chili lime tofu 4

ARGENTINIAN BBQ

PASSIONFRUIT SHRIMP SKEWER 7.5

ORANGE CHILI CHICKEN SKEWER 7.5

SPICY BEEF SKEWER 7.5

CEVICHE 14.5

Market seafood 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.

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.

SMOKED DUCK TACO 5.5

In house smoked and sliced duck breast served cold with cucumber, orange crema and alfalfa sprouts.

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 5.5

Battered mahi mahi with pickled cabbage and aji amarillo aioli.

SWEET AND SOUR SHRIMP TACO 5

Agave, lime and chili marinated shrimp with cucumber, jalapeno crema, and green onions.

CRISPY LIME AND CHILI TOFU TACO 5

Crispy lime and chili marinated tofu with pickled cabbage, jalapeno crema and pico de gallo.

BBQ JACKFRUIT TACO 5

Spicy BBQ pulled jackfruit with red cabbage, sour cream, roasted corn and candied jalapenos.

LA FAMILIA TACOS 39

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

Nevados reserves the right to charge an 18% gratuity.



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.

THE JACKFRUIT AREPA 7

Our house baked arepa stuffed with spicy BBQ jackfruit, guacamole, candied jalapenos and queso fresco cheese.

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 17.5

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

LA FAMILIA RIBS • Double Up! 31

TORCHED HALIBUT 24

Torched 6 oz fillet of halibut with pea mole, arugula, chipotle and cashew nut salsa with a gazpacho vinaigrette

PINCHER CREEK CARNE ASADA 22

6 oz Locally raised sirloin steak charred to medium rare, sliced and served with pickled vegetable curls, mixed greens and alfalfa sprouts.

CASAMIENTO BOWL 16

Casamiento—meaning “marriage” in Spanish—is a marriage of two staple foods: rice and beans. This is our take on the Latin American staple. White rice with black beans, roasted root vegetables, mango and a creamy cashew, red pepper and tomato sauce. Topped with fried plantains and crispy yam curls.

ROASTED BABY YAMS AND CHORIZO 10

Oven roasted yam fingerlings, grape tomatoes and pan seared chorizo. Topped with sweet potato puree, pumpkin seeds and chili infused sesame oil.

PAPAS EN SALSA ROJA 7.5

Smashed baby potatoes, baked in a cast iron pan with olive oil and topped with our homemade salsa and aji aioli.

Add pan seared chorizo 4

Add a side of:	PAN SEARED CHORIZO	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.

CHOCOLATE LAVA CAKE 7

Salted chili chocolate lava cake baked to order. Served warm with vanilla bean ice cream.