

# TAPAS



## TO GET YOU STARTED

<b>CORNBREAD</b>	6
Served with jalapeno pineapple marmalade and cilantro lime butter.	
<b>PATACONES</b>	7.5
One of our staples. Thick sliced plantain chips topped with pasilla sauce, pico de gallo and queso fresco cheese.	
<b>CHIPS AND SALSA</b>	6

## TO SHARE (OR NOT)

<b>TORTILLA SOUP</b>	8
An earthy, flavourful broth with chicken, guacamole, sour cream, and crunchy tortilla chips topped with pico de gallo.	
<b>AJIACO SOUP</b>	8
One of Colombia's national dishes. Hearty potato and corn soup served with a side of rice, capers, and sour cream.	
<b>WINTER SALAD</b>	11
Mixed greens tossed with daikon, roasted yam, pickled grape tomatoes, pumpkin seeds and green onion. Served with a side of salsa roja vinaigrette.	
<b>Add jerk chicken</b>	6
<b>Add crispy chili lime tofu</b>	4
<b>ARGENTINIAN BBQ</b>	
<b>HERB MARINATED HALLOUMI SKEWER</b>	7.5
<b>ORANGE CHILI CHICKEN SKEWER</b>	7.5
<b>SPICY BEEF SKEWER</b>	7.5
<b>CEVICHE</b>	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.	
<b>LECHE DE TIGRE</b>	6
A Mexican tradition! Add a shot of blanco tequila to your leftover ceviche juices and drink straight from the bowl.	
<b>NACHOS</b>	18.5
Our mountain of nachos are covered in cuban beans, cheese, sour cream, pickled onions, corn, fresh diced green peppers, and pico de gallo.	
<b>Add pork, beef or chicken</b>	6
<b>Extra cheese</b>	4
<b>TAMARIND RIBS</b>	17.5
Our signature pork ribs tossed in our delicious tamarind bbq sauce, served over an apple cabbage slaw.	
<b>LA FAMILIA RIBS • Double Up!</b>	31
<b>CRISPY PORK BELLY BITES</b>	12
Twice-cooked pork belly bites, baked until crispy and served with a spicy mango BBQ sauce, red cabbage, black sesame seeds and fresh cilantro.	
<b>TOMATO COCONUT CHORIZO MUSSELS</b>	18
1 lb of steamed PEI mussels and chorizo in a tomato, coconut and lime sauce. Topped with pineapple salsa, fresh cilantro, lime and a side of buttered charred baguette.	
<b>ADOBO BRAISED LAMB</b>	16
Leg of lamb slowly braised in an earthy, rich ancho chilli and chickpea sauce. Served with sour cream, fresh cilantro and fresh lime.	
<b>CASAMIENTO BOWL</b>	12
Casamiento—meaning “marriage” in Spanish—is a marriage of two staple foods: rice and beans. This is our take on the Latin American staple. Spicy 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.	
<b>KING OYSTER MUSHROOMS</b>	14
Pan seared king oyster mushrooms with a lentil salsa, cauliflower puree, pickled tomatoes, cilantro and lemon oil. Topped with black sesame seeds and alfalfa sprouts.	
<b>ROASTED BABY YAMS AND CHORIZO</b>	10
Oven roasted yam fingerlings, grape tomatoes and pan seared chorizo. Topped with sweet potato puree, pumpkin seeds and chili infused sesame oil.	
<b>PLATO DE VERDURAS</b>	8
Seasonal roasted vegetables drizzled with chimichurri, and topped with pumpkin seeds and fresh cilantro.	
<b>PAPAS EN SALSA ROJA</b>	7.5
Baby potatoes, baked in a cast iron pan with olive oil and topped with our homemade salsa and aji aioli.	
<b>Add pan seared chorizo</b>	4

<b>PAN SEARED CHORIZO</b>	4	<b>SPICY LATIN RICE</b>	4
<b>GUACAMOLE</b>	4	<b>CHIMICHURRI</b>	3
<b>SOUR CREAM</b>	3	<b>TAMARIND BBQ SAUCE</b>	3

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## TACOS & AREPAS

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- PULLED PORK TACO** 4.75  
Served with apple cabbage slaw and topped with chipotle aioli.
- PORK BELLY TACO** 5.5  
Fried pork belly with fresh pineapple salsa, jalapeno pineapple marmalade and chipotle aioli.
- 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.

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### LA FAMILIA TACOS 39

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

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#### 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.

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## DESSERT

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- CINDER** 7  
A collaboration with our friends at Fernie Distillers, this agave liqueur is an after dinner sipper for those with a sweet tooth and a full belly.
- 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** 9  
Salted chili chocolate lava cake baked to order. Served warm with vanilla bean ice cream.

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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.



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Nevados reserves the right to charge an 18% gratuity.