

TAPAS



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

TO SHARE (OR NOT)

TORTILLA SOUP	8
An earthy, flavourful broth with chicken, guacamole, sour cream, and crunchy tortilla chips topped with pico de gallo.	
AJIACO SOUP	8
One of Colombia's national dishes. Hearty potato and corn soup served with a side of rice, capers, and sour cream.	
WINTER SALAD	11
Mixed greens tossed with daikon, roasted yam, pickled grape tomatoes, pumpkin seeds and green onion. Served with a side of salsa roja vinaigrette.	
Add jerk chicken	6
Add crispy chili lime tofu	4
ARGENTINIAN BBQ	
HERB MARINATED HALLOUMI 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.	
LECHE DE TIGRE	6
A Mexican tradition! Add a shot of blanco tequila to your leftover ceviche juices and drink straight from the bowl.	
NACHOS	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.	
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
CRISPY PORK BELLY BITES	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.	
TOMATO COCONUT CHORIZO MUSSELS	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.	
ADOBO BRAISED LAMB	16
Leg of lamb slowly braised in an earthy, rich ancho chilli and chickpea sauce. Served with sour cream, fresh cilantro and fresh lime.	
CASAMIENTO BOWL	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.	
KING OYSTER MUSHROOMS	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.	
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.	
PLATO DE VERDURAS	8
Seasonal roasted vegetables drizzled with chimichurri, and topped with pumpkin seeds and fresh cilantro.	
PAPAS EN SALSA ROJA	7.5
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

PAN SEARED CHORIZO	4	SPICY LATIN RICE	4
GUACAMOLE	4	CHIMICHURRI	3
SOUR CREAM	3	TAMARIND BBQ SAUCE	3

TACOS & AREPAS

- 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.

LA FAMILIA TACOS 39

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.
- THE JACKFRUIT AREPA** 7
Our house baked arepa stuffed with spicy BBQ jackfruit, guacamole, candied jalapenos and queso fresco cheese.

DESSERT

- 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.

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.

