



NEVADOS TAKE OUT MENU

5% will be charged for the cost of our
take-out containers.

TO GET YOU STARTED

CORNBREAD 6
Served with jalapeno pineapple marmalade and cilantro lime butter.

TO SHARE (OR NOT)

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

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.

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

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.

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

CHURRO BITES 7

Served with chocolate and dulce de leche caramel sauce.

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