

TAPAS



TO GET YOU STARTED

CORNBREAD	6.5
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	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.	
MEXICAN STREET CORN	6
Limited availability 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.	
SUMMER ENSALADA	12
A fresh blend of watercress, mixed greens and shredded cabbage with pineapple, sliced red onion, confit tomatoes, cucumber, pumpkin seeds and cilantro. Served with a side of lime and cashew dressing.	
Add crispy chili lime tofu	4
Add Yucatan chicken	6
ARGENTINIAN BBQ	
HERB MARINATED HALLOUMI SKEWER	7.5
ORANGE CHILI CHICKEN SKEWER	7.5
SPICY BEEF SKEWER	7.5
CAMARON CEVICHE	14.5
Shrimp cured in a spicy blend of citrus juices and serrano peppers, topped with cilantro, sliced red onion and cucumbers. Served with plantain chips.	
MAHI MAHI CEVICHE	14.5
Mahi Mahi cured in a blend of citrus juices, coconut milk 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.	
ARROZ CON CAMARONES	17.5
A traditional coastal Ecuadorian dish. Rice is cooked in a seafood broth with sauteed onions, peppers, tomatoes and achiote, then topped with pan seared Argentinian shrimp and a fennel salad.	
PERUVIAN ROAST CHICKEN LEG	16
Marinated overnight in Peruvian spices, grilled and roasted to order. Served on a mixed green salad with 'aji verde' chilled green chili sauce.	
SMOKED BEETROOT AND POTATO ROSTI	16
In house smoked beetroot and potato rosti served with tofu "chorizo", watercress puree, confit tomatoes and crispy watercress.	
Add a Halloumi skewer	7.5
KING OYSTER MUSHROOMS	14
Pan seared king oyster mushrooms with a green pea and lemon pearl barley risotto. Topped with crispy onions.	
ROASTED BABY YAMS AND CHORIZO	11
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	9.5
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
Add tofu "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.
- YUCATAN STYLE CHICKEN TACO** 4.75
Citrus marinated chicken thighs, roasted and shredded. Topped with mango habanero salsa and sour cream.
- BAJA PESCADO TACO** 5.5
Battered mahi mahi with pickled cabbage and aji amarillo aioli.
- SMOKED SALMON TACO** 5.5
In house smoked BC salmon with cucumber and fennel, jalapeno crema and pickled watermelon. **Served cold.**
- CRISPY LIME AND CHILI TOFU TACO** 5
Crispy lime and chili marinated tofu with pickled cabbage, jalapeno crema and pico de gallo.
- SMOKED BEETROOT AND MUSHROOM TACO** 5
Smoked beet and mushrooms with a lime, cilantro and cashew sauce. Topped with pumpkin seeds and queso fresco.
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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.
- SMOKED BEETROOT AND MUSHROOM AREPA** 7
Our house baked arepa stuffed with smoked beets, mushrooms, guacamole, fresh greens and queso fresco.

PAN SEARED CHORIZO	4	TOFU "CHORIZO"	4
GUACAMOLE	4	CHIMICHURRI	3
SOUR CREAM	3	TAMARIND BBQ SAUCE	3

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.
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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.

