

TAPAS



TO GET YOU STARTED

CORNBREAD 7.5

Served with jalapeno pineapple marmalade and cilantro lime butter.

PATACONES 8.5

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.

CHILLI PINEAPPLE QUINOA SALAD 12

A fresh mix of greens and grilled pineapple, zesty quinoa, black beans, roasted corn and red onion with a sprinkle of chilli lime seasoning, pumpkin seeds and a side of spicy roja dressing.

Add pulled mushrooms 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 15

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 15

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 19

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 18.5

Our signature pork ribs tossed in our delicious tamarind bbq sauce, served over curtido (a lightly fermented cabbage).

LA FAMILIA RIBS • Double Up! 32

CRISPY PORK BELLY BITES 15

Twice-cooked pork belly bites, baked until crispy and served with a chilli agave BBQ sauce, red cabbage and fresh cilantro.

MUSSELS 21

1 lb of steamed PEI mussels in a spicy red wine, tomato and paprika sauce. Topped with pineapple salsa, fresh cilantro, lime and a buttered charred baguette.

PEPIAN DE POLLO 17

A classic Guatemalan chicken stew cooked in a lightly spiced tomato, sesame, toasted pumpkin seed and chilli sauce. Topped with guacamole, fresh cilantro and lime. Served with warm tortillas.

STUFFED POBLANO 16

Rice and black bean stuffed poblano pepper baked with cheese and served on warm salsa roja. Topped with fresh pineapple salsa and sour cream.

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.

GUACAMOLE	4	CHIMICHURRI	3
SOUR CREAM	3	TAMARIND BBQ SAUCE	3

TACOS & AREPAS

- PORK CARNITAS TACO** 5
Pulled confit pork with curtido, grilled pineapple, red onion, fresh lime and cilantro.
- PORK BELLY TACO** 5.75
Fried pork belly with fresh pineapple salsa, jalapeno pineapple marmalade and chipotle aioli.
- DRUNKEN BEEF TACO** 5.75
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** 5.75
Battered mahi mahi with pickled cabbage and aji amarillo aioli.
- CRISPY LIME AND CHILI TOFU TACO** 5
Crispy lime and chili marinated tofu with pickled cabbage, jalapeno crema and pico de gallo.
- MUSHROOM TACO** 5
Pulled oyster mushrooms sauteed in cilantro lime butter with curtido and lime. Topped with chipotle and avocado sauce with fresh cilantro.

LA FAMILIA TACOS 40

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** 8
Porter and tomato braised beef brisket stuffed in a house baked arepa with fresh greens and chipotle aioli.
Topped with green onions and queso fresco.
- PORK AREPA** 8
Confit pork stuffed arepa with guacamole and fresh greens.
Topped with pickled onions and queso fresco.
- MUSHROOM AREPA** 8
Our house baked arepa stuffed with pulled oyster mushrooms, fresh greens, chipotle aioli, green onions and queso fresco.

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.

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.



Nevados reserves the right to charge an 18% gratuity.