

# TAPAS



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## TO GET YOU STARTED

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- CORNBREAD** 8  
Served with jalapeno pineapple marmalade and cilantro lime butter.
- PATACONES** 9  
One of our staples. Thick sliced plantain chips topped with pasilla sauce, pico de gallo and queso fresco cheese.
- CHIPS AND SALSA** 6.5
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## TO SHARE (OR NOT)

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- TORTILLA SOUP** 9.5  
An earthy, flavourful broth with chicken, guacamole, sour cream, and crunchy tortilla chips topped with pico de gallo.

- ENSALADA DE VERANO** 14  
A fresh blend of greens, grilled eggplant, leek, mixed peppers, mango and red onion. Topped with pumpkin seeds and served with a side of spicy roja dressing.

- Add pork, beef, chicken, smoked cauliflower or grilled halloumi** 6.5

- LUCHADORA BOWL** 15

A burrito bowl packed with black beans, roasted corn, mango habanero salsa, pickled red cabbage, red onion and mixed greens on a warm bed of rice. Topped with guacamole, salsa and tortilla chips.

- Add pork, beef, chicken, smoked cauliflower or grilled halloumi** 6.5

- STREET CORN** 7.5

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. *\*Limited availability\**

- 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.

- MARKET CEVICHE** 16

Market fish 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** 22

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** 6.5

- Extra cheese** 5

- TAMARIND RIBS** 25

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

- LA FAMILIA RIBS • Double Up!** 42

- 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** 23.5

1lb of steamed PEI mussels in a creamy white wine, garlic, paprika, chili and cilantro broth. Topped with pineapple salsa, crispy arugula, lime and buttered charred baguette.

- CARNE CON FRIJOLE** 19

Smoked beef pulled and baked in cast iron with black beans, green peppers, red onion, tomato and queso fresco. Served with sour cream, pico de gallo, lime and a side of charred buttered baguette.

- PORTOBELLO RELLENO** 18

Portobello mushroom stuffed with quinoa, black beans, peppers, tomatoes and cilantro. Topped with our signature papas salsa, avocado and chipotle sauce, cheese and crispy arugula.

- Add pork, beef, chicken, smoked cauliflower or grilled halloumi** 6.5

- PLATO DE VERDURAS** 12

Seasonal roasted vegetables drizzled with chimichurri, and topped with pumpkin seeds and fresh cilantro.

- PAPAS EN SALSA ROJA** 8

Baby potatoes, baked in a cast iron pan with olive oil and topped with our homemade salsa and aji aioli.

<b>GUACAMOLE</b>	<b>4</b>	<b>CHIMICHURRI</b>	<b>3</b>
<b>SOUR CREAM</b>	<b>3</b>	<b>TAMARIND BBQ SAUCE</b>	<b>4</b>

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## TACOS & AREPAS

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### ACHIOTE PORK TACO 5.75

Pork shoulder braised in house-smoked banana leaves with achiote and citrus juices, served with curtido and pickled onion.

### PORK BELLY TACO 6

Fried pork belly with fresh pineapple salsa, jalapeno pineapple marmalade and chipotle aioli.

### DRUNKEN BEEF TACO 6.5

Porter and tomato braised beef brisket, topped with pico de gallo, chimichurri and green onions.

### YUCATAN STYLE CHICKEN TACO 5.75

Citrus marinated chicken thighs, roasted and shredded. Topped with mango habanero salsa and sour cream.

### BAJA PESCADO TACO 6

Battered mahi mahi with pickled cabbage and aji amarillo aioli.

### HONGOS TACO 6

Locally grown pearl and oyster mushrooms sauteed in cilantro and lime butter. Served with curtido, avocado lime sauce and fresh cilantro. *\*Black Lodge Mushrooms*

### SMOKED CAULIFLOWER TACO 6

In-house smoked cauliflower with shredded red cabbage, chipotle aioli, pumpkin seeds and fresh cilantro.

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## LA FAMILIA TACOS 42

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 9

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

Pork shoulder braised in house-smoked banana leaves with achiote and citrus juices, stuffed in a house baked arepa with guacamole and fresh greens. Topped with pickled onions and queso fresco.

### CAULIFLOWER AREPA 8

Smoked cauliflower stuffed arepa with chipotle aioli and fresh greens. Topped with pickled onions and queso fresco.

### HONGOS AREPA 8

Locally grown pearl and oyster mushrooms sauteed in cilantro and lime butter, stuffed in a house baked arepa with avocado, fresh greens, lime and chipotle sauce. Topped with queso fresco. *\*Black Lodge Mushrooms.*

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## DESSERT

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### All desserts \$8

#### CINDER

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.

#### ANCHO REYES

Made from ancho chiles, this sipping liqueur is pleasantly sweet with moderate heat.

#### CHURRO BITES

Served with chocolate and dulce de leche caramel sauce.

#### TRES LECHES CAKE

Covered in dulce de leche caramel sauce, whipped cream and toasted coconut.

#### FLAN

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.



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Nevados reserves the right to charge an 18% gratuity.