

TAPAS



TO GET YOU STARTED

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 7.5

TO SHARE (OR NOT)

TORTILLA SOUP 10
An earthy, flavourful broth with chicken, guacamole, sour cream, and crunchy tortilla chips topped with pico de gallo.

SOPA DE MAIZ 10
A creamy corn soup topped with chili sesame oil, sour cream, green onions, pico de gallo and lime.

WINTER KALE ENSALADA 15
Freshly chopped kale and arugula tossed with roasted yams, crispy quinoa, green onions, candied pumpkin seeds and a tangy jalapeno lime dressing.
Add pork, beef, chicken or grilled halloumi 6.5

TOSTADA 8
Your choice of [ahi tuna](#), [achiote pork](#) or [mushrooms](#). Served on a deep fried corn tortilla with guacamole and topped with pico de gallo, candied jalapenos, sliced radish, fresh greens and queso fresco.

CAMARON CEVICHE 17
Shrimp cured in a spicy blend of citrus juices and serrano peppers, topped with cilantro, chili sesame oil, sliced red onion and cucumbers. Served with plantain chips.

MARKET CEVICHE 17
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 24
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 24
1lb of steamed PEI mussels in a creamy white wine, garlic, lime and fresh chili sauce. Topped with cilantro and crispy capers and a side of buttered charred baguette.

LOMO SALTADO 19
A popular Peruvian dish. Marinated sirloin beef strips sauteed with onions, peppers and tomatoes. Served with rice, house made potato chips, green onion and cilantro with a side of sour cream and lime.

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 or grilled halloumi 6.5

BEETROOT ASADA 12
Roasted beets served on a tahini and aji verde sauce, topped with fresh arugula, sliced radish, candied pumpkin seeds and queso fresco.

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.

GUACAMOLE	4	CHIMICHURRI	3
SOUR CREAM	3	TAMARIND BBQ SAUCE	4

TACOS & AREPAS

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 6.5

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 6.5

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

YAM FRITAS TACO 5.75

Roasted yam, lightly spiced and deep fried. Served with pico de gallo, chipotle aioli, candied jalapenos and queso fresco.

LA FAMILIA TACOS 45

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 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 9

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.

HONGOS AREPA 9

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

DESSERT

All desserts \$9

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.

CHOCOTORTA

Our twist on an Argentinean favorite. Layers of coffee soaked chocolate wafers with a silky dulce de leche cheesecake filling.

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.