

# TAPAS



## To Get You Started

<b>CORNBREAD</b>	8
Served with jalapeno pineapple marmalade and cilantro lime butter.	
<b>PATACONES</b>	9
One of our staples. Thick sliced plantain chips topped with pasilla sauce, pico de gallo and queso fresco cheese.	
<b>CHIPS AND GUACAMOLE</b>	13
Freshly smashed guacamole, made to order in a molcajete bowl and served with tortilla chips.	
<b>CHIPS AND SALSA</b>	8

## To Share (or Not)

<b>TORTILLA SOUP</b>	10
An earthy, flavourful broth with chicken, guacamole, sour cream, and crunchy tortilla chips topped with pico de gallo.	
<b>PICADILLO VEGETARIANO</b>	10
Homemade vegetable and bean stewed chili, baked in cast iron with queso fresco. Topped with pico de gallo, sour cream, fresh cilantro and served with a side of charred buttered baguette.	
<b>WINTER KALE SALAD</b>	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
<b>TOSTADA</b>	8
Your choice of <a href="#">ahi tuna</a> , <a href="#">BBQ pork</a> or <a href="#">mushrooms</a> . Served on a deep fried corn tortilla with guacamole and topped with pico de gallo, candied jalapenos, sliced radish, fresh greens and queso fresco.	
<b>CAMARON AGUACHILE</b>	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.	
<b>MARKET CEVICHE</b>	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.	
<b>LECHE DE TIGRE</b>	6
A Mexican tradition! Add a shot of blanco tequila to your leftover ceviche juices and drink straight from the bowl.	
<b>NACHOS</b>	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
<b>TAMARIND RIBS</b>	25
Our signature pork ribs tossed in our delicious tamarind bbq sauce, served over curtido (a lightly fermented cabbage).	
<b>LA FAMILLIA RIBS</b> · Double Up!	42
<b>CRISPY PORK BELLY BITES</b>	15
Twice-cooked pork belly bites, baked until crispy and served with salsa verde, fresh greens and red cabbage. Topped with sour cream and fresh cilantro.	
<b>MUSSELS</b>	28
1lb of steamed PEI mussels in a white wine, salsa verde and coconut cream sauce. Topped with fresh cilantro, lime and a side of charred buttered baguette.	
<b>MOLE CON POLLO</b>	28
The best-known of Oaxaca's seven moles and a signature dish of the region. Pan seared chicken breast served with our homemade mole negro sauce, spicy rice, fresh cilantro and lime.	
<b>PORTOBELLO RELLENO</b>	19
Portobello mushroom stuffed with quinoa, black beans, peppers, tomatoes and cilantro. Topped with our signature salsa, avocado and chipotle sauce, cheese and crispy arugula.	
<b>BEETROOT ASADA</b>	12
Roasted beets served on a tahini and aji verde sauce, topped with fresh arugula, sliced radish, candied pumpkin seeds and queso fresco.	
<b>PAPITAS CREMOSAS</b>	9
Baked, smashed and fried crispy tri-coloured potatoes, served on a tangy lime cilantro crema. Topped with queso fresco and a herb onion salsa.	

<b>GUACAMOLE</b>	5	<b>CHIMICHURRI</b>	3
<b>SOUR CREAM</b>	3	<b>TAMARIND BBQ SAUCE</b>	4

**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.



## TACOS & AREPAS

<b>BBQ PORK TACO</b>	<b>5.75</b>
Pork shoulder, seasoned and braised in our homemade BBQ sauce. Served with curtido, grilled pineapple and candied jalapenos.	
<b>PORK BELLY TACO</b>	<b>6.5</b>
Fried pork belly with fresh pineapple salsa, jalapeno pineapple marmalade and chipotle aioli.	
<b>DRUNKEN BEEF TACO</b>	<b>6.5</b>
Porter and tomato braised beef brisket, topped with pico de gallo, chimichurri and green onions.	
<b>YUCATAN STYLE CHICKEN TACO</b>	<b>5.75</b>
Citrus marinated chicken thighs, roasted and shredded. Topped with mango habanero salsa and sour cream.	
<b>BAJA PESCADO TACO</b>	<b>6</b>
Battered mahi mahi with pickled cabbage and aji amarillo aioli.	
<b>HONGOS TACO</b>	<b>6.5</b>
Locally grown pearl and oyster mushrooms sauteed in cilantro and lime butter. Served with curtido, avocado lime sauce and fresh cilantro. <i>*Black Lodge Mushrooms</i>	
<b>CRISPY TOFU TACO</b>	<b>6</b>
Lime marinated tofu breaded and deep fried. Topped with pineapple salsa, cholula aioli and candied jalapenos.	

### 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.

<b>BEEF AREPA</b>	<b>9</b>
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.	
<b>PORK AREPA</b>	<b>9</b>
BBQ braised pork shoulder stuffed in a house baked arepa with guacamole and fresh greens. Topped with pickled onions and queso fresco.	
<b>HONGOS AREPA</b>	<b>9</b>
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. <i>*Black Lodge Mushrooms.</i>	

## DESSERT

### ALL DESSERTS 9

<b>CINDER</b>	
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.	
<b>ANCHO REYES</b>	
Made from ancho chiles, this sipping liqueur is pleasantly sweet with moderate heat.	
<b>CHURRO BITES</b>	
Served with chocolate and dulce de leche caramel sauce.	
<b>TRES LECHES CAKE</b>	
Covered in dulce de leche caramel sauce, whipped cream and toasted coconut.	
<b>FLAN</b>	
A Latin American favourite. Sweet custard topped with dulce de leche caramel.	
<b>CHOCOTORTA</b>	
Our twist on an Argentinean favorite. Layers of coffee soaked chocolate wafers with a silky dulce de leche cheesecake filling.	



View our menu on-line