

TAPAS



To Get You Started

CORNBREAD	9
Served with jalapeno pineapple marmalade and cilantro lime butter.	
PATACONES	11
One of our staples. Thick sliced plantain chips topped with pasilla sauce, pico de gallo and queso fresco cheese.	
CHIPS AND GUACAMOLE	14
Freshly smashed guacamole, made to order in a molcajete bowl and served with tortilla chips.	
CHIPS AND SALSA	8

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.	
SUMMER SALAD	15
Fresh arugula and mixed greens tossed with strawberries, fresh mint, cucumber, red onion, sliced radish, pumpkin seeds and a creamy lemon dressing. Add pork, beef, chicken or grilled halloumi	
STREET CORN <i>*Limited availability*</i>	8
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.	
TOSTADA	10
Your choice of ahi tuna, BBQ 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 AGUACHILE	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	25
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	
Extra cheese	6
TAMARIND RIBS	25
Our signature pork ribs tossed in our delicious tamarind bbq sauce, served over curtido (a lightly fermented cabbage).	
LA FAMILLIA RIBS · Double Up!	42
CRISPY PORK BELLY BITES	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.	
MUSSELS	30
1lb of steamed PEI mussels in a garlic, white wine broth with capers, fresh tomatoes and herbs. Topped with fresh cilantro, lime and a side of buttered charred baguette.	
MOLE CON POLLO	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.	
PORTOBELLO RELLENO	21
Portobello mushroom stuffed with quinoa, black beans, peppers, tomatoes and cilantro. Topped with our signature salsa, avocado and chipotle sauce, cheese and crispy arugula.	
BEETROOT ASADA	16
Roasted beets served on a tahini and aji verde sauce, topped with fresh arugula, sliced radish, candied pumpkin seeds and queso fresco.	
PAPITAS	10
Baked, smashed and fried crispy tri-coloured potatoes, served on a tangy lime cilantro crema. Topped with queso fresco and a herb onion salsa.	

GUACAMOLE	5	CHIMICHURRI	3
SOUR CREAM	3	TAMARIND BBQ SAUCE	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

BBQ PORK TACO	6.5
Pork shoulder, seasoned and braised in our homemade BBQ sauce. Served with curtido, grilled pineapple and candied jalapenos.	
PORK BELLY TACO	7
Fried pork belly with fresh pineapple salsa, jalapeno pineapple marmalade and chipotle aioli.	
DRUNKEN BEEF TACO	7
Porter and tomato braised beef brisket, topped with pico de gallo, chimichurri and green onions.	
YUCATAN STYLE CHICKEN TACO	6.5
Citrus marinated chicken thighs, roasted and shredded. Topped with mango habanero salsa and sour cream.	
BAJA PESCADO TACO	7
Battered mahi mahi with pickled cabbage and aji amarillo aioli.	
HONGOS TACO	7
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>	
CRISPY TOFU TACO	6.5
Lime marinated tofu breaded and deep fried. Topped with pineapple salsa, cholula aioli and candied jalapenos.	

LA FAMILIA TACOS 55

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
BBQ braised pork shoulder 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. <i>*Black Lodge Mushrooms.</i>	

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.	



View our menu on-line