

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	12
An earthy, flavourful broth with chicken, guacamole, sour cream, and crunchy tortilla chips topped with pico de gallo.	
WINTER SQUASH SALAD	16
Fresh kale and locally grown mixed greens tossed with agave roasted squash, red onion, candied pumpkin seeds, sliced radish and goats cheese. Served with a side of jalapeno citrus dressing.	
Add pork, beef, chicken or grilled halloumi	7
SOPA NEGRA	12
Costa Rican style black bean soup topped with an achiote cured egg, pico de gallo and queso fresco. Served with charred white flour tortillas.	
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
Add a shot of blanco tequila to your leftover ceviche juices and drink straight from the bowl.	
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
ACHIOTE GLAZED BELLY BITES	16
Pork belly bites baked in a sticky achiote honey glaze, served with fresh greens and red cabbage. Topped with cilantro crema, green onions and lime.	
MUSSELS	30
1lb of steamed PEI mussels in a garlic, paprika and chili cream sauce.	
Served with fresh lime, cilantro and a side of buttered charred baguette.	
LAMB SHANK BARBACOA	34
Spiced lamb shank charred and braised with fresh orange and traditional barbacoa spices. Served with lime, cilantro and flour tortillas.	
STUFFED POBLANO	22
Charred poblano pepper stuffed with a tangy rice filling of black beans, jalapenos, goats cheese and cilantro. Topped with an avocado lime sauce and spiced tortilla chips.	
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	4
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.	
CHIPOTLE CHICKEN TACO	6.5
Chipotle marinated chicken, pulled and braised with green tomatillos. Topped with sour cream and corn salsa.	
BAJA PESCADO TACO	7
Battered mahi mahi with pickled cabbage and aji amarillo aioli.	
CRISPY HONGOS TACO	7
Like the OG but better! Crispy oyster mushrooms deep fried in a spiced, flour batter. Served with curtido, avocado lime sauce and fresh cilantro.	
YAM FRITAS TACO	6.5
Roasted yam, lightly spiced and deep fried. Served with pico de gallo, chipotle aioli, candied jalapenos and queso fresco.	
TACO DEL DIA	MP
Ask your server for the chef's creation of the day.	

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.	
CRISPY HONGOS AREPA	9
Crispy oyster mushrooms deep fried in a spiced flour batter, stuffed in a house baked arepa with fresh greens, lime and chipotle aioli. Topped with candied jalapenos and queso fresco.	

DESSERT

ALL DESSERTS 10

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 LECHE 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.	
BUY THE KITCHEN A ROUND! Salud!	20



View our menu on-line

Nevados reserves the right to charge an 18% gratuity.