### SMALL PLATES

OLIVES AND ALMONDS 11

PATATAS BRAVAS 6

**BREAD AND FLAVOURED BUTTER 4** 

SHRIMP AND CHORIZO SKEWERS 16

SMOKED SALMON AND CREAM CHEESE PITA CHIPS TOPPED WITH CREME FRAICHE 13

ROASTED VEGETABLES IN OLIVE OIL WITH GARLIC AND PAPRIKA 6

BIRRIA BEEF TACO CHIPS WITH QUESO FRESCO AND SALSA VERDE 13

### **CHOWDER & SALADS**

SEAFOOD CHOWDER GFR
CUP 13 / BOWL 19
HADDOCK, SALMON, SHRIMP, SCALLOPS,
POTATO, CARROT, CELERY, ONION
SERVED WITH A BISCUIT

BOWL DEL SOL GF 18
QUINOA, CHICKPEA, CHERRY TOMATO,
RED ONION, SWEET POTATO, CUCUMBER,
ARUGULA, TAHINI SRIRACHA DRESSING
SERVED WITH PAPPADUM

FATTOUSH SALAD GFR 16
ROMAINE, CHERRY TOMATO, CUCUMBER,
RED ONION,
TOASTED PITA CHIPS
SUMAC LEMON DRESSING

GREEK SALAD GF 18
ROMAINE, KALAMATA OLIVES,
RED ONION, CUCUMBER, TOMATO, FETA,
GREEK ARTICHOKE VINAIGRETTE

### **SHAREABLES**

NACHOS GF 22 (ADD CHICKEN 6)
CHORIZO, OLIVES, SWEET PEPPER,
JALAPENO, ONION, TOMATO,
BRAVAS SAUCE, CHEESE BLEND
SERVED WITH SALSA AND SOUR CREAM

CHARCUTERIE BOARD GFR 35
VARIETY OF MEATS, CHEESES, PICKLED
VEGETABLES, TOMATO JAM, OLIVES
SERVED WITH TOASTED BREAD

MUSSELS GFR 18
THYME, GARLIC, AND WHITE WINE
SERVED WITH BREAD

SPINACH AND ARTICHOKE DIP 18
SERVED WITH TOASTED BREAD

BAKED FETA WITH OLIVES GFR 18
SMOKED PAPRIKA, ROASTED GARLIC,
RED PEPPER, THYME
SERVED WITH BAGUETTE

CHICKEN WINGS GFR 19
SMOKED PAPRIKA AND MAPLE SAUCE
SERVED WITH CORNBREAD

BBQ PORK RIBS GFR 19
HALF RACK OF RIBS WITH
CHIPOTLE BBQ SAUCE
SERVED WITH CORNBREAD

ADD CHICKEN 6
ADD COCONUT BREADED HADDOCK 8

## **BIG PLATES**

BURGER GFR 22
LETTUCE, TOMATO, ONION, BACON,
WHITE CHEDDAR, TOMATO JAM,
CHIPOTLE GREEN PICKLE MAYO
GARDEN SALAD OR PATATAS BRAVAS

GREEK CHICKEN SOUVLAKI GFR 22 TZATZIKI, NAAN, ARTICHOKE FETA SALAD

MAC AND CHEESE 17
SERVED WITH GARLIC BREAD

MEZZA PLATE GFR 18
SPANISH HUMMUS, FALAFEL, NAAN,
PAPPADUM, OLIVES
SERVED WITH TOMATO CUCUMBER SALAD

CHICKEN PARMESAN PANINI 18
ITALIAN HAM, WHITE CHEDDAR,
PESTO TOMATO SAUCE
SERVED WITH GARDEN SALAD

STEAK SANDWICH 27
60Z SIRLOIN WITH PEPPERCORN SAUCE
SERVED WITH PATATAS BRAVAS

BUTTER CHICKEN GFR 20
BASMATI RICE, PAPPADUM, NAAN

COCONUT HADDOCK TACO 21
MANGO CHUTNEY, PINEAPPLE SALSA,
QUESO FRESCO, LIME COCONUT CREMA
SERVED WITH GARDEN SALAD

REUBEN PANINI 21

HOUSE-MADE CORNED BEEF AND

SAUERKRAUT, HOUSE SAUCE, RYE BREAD

SERVED WITH GARDEN SALAD

VEGAN THAI CURRY GF 20
RICE NOODLES, VEGETABLES,
COCONUT CURRY SAUCE,
PAPPADUM

## FLATBREADS

GREEK VEGGIE GFR 19
PESTO, ARUGULA, PICKLED ARTICHOKES,
DRIED TOMATOES, RED ONIONS,
MOZZARELLA, GOAT CHEESE
GREEK DRESSING

BBQ CHICKEN GFR 19
CHIPOTLE BBQ SAUCE, BACON, BANANA
PEPPERS, WHITE CHEDDAR, ARUGULA,
GREEN ONIONS, RED ONIONS

PEPPERONI GFR 19
TOMATO SAUCE, MOZZARELLA

# **MOCKTAILS**

MINTY LEMON FIZZ 7
PEPPERMINT TEA, LEMON,
HONEY, SODA WATER

SPARKLING CRANAPPLE-TINI 4.50 CRANBERRY JUICE, APPLE JUICE, SPARKLING WATER

> ORANGE-LIME SPRITZER 4.50 ORANGE JUICE, LIME, TONIC

GINGER MINT REFRESHER 7
GRAPEFRUIT JUICE, GINGER BEER,
FRESH MINT

NOT TODDY 4.25 HOT BLACK TEA, LEMON, CINNAMON, HONEY