

# Bar menu

## **BAR SNACKS**

- House marinated olives (gf/vg) 7.5
- Gilda pintxo, guindilla, anchovy & olive (3) (gf) 6
- Sourdough bread & whipped dirty martini butter (v) 8.5
- Fries, salsa verde & pecorino (gf/v) 12

## **SALADS & VEGETABLES**

- Burrata, confit tomatoes, lemon & oregano with sourdough (v) 24
- Chopped salad, romaine, lardons, feta, cucumber, tomato & green goddess dressing (gf) 23

## **SEAFOOD**

- Half-shell scallops, tomato & olive oil (gf) 21
- Grilled jumbo shrimp, bravas sauce & labneh (gf) 25
- Calamari, squid ink, soubise & gremolata (gf) 21

## **MEAT**

- Adobo chicken thigh skewer, mojo verde, mojo rojo (gf) 9.5
- Lamb chop, sour cherry cab franc jus (gf) 12.5
- Crispy chicken burger, kimchi ketchup, aioli & butter lettuce, milk bun 19

## **PUDDINGS & SWEETS**

- Raspberry sorbet & sparkling BC wine (2oz) (gf/vg) 12