

# starters

## OLIVES | 9

za'atar, preserved lemon

## OPA TOAST! | 15

basil-scented cheese, olive tapenade, cherry tomatoes,  
grilled crostini

## HUMMUS & PITA | 15

chickpeas, smoked paprika, togorashi

## PATATAS BRAVAS | 13

fried potatoes, toum sauce, parsley

## MEZZE PLATTER | 33

cured meats, Ontario cheeses, pickled vegetables,  
cucumber, marinated vegetables, olives, hummus

## GAMBAS AL AJILLO | 23

whole prawns, garlic paprika, butter, focaccia

## GRILLED SHRIMP | 23

schug, aioli, sumac, lime

## MUSSELS | 24

1lb P.E.I. mussels, saffron chili cream sauce, focaccia,  
preserved lemon

## CALAMARES FRITOS | 23

buttermilk marinated squid, sauce algerienne

## GRILLED TUNA | 24

fennel citrus mostarda, salsa verde, paprika oil, pine  
nuts

## TUNA TARTARE | 24

harissa sauce, watermelon, avocado, preserved lemon,  
pita

## OYSTERS | 26 6 pcs

East Coast oysters, horseradish, lemon

## SEAFOOD TOWER | M.P.

East Coast oysters, Fogo Island crab, P.E.I. mussels,  
Newfoundland lobster tail, cocktail sauce, mignonette,  
horseradish, herb butter

## ACADIAN CAVIAR | 149

Sturgeon 30 G Acadian Gold, potato chips, beet tzatziki  
sauce, dill

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## *salads*

### CAESAR | 16

romaine lettuce, crispy chickpeas, parm,  
Caesar dressing

### TOMATO & BURRATA | 18

heirloom tomatoes, peach, balsamic, focaccia,  
fine lettuce

### FATTOUSH | 15

lettuce, herbs, cucumber, tomatoes, radish,  
pita, pomegranate, sumac dressing

### SEASONAL SALAD | 15

chef's seasonal inspired salad

## *add-ons*

GRILLED CHICKEN | 14

5 SAUTÉED SHRIMP | 16

TUNA | 22

LOBSTER TAIL | 50

## *sides*

CHEF'S DAILY VEGETABLES | 11

SKINNY FRIES | 11

SWEET POTATO FRIES | 13

SPICED SKINNY FRIES | 13

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# *entrées*

## **SEAFOOD ON NOODLES | 31**

mussels, shrimp, sofrito fennel, chili  
garlic cream sauce, squid ink pasta

## **½ OCTOPUS | 32**

tomato parsley salad, preserved lemon,  
zhoug, harra potatoes

## **EGGPLANT | 32**

rice pilaf, eggplant, pomegranate, fried  
vermicelli

## **SWORDFISH | 34**

olive tapenade, peach, balsamic, mixed  
greens, lemon, caper berry

## **MORROCAN CHICKEN | 34**

grilled ½ chicken, rice pilaf, eggplant,  
pomegranate jus, fried vermicelli

## **STEAK FRITES | 49**

10 oz striploin sous vide, asparagus,  
salsa verde, toum sauce, spiced fries

## **FRIED SEABASS | 49**

chermoula, microgreen salad, harra  
potatoes, charred lemon

## **LAMB SHOULDER | 60**

24 hour braised, pomegranate, crispy  
chickpea, zhoug, raita, pickled  
vegetables, onion, herbs, pita

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# *desserts*

## **CRÈME BRÛLÉE | 14**

espresso crème, chocolate coffee bean

## **BAKLAVA | 15**

phyllo pastry, Innisfil Creek honey, pistachio

## **SORBET | 14**

seasonal fruit sorbet

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