

The NEW

Bacalao Marketplace

Celebrating Small Plate Cuisine from Around the World

Tantalizing, intense flavours to savour or share.

Tapas <i>Small plates from Spain</i>	Meze <i>Bright bites from Greece</i>	Antipasti <i>Palate pleasers from Italy</i>	Newfoundland Pintxos <i>Kitchen Party in your mouth ☺</i>
<p><i>Patatas Bravas</i> Crisp fried potatoes with spicy tomato chile aioli \$8</p> <p><i>Gambas al Ajillo</i> Juicy, flash-sautéed shrimp with garlic and chilies \$13</p> <p><i>Chorizo & Peppers</i> Sautéed chunks of flavourful chorizo sausage & bell peppers \$12</p> <p><i>Chanterelle & Cheese Croquettas</i> Creamy on the inside, crunchy on the outside with local foraged mushrooms & 5 Brothers cheese, with Romesco sauce \$12</p>	<p><i>Lamb Souvlaki</i> Tender chunks of marinated lamb, grilled on skewers, with tzatziki \$16</p> <p><i>Greek Village Salad</i> Fresh & lively! Tomatoes, peppers, cucumber, sweet onion, feta, olives \$12</p> <p><i>Hummus</i> Our version of this chickpea-tahini dip is creamy, delicious & bright with lemon. With grilled pita \$9</p> <p><i>Spanakopita</i> Crisp layers of phyllo pastry with savoury sautéed greens & feta \$11</p>	<p><i>Bruschetta</i> Classic toasted focaccia bread with tomatoes, basil, garlic & olive oil \$10</p> <p><i>Mussels Sambuca</i> Steamed with Sambuca, garlic, fresh herbs, touch of cream \$14</p> <p><i>Caesar Salad</i> The classic – with house-cured bacon & our zippy dressing \$12</p> <p><i>Calamari</i> Crisp and golden, with delicious house-made tzatziki or aioli \$12</p> <p><i>Mixed Green Salad</i> With herb vinaigrette or Mil's partridgeberry dressing \$10</p>	<p><i>Bacalao Fritters</i> Panko-crusted salt cod and potato fritters with lemony aioli \$12</p> <p><i>Jiggs Dinner Cabbage Roll</i> House-cured salt meat & root veg in cabbage leaf with our sweet mustard pickles & pot liquor 'shooter' \$14</p> <p><i>Cod Tongues</i> Fried golden & crisp, spiced crème fraîche dip, scrunchions \$14</p> <p><i>Cod au Gratin Potato Skins</i> Daphne's famous recipe, hot & bubbly with melty cheese \$13</p> <p><i>Bacalao's Seafood Chowder</i> Light cream broth, touch of Pernod, resplendent with local seafood \$12</p>
Main Courses, Sides, etc.			
<p><i>Bacalao Fish and Chips</i> Two pieces of cod, one fresh and one salted, in a light beer batter, with our hand cut fries and aioli \$21</p> <p><i>Pan Seared Cod</i> with our hand cut fries & aioli or with Green or Caesar salad \$19 (with Greek Salad +\$2)</p>	<p><i>Chicken Sandwich & Kettle Chips</i> Grilled chicken on ciabatta bun with sliced tomato, lettuce, house cured bacon, mayo and our partridgeberry chutney \$16</p> <p><i>Bacalao Burger & Fries</i> Inspired & delicious \$18</p>	<p><i>Seafood Carbonara</i> Pure comfort. Local ice shrimp & bay scallops, house-cured bacon, julienne vegetables in rich Parmesan cream sauce with linguine \$23</p> <p><i>Traditional Carbonara</i> As above without seafood \$17</p>	<p><i>Poutine of the Day</i> \$12</p> <p><i>Maurice's Magic Onion Rings</i> Crunchy, perfectly seasoned. So good, they're kinda magic. \$10</p> <p><i>Our Hand Cut Fries</i> with aioli \$6</p>
<p><i>The Tapas Lunch</i> - Select two Small Plates for \$19 (lamb +\$2)</p>		<p><i>European Lunch</i>: 2 Small Plates plus a 4 oz Glass of Wine \$25</p>	

Our new menu is globally inspired and as always, locally sourced as much as possible. We hope you love it as much as we do!