

**The NEW**  
**Bacalao Marketplace**

Celebrating Small Plate Cuisine from Around the World  
*Tantalizing, intense flavours to savour or share.*

<b>Tapas</b> <i>Small plates from Spain</i>	<b>Meze</b> <i>Bright bites from Greece</i>	<b>Antipasti</b> <i>Palate pleasers from Italy</i>	<b>Newfoundland Pintxos</b> <i>Kitchen Party in your mouth ☺</i>
<p style="text-align: center;"><b><i>Patatas Bravas</i></b> Crisp fried potatoes with spicy tomato chile aioli \$8</p> <p style="text-align: center;"><b><i>Gambas al Ajillo</i></b> Juicy, flash-sautéed shrimp with garlic and chillies \$12</p> <p style="text-align: center;"><b><i>Chorizo &amp; Peppers</i></b> Sautéed chunks of flavourful chorizo sausage &amp; bell peppers \$11</p> <p style="text-align: center;"><b><i>Chanterelle &amp; Cheese Croquettes</i></b> Creamy on the inside, crunchy on the outside with local foraged mushrooms &amp; 5 Brothers cheese, with remoulade sauce \$12</p>	<p style="text-align: center;"><b><i>Calamari</i></b> Crisp and golden, with delicious house-made Tzatziki \$10</p> <p style="text-align: center;"><b><i>Lamb Souvlaki</i></b> Tender chunks of marinated lamb, grilled on skewers, with Tzatziki \$16</p> <p style="text-align: center;"><b><i>Greek Village Salad</i></b> Fresh &amp; lively! Tomatoes, peppers, cucumber, sweet onion, feta, olives \$12</p> <p style="text-align: center;"><b><i>Hummus</i></b> Our version of this chickpea-tahini dip is creamy, delicious &amp; bright with lemon. With grilled pita \$9</p> <p style="text-align: center;"><b><i>Spanakopita</i></b> Crisp layers of phyllo pastry with savoury sautéed greens &amp; feta \$11</p>	<p style="text-align: center;"><b><i>Bruschetta</i></b> Classic toasted foccaccia bread with tomatoes, basil, garlic &amp; olive oil \$10</p> <p style="text-align: center;"><b><i>Fritto Misto</i></b> Crisp, golden ice shrimp, bay scallops and squid, with aioli \$14</p> <p style="text-align: center;"><b><i>Mussels Sambuca</i></b> Steamed with Sambuca, garlic, fresh herbs, touch of cream \$13</p> <p style="text-align: center;"><b><i>Salumi (charcuterie)</i></b> Savoury house-made and imported cured meats with zesty accompaniments \$18</p> <p style="text-align: center;"><b><i>Caesar Salad</i></b> The classic - with house-cured bacon &amp; our zippy dressing \$11</p>	<p style="text-align: center;"><b><i>Bacalao Fritters</i></b> Panko-crusted salt cod and potato fritters with lemony aioli \$12</p> <p style="text-align: center;"><b><i>Jiggs Dinner Cabbage Roll</i></b> House-cured salt meat &amp; root veg in cabbage leaf with our sweet mustard pickles &amp; pot liquor 'shooter' \$12</p> <p style="text-align: center;"><b><i>Cod Tongues</i></b> Fried golden &amp; crisp, spiced crème fraîche dip, scrunchions \$12</p> <p style="text-align: center;"><b><i>Cod au Gratin Potato Skins</i></b> Daphne's famous recipe, hot &amp; bubbly with melty cheese \$10</p> <p style="text-align: center;"><b><i>Bacalao's Seafood Chowder</i></b> Light cream broth, touch of Pernod, resplendent with local seafood \$12</p> <p style="text-align: center;"><b><i>Mixed Green Salad</i></b> Mil's partridgeberry dressing \$8</p>
<b>Globally-inspired Main Courses - (Additional Features Daily)</b>			
<p style="text-align: center;"><b><i>Bacalao al Pil Pil</i></b> Traditional Basque dish. House-cured salt cod filet, poached in garlic and herb-infused olive oil. With herbaceous Salsa Verde and Mediterranean vegetable ragout with tomatoes, capers &amp; olives \$23</p>	<p style="text-align: center;"><b><i>Kotopoulo Lemonato</i></b> Succulent and flavourful lemon-roasted chicken with garlic-herb roasted potatoes and feta-topped seasonal vegetables \$22</p>	<p style="text-align: center;"><b><i>Seafood Carbonara</i></b> Comfort food at its best. Local ice shrimp and bay scallops with house-cured bacon &amp; julienne vegetables in a rich Parmesan cream sauce with linguine \$22</p> <p style="text-align: center;"><b><i>Traditional Carbonara</i></b> As above, without seafood \$18</p>	<p style="text-align: center;"><b><i>Atlantic Salmon</i></b> Seared filet with luscious local chanterelle mushroom risotto, white wine cream, seasonal veg \$25</p> <p style="text-align: center;"><b><i>Steak n Spuds</i></b> Tender strip loin, grilled to your liking, with bacon-infused mashed potatoes, seasonal veg and Bordelaise sauce \$28</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!