



The "Endless Tapas" concept is based on a progression of menu items created by our chefs to allow you to savour a wide variety of tastes. Once you have completed the chef's presentation, please feel free to re-order any dish or finish off the experience with our indulgent chocolate plate.

Thank you for allowing us to walk you through this unique dining experience.
Enjoy!

Hummus

lemon & white bean, edamame & cilantro, chili & lime

Salmon

smoked sockeye, white grape & Riesling panna cotta

Pork

ancho sauce, tomatillo & red onion salsa, mint & cucumber

Kale

ancient grains, hemp seeds, candied cranberries,
nutritional yeast dressing

Duck

amber ale cheese & sage polenta, balsamic onions,
port & pomegranate

Risotto

carrot & orange, sugar snap peas,
artisan cheese & herb butter

Prawns

chorizo, smoked paprika aioli, lemon & honey oil

Bruschetta

Kalamata olive, sun-dried tomato, artichoke, asiago

Chicken

soy & sriracha,
jicama & watermelon radish slaw,
honey miso yogurt

Our menu has been designed to contain ingredients that possess anti-oxidant properties, which counteract the damaging effects of free-radicals in the body, helping the body's immune system release toxins and stay healthy.



Initially rooted in rural Spain, many different cultural influences helped to shape the evolution of tapas into the form of cuisine found here today. For our interpretation at the Treetop Tapas & Grill, we source the very best fresh local ingredients, reflecting the vast array of products British Columbia has to offer.

Tuna

sesame rice, pickled ginger, seaweed, wasabi ice cream

Mushrooms

Little Qualicum Cheeseworks Bleu Claire,
bacon, truffle oil

Soup

ginger, lemongrass, toasted coconut,
baby bok choy

Albondigas

beans, tomato & chipotle, sweet molasses

Lamb

tamarind, roasted red pepper & garlic,
goats' cheese

Oysters

spinach, Reggiano,
pink peppercorn & cider mignonette

Beef

short rib, stroganoff, potato gnocchi

Chocolate

mousses, almond & toffee bark

Endless Tapas \$59 per person

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Applicable taxes and gratuities are additional.