



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

cherry tomatoes, cucumber
red onion, sour cream
ancho sauce

Watermelon

Belgian endive, feta
pickled rind
avocado & pine nut dressing

Flatiron

blue potatoes, caramelized pearl onions
spinach, buttermilk

Prawns

chorizo, smoked paprika aioli
lemon & honey oil

Bruschetta

sun-dried tomatoes, Kalamata olives
artichokes, asiago & Parmesan

Chicken

Mount Moriarty cheddar cornbread
brown sugar & tomato
jicama & apple slaw, mint yogurt

Tuna

sesame rice, pickled ginger, seaweed
wasabi ice cream

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.

Mushrooms

Little Qualicum Cheeseworks Bleu Claire,
bacon & mustard jam, watercress
white truffle oil

Duck

Nanoose Edibles greens, caramelized peaches
sweet cranberries, candied almonds,
cedar & lemon

Scallops

ginger, lemongrass, chili
bok choy, carrot

Meatballs

wild game, beans, tomato & chipotle
whisky, maple & vanilla

Gazpacho

coconut, lime, cilantro
toasted cashews & plantain

Haddock

cauliflower rice, turmeric, spring peas, paneer

Lamb

roasted red peppers & garlic, hazelnuts
goats' cheese

Oysters

spinach, Reggiano,
pink peppercorn & cider mignonette

Chocolate

mousses, almond & toffee bark

Endless Tapas \$59.00 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.