



to start

**Baby Artisan Greens \$10**

quinoa - beets - carrot- zucchini  
carrot vinaigrette (gf)(v)

**Spiced Seared Prawns \$15**

tomato - roast fingerlings - corn - chorizo

**Moroccan Spiced Lamb Kefta Skewers \$10**

saffron cucumber yoghurt (gf)

**Baked Pistachio Goat Cheese \$13**

pesto - crostini - arugula - figs (v)

**Beet Cured Wild Salmon Carpaccio \$15**

spiced pecan praline - greens - fried capers - ginger reduction (gf)

**Blue Crab Cakes \$16**

tamarind chipotle sauce

18% gratuity added for groups of 8 or more

(gf) gluten free (v) vegetarian

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main course

**Oven Roasted Maple Wild Salmon \$30**

rustic brown rice - herbs - pumpkin seed - brown butter (gf)

**Goat Cheese Wild Mushroom Stuffed**

**Roast Chicken Breast \$32**

french lentil ragu (gf)

**Chermoula Marinated Rack of Lamb \$40**

warm moroccan chickpea salad  
raisins - capers - cucumber - pecans (gf)

**Pacific Coast Sablefish \$35**

citrus beurre blanc - celeriac puree (gf)

**6oz Grilled Tenderloin \$35**

mushroom demi - roast fingerlings (gf)

**Tempura Stuffed Tofu \$24**

yams - roasted garlic - green onion -  
soba noodles - cilantro pistou - sesame ginger sauce (v)

**Moroccan Spiced Tajine**

**vegetarian \$22 - chicken \$30 - prawns \$28**

Israeli couscous - yams - figs - cauliflower -  
onions - peppers - zucchini - coconut milk

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