

Atrevida

restaurant

appetizers

Soup \$8

Green Salad \$8

Beet Cured Salmon Salad \$15

fennel - artisan baby greens - carrot dressing (gf)

Honey Garlic Roasted Quail \$17

wild fried rice - cashews - coriander (gf)

Seared Prawns \$15

warm tomato salad - roasted pommies - corn – chorizo

Duck Hot Pot \$22

duck confit – gai lan – soba noodles – cilantro

Sweet and Sour Braised Rabbit \$20

pickled shiitake mushroom

18% gratuity added for groups of 8 or more

(gf) gluten free (v) vegetaria

mains

Pan Seared Wild Salmon \$33

whipped potatoes – artichoke – olives –
pine nuts – chimichurri (gf)

Seafood Cioppino \$37

king crab leg – scallops – prawns –
tomato, fennel bouillabaisse (gf)

Grilled Sirloin \$34

roast potato, onion + sweet potato –
red wine demi glace - seasonal vegetables (gf)

Lobster Risotto \$37

shimeji mushroom – maitake mushroom –
ginger – coriander

12 Hour Braised Lamb Shank \$36

whipped potato – seasonal vegetables

Tempura Stuffed Tofu \$24

yam, roast garlic, green onion –
soba noodles – cilantro pistou -
sesame ginger sauce (v)

Moroccan Spiced Tajine

Israeli couscous – yams – figs – cauliflower –
onions – peppers – zucchini – coconut milk
vegetarian \$24 - chicken \$28 - prawns \$30

www.galianoinn.com - eat@galianoinn.com - 250-539-3388

follow us on facebook – Instagram @atrevidarestaurant – tweet @galianoinnspa