

TAPAS & MEZE CUISINE

“Great food for sharing”

Tapas are to be eaten in the company of friends with a glass or glasses of wine.

There are many stories about the origin of tapas, but it is certainly true that the custom that started in Spanish bars of serving a drink covered with a slice of bread, cheese or ham. The word ‘tapar’ (means to cover), has grown into a thriving culinary tradition. The range of tapas dishes have extended to include more substantial snacks and has embraced ingredients from all over Spain, the Mediterranean, the middle East and beyond.

Tapas and meze are those delicious little appetizers served through out the balmy Mediterranean. Tapas are at the heart of the gregarious Spanish social life. Thankfully tapas have evolved since then and are often now the main reason to visit a Spanish tavern. Meze is directly translated from the Greek language for ‘tasty morsels’ and celebrates the flavours of Greece, Turkey and the middle East. Originally served before the main meal a meze platter is now recognized as a magnificent feast in its own right.

We at Gabrieau’s want to recreate the rich flavors and delicious dishes of Spain’s greatest culinary tradition with our own creative and innovative expression.

Tapas & Meze Cuisine

Assorted Breads & Dip Tray 11

Black & green olive tapenades, red pepper hummus, spinach & cheese dip, sun-dried tomato pesto, artichoke dip & grilled flat breads

Mozzarella fingers stuffed with Prosciutto, pesto & tomato herb sauce (4 pc) 10

*Risotto Croquettes stuffed with Gorgonzola & lemon grass (3 pcs) 10
Roasted red pepper coulis*

*House smoked salmon 12
foccacia crisps, capers, red onions & herb pepper cream cheese*

Tempura artichoke hearts – chipotle aioli (5 pcs) 9

Coconut shrimp – horseradish lime marmalade (6 pcs) 9 (9 pcs) 13

Petite crab cakes – lemon aioli, green tomato chow (7 pcs) 10

Prosciutto wrapped scallops (5 pcs) 12

Jumbo shrimp sauté – Cajun or Thai green curry (7 pcs) 11

Sweet potato fries – curry mayo 6

Shrimp & rice paper rolls – daikon, cucumber, mango & peppers (4 pcs) 8

Mini fish & chips – wine battered (3 pcs) 8

Asian beef tenderloin skewers – grilled to perfection (4 pcs) 10

*Spinach & artichoke ragout – grilled flatbread 10
Add lobster 6*

