

MARKED

MARKED is a culmination of ideas, techniques, flavours, and stories inspired by the adventures of Maria Morales. This is a collaboration of fresh local ingredients, live wood-burning cooking, and the passion of South America. Maria believes that we are all marked by our heritage. MARKED is a journey through hers.

PEQUEÑO

- SHISHITO PEPPERS** | chipotle lime salt + chive mayo + sunflower seeds | O18 (VG)
- DATES** | double smoked bacon + pickled pepper + manchego cheese | O14 (GF)
- ROAST CHICKEN COXINHAS** | brazilian croquette + huancaína sauce | O15
- MUSHROOM COXINHAS** | porcini mushroom + truffle mayo | O14 (V)
- CORN RIBS** | whipped queso fresco + piri piri sauce + chipotle lime salt | O17 (V) (GF)
- OCTOPUS TOSTADAS** | crispy house tortilla + avocado + charred jalapeño + salsa criolla + cilantro crema | O21 (GF)
- CRISPY CASSAVA FRIES** | jalapeño crema + chipotle lime salt | O09 (V) (GF)
- ROASTED BRUSSEL SPROUTS** | sofrito + coconut milk + garlic aioli | O14 (VG)
- MARKED CEVICHE** | yellowfin tuna + avocado + sweet potato + peruvian corn + leche de tigre
choice of: traditional tigers milk or spicy ponzu tigers milk | O20 (GF)

SALADAS

- AVOCADO + GUAVA SALAD** | house greens + guava vinaigrette + pickled pearl onion + plantain + brazil nuts + goat cheese | O21 (V)
- GRILLED BABY ROMAINE** | buttermilk ranch + lemon + pecorino + house bacon + pangrattato | O20

MEDIO

- SHRIMP A LA PARRILLA** | amarillo anticucho sauce + pineapple + huancaína sauce | O29 (GF)
- ARGENTINIAN EMPANADA** | braised oxtail + castelvetro olives + house chimichurri | O16
- FRIED CHICKEN** | biquinho sauce + seasoned cassava flour + tempero baiano | O22 (GF)
- MARKED BURGER & CASSAVA FRIES** | 7oz house ground Ontario beef + Martin's potato roll + chipotle curtido mayo + red onion + aged cheddar | O28
- FLANK STEAK** | AAA Canadian + house rub + pistachio chimichurri + beefsteak tomato | O37 (GF)
- CHARCOAL GRILLED CORNISH HEN** | annatto marinade + biquinho peppers + cilantro crema + marcona almonds | O38 (GF)

GRANDE

- ROOFTILE FISH** | branzino + salsa verde + tomatillo sauce + grilled lemon | O49 (GF)
- DRY-AGED RIBEYE** | 28oz bone-in Canadian prime + pistachio chimichurri + beefsteak tomato | 90 (GF)

SIDES

- BRAZILIAN COCONUT RICE** | goji berries + shaved coconut + chives | O14 (VG) (GF)
- BIRO BIRO RICE** | chorizo + black beans + crispy shallot + cassava | O15 (GF)

DESSERT

- ALFAJORES** | layered cake + chocolate hazelnut cake + buttercream + daquoise + banana caramel + caramel chocolate mousse + caramelized banana ice cream | O15 (GF)
- LATIN MESS** | coconut namelaka + sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles | O16
- OG CHURRO** | cone shape churro + chocolate soil + candied cacao nibs + milk crumb + dulce ice cream and chocolate sorbet | O14
- PISTACHIO CHURRO DOUGHNUT** | braided churro doughnut + chancasa syrup + sweet cheese + nougat + pistachio ice cream | O16
- CHOCOLATE + SALT CHURROS** | chocolate crèmeux + nutella powder + candied cocoa nibs + maldon salt | O14 (V)
- APPLE PIE CHURROS** | vanilla crème patisserie + apple pie mix + olive oil biscuit crumb | O14
- ICE CREAM + SORBETS** | 3 scoops + made in house + rotating flavours | O07

(VG) Vegan Friendly: food items may come into contact with non-vegan ingredients (V) Vegetarian (GF) Gluten-Free

Allergy Statement: we cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK) as we share equipment to store, prepare and serve them.