

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 her's.

PEQUEÑO

- SHISHITO PEPPER** | chipotle lime salt + chive mayo + sunflower seeds | 016 (VG)
- CORN RIBS** | whipped queso fresco + piri piri sauce + chipotle lime salt | 017 (V) (GF)
- MUSHROOM COXINHA** | porcini mushroom + truffle mayo | 014 (V)
- CHURRASCO MUSHROOMS** | aged balsamic + parmesan + pangrattato | 018 (V)
- BURRATA** | fire roasted cherry tomato + aged balsamic + olive oil + basil + brazil nuts | 028 (V)
- OCTOPUS TOSTADA** | crispy house tortilla + avocado + charred jalapeño + salsa criolla + cilantro crema | 016 (GF)
- ROAST CHICKEN COXINHA** | brazilian croquette + huancaína sauce | 015
- DATES** | double smoked bacon + pickled pepper + manchego cheese | 014 (GF)
- BEEF CARPACCIO** | house chimichurri + "we the roots" arugula + truffle crema + pecorino + cassava cracker | 021 (GF)
- CRISPY CASSAVA FRIES** | jalapeño crema + chipotle lime salt | 009 (V) (GF)
- ROASTED BRUSSEL SPROUTS** | sofrito + coconut milk + garlic aioli | 014 (VG) (GF)
- GUASACACA** | venezuelan avocado dip + crispy tortilla + queso salt | 012 (V) (GF)

CEVICHE

- TROPICAL FRUIT CEVICHE** | mango + papaya + chive oil + sunflower seeds | 017 (VG)
- MARKED CEVICHE** | market fish + avocado + sweet potato + peruvian corn + leche de tigre | 022 (GF)
- SPICY TUNA CEVICHE** | avocado + cucumber + radish + togarashi + tapioca seaweed cracker | 021
- HAMACHI TIRADITO** | jalapeno + calamansi mayo + grilled clementine + malagueta hot sauce | 019 (GF)

SALADAS

- AVOCADO AND GUAVA SALAD** | house greens + guava vinaigrette + pickled pearl onion + plantain + brazil nuts + goat cheese | 021 (V)
- KALE SALAD** | "we the roots" kale + pangrattato + parmesan + pickled pearl onions + green goddess dressing | 021 (V)
- GRILLED BABY ROMAINE** | buttermilk ranch + lemon + pecorino + house bacon + pangrattato | 020
- QUINOA SALAD** | pickled raisin + pumpkin seed + brussels + ricotta salata + lemon vinaigrette + chive mayo + biquinho peppers | 022 (V)

MEDIO

- GREEN PLANTAIN EMPANADA** | crispy plantain + spinach + queso fresco + jalapeno crema | 015 (V) (GF)
- ORGANIC CAULIFLOWER** | sunflower seeds + almond cream + pickled goji berry + tempero baiano | 023 (V) (GF)
- SHRIMP A LA PARILLA** | amarillo anticucho sauce + pineapple + huancaína sauce | 029 (GF)
- CHURRASCO CHICKEN WINGS** | tempero baiano + cilantro crema + guindilla peppers | 021 (GF)
- SPICY CHICKEN WINGS** | malagueta hot sauce + aleppo + tempero baiano + cilantro crema | 023 (GF)
- CHURRASCO CHICKEN THIGH** | churrasco grilled chicken thigh + pistachio herb stuffing + annatto schmaltz | 029 (GF)
- ARGENTINIAN EMPANADA** | braised oxtail + castelvetro olives + house chimichurri | 016
- FRIED CHICKEN** | biquinho sauce + buttermilk ranch + seasoned cassava flour + tempero baiano | 024 (GF)
- LAMBCHETTA** | churrasco grilled ontario lamb + rosemary garlic + green olive + aged balsamic | 038 (GF)
- MARKED BURGER + CASSAVA FRIES** | 7oz house ground Ontario beef + chipotle mayo + red onion + aged cheddar | 028
- FLANK STEAK** | AAA canadian beef + house rub + pistachio chimichurri + beef steak tomato | 037 (GF)
- PICANHA** | ontario raised top sirloin + marked house rub + piri piri + chimichurri + house bbq | 042 (GF)

GRANDE

- ROOFTILE FISH** | sea bream + salsa verde + tomatillo sauce + grilled lemon | 049 (GF)
- BRANZINO** | flame-grilled boneless branzino + salsa roja + salsa verde + olive oil | 045 (GF)
- CHARCOAL-GRILLED CORNISH HEN** | annatto marinade + biquinho peppers + cilantro crema + marcona almonds | 034 (GF)
- BONE-IN RIBEYE** | dry-aged canadian prime + beefsteak tomato + pistachio chimichurri | 095 (GF)

SIDES

- BRAZILIAN COCONUT RICE** | goji berries + shaved coconut + chives | 014 (VG) (GF)
- BIRO BIRO RICE** | chorizo + black beans + crispy shallot + cassava | 015 (GF)
- FEIJOADA** | black beans + chorizo + smoked pork hock + scallion picada + garlic chips | 016
- JALAPENO CORN BREAD** | sour cream + pickled jalapenos | 011 (V)

DESSERT

- ALFAJORES** | layered cake + chocolate hazelnut cake + buttercream + daquoise + banana caramel + caramel chocolate mousse + caramelized banana ice cream | 015 (GF)
- LATIN MESS** | coconut namelaka + sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles | 016
- OG CHURRO** | cone shape churro + chocolate soil + candied cacao nibs + milk crumb + dulce ice cream and chocolate sorbet | 014
- PISTACHIO CHURRO DOUGHNUT** | braided churro doughnut + chancaca syrup + sweet cheese + nougat + pistachio ice cream | 016
- CHOCOLATE + SALT CHURROS** | chocolate crèmeux + nutella powder + candied cocoa nibs + maldon salt | 014 (V)
- APPLE PIE CHURROS** | vanilla creme pâtissiere + apple pie mix + olive oil biscuit crumb | 014
- ICE CREAM + SORBETS** | 3 scoops + made in house + rotating flavours | 007

(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.