

MARKED

MARKED is the 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.

SMALL

- SHISHITO PEPPERS** | chipotle lime salt + chive mayo + sunflower seeds | 16 (VG) (GF)
- CORN RIBS** | whipped queso fresco + piri piri sauce + chipotle lime salt | 18 (V) (GF)
- MUSHROOM COXINHA** | porcini mushroom + truffle mayo | 15 (V)
- ROAST CHICKEN COXINHA** | brazilian croquette + huancaina sauce | 15½
- OCTOPUS TOSTADA** | crispy tortilla + avocado + charred jalapeño + salsa criolla + cilantro crema | 16½ (GF)
- DATES** | double smoked bacon + pickled pepper + manchego cheese | 15 (GF)
- GUASACACA** | venezuelan avocado dip + crispy tortilla chips + queso salt | 14 (V) (GF)
- ARGENTINIAN EMPANADA** | braised short rib + castelvetrano olives + house chimichurri | 16½
- STEAK TARTARE** | striploin + chimichurri + pecorino + truffle crema + cassava cracker | 22 (GF)

CEVICHE

- MARKED CEVICHE** | market fish + avocado + sweet potato + peruvian corn + leche de tigre | 22 (GF)
- SPICY TUNA CEVICHE** | avocado + cucumber + radish + togarashi + tapioca seaweed cracker | 22
- SCALLOP TIRADITO** | raw scallop + jalapeño + calamansi mayo + grilled clementine + malagueta hot sauce | 19 (GF)

SALADS

- AVOCADO + GUAVA** | house greens + guava vinaigrette + pickled pearl onion + plantain + brazil nuts + goat cheese | 19 (V) (GF)
- KALE** | “we the roots” kale + arugula + pangrattato + grana padano + pickled pearl onions + green goddess dressing | 18 (V)
- PERUVIAN GRAIN** | quinoa + pickled raisin + pumpkin seed + brussels + ricotta salata + lemon vinaigrette + chive mayo + sweet drop peppers | 18 (V) (GF)

MEDIUM

- ORGANIC CAULIFLOWER** | sunflower seeds + almond cream + pickled goji berry + brazilian spice blend | 23 (V) (GF)
- SHRIMP A LA PARILLA** | amarillo marinade + pineapple + huancaina sauce | 29½ (GF)
- GRILLED CHICKEN WINGS** | brazilian spice blend + cilantro crema + guindilla peppers | 24 (GF)
- GRILLED SPICY CHICKEN WINGS** | malagueta hot sauce + aleppo + brazilian spice blend + cilantro crema | 24 (GF)
- FRIED CHICKEN** | sweet pepper sauce + buttermilk ranch + seasoned cassava flour + brazilian spice blend | 24½ (GF)
- FLAT IRON STEAK** | pasture-raised AAA ontario beef + house rub + pistachio chimichurri + beefsteak tomato | 37½
- PICANHA** | grass-fed ontario sirloin + marked house rub + piri piri + chimichurri + house bbq | 42¾

MARKED CLASSICS

- CHARRED CHICKEN** | pistachio herb stuffed chicken thighs + annatto oil | 32
- WHOLE GRILLED FISH** | branzino + salsa verde + tomatillo sauce + grilled lemon | 49 (GF)
- BONE-IN RIBEYE** | dry-aged 28oz canadian prime + beefsteak tomato + pistachio chimichurri | 119¾
- LAMB RACK** | olive tapenade + malbec butter sauce + root vegetable puree + preserved lemon | 60
- MOJO PORK** | cuban pork shoulder steak + honey mustard + pickled beets + crispy serrano ham | 31 (GF)

MARKED BURGER + CASSAVA FRIES | house ground ontario beef + chipotle mayo + red onion + aged cheddar | 26

SIDES

- COCONUT RICE** | goji berries + shaved coconut + chives | 14 (VG) (GF)
- JALAPEÑO CORN BREAD** | honey butter + sour cream + pickled jalapeños | 12 (V)
- CRISPY CASSAVA FRIES** | jalapeño crema + chipotle lime salt | 11
- ROASTED BRUSSELS SPROUTS** | sofrito + coconut milk + garlic aioli | 14 (VG) (GF)
- SMASHED POTATOES** | peruvian potato + ocopa sauce + grana padano + guindilla | 14 (V)

(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.