

# 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 + huancaína 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 + castelvetro olives + house chimichurri | 16½
- STEAK TARTARE** | picanha + chimichurri + pecorino + truffle crema + cassava cracker | 22 (GF)

## CEVICHE

- MARKED CEVICHE** | market fish + avocado + sweet potato + peruvian corn + leche de tigre | 23 (GF)
- SPICY TUNA CEVICHE** | avocado + cucumber + radish + togarashi + tapioca seaweed cracker | 23

## SALADS

- KALE** | organic kale + arugula + pangrattato + grana padano + pickled pearl onions + green goddess dressing | 18 (V)
- WEDGE** | iceberg lettuce + chipotle ranch + charred cherry tomato + chorizo + manchego + pangrattato | 17¼ (V)
- add charred chicken thigh** + 8¼ | **add fried chicken** + 10½

## MEDIUM

- ORGANIC CAULIFLOWER** | sunflower seeds + almond cream + pickled goji berry + brazilian spice blend | 23 (V) (GF)
- SHRIMP A LA PARILLA** | amarillo marinade + pineapple + huancaína sauce | 29½ (GF)
- GRILLED CHICKEN WINGS** | mild or spicy | brazilian spice blend + cilantro crema + guindilla peppers | 24 (GF)
- FRIED CHICKEN** | sweet pepper sauce + buttermilk ranch + seasoned cassava flour + brazilian spice blend | 12¼ | **add pcs** 6¼ (GF)
- FLAT IRON STEAK** | pasture-raised AAA ontario beef + house rub + pistachio chimichurri + beefsteak tomato | 37½

## MARKED CLASSICS

- CHARRED CHICKEN** | pistachio herb stuffed chicken thighs + annatto oil | 21½ | **add pcs** 10¾
- WHOLE GRILLED FISH** | branzino + salsa verde + tomatillo sauce + grilled lemon | 49 (GF)
- BONE-IN RIBEYE** | dry-aged 28oz canadian prime + beefsteak tomato + pistachio chimichurri | 119
- MOJO PORK** | cuban pork shoulder steak + honey mustard + pickled beets + crispy serrano ham | 31 (GF)
- LAMB SIRLOIN** | barbacoa marination + olive puree + aged balsamic | 36½ (GF)

**MARKED BURGER + CASSAVA FRIES** | house ground ontario beef + curtido 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 | 12 (V)
- ROASTED BRUSSELS SPROUTS** | sofrito + coconut milk + toum + fried parsley | 14 (VG) (GF)
- OCOPA POTATOES** | peruvian potato + ocopa sauce + grana padano + guindilla | 14 (V)
- BABY BROCCOLI** | smoky chickpea puree + lemon | 14¼ (VG) (GF)
- ROOT VEG** | warm sweet potato + carrot + parsnip + candied pumpkin seed + pickled raisin + sherry vinaigrette | 12¾ (V) (GF)

(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.