



MARKED

Late Night Food Menu

MARKED

MARKED CEVICHE | market fish + avocado + sweet potato + peruvian corn + leche de tigre | 23 (GF)

GUASACACA | venezuelan avocado dip + crispy tortilla + queso salt | 14 (V) (GF)

FLAT IRON STEAK | AAA canadian beef + house rub + pistachio chimichurri + beefsteak tomato | 37½

SHISHITO PEPPERS | chipotle lime salt + chive mayo + sunflower seeds | 16 (VG) (GF)

ROAST CHICKEN COXINHA | 2 pc | brazilian croquette + huancaína sauce | 15¾

MUSHROOM COXINHA | 2 pc | porcini mushroom + truffle mayo | 15 (V)

ARGENTINIAN EMPANADA | braised short rib + castelvetro olives + house chimichurri | 16½

CRISPY CASSAVA FRIES | regular or spiced dusting | jalapeño crema + chipotle lime salt | 12 (V)

KALE SALAD | “we the roots” kale + arugula + pangrattato + grana padano + pickled pearl onions + green goddess dressing | 18 (V)

FRIED CHICKEN | 2 pc | biquinho sauce + buttermilk ranch + seasoned cassava flour + tempero baiano | 12¼ (GF)

BUFFALO CHICKEN WINGS | brazilian spice blend + malagueta peppers + honey + ranch | 24

MARKED BURGER | house ground ontario beef + chipotle mayo + red onion + aged cheddar | 22

ICE CREAM SANDWICH | chocolate chip cookie + dulce ice cream + candied nuts + hazelnut chantilly | 14½

(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.