

# Catalano

restaurant & cicchetti bar

## Room Service

### simple green salad **GF**

mixed greens, seeds, px sherry vinaigrette  
small 9 large 13  
add chicken 6

### roasted beet and ancient grain salad **GF**

nut and seed crusted goat cheese, quinoa, aged sherry vinaigrette  
16  
add chicken 6

### baby kale caesar salad **GF**

anchovy citrus dressing, pecorino romano, crouton, crispy prosciutto  
16  
add chicken 6

### grilled chicken sandwich

avocado, bacon, preserved lemon mayo, house focaccia  
salad or frites  
18

### catalano burger

natural beef, double smoked bacon, cheddar cheese, baby arugula, onion, piquillo mayo  
salad or frites  
18

available until 5pm

### mezza plate

chick pea and quinoa fritters, minted yoghurt, macedonian feta, hummus, olives, quinoa  
tabbouleh, grilled house made pita bread  
16

### house smoked albacore tuna sandwich

open faced with arugula, pancetta, olive tapenade, heirloom tomato and avocado  
salad or frites  
17

### steak frites

alberta AAA striploin, demi glace, gentlemen's butter, paprika frites  
31

available after 5pm

### harvest panzanella salad

oven roasted squash, apple, pomegranate seeds, walnuts, toasted bread, greens, aged  
balsamic vinaigrette 16  
add chicken 6

### artisanal salumi & cheese board **GF**

local cured meats, cheese, house pickle & dried apricot mostarda  
22

**GF** – Items can be made Gluten Free by request

A 17% service charge will be applied to all room service orders. Taxes not included

prawn and clam carbonara GF

local clams, white wine, garlic, pecorino, arugula, preserved lemon  
27

braised short rib pappardelle pasta GF

red wine braised beef short ribs, porcini mushrooms, pancetta, cream  
27

house made gnocchi

crispy pan roasted gnocchi, caramelized squash, sage brown butter, seasonal mushrooms, shaved pecorino, arugula  
27

moroccan spiced vegetable tagine GF

du puy lentils, dried apricot, grilled vegetables, israeli couscous, spicy harissa, yoghurt  
26

wild salmon GF

arancini, roasted beet grilled citrus kale, parsnip puree, caramelized lemon butter  
31

braised lamb shank GF

red wine braised. gremolata, rosemary whipped potatoes  
31

chicken parmesan GF

traditional crusted natural chicken, tomato sugo, aged grana padano, herb pappardelle  
30

grilled aaa 8oz beef strip loin GF

whipped potatoes, grilled broccolini, gorgonzola cream, demi glace  
40  
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sides

truffled frites with grated pecorino & aioli 9

dessert

hand crafted truffles

ask for todays offering  
8

flourless chocolate cake

sour cherry compote, vanilla whip & sea salted caramel  
10

crème catalan

orange & vanilla bean brulée & almond biscotti  
10

lemon ricotta beignets

with cardamom ice cream  
10

gelato and sorbet selection

raspberry, lemon, chocolate, or vanilla  
9

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## cicchetti | snacks

available after 4pm

- polenta fries  
crispy fried polenta, piquillo aioli  
9
- kale & olive arancini  
crispy ancient grain risotto balls, marinara  
8
- citrus hummus  
served with flat bread  
10
- mixed olives **GF**  
with crushed chilli and rosemary  
7
- chorizo puffs  
house made chorizo in puff  
pastry with rosemary honey and sea salt  
8

## local draft beer

- hojne pilsner  
7.5
- hojne dark matter  
7.5
- phillips blue buck ale  
7.5

## bottled beer

- anchor steam lager, usa  
8
- peroni lager, ita  
8
- gypsy tears ruby ale, bc  
7

## cocktails

- coastal gin and tonic  
bombay gin, new theatre tonic, fresh lime  
juice, spirulina  
12
- bellini  
peach puree, cassis, prosecco  
11
- lavender pisco sour  
pisco, lime juice, egg white, lavender syrup  
14
- pomegranate cosmo  
vodka, cointreau, lime juice, cranberry juice,  
pomegranate juice  
16
- spanish old fashioned  
almond infused bourbon, px sherry, fresh  
orange, orange bitters  
13

## wine by the glass

### red wine

- trapiche malbec, arg 11
- 50th parallel pinot noir, bc 14
- burrowing owl syrah, bc 17

### white wine

- 50th parallel pinot gris, bc 12
- cedar creek chardonnay, bc 12
- villa maria sauvignon blanc, nz 13

## wine by the bottle

### red wine

- e.guigal cotes du rhone, fr 63
- peppoli chianti classico, it 63
- elias moro toro, sp 63

### white wine

- villa pozzi pinot grigio, it 40
- tinhorn creek chardonnay, bc 50
- black hills viognier, bc 63

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