

Catalano

restaurant & cicchetti bar

Room Service

simple green salad GF

mixed greens, seeds, px sherry vinaigrette
small 9 large 13
add chicken 5

roasted beet, quinoa & spinach salad GF

goats cheese, aged sherry vinaigrette
14
add chicken 5

grilled caesar salad GF

grilled gem lettuce, anchovy citrus dressing, pecorino romano, crouton, crispy prosciutto
half 10 full 14
add chicken 5

autumn panzanella salad

oven roasted squash, apple, pomegranate seeds, pine nuts, toasted bread, greens,
aged balsamic vinaigrette
15

artisanal salumi & cheese board GF

local cured meats, house pate, cheese, house pickle & dried apricot mostarda
21

grilled chicken sandwich

avocado, bacon, preserved lemon mayo, toasted ciabatta
salad or frites
18

catalano burger

natural beef, double smoked bacon, cheddar cheese, baby arugula, onion, piquillo mayo
salad or frites
20

b.l.a.t.

bacon, lettuce, avocado, tomato, toasted ciabatta
salad or frites
18

house gnocchi

crispy pan roasted gnocchi, caramelized squash, sage brown butter, portobellini
mushrooms, shaved pecorino, arugula
24

pappardelle GF

red wine braised short ribs, porcini mushrooms, pancetta, cream
26

GF – Items can be made Gluten Free by request

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

available after 4pm

prawn carbonara GF

ocean wise prawns, crushed chilli, bacon lardons, garlic, parmesan, arugula, preserved lemon, tempered egg yolk

30

wild salmon

crab risotto cake, fresh herb pistou, citrus butter, grilled broccolini

31

oven roasted chick en GF

prosciutto wrapped natural chicken, pan roasted gnocchi, brussel sprouts, piquant yam puree, pan jus

28

grilled aa 8oz beef strip loin GF

whipped parmesan potatoes, demi glace, black garlic and truffle butter

37

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sides

truffled frites with grated pecorino & aioli 9

dessert

flourless chocolate cake

sour cherry compote, vanilla whip & sea salted caramel

8

crème catalan

orange & vanilla bean brulée & almond biscotti

8

lemon ricotta fritters

cardamom ice cream

8

tiramisu in a jar

layers of espresso cake and mascarpone

8

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cicchetti | snacks

available after 4pm

polenta fries

crispy fried polenta, piquillo aioli
7

kale & olive arancini

crispy ancient grain risotto balls, marinara
7

tuna tonnato cherry peppers **GF**

tuna stuffed cherry bomb peppers
6

white bean crostini's

truffled white bean, shaved parmesan
7

mixed olives **GF**

with crushed chilli and rosemary
6

chorizo puffs

house made chorizo in puff
pastry with rosemary honey and sea salt
7

local draft beer

phillips pilsner

7.5

phillips solaris peach ale

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

beefeater gin, new theatre tonic, fresh lime
juice, spirulina
11.5

aperol spritz

prosecco, aperol, orange
11.5

corpse reviver

devine genever, lillet, pernod, cointreau,
orange & lemon
14

rob roy

famous grouse, martini rosso, lemon & cherry
13

spanish old fashioned

almond infused bourbon, px sherry, fresh
orange, orange bitters
13

negroni

campari, cinzano rosso, bombay, orange
flambe
11.5

wine by the glass

red wine

broquel malbec, arg	10
50th parallel pinot noir, bc	14
mission hill bin 88 shiraz, bc	17

white wine

50th parallel pinot gris, bc	12
tinhorn creek chard, bc	12
howling bluff sauvignon blanc, bc	13

wine by the bottle

red wine

e.guigal cotes du rhone, fr	63
poplar grove merlot, bc	86
tightrope winery syrah, bc	104

white wine

tinhorn creek pinot gris, bc	46
black hill viognier, bc	63
montenisa franciacorta brut, it	104

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