



Taza, a dining experience, serving comfort food using fresh ingredients, honest recipes and delivering “simple food” that tastes great!

Let's Get Started

SHRIMP COCKTAIL

6 Tiger shrimps served with a tangy cocktail sauce, mesclun and lemon. 12

SKILLET SEARED CANADIAN SCALLOPS

Blackened scallops, fennel shavings, cherry tomatoes and chilli pepper jam. 14

CRAB CAKES

Home made with jalapeños, lemon zest, red onions and parsley served with guacamole and sour cream foam 14

BAKED BRIE WITH COGNAC INFUSED MAPLE AND CRACKED PEPPER

A mini wheel of brie, roasted pecans, poached pears and melba. 12

ANTIPASTO PLATTER

Selection of goat cheese, Swiss, blue cheese with marinated vegetables, olives, roasted tomatoes and prosciutto served with crackers and melba. 17

Soups n' Salads

SOUP OF THE DAY


Hand crafted. Fresh daily. 5

HAIL CAESAR

Crisp romaine tossed in our creamy garlic dressing with herb croutons and bacon. 8

Add a grilled chicken breast or tiger shrimp 4

BABY SPINACH, TOFU AND WALNUT SALAD

Fresh baby spinach, tofu, crispy bean sprouts and red onions tossed in a sherry mustard dressing. 9 

MEDITERRANEAN GREEK SALAD

Romaine hearts, tomatoes, feta, kalamata olives, sweet peppers, cucumbers and sliced red onions in our own Greek dressing. 9

CITRUS SALMON SALAD

Salmon brushed with citrus ginger glaze and served over mixed greens that have been tossed in a roasted sesame orange dressing. 14

Add: a grilled chicken breast or tiger shrimp 4

CLASSIC FRENCH ONION SOUP

Simmered then baked with cheese topped croutons. 7

Sandwiches

Served with sweet potato fries, french fries, house salad or soup of the day.

Substitute fries with Caesar or Greek salad 2

Substitute fries with French onion soup 2.5

KOBE STEAK

Certified Kobe flank steak served on a multigrain baguette, sweet grainy mustard, caramelized onions and Swiss cheese. 19

CHICKEN FOCACCIA

Flame grilled chicken breast, marinated grilled vegetables, basil pesto and mozzarella on herbed focaccia. 15

GRILLED CHICKEN CHIPOTLE

Tender chicken morsels, peppers, onions and Monterey Jack cheese in a tortilla wrap . 15

BOCCONCINI, CHARRED ASPARAGUS, PORTABELLO MUSHROOMS

Hummus and baby arugula, wrapped in a whole wheat tortilla. 11

TAZA BURGER

8 oz. Ground beef burger served well done. 15

With the works... bacon, fried egg, caramelized onions and cheese 4

Pizzas Freshly made thin crust and stone baked

CANADIANA

Mozzarella cheese, pepperoni, bacon and sliced mushrooms. 15

PARMA HAM

Thinly sliced San Danielle prosciutto, asparagus spears and red onion. 15

ROASTED TOMATO GOAT CHEESE

Sweet roasted cherry tomatoes, basil, goat cheese and arugula. 14

MEDITERRANEAN VEGETARIAN

Mozzarella, feta, kalamata olives, sliced red onions, broccoli, sun dried tomatoes and grilled zucchini. 14

Signature Steaks

OUR AAA GRADE CANADIAN STEAKS ARE AGED 21 DAYS FOR MAXIMUM TENDERNESS
SERVED WITH SEASONAL VEGETABLES AND CHOICE OF BAKED POTATO, ROASTED GARLIC AND RED SKIN MASHED POTATO,
FRENCH FRIES, SWEET POTATO FRIES OR STEAMED RICE.

Rib eye 10 oz. 22

Filet 8 oz. 25

Angus strip loin 10 oz. 27

14 oz. T-Bone 25

Add a grilled tiger shrimp skewer 4

Add sautéed mushrooms 4

Add a side Caesar or house salad 4

COOKING SPECIFICATIONS

BLU / RARE – **Cool Red Centre**

MEDIUM RARE – **Warm Red Centre**

MEDIUM – **Pink Throughout**

MEDIUM WELL – **Thin Line of Pink**

WELL DONE – **No Pink (dry)**

Ribs n' Wings

SERVED WITH SEASONAL VEGETABLES AND CHOICE OF BAKED POTATO, ROASTED GARLIC AND RED SKIN MASHED POTATO, FRENCH FRIES, SWEET POTATO FRIES OR STEAMED RICE.

FLAME GRILLED BABY BACK RIBS

Half Rack 19

Full Rack 30

Slow roasted with beer, pineapple, aromatic spices and herbs brushed with our homemade barbeque sauce and spice rub. Served with french fries.

1 LB ROASTER WINGS

1 lb of jumbo wings, marinated in chefs spice mix and roasted, served in a choice of sauce. 13

HALF RACK AND CHICKEN WING PLATTER

A half rack of back ribs and our classic chicken wings and your choice of BBQ sauce. 29

OUR BBQ SAUCES

- Mild
- Medium
- Hot
- Honey Garlic
- Classic BBQ
- Cajun

Entrées

SERVED WITH SEASONAL VEGETABLES AND CHOICE OF BAKED POTATO, ROASTED GARLIC AND RED SKIN MASHED POTATO, FRENCH FRIES, SWEET POTATO FRIES OR STEAMED RICE.

BEER BATTERED FISH n' CHIPS

Haddock fillets hand dipped in beer batter, served crisp with sweet potato fries and sauce remoulade. 17

SALMON WITH SAFFRON BEURRE BLANC

Atlantic salmon marinated with our own mustard rub, fire grilled and served with aromatic Spanish saffron sauce. 24

MISO GLAZED CHILEAN SEA BASS

Glazed with fermented bean paste, spices, lemon n' lime zest and roasted. 28

SIZZLER - MIXED SEAFOOD GRILL

Grilled Atlantic salmon, garlic shrimps, scallops, calamari and mussels in a fine herb sauce and crusty garlic bread. 29

ASIAGO AND ROASTED PEPPER STUFFED CHICKEN SUPREME

Tender chicken breast stuffed with aged asiago, roasted sweet peppers, garlic and served with white wine leek fondue. 23

GRILLED NEW ZEALAND LAMB CHOPS

Rubbed with herbs and garlic, flame grilled and served with salsa verde. 28

Sides

add on served with your entrées only

CHICKEN SKEWER 4

GREEK SALAD 4.5

CARAMELIZED ONIONS 2

5 ROASTER WINGS 7

SHRIMPS SKEWER 4

CAESAR SALAD 4

SEARED MUSHROOMS 4

PEPPERCORN SAUCE 2

FRENCH ONION SOUP 4

CHEESE 4

SMOKED SALMON 4

* SMART DINING

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESSES.

15% GRATUITIES WILL APPLY FOR PARTIES OF 8 OR MORE

ALL PRICES SUBJECT TO APPLICABLE TAXES

Pan n' Woks

PAD THAI

The Taza version of this classic street food of flat rice noodles, chicken, shrimps, tofu and bean sprouts tossed in a peanut ginger glaze topped with fried egg and crispy spring roll. 22

LOBSTER N' CRAB RAVIOLI

A delicate combination, tossed in a rosé sauce with an olive, artichoke and palm heart relish. 24

Desserts

DULCHE DE LECHE

A South American sweet of caramel chocolate mousse and cake layered with white truffle filling and a rich caramel glaze. 7

KEY LIME CHEESECAKE

Refreshingly sweet n' tart key lime cheesecake, capped with a lime enhanced cream topping. 7

DEEP CARAMEL PECAN FLAN

Loaded with secret recipe homemade caramel and a truck load of pecan. 7

Specialty Coffees

MIDNIGHT MOZART

Steamed milk with double espresso, amaretto and topped with whipped cream and chocolate shavings. 8

IRISH COFFEE

Served with Jameson Irish Whiskey and topped with whipped cream and chocolate shavings. 8

Coffee

CAPUCCINO 5

LATTE 5

AMERICANO 4

ESPRESSO 4

HOUSEBLEND (regular / decaf) 3
Rainforest Alliance® Certified

Teas

BIGELOW HERBAL TEAS

Green Tea, Cozy Chamomile, Earl Grey, Mint Medley 3

TAZA BUTTER CHICKEN

A south Asian delicacy, marinated in classic tandoori marinade, roasted and served in a rich tomato fenugreek gravy with naan or basmati rice, garlic tempered lentils and tomato yogurt – "Raita". 22

SPAGHETTI PESTO BOCCONCINI

Tossed in basil pesto, roasted pinenuts, fresh bocconcini and parmesan. 20

Add: a grilled chicken breast or tiger shrimp 4

RED VELVET CAKE

Layers of red velvet cake, topped with cream cheese frosting and finished with dark and white chocolate shavings. 7

TRUFFLICIOUS

White chocolate mousse on a layer of moist chocolate cake. Topped with a feather-light dark chocolate mousse. 7

APPLE PIE

Layered with chunks of apple and custard with a sprinkling of raisins and cinnamon, topped with coconut streusel. 6

BAILEY'S COFFEE

Freshly brewed coffee served with Bailey's Irish Cream and topped with whipped cream and served with a chocolate roll. 8

Beverages

2%, CHOCOLATE, SKIM AND SOY MILK 3

HOT CHOCOLATE 3.5

SOFT DRINKS 3.5

BOTTLED WATER 3.5

SPARKLING BOTTLED WATER 3.5

JUICES

orange, apple, grapefruit, tomato, V8, grape 3.5

RED BULL

regular / sugar free 3.5



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