



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

### CHICKEN FINGERS

Served with fries and plum sauce. 11

## 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 

## 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

## 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

### BAKED BRIE WITH COGNAC INFUSED MAPLE AND CRACKED PEPPER

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

### CRAB CAKES

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

### 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

### 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

### 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



## Light Entrées

### BEER BATTERED FISH n' CHIPS

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

### 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

### TA'ZA 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

## 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

### SPAGHETTI PESTO BOCCONCINI

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

Add: Chicken or Tiger shrimps 4

### 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, vegetable medley and choice of a potato preparation. 23

### 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



\* 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