



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

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

PEPPER GARLIC STEAK*

8 oz. Tenderloin, rubbed with green peppercorns and served with roasted garlic jus and caramelized onion. 25

SALMON WITH SAFFRON BUERRE BLANC *

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

*Served with vegetable medley and choice of a potato preparation.

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

BEER BATTERED FISH n' CHIPS

Haddock fillets hand dipped in beer batter, served crisp with sweet potato fries, 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

SPAGHETTI PESTO BOCCONCINI

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

Add: Chicken or Tiger shrimps 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

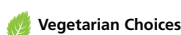
SPARKLING BOTTLED WATER 3.5

JUICE

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