



STARTERS

Minnoz Signature Seafood Chowder \$18** ☹️ 🍴

Mussels. Kuterra salmon. Baby shrimp. Bacon.
Potato velouté. Toasted focaccia.

Soup of the Day \$16 🍴

Daily soup. Toasted focaccia.

Calamari \$18

House tzatziki. Lemon. Gremolata. Fresh chili. Squid ink aioli.

Minnoz Signature Crab Cakes ** \$25

Lemon and caper remoulade. Arugula and fennel salad with white balsamic and fredrich's honey vinaigrette. Herb oil.

Charcuterie \$28

Local island cheeses. Cured meats. House pickles. Crostini. Raincoast crisps. Salt Spring Island jam. Quince paste. Grainy mustard. Olives. Cornichons.

Steamed Mussels \$25 ☹️ 🍴

Ravenswood apple cider. Bacon. Leek. Toasted focaccia.

Chickpea Fritters \$18 🍴 🍴

House made chickpea fritters. Roasted red pepper hummus. Mixed greens. Cashew crema.

FLAT BREADS

Artichoke Flatbread \$19

Roasted artichoke, pepper and house dried tomato mix. Little Qualicum feta. Pesto. Mozzarella. Arugula.

Chicken flatbread \$19

Island farmhouse chicken. Pancetta. Caramelized onions. Tomato base. Mozzarella. Arugula.

Spicy Capocollo flatbread \$19

Tomato base. Capicollo. House dried tomato. Mozzarella. Grana padano. Arugula.

SALADS

Minnoz Greens \$17 🍴

Mixed greens. Grape tomato. Shaved vegetables. Little Qualicum feta. White balsamic and Fredrich's honey vinaigrette. Toasted pumpkin seeds.

Tuna Vermicelli Salad \$21** 🍴

Mixed greens. Rice vermicelli. Avocado. Cucumber. Carrot. Radish. Ponzu dressing. Togarashi aioli. Sesame seeds. Togarashi seared Albacore tuna.

Caesar Salad \$18

Crisp romaine. House dressing. Focaccia croutons. Shaved parm. Lemon.

SALAD ADD ONS

Tuna \$12, Salmon \$12, Prawns \$10, Chicken \$12, Chickpea balls \$8 and Crab cake \$10.



SIMPLY FISH *at Minnoz, fish is what we do* ☺ 🌱

Served with lemon and herb risotto,
market vegetables and sauce vierge.

Salmon** \$38

Kuterra salmon

Tuna \$38

BC Albacore

BC Sablefish** \$40

Daily Catch market price

ENTRÉES

Seafood Pasta \$29 ☺

Mussels. Kuterra salmon. Fresh chilies. Lemon. Parsley. Shallot.
Garlic. Olive oil. Butter. Cowichan pasta fettucine. Shaved parm.
Toasted focaccia.

Golden Beetroot Curry \$22 🌱 🌱

Golden beetroot and chickpea curry. Basmati rice.
Carrot and coconut sambal. Naan.
Tuna \$12, Salmon \$12, Prawns \$10, Chicken \$12, Chickpea fritters \$8.

Chicken Supreme \$39 ☺ 🌱

Island farmhouse chicken supreme. Miso and Fredrich's honey glaze.
Confit fingerling potatoes. Market vegetables.

Pork Tenderloin \$31 🌱

Espresso and porcini rub. Confit fingerling potatoes.
Market vegetables. Red wine jus.

HANDHELDS **Beef Burger \$21**

63 Acre beef patty. Roasted garlic aioli. Lettuce. Tomato. Natural
pastures courtney cheddar. Portofino brioche bun.

Chicken Burger \$22 ☺

Island farmhouse chicken breast. Roasted garlic aioli. Lettuce. Tomato.
Natural pastures courtney cheddar. Portofino brioche bun.

Salmon Burger \$22 ☺

Kuterra salmon filet. Lemon caper remoulade. Lettuce.
Pickled red onion. Portofino brioche bun.

Chickpea Burger \$20

House chickpea patty. Tzatziki. Lettuce. Tomato. Pickled onion.
Little Qualicum feta. Portofino brioche bun.

BURGER UPGRADES

Mushroom \$3. Bacon \$3. Caesar upgrade \$2. Gluten free bun \$2.50.

STEAKS

We use BC 63 acres AAA Angus beef

10oz 63 Acres Striploin** \$49

8oz 63 Acres Sirloin** \$45

BC raised beef served with potato pave and market vegetables,
chive and Vancouver Island sea salt brown butter**

ENHANCEMENTS

Garlic Mushroom \$5. 5 Prawns \$10. Red Wine Jus \$5.

** Minnoz signatures

🌱 Vegan

🌱 Gluten-free

☺ Refreshingly Local™

Please inform your server of
any allergies or dietary concerns.