

MEZE

MEZE MIX \$10
chorizo, manchego, olives

FALAFEL BITES \$10
tzatziki, pickled red onion

CRISPY ARTICHOKE \$15
charred lemon aioli

MONTADITOS 2PC (OR ONE OF EACH) \$15

MUSHROOM DUXELLE **PAN TOMATE**
oyster and enoki mushroom, marinated heirloom tomato, garlic,
chimichurri, truffle aioli, parmesan fresh herbs, olive pearls

HOUSEMADE DIPS \$18
served with crudites and flatbread

CHOOSE ONE:

- beet & cashew tzatziki
- OR add a dip \$5
- green chickpea hummus
- labneh with caramelized onions

TAPAS

NEW ZEALAND LAMB CHOP \$11
romesco, chermula, mint, dill

SCALLOP & BLOOD ORANGE CRUDO \$22
diver scallop, blood orange leche de tigre, candied ginger, granny smith apple, squid ink rice cracker

"MAC" BAHARAT PIDE \$25
housemade flatbread, spiced PEI grassfed beef, kesir peynir cheese, piri piri aioli, fermented pickle salad

GRILLED PRAWNS \$29
garlic chili oil, fresh sourdough

CHARGRILLED OCTOPUS \$34
romesco, crispy potato, lemon, charred scallion



REYNA GEMS

LAMB BAKLAVA \$8
kataifi, braised lamb shank, burnt
honey saffron aioli, pistachio

**MANCHEGO &
CAULIFLOWER CROQUETTES** \$14
spanish aioli

CRISPY CALAMARI \$19
chickpea dusted, za'atar, harissa
verde, aioli, sesame seeds

HALLOUMI SOUVLAKI \$19
grilled halloumi, turkish salsa,
tzatziki, housemade flatbread

LEBANESE "TACOS" \$20
two housemade flatbreads, reyna-spiced
chicken OR falafel, garlic aioli, lebanese
pickles, turkish salsa, crispy onions

FRIES \$10

ARABIC
za'atar spiced, date ketchup

GREEK
wild greek oregano, crumbled feta,
olive oil, lemon & feta dip

SPANISH
spanish spiced, shaved manchego,
chorizo, chipotle aioli

ITALIAN
shaved grana padano, truffle aioli

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VEGETABLES

CHARGRILLED BROCCOLINI \$16
ajoblanco, garlic crisps

BIG GREEN SALAD \$16
mixed lettuces, frisee, watermelon radish,
cucumber, tarragon vinaigrette
ADD: FALAFEL \$8 | CHICKEN BREAST \$11 | 4OZ STEAK \$24

REYNA SALAD \$17 | \$24
beet, cucumber, avocado, fennel, radish, tomato,
quinoa, baby kale, fried chickpeas, crispy shallot,
serrano tahini dressing, nappa cabbage, radicchio
ADD: FALAFEL \$8 | CHICKEN BREAST \$11 | 4OZ STEAK \$24

GRILLED ENDIVES \$18
candied walnut, manchego, citrus & sherry vinegar

HANGING SKEWERS

PICAÑA BEEF \$49
marinated with garlic and red wine,
served with a fig glaze and rocket salad

JUMBO SHRIMP \$62
marinated with oregano, garlic, and tangerine,
served with citrus and treviso.

FOR THE TABLE

**WHOLE GRILLED
MEDITERANEAN SEA BASS** \$58
deboned sea bass, tomato olive sauce,
roasted cherry tomatoes, capers, crispy leeks

SHAWARMA PLATTER HALF \$42 | FULL \$69
roast chicken, flatbread, turkish salsa, pickled turnip,
pink lentil & kale tabouli, tzatziki, charred lemon jus



SWEETS \$14

RICOTTA FRITTERS

orange blossom



KAFFIR LIME & SAFFRON “BAKLAVA”

kaffir lime & saffron mousse, caramelized phyllo,
pistachio, dehydrated rose petals