

DINNER

APPETIZERS & TAPAS

BOWL of SOUP <i>please ask your server for daily special</i>	9
SPICY FRIED CHICKPEAS	5
POTATAS BRAVAS <i>with chili aioli</i>	7
FRIED CALAMARI <i>in sweet coconut curry sauce</i>	14
MUSSELS <i>in a daily broth (please inquire with server)</i>	16
SAUTÉED TIGER PRAWNS <i>with charmoula sauce, feta, olives and garlic toasts</i>	16
PORK & CHEESE TORTILLAS <i>with sour cream</i>	13
PASSATEMPO <i>roasted almonds</i>	7
SOYBEANS <i>with seasalt</i>	6
PERSIAN PLATTER <i>with white bean humus, marinated artichoke yogurt cheese, local canola seed oil and Persian flatbread</i>	11

SALADS

ROMAINE <i>with sweet mustard dressing, edam, almonds and chopped egg</i>	11
QUINOA SALAD <i>with quinoa, dried cherries, feta, almonds, chickpeas and an apple-cider vinaigrette</i>	13, add prawns for 6
CHOPHOUSE SALAD <i>with Gull Valley tomatoes, spinach, blue cheese, chickpeas, julienned onions & Alberta beef</i>	16

HOTPOTS

APPLEWOOD SMOKED CHEDDAR & GOAT CHEESE <i>with grilled garlic toasts</i> ...	15
LOCAL CHORIZO SAUSAGE <i>with chickpeas, tomato and garlic with grilled cornbread</i>	14
MOROCCAN VEGETABLE TAGINE <i>with grilled flatbread</i>	13
CHANA DAHL <i>served warm with grilled flatbread</i>	13

ENTRÉES

PHYLLO WRAPPED GOAT CHEESE <i>and chana dahl with tomato chutney and sauteed green beans</i>	24
PORK TENDERLOIN STEAKS <i>with spicy chimmichurri sauce and couscous</i>	27
BROME LAKE DUCK BREAST <i>on roasted local potatoes in a white balsamic and cherry reduction</i>	31
LINE CAUGHT WILD SALMON <i>with goat cheese almond sauce and cucumber tomato salsa on orzo pasta</i>	31
SEARED BLACK COD <i>on local potato salad with a truffle dijon vinaigrette</i>	31
ALBERTA BEEF <i>with blue cheese and chocolate sauce on dirty mashed potatoes</i>	29

EAT YOUR VEGGIES

SAUTEED GREEN BEANS	6
ROASTED SEASONAL VEGGIES	6
GRILLED ASPARAGUS.....	6

CULINA now sells GIFT CERTIFICATES that are GOOD ALL OVER THE PLACE; just ask your SERVER



please VISIT US ON THE WEB at www.culinafamily.ca, or JOIN OUR FACEBOOK GROUP at CULINA CAFE



for CATERING EVENTS please contact KELTIE WHITE at 780.707.7196



PLEASE VISIT our lovely NEW LOCATION, CULINA HIGHLANDS 6509 – 112 ave 780.477.2422



we will KINDLY ACCOMODATE any DIETARY REQUESTS; please INQUIRE with your SERVER



an 18% GRATUITY will be ADDED to PARTIES of SEVEN OR MORE



APPLICABLE TAXES not included

