

Relish Bar & Grill

take-out & Delivery Menu 511 Danforth Ave, Toronto 416-425-4664 www.relishbarandgrill.com

Daily soup (GF) \$12

750ml glass mason jar filled with our house made soup (for 2)

Warm olives (GF) \$8

France, Italy, Portugal, Greece, Morocco Represent! Relish chili oil, rosemary & roasted red pepper

Trio of dips & pita \$10-13

Artichoke & ricotta, Olive tapenade, Red pepper & feta served with warm garlic pita (2)

(Can be served with gluten free garlic bread add \$3)

Truffle Fries (GF) \$12

Crispy fried Yukon gold potato tossed with shredded parmesan, truffle oil, herbs.

Served with truffle mayo for dipping (Can be made vegan – vegan mayo!)

Spinach salad (GF) \$12-18

Baby spinach, walnut, blueberry, mandarin orange, goats cheese, pomegranate vinaigrette

(can be made vegan) Add Chicken \$6

Crisp Caesar salad (GF) \$10

Iceberg lettuce, artichoke hearts, carrot, cucumber, tangy Caesar dressing, parmesan, lemon

Buffalo chicken strips \$10

Panko & cornflake crusted baked strips (5) served with buffalo & blue cheese dipping sauces

3 Cheese pizza \$9

7" individual pizza with cheddar, mozzarella & parmesan cheese, garlic oil & Italian seasoning

The Big "Mac" michael \$12

7" pizza with seasoned ground beef, special sauce, lettuce, cheese, pickle, onion, sesame seeds

Buddha bowl (Vegan/GF) \$17-23

Bok choy, broccoli, mushroom, firm marinated tofu, toasted almond, peanut sauce, bean sprouts, lime

Served over scented basmati rice Add Chicken \$6 Add Shrimp \$6 (Gluten free soy sauce used!)

Mexican chicken fried rice (GF) \$14

Chicken breast, black bean, corn, smoked chipotle (can be made vegan)

Asian meatballs & broccoli \$18

Sweet & sour glazed pork & beef meatballs served with broccoli, red pepper over scented basmati rice

Cobb salad steak wrap \$17

Grilled beef sirloin, blue cheese, guacamole, iceberg lettuce, tomato, roasted red pepper, pickled pepper rings,

Buffalo chicken wrap \$16

Panko crusted chicken strips, ranch dressing, iceberg lettuce, shredded carrot, tomato, cheddar cheese, panini pressed. Served with cabbage slaw

Linguine Carbonara \$20

Cream sauce, leek, bacon, parmesan finished with a yolk add chicken \$6 add shrimp \$6 add steak \$8

Linguine with spinach & artichoke hearts \$17-23

Roasted garlic, artichoke hearts, mushroom, roasted red pepper, spinach, parmesan, pesto, rich tomato sauce (Can be made vegan) Add chicken \$6

Shrimp Curry (GF) \$22

White shrimp, potato, broccoli, leek, tomato, bok choy, tumeric in a coconut thai curry served over scented basmati rice (Can be made vegan with tofu substitution)

Greek Pastitsio \$16 or \$28

*Seasoned lamb 'lasagne' with spinach, ricotta, béchamel sauce, tomato sauce
or **FAMILY SIZE PASTITISIO (Frozen) \$28 – serves 4***

Grilled Beef Striploin Dinner (GF) \$28

6oz striploin, mash potato, green veg, bourbon mushroom cream sauce

BBQ Baby back ribs (GF) \$25

Annatto marinated 1 full rack pork ribs, slow cooked, then grilled with house made BBQ sauce

Chicken Pot Pie \$16 (serves 2)

Carrot, celery, onion, potato, peas, real butter crust (Served hot or frozen to be cooked at home)

Desserts \$8.25

Belgian Chocolate ganache (GF)

Carrot cake (GF)

Layered spice cake with cream cheese frosting served with berries & caramel sauce

Passionfruit torte

Light, airy layer cake with tarte passionfruit mousse served with berries & raspberry sauce

Mango coconut cheesecake

with toasted coconut, graham cracker crust. Served with berries & white chocolate sauce

Vegan birthday cake

Vanilla layer cake with vanilla frosting and sprinkles. Served with raspberry sauce & fresh berries.

Sides

Poblano, carrot & cabbage slaw (GF) \$6 Creamy dressing, hint of sweet heat

Guacamole (GF) \$5 Avocado, red pepper, lemon

Tortilla chips (GF) \$5 Fresh fried yellow corn tortilla chips, sea salt

Sour cream & Salsa (GF) \$5 Medium heat salsa, sour cream

Mashed Potatoes (GF) \$6 Whipped Yukon gold potatoes with real cream & butter

Grilled Pita \$5 brushed with garlic oil

Gluten free garlic bread (GF) \$9-12 5 slices grilled and brushed with roasted garlic oil - Add cheese \$3