

... Breakfast Classics ...

Two Eggs Your Way 17

Two eggs cooked your way served with your choice of bacon, ham, spicy sausage or a chili pepper, plus hash browns and toast

Toast Options: White, Brown, Multigrain, Sourdough

Long Island French Toast 18

Golden French toast topped with peanut butter, berries, and a sprinkle of cinnamon sugar

Plain French Toast 15

Three Egg Omelet 19

Loaded with ham, onion, bell pepper, mushroom, tomato, cheddar cheese, served with hash browns and toast

Toast Options: White, Brown, Multigrain, Sourdough

Chocolate Pancakes 16

Stack of three pancakes studded with chocolate drops, drizzled with caramel sauce, and topped with whipped cream

Plain Pancakes 14

Dubai Chocolate Waffle 21

A luxurious waffle layered with pistachio kunafa, drizzled in white chocolate ganache and hazelnut chocolate, topped with berry compote, fresh strawberries, and a cloud of Chantilly cream

... Breakfast Favorites ...

Traditional Greek Eggs 21

Two eggs with beef, tomato, capsicum, chili, white onion, naan bread, and tangerine olives for a Mediterranean twist

Croque Madame 19

Classic French-style fried egg, ham, and brioche layered with creamy béchamel, cream cheese, and melted cheese

Eggs Benedict 19

Poached eggs and back bacon atop an English muffin, drizzled with velvety hollandaise, served with crispy hash browns

Avocado and Egg Crostini 18

Poached eggs on sourdough panini with creamy avocado spread and arugula, paired with a fresh fruit side

Montouk Eggs 21

Poached eggs on tapioca muffin with smoked salmon, sautéed mushrooms, hollandaise sauce, and a fruit medley

The Evario Big Breakfast 23

Two eggs cooked your way, brioche toast, Applewood smoked bacon, sausage, cherry tomatoes, Portobello mushrooms, and crispy hash browns

Homemade Granola Parfait 14

Creamy Greek yogurt layered with strawberry compote, dried fruits, granola, and fresh berries

... Sides ...

Bacon 6

Fruit 6

Ham 6

Hashbrowns 6

Sausage 6

Toast 4

... Beverages ...

Coffee 4

Tea 4
English Breakfast, Earl Gray, Peppermint, Green, Chamomile, Lemon, Orange Pekoe

Specialty Coffee 5

Espresso, Latte, French Vanilla Latte, Cappuccino, Mocha, Flat White, Hot Chocolate

Juice 4

Orange, Apple, Cranberry, Pineapple, Pink Grapefruit Juice

... Bennies ...

Brisket Benny 29

Tender, flavourful brisket, slow-braised to perfection, served atop a toasted English muffin. Topped with perfectly poached eggs and drizzled with rich, silky Béarnaise sauce. Paired with crispy, golden hashbrowns

Royal Eggs Benny 22

Two poached eggs on a toasted English muffin, topped with smoked Atlantic salmon, creamy avocado dill sauce, and rich pesto Hollandaise sauce. Served with crispy hashbrowns

Eggs Benny 19

Two perfectly poached eggs sit atop savoury back bacon and a toasted English muffin, all generously topped with silky house made Hollandaise sauce. Paired with crispy hashbrowns

... Sweet Classics ...

Buttermilk Pancakes 18

Fluffy buttermilk pancakes topped with fresh berries, drizzled with maple syrup, and sprinkled with caramelized candied walnuts. Finished with a touch of butter pearls for a decadent start to your day

Belgian Waffle 19

Topped with rich Nutella, a velvety butterscotch reduction, and a tangy winterberry compote. Crowned with a dollop of fresh whipped cream for a luxurious treat.

Brioche French Toast 19

Golden brioche French toast with a caramelized crust, topped with vanilla-poached Anjou pear and a dollop of rich butterscotch mascarpone for an exquisite blend of flavours

... Brunch Classics ...

Signature Sandwich 21

A toasted croissant, filled with fluffy scrambled eggs, aged cheddar, roasted red pepper spread, and shaved Genoa salami. Served with a side of fresh fruit

Eggs Glorious Eggs 18

Enjoy two eggs prepared to your liking, accompanied by a perfectly grilled tomato, your choice of, savoury pork sausages, ham or crisp golden-brown bacon, and golden, crispy, perfectly cooked hashbrowns, along with your choice of freshly toasted bread

Mediterranean Shakshuka 22

Perfectly baked eggs in a rich tomato ragout with sweet bell peppers, zucchini, and fresh cherry tomatoes. Warmed with a hint of cumin, topped with tangy feta, and served with soft garlic naan

Yorkshire Egg Pudding 22

Rich cheese fondue paired with a vibrant tomato concassé, crispy applewood smoked bacon, and earthy sautéed mushrooms. Finished with fresh rocca leaves dressed in a zesty lemon vinaigrette for a perfect balance of flavours

... Pasta ...

Spaghetti Bolognese 6oz 20

A classic Italian dish that brings together hearty pasta, savory beef ragout, and the perfect sprinkle of Parmigiano-Reggiano cheese

Penne Pomodoro 6oz 20

A delightful pasta dish featuring tender pieces of chicken, garlic, chili, and a flavourful tomato sauce

Fettuccini Alfredo 6oz 20

Tender pieces of chicken, porcini mushrooms, and shallots tossed in a velvety Alfredo sauce

... Sandwiches ...

All Burgers & Sandwiches come with a choice of Fries, Soup, or Garden Salad. Make it a Caesar Salad 3

Club Sandwich 21

Layers of grilled chicken, crispy bacon, caramelized onion, lettuce, and tomato, stacked to perfection for a satisfying and delicious experience

Quesadilla 20

Grilled tortilla filled with seasoned chicken, mixed bell peppers, aged cheddar, and red onion. Served with sour cream and salsa

... Burgers ...

Served with fries, garden salad, soup, or a ceasar salad for 3 extra

Chicken Burger 23

Grilled chicken layered with pesto mayo, Swiss cheese, pickled red onion, fresh lettuce, and tomato on a toasted bun

Evario Burger 25

An 8 oz prime rib patty topped with crisp lettuce, tomatoes, bacon, and pickles. Enhanced with a layer of melted jalapeño cheese and truffle mayo

Vegetarian Burger 21

Vegetarian burger patty topped with sweet tomato jam, sautéed mushrooms, tangy pickled onions, melted fontina cheese, and fresh lettuce

EVARIO

KITCHEN + BAR

Desserts

All items marked with **GF** are gluten free.

Gourmet Tart au Pomme 15

A freshly baked maple apple tart served with creamy vanilla ice cream, crispy apple chips, and a drizzle of berry coulis

Lemongrass Crème Brulee 15 ^{GF}

A creamy custard infused with fragrant lemongrass essence, topped with a caramelized sugar crust. Served alongside a refreshing scoop of mango sorbet.

Tiramisu 15

Layers of espresso-soaked ladyfinger sponge, creamy mascarpone cheese, and a drizzle of decadent vanilla chocolate sauce.

Chocolate Molten Cake 14

A decadent delight featuring delicate dark chocolate moelleux served alongside creamy vanilla bourbon ice cream and a sprinkle of salted chocolate soil.

Nabil's Cheesecake 16

Hand-molded vanilla cheesecake resting on an Oreo base and accompanied by an orange wild berry compote.

18% GRATUITY FOR ALL PARTIES OF 8 OR LARGER. SEPARATE CHECKS REQUIRE MORE TIME. **THANK YOU FOR YOUR PATIENCE.**

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Dinner Menu

All items marked with **GF** are gluten free.

EVARIO
KITCHEN + BAR

Starters

Arancini 14

Golden spheres of creamy risotto, expertly crafted and topped with savory Italian pancetta

Buttermilk Chicken Tenders 18

Hand-breaded and topped with Peruvian red peppers, spicy honey sriracha ranch dip, and a side of golden fries

Roasted Grape Tomato Bruschetta 15

Roasted grape tomatoes atop garlic-infused crostini, finished with a sprinkle of aged pecorino cheese

Fire-Dusted Calamari 18

Crispy and spicy calamari rings dusted with a fiery seasoning served with a tantalizing honey garlic chili ranch dipping sauce

Chicken Wings 16

Featuring a half pound of crispy and flavorful wings tossed in your choice of Salt & Pepper, tangy BBQ sauce, zesty Buffalo sauce, or sweet Teriyaki glaze

Loaded Nachos 21

Marinated black turtle beans, creamy guacamole, smokey ground beef, spicy, fiery jalapenos, zesty, freshly made Pico de Gallo, gooey, melted nacho cheese, topped with crisp, fresh green onions, and served with a side of tangy, flavorful salsa and cool, rich sour cream

Moroccan Lamb Kabab 18

Juicy and tender lamb kababs infused with aromatic spices served with a side of zesty Harissa & mint yogurt, mini naan bread, and pickles

Hokkaido Scallops 20 **GF**

Perfectly seared scallops from Hokkaido, adorned with luxurious salmon caviar and served atop a velvety green pea puree

Samosas 15

Choice of tender Butter Chicken or flavorful Vegetable filling, accompanied by tangy mango chutney and served with a side of carrot and jalapeno pickles

Braised AAA Alberta Brisket 19

Slow braised brisket paired with our signature four-cheese fondue. Served alongside warm naan bread

Pizza

Butter Chicken Pizza 22

This unique creation combines chicken, mozzarella cheese, our signature signature butter sauce, and a drizzle of sweet mango chutney

Vegetarian Pizza 20

A hand-tossed crust topped with a rich Evario tomato sauce, loaded with grilled artichoke, bell peppers, mushrooms, and cauliflower, and finished with melted mozzarella cheese

Margherita Pizza 19

A timeless classic featuring creamy mozzarella cheese, fragrant oregano, olive oil, and fresh basil tomato sauce

Diavola Pizza 20

A tantalizing combination of zesty tomato sauce, creamy mozzarella cheese, and spicy salami

Meatlovers Pizza 23

Loaded with house-made Bolognese sauce, savory chicken and ham, layered over tomato sauce and finished with melted cheese

Burgers

Served with fries, garden salad, soup, or a ceasar salad for 3 extra

Evario Burger 25

An 8 oz prime rib patty topped with crisp lettuce, tomatoes, bacon, and pickles. Enhanced with a layer of melted jalapeño cheese and truffle mayo

AAA Brisket Burger 26

Tender beef brisket, savory smoked maple bacon, rich aged cheddar cheese, crisp lettuce, and juicy tomato

Chicken Burger 23

Grilled chicken layered with pesto mayo, Swiss cheese, pickled red onion, fresh lettuce, and tomato on a toasted bun

Vegetarian Burger 21

Vegetarian burger patty topped with sweet tomato jam, sautéed mushrooms, tangy pickled onions, melted fontina cheese, and fresh lettuce

Pasta

Spaghetti Bolognese 26

A classic Italian dish that brings together hearty pasta, savory beef ragout, and the perfect sprinkle of Parmigiano-Reggiano cheese

Fettuccini Alfredo 26

Tender pieces of chicken, earthy porcini mushrooms, and shallots tossed in a velvety Alfredo sauce

Gnocchi Gratin 28

Soft and pillowy gnocchi, baked until golden brown, topped with a luscious combination of black chanterelle mushrooms and smoked scamorza cheese

Penne Pomodoro 26

A delightful pasta dish featuring tender pieces of chicken, garlic, chili, and a flavourful tomato sauce

Seafood Linguine 30

Al dente linguine pasta tossed in a luxurious tomato sauce with an array of fresh seafood including shrimp, clams, calamari, and scallops

Black Truffle Sacchetti 29

Sacchetti pasta filled with a luxurious blend of black truffles, tossed in a creamy pesto sauce and topped with grated pecorino cheese

Lobster Ravioli (7 pc) 32

Delicately constructed with succulent lobster filling and enveloped in a luscious Lemoncello garlic shallot, butter sauce. Accompanied by a vibrant cherry tomato confit and sprinkled with herb Provencal

Salads

Burrata Caprese 21 **GF**

Vine-ripened tomatoes with creamy Burrata cheese, basil pesto, Arugula, and a Modena balsamic drizzle

Caesar Salad 16

Crisp romaine lettuce, shaved Parmesan cheese, sun-dried tomatoes, house-made Caesar dressing, and toasted garlic bread croutons

Evario Salad 15 **GF**

Our daily special, ask your server

Entrees

All Entree's served with our daily selection of potatoes and vegetables

Rib Eye Steak (Market Price) **GF**

12oz rib-eye steak seasoned with modena salt and topped with roasted black garlic truffle butter

Black Angus New York Striploin Steak (Market Price) **GF**

8oz New York Striploin steak served with poivre vert sauce and caramelized onions

Lamb Shank 40 **GF**

A 14oz roasted lamb shank, served with walnut apple gremolata and rich lamb jus

Pork Tenderloin 28 **GF**

Tender pork tenderloin with caramelized apple and a spicy maple syrup reduction

Alaska Salmon 41 **GF**

Alaska Salmon, adorned with rock shrimp, verge sauce, and lemon beurre blanc

Evario Nasi Goreng 30 **GF**

Main, No Side. A vibrant stir-fried rice dish with prawns, satay chicken, fried egg, Sambal, and pickles

Chicken & Mushroom Risotto 26 **GF**

Main, No Side. Creamy risotto with chicken, mushrooms, and parmigiana-reggiano cheese

Wild Cajun Mushroom Chicken 28 **GF**

Pan-seared Cajun-spiced chicken finished with a rich, creamy Portobello mushroom sauce

Butter Chicken 26 **GF**

Main, No Side. Succulent chicken smothered in our signature butter sauce, served with a fluffy bed of rice, and alongside warm naan bread

Appetizers

Arancini 14

Golden spheres of creamy risotto, expertly crafted and topped with savory Italian pancetta

Buttermilk Chicken Tenders 18

Hand-breaded and topped with Peruvian red peppers, spicy honey sriracha ranch dip, and a side of golden fries

Roasted Grape Tomato Bruschetta 15

Roasted grape tomatoes atop garlic-infused crostini, finished with a sprinkle of aged pecorino cheese

Fire-Dusted Calamari 18

Crispy and spicy calamari rings dusted with a fiery seasoning served with a tantalizing honey garlic chili ranch dipping sauce

Samosas 15

Choice of tender Butter Chicken or flavorful Vegetable filling, accompanied by tangy mango chutney and served with a side of carrot and jalapeno pickles

Chicken Wings 16

Featuring a half pound of crispy and flavorful wings tossed in your choice of Salt & Pepper, tangy BBQ sauce, zesty Buffalo sauce, or sweet Teriyaki glaze

Moroccan Lamb Kabab 18

Juicy and tender lamb kababs infused with aromatic spices served with a side of zesty Harissa & mint yogurt, mini naan bread, and pickles

Braised AAA Alberta Brisket 19

Slow braised brisket paired with our signature four-cheese fondue. Served alongside warm naan bread

Pasta

Spaghetti Bolognese 6oz 20

A classic Italian dish that brings together hearty pasta, savory beef ragout, and the perfect sprinkle of Parmigiano-Reggiano cheese

Penne Pomodoro 6oz 20

A delightful pasta dish featuring tender pieces of chicken, garlic, chili, and a flavourful tomato sauce

Fettuccini Alfredo 6oz 20

Tender pieces of chicken, porcini mushrooms, and shallots tossed in a velvety Alfredo sauce

Sandwiches & Mains

All Burgers & Sandwiches come with a choice of Fries, Soup, or Garden Salad. Make it a Caesar Salad 3

Crispy Chicken Sandwich 20

Crispy chicken tenders, fresh arugula, tomato, and sweet chili BBQ sauce, served on an artisan craft baguette

Club Sandwich 21

Layers of grilled chicken, crispy bacon, caramelized onion, lettuce, and tomato, stacked to perfection

Chicken Burger 23

Grilled chicken layered with pesto, mayo, Swiss cheese, pickled red onion, fresh lettuce, and tomato on a toasted bun

Evario Burger 26

An 8 oz prime rib patty topped with crisp lettuce, tomatoes, bacon, and pickles. Enhanced with a layer of melted jalapeño cheese and truffle mayo

Quesadilla 20

Grilled tortilla filled with seasoned chicken, mixed bell peppers, aged cheddar, and red onion. Served with sour cream and salsa

Fish & Chips 25

Main, no side option available
Crispy battered Alaskan Pollock served with golden fries, a fresh side salad, tartar sauce, and a lemon wedge

Smoked Salmon Crisp 27

Main, no side option available
Crispy sourdough topped with dill mascarpone, smoked salmon, Romanesco sauce, capers, and arugula in lemon vinaigrette

Protein Bowls

Spicy Moroccan Bowl 19 GF

A vibrant blend of quinoa, baby spinach, shaved carrot, chickpeas, roasted almond flakes, and dried apricots, tossed in a smoky peach dressing

Cajun Chicken Quinoa Bowl 22 GF

Tender Cajun-spiced chicken paired with bell pepper, cherry tomato, cucumber, mandarin segments, black beans, and arugula, all drizzled with a flavorful black garlic pomegranate dressing

The Good Nicoise 19 GF

A vibrant mix of Tuscan greens, flaky tuna, hard-boiled egg, olives, grilled artichoke, cucumbers, and cherry tomatoes, all tossed in a zesty lemon vinaigrette

Teriyaki Chicken 22 GF

Tender chicken, sautéed vegetables, and a tasty teriyaki sauce, served over a bed of steamed rice

Damascus Falafel bowl 20

Crisp, freshly fried falafel served with a refreshing mix of greens, cucumber, and tomato, creamy hummus, tahini sauce, pickles, and garlic mini naan bread

Omega 3 30 GF

Pan-seared mustard Dijon salmon paired with fragrant rice and a refreshing Persian Shiraz salad. Served with tender steamed cauliflower and a rich lemon capers beurre blanc

Thai Basil Beef 26 GF

Sautéed Alberta AAA ground beef with aromatic basil and Thai red chili sauce, served alongside steamed rice and Provençal herb vegetables

Butter Chicken Rice Bowl 22 GF

Succulent chicken smothered in our signature butter sauce, served with a fluffy bed of rice

Salads

Burrata Caprese 21 GF

Juicy vine-ripened tomatoes paired with creamy Burrata cheese, aromatic basil pesto, peppery Arugula, and a drizzle of Modena balsamic

Caesar Salad 16

Crisp romaine lettuce, shaved Parmesan cheese, tangy sun-dried tomatoes, house-made Caesar dressing, and crunchy toasted garlic bread croutons

Evario Salad 15 GF

Daily special salad, ask your server