

BREAKFAST • BRUNCH • LUNCH • DINNER
SUNDAY BRUNCH • CATERING OPTIONS



EXPERIENCE
EVARIO
KITCHEN + BAR

A global cuisine experience,
proudly cultivated and sourced
locally in Edmonton.

BRUNCH MENU

SATURDAY & SUNDAY FROM 11AM - 4PM

BRUNCH

Served with soup, fries or salad, caesar
salad \$3 extra

Quesadilla | 15

Chicken, bell peppers, cheddar
cheese, red onion, cilantro

Club Sandwich | 15

Lettuce, tomato, bacon, caramelized
onion, grilled chicken

Evario Burger | 22

Lettuce, tomato, bacon, caramelized
onion, grilled chicken

Chicken Burger | 22

Pesto mayo, pickled red onion, swiss
cheese, lettuce tomato

Mediterranean Style
Shakshuka | 19

Baked eggs, tomato ragout, bell
peppers, zucchini, cherry tomatoes,
ground cumin and feta cheese,
served with garlic naan bread

Eggs Glorious Eggs | 15

Two eggs any style, bacon or
sausage, served with grilled
tomatoes, hashbrowns, and your
choice of toast

Brisket Benny | 19

24 hour braised brisket on a toasted
English muffin, with poached eggs,
béarnaise sauce, served with
hashbrowns

Spaghetti Bolognese | 17

Beef ragout, parmigiana-
reggiano cheese

Fettucini Alfredo | 18

Chicken, porcini mushrooms,
shallots, alfredo sauce

Evario Signature
Sandwich | 19

Whole grain toasted croissant, fluffy
scrambled eggs, aged cheddar
cheese, roasted red pepper spread
and shaved genoa salami, served
with fresh fruit

Royal Eggs Benedict | 19

Two poached eggs on a toasted
english muffin, avocado dill sauce,
smoked atlantic salmon, pesto
hollandaise sauce, served with
hasbrowns

Yorkshire Egg Pudding | 19

Cheese fondue, tomato concasse,
applewood smoked bacon, sauteed
mushrooms, rocca leaves with a
lemon vinaigrette

Buttermilk Pancakes | 16

Fresh berries, maple syrup,
caramelized candied walnuts with
butter pearls

Belgian Waffle | 17

Served with nutella, butterscotch
reduction, winterberry compote and
fresh whipped cream

Caramalized Brioche
French Toast | 15

Vanilla poached anjou pear and
butterscotch marscapone

BREAKFAST MENU

FAVOURITES

Traditional Greek Eggs | 21

Two eggs, beef, tomato, capsicum,
chili, white onion, naan bread,
tangerine olives

Croque Madam | 16

Fried egg, french ham, brioche bread,
mayonnaise, cream cheese, béchamel
sauce, cheese

Eggs Benedict | 17

Two eggs, back bacon, english muffin,
hollandaise sauce, hash browns

Avocado and Egg Crostini | 16

Two poached eggs, sourdough panini,
avocado spread, arugula, side fruits

Montouk Eggs | 18

Two poached eggs, tapioca
muffin, smoked salmon, sautéed
mushrooms, hollandaise sauce,
side fruits

The Evario Big Breakfast | 20

Two eggs, brioche bread, applewood
smoked bacon, sausage, cherry
tomatoes, portobello mushrooms,
hash browns

Homemade Granola Parfait | 14

Vanilla honey greek yogurt, strawberry
compote, dried fruits, granola, fresh
berries

CLASSICS

Two Eggs Your Way | 15

Served with bacon, back bacon or
sausage, hash browns, toast

Three Egg Omelet | 17

Ham, onion, bell pepper, mushroom, tomato,
cheddar cheese, hash browns, toast

Long Island French Toast | 16

French toast, peanut butter, berries,
cinnamon sugar, syrup

Banana Nut Waffle | 14

Buttermilk waffle, caramelized
banana, pecans, syrup, chantilly
cream

Chocolate Pancakes | 15

Three pancakes, chocolate drops,
caramel sauce, whipped cream

Choice of plain also available

BEVERAGES

Coffee | 4

Tea | 3

Juice Orange • Apple • Cranberry | 4

Milk 2% | 4

Mocktails | 7

Hot Chocolate | 4

Specialty Coffees | 5

SIDES

Bowl of Fresh Cut Fruits | 6

Toast Whole Wheat • White • Rye | 3

Yogurt | 5

Bacon | 5

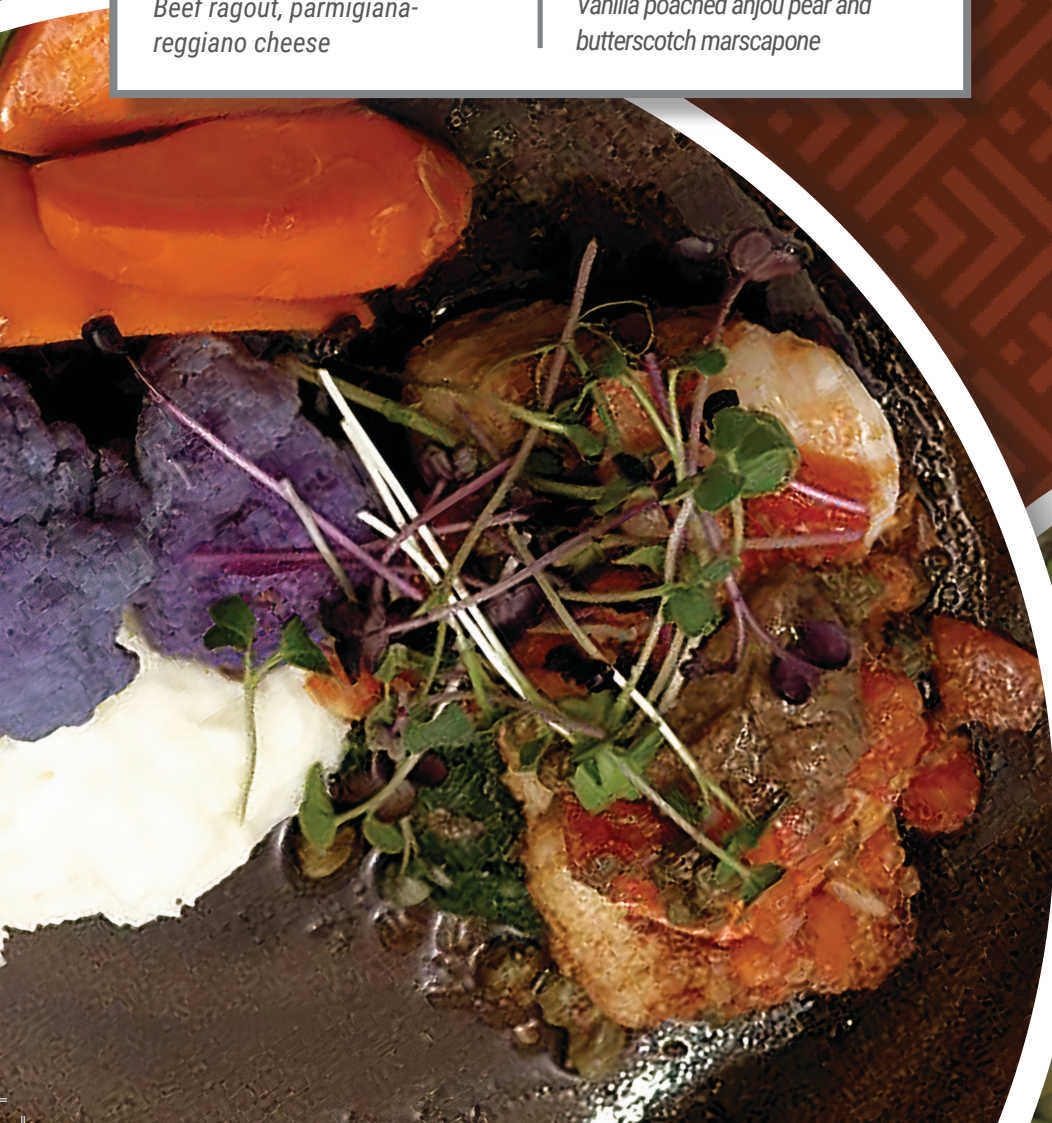
Ham | 5

Sausage | 5

Hash Browns | 5

Extra Egg | 3

Please use the ROOM SERVICE button on the phone
in your room, for pick up or delivery. All prices are
subject to applicable taxes. Prices are subject to an
18% gratuity for room service.



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FOUR DELICACIES

APPETIZERS • MONDAY TO FRIDAY 11AM - CLOSE

- Cod Cake | 14**
Breaded cod cake, arugula salad, tartar sauce, lemon vinaigrette

Arancini | 12
Italian pancetta, truffle mayo

Guru Samosas | 13
Butter chicken or vegetarian, mango chutney, carrot jalapeno pickle

Moroccan Lamb Brochette | 16
Spicy sour cream, fermented cucumber, truffle oil, naan bread

Crevette Pil Pil | 19
Marinated shrimps, tomato garlic sauce, naan bread

Steamed Mussels | 23
Dutch mussels, tomato sauce, naan bread
- Buttermilk Chicken Tenders | 16**
Homemade chicken tenders, roasted red pepper, avocado jalapeno ranch & spicy honey sriracha dip. Served with fries

Potato Gnocchi | 16
Mascarpone cheese, honey, bacon garlic jam, cream sauce

Roasted Grape Tomato Bruschetta | 13
Roasted grape tomatoes, garlic baguette, fresh mozzarella

Braised AAA Alberta Brisket | 17
Four cheese fondue, naan bread

Fire Dusted Calamari | 16
Crispy spicy calamari, honey garlic chili ranch

PIZZA • 4PM - CLOSE

- Butter Chicken Pizza | 19**
Chicken, mozzarella, Guru butter sauce, caramelized mango

Margherita Pizza | 17
Mozzarella cheese, oregano olive oil, basil tomato sauce

Diavola Pizza | 16
Tomato, mozzarella, spicy salami
- Vegetarian Pizza | 16**
San Marzano tomato sauce, grilled artichoke, bell pepper, zucchini, mozzarella cheese

Meatball Pizza | 16
Spicy meatballs, pearl mozzarella, tomato sauce

Smoked Salmon Pizza | 22
Mascarpone cheese, capers, olive oil, crispy onion

BURGERS • MONDAY TO FRIDAY 11AM - CLOSE

- Served with fries or salad, caesar salad \$3 extra. Gluten free bun \$2 extra*

Evario Burger | 22
8oz Kobe beef, truffle mayo, lettuce, tomatoes, maple apple bacon, pickled red onion, monterey cheese

AAA Brisket Burger | 26
8oz beef brisket, smoked maple bacon, edge cheddar cheese, lettuce, tomatoes
- Vegetarian Burger | 19**
Tomato jam, mushrooms, onion ring, jalapeno cheese, lettuce, parmesan cheese

Chicken Burger | 21
Pesto mayo, pickled red onion, swiss cheese, lettuce, tomato

Lamb Burger | 20
Mushrooms, mint relish, rocket leaves, gruyere cheese

SALADS • MONDAY TO FRIDAY 11AM - CLOSE

- Asian Coleslaw | 13**
Shredded cabbage, carrot, walnut crumble

Arugula Salad | 14
Toasted julienne hot salami, shaved pecorino romano cheese

Evario Salad | 13
Our daily special salad
- Caesar Salad | 14**
Romaine lettuce, garlic, parmesan cheese, pancetta
Add grilled or cajun chicken | 7
Add sautéed garlic prawns
Single 10 | Double 17

PASTA • 4PM - CLOSE

- Cacio e Pepe 10oz | 19**
Pecorino romano cheese, coarse black pepper, linguini, chives

Spaghettini Bolognese 10oz | 22
Beef ragout, parmigiana-reggiano cheese

Penne Pomodoro 10oz | 24
Chicken, garlic, chili, tomato sauce

Lobster Ravioli 7 pc | 29
Limoncello garlic shallot butter, cherry tomato confit, herb provençal
- Seafood Linguini 10oz | 27**
Shrimp, clams, calamari, scallops, tomato sauce

Genovese Strozzapreti 10oz | 24
Cream basil sauce, garlic, parmesan cheese

Fettuccini Alfredo 10oz | 25
Chicken, porcini mushrooms, shallots, alfredo sauce

LUNCH • MONDAY TO FRIDAY 11AM TO 4PM

- SANDWICHES**
Served with soup, fries or salad, caesar salad \$3 extra

Evario Crispy Chicken Sandwich | 16
Chicken tenders, arugula, tomato, sweet chili BBQ mayo, artisan craft baguette

Club Sandwich | 15
Lettuce, tomato, bacon, caramelized onion, grilled chicken

Quesadilla | 15
Chicken, mixed bell pepper, aged cheddar cheese, red onion, cilantro, sour cream, salsa

Falafel Wrap | 15
Whole-wheat tortilla, fried falafel, pickle, arugula, hummus

PROTEIN BOWLS

Cajun Chicken Quinoa Bowl | 18
Cajun chicken, quinoa, mixed bell peppers, cherry tomato, cucumber, mandarin orange, black beans, arugula, black garlic pomegranate dressing
- Butter Chicken Rice Bowl | 18**
Guru special butter sauce, chicken, rice

Spicy Moroccan Bowl | 16
Quinoa, baby spinach, shaved carrots, chickpeas roasted almond flakes, dried apricot smoked peach dressing

The Good Nicoise | 16
Greens, tuna flakes, hard boiled eggs, olives, grilled artichoke hearts, cucumbers, cherry tomatoes, lemon vinaigrette

Evario Beef & Mixed Berries | 23
Greens, mixed berries, AAA Alberta beef, walnut blue cheese crumble, balsamic dressing

PASTA
Gluten Free pasta \$3 extra

Spaghetti Bolognese 6oz | 17
Beef ragout, parmigiana-reggiano cheese

Penne Pomodoro 6oz | 18
Chicken, garlic, chili, tomato sauce

Fettuccini Alfredo 6oz | 18
Chicken, porcini mushrooms, shallots, alfredo sauce

ENTRÉES • 4PM - CLOSE

- Served with chef selection of potatoes & vegetables, or pasta with olive oil*

Handcrafted 14oz Rib Eye Steak | 49
Alberta AAA rib eye, roasted garlic, truffle butter

AAA Beef Tenderloin | 44
7oz tenderloin, barolo jus

Roasted Lamb Shank | 34
72 hour roasted 14oz shank, walnut apple gremolata, lamb jus

Pork Tenderloin | 28
Caramelized apple, spicy maple syrup reduction, toasted hazelnut

Duck Leg Confit | 24
One brome lake duck leg, black pepper honey jam, sour cherry jus

Alaska Salmon | 32
Capers, rock shrimp, shallots, Vermont beurre blanc
- Wild Cajun Mushroom Chicken | 26**
Cajun chicken breast, wild mushroom cream sauce

Cod Loin Piccata | 32
Black garlic and anchovy remoulade, pernod spinach, tomato fricassee

Teriyaki Chicken | 23
Chicken, vegetables, peanut crumble, served with rice

Guru Butter Chicken | 26
Guru special butter sauce, chicken, naan bread, served with rice

Seafood Pastilla | 28
Phyllo, Moroccan style vermicelli noddles, shrimps, clams, scallops, rocket leaves, served on its own

Chicken & Mushroom Risotto | 24
Chicken, mushrooms, parmigiano-reggiano

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Ask us about our gluten-free and vegetarian options. All parties of six guests or more are subject to an 18% service charge.

