

Big Bites Small Plates

In choosing the ingredients for our recipes it is important that we buy natural, organic & local product as much as possible. Absolutely Edibles is committed to supporting local, independent and Canadian business. Our philosophy is be good to our body, be good to our planet. Using fresh ingredients, making our product from scratch and by hand is important to us. Absolutely Edibles is committed to our philosophy that is why we compost fruit, vegetation & coffee ground waste by doing this we can save up to 21 % in our land fill. Using earth friendly products such as garbage bags, catering trays, disposables plates & cutlery, recycling paper and using products recycled items will make the difference. . We hope you enjoy the care and attention that has been put into making your meal an experience

Jalapeno Feta Spread \$ 7.95

The perfect combination served with toast rounds.

Dim Sum Dumpling \$ 3.95

House made pork & corn dumpling served with dipping sauce.

Crab Curry Dip \$ 7.95

Snowcrab & Thai spices make this creamy dip one to get hooked on. Served with oven baked pita chips.

Vegan Triple Sliders \$7.95

The perfect way to sample our vegan burgers mini style, Black bean,veggies & fresh herbs topped with chipotle cream.Lentil , Soya sirloin fresh veggies topped with humus, lettuce & tomato. Chick Pea with middle eastern herbs & spices topped with edamame puree.

Chicken Saltibocca \$ 7.95

Plump chicken breast stuffed with fresh mozzarella, marinated in fresh basil

Antipasto Platter \$ 12.95

An assortment of Italian delicacies, Italian cheeses, meats, olives and baguette. Perfect for sharing..

Lemon grass Pork Loin \$ 5.95

Marinated pork loin skewered on lemongrass and char broiled.

Prawn & Ginger Gyoza \$ 5.95

Pravns, fresh ginger & spices wrapped & steamed, drizzled with its special sauce.

Triple Sliders \$ 10.95

The perfect way to sample our burgers mini style, Kangaroo topped with peppered bacon & havarti. Lamb topped with tzatiki sauce Elk blended with fresh herbs and berries, topped with smoked cheddar & prosciutto.

Baby Baked Brie \$ 8.95

Mini wheel of brie topped with sauteed sweet peppers, onion & roasted garlic. Served with bread for dipping

Char Sui Lettuce wraps & 6.95

Lean ground pork, asian spices, served with green leaf lettuce for wrapping.

Spanakopita \$ 3.95

Spinach, feta, & herbs wrapped in phyllo pastry

Scampi ala Enrico \$ 7.95

Shhh this is a secret recipe, Enrico gave this to me

Polpetta \$ 4.95

True Italian meatball in marinara sauce, with bread of course

Italian Pockets \$ 4.95

Chicken & gouda wrapped in pasta served with marinara dipping sauce

Sweet Potato Skins \$ 6.95

This is our version of potato skins, spicy cream cheese, sauteed pesto spinach finished with melted asiago. once you try it you'll never look back

Crab, Lobster & Corn Cake \$ 7.95

Atlantic lobster, snowcrab & white corn

Wild Mushroom Triangles \$ 3.95

Depending on the mushroom in season, the taste keeps changing

Soup & Salads

Soup Creation of The Day \$ 4.75

Every day a new creation from our kitchen

Greek Salad \$ 14.00

Our signature Greek salad, full of red pepper, cucumber, green pepper, vine ripen tomatoes, red onion tossed with fresh herbs vinaigrette. Served over a bed of romaine lettuce, topped with crumbled feta cheese, calamata olive and drizzled with a touch of heaven

European Salad \$ 14.00

Carmelized beets, goat cheese, dries cherries, candied pecans served on a bed of baby field greens.
Served with our raspberry vinaigrette.

Caesar Salad \$ 12.00

Our signature house caesar dressing tossed with crisp romaine lettuce, herb croutons topped with shredded asiago cheese

Thai Chicken Salad \$ 14.00

Cilantros, mint, mixed greens with tomato, onion, fresh melon & chicken. Finished with sprout & crushed peanuts.

Our Classic Burgers

The Absolute \$ 9.25

Our house made organic beef patty topped with cheddar cheese, bacon, lettuce, tomato, onions, pickles, mayo & Dijon mustard. Served on a fresh baked Kaiser.

South Meets West \$ 9.25

Our house made organic beef patty char broiled, topped with grilled peppers, onions & zucchini, finished with chipotle cream.. Served on a whole wheat ciabattia bun.

San Francisco Bay \$ 9.75

We have taken all the favourites to come up with this seafood masterpiece, bay shrimp, snow crab, salmon, whitefish and scallops. Topped with remoulade, lettuce and tomato. Served on a ciabattia bun.

El Diablo \$ 9.25

Our house made organic beef patty stuffed with chorizo sausage, herbs and gorgonzola cheese. Grilled to perfection, topped with mozza, lettuce, tomato & onion. Finished with chipotle cream. Served on a whole grain ciabattia bun

Down Under \$ 10.25

Kangaroo blended with organic beef & spices. Char broiled, topped with havarti, peppered bacon and a fried egg. Served on a whole grain ciabattia bun

Greek Islands

Fresh ground lamb, Mediterranean spices topped with lettuce, tomato, tzatziki sauce, served on a fresh baked kaiser

Wild Thing \$ 10.25

Char broiled Elk topped with smoked cheddar, prosciutto served on a fresh kaiser.

The Vegetarian \$ 9.00

Lentils, beans and soya sirloin blended with fresh herbs, topped with humus, lettuce, tomato, onions, pickles and soya cheddar. Served on a Ciabatta bun. (Ask us to jerk it, no problem!)

South Meets North \$ 9.25

Lentils, beans and soya sirloin blended with fresh herbs, topped grilled peppers, onions, zucchini and goat cheese Served on a whole wheat Ciabatta bun.

The Black Bean \$ 9.00

Black beans, corn meal, peppers and spices blended together. Topped cheddar soya cheese, lettuce, tomato and chipotle cream. Served on whole grain Ciabatta bun. (Vegan option available).