

# ta·pas

(tä'pä) pl. ta·pas (-päs, -päß)

Any of various smaller, savory dishes, served as a snack, or along with other tapas as a meal...

...the difference at Cielo's is that we leave the menu with you at the table. You can order the dishes at your leisure, and we bring them to you as soon as our chef prepares them. We believe in the relaxing enjoyment of diverse food from our worldly travels.



## a serious start to tapas

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|---|---------------|
| <b>'Famous' Bruschetta</b>  | <b>\$14</b>   |
| gorgonzola basted, pesto rub, house dried roma tomato drizzle, balsamic reduction                               |               |
| <b>Goat Cheese Terrine</b>  | <b>\$13</b>   |
| fresh basil, sundried tomato, spiced grilled spiced naan bread.   |               |
| <b>Brie Wheel</b>   | <b>\$13</b>   |
| served bubblin', toasted almond crust, mixed berry coulis, balsamic nectar drizzled navajo bread.               |               |
| <b>Margherita Salad</b>   | <b>\$11.5</b> |
| gathered greens, romas, white mountain feta cheese, red onion, balsamic reduction.                              |               |
| <b>Caesar Salad</b>   | <b>\$12.5</b> |
| Tijuana Classic, lemon infused creamy caesar dressing, balsamic drizzle, twist bread.                           |               |
| <b>Frites Oorlog</b>  | <b>\$8.5</b>  |
| Yukon Gold Dutch cut fries. Dipping sauce trilogy.  |               |
| <b>Sauteed Vegetable Medley</b>   | <b>\$11</b>   |
| 'head on' baby carrots, winter beets, chipotle & goat cheese, marinated 'local' brussel sprouts. "kick-ass" veg |               |
| <b>Grilled 5 Herb Bread</b>   | <b>\$8</b>    |
| infused dipping oils, balsamic reduction.   |               |
| <b>Wild Mushroom Risotto</b>  | <b>\$9</b>    |
| trilogy of Fraser Valley mushrooms, Grana Padano parmesan cheese, ancho chile oil, marinated pea shoots.        |               |



## oven flatbreads

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|--|-------------|
| <b>Vegetarian Flatbread</b>  | <b>\$14</b> |
| pesto, red onion, sundried tomato, fried capers, feta, lemon wedge   |             |
| <b>Sweet Marsala Chicken Flatbread</b>   | <b>\$15</b> |
| Major Grey's mango chutney, mozzarella, sweet red onion, mesquite grilled chicken tenders, fresh cilantro. |             |
| <b>Chorizo &amp; Wild Mushroom Flatbread</b>   | <b>\$16</b> |
| mozzarella cheese, red onion, chorizo sausage finished with jalapeno aioli                                 |             |



## from our oyster bed

<b>6</b>	<b>\$18</b>
<b>12</b>	<b>\$32</b>
<b>18</b>	<b>\$45</b>
<b>24</b>	<b>\$55</b>

A specialty at Cielo's from our oyster bed served on the half with our signature made-in-house sauces, flying fish roe, and freshly shaved horseradish.

Our oyster sauces are available for sale.

Fraser Health Authority advises that eating raw shellfish increases the risk of food borne illnesses. Please consult your server should you have any questions in regards to Cielo's shellfish handling and rotation practices. We are a dedicated and educated seller of guaranteed food service products. Mngmt.



## fresh from our BC waters

<b>Haida Indian Candy Salmon</b>	<b>\$13</b>
brown sugar cured and pepper bathed, served atop frizzled onions, red pepper jelly dipping sauce.	
<b>Pickled Tiger Prawns</b>	<b>\$14</b>
fragrant mix of lemon, fresh herbs and spices.	
<b>“Only Ocean” Crab Cakes</b>	<b>\$15</b>
blue crab, scallops, prawns and snapper. ask your server about today's globally inspired recipe.	
<b>extra seafood cake</b>	<b>\$5</b>
<b>Steamed Mussels</b>	<b>\$15</b>
sweet curry, garam marsala, white wine sauce.	
<b>Steamed Mussels</b>	<b>\$15</b>
white wine, pesto, braised leek, fresh tomato.	
<b>Steamed Mussels</b>	<b>\$15</b>
cajun'd sambucca tomato sauce with chorizo sausage.	



## h o t p o t s

- King Crab Fondue** **\$18**  
Alaskan long legs for dipping, marinated artichoke hearts, aged grana padano beurre blanc and a spinach trifecta.  
**extra crab** **\$11**
- Atlantic Lobster & Cheese Tortellini** **\$18**  
'Freestyle' fondue, bubblin' cheese, garden fresh basil, 5 herb focaccia bread.



## global tapas dishes

- Mr. Tang's Prawn Spring Rolls** **\$14.5**  
julliened winter vegetable medley stuffing, chinese five herb lip smackin'sweet pepper dipping sauce.
- Digby Scallops & Tiger Prawns** **\$14**  
crispy leek tempura, house dried tomato, lemon pepper parsley butter sauce, cucumber salsa.  
**extra skewer** **\$6.5**
- The Tuna Trio** **\$16**  
West Indian tuna carpaccio, tempura tuna roll and Asia inspired tuna tartar with corn chip shavings.
- Beef Wellington** **\$18**  
AAA Angus, phyllo wrapped, balsamic glazed portobello mushrooms. Fraser Valley spinach, garlic mashed potatoe, garden fresh chives
- Baby Back Pork Ribs** **\$18**  
sambucca infused tomato jambalaya and jalapeno jack cheddar whipped potatoes.
- Aussie 'Free Run' Marinated Lamb Popsicles** **\$18**  
Fenugreek Cream Curry Sauce with spiced naan bread  
**extra popsicle** **\$5**
- Fraser Valley 'Hand Skewered' Chicken Satay** **\$15**  
Made in house peanut sauce with chilled winter vegetable salad  
**extra skewer** **\$5**