

RUNWAY+06

RUNWAY 06 is the culmination of ideas, techniques, flavours, and stories inspired by the adventures of Maria Morales. This is a collaboration of fresh local ingredients, wood-burning cooking, and the passion of International Cuisine. Maria believes that we are all shaped by our heritage. RUNWAY 06 is a journey through hers.

SMALL

- SHISHITO PEPPERS** | chipotle lime salt + chive mayo + sunflower seeds | 16 (VG) (GF)
- CORN RIBS** | whipped queso fresco + piri piri sauce + chipotle lime salt | 18 (V) (GF)
- MUSHROOM COXINHA** | porcini mushroom + truffle mayo | 15 (V)
- ROAST CHICKEN COXINHA** | brazilian croquette + huancaína sauce | 15½
- OCTOPUS TOSTADA** | crispy tortilla + avocado + charred jalapeño + salsa criolla + cilantro crema | 16½ (GF)
- DATES** | double smoked bacon + pickled pepper + manchego cheese | 15 (GF)
- GUASACACA** | venezuelan avocado dip + crispy tortilla chips + queso salt | 14 (V) (GF)
- ARGENTINIAN EMPANADA** | braised short rib + castelvetro olives + house chimichurri | 16½
- STEAK TARTARE** | picanha + chimichurri + pecorino + truffle crema + cassava cracker | 22 (GF)

CEVICHE

- RUNWAY 06 CEVICHE** | market fish + avocado + sweet potato + peruvian corn + leche de tigre | 23 (GF)
- SPICY TUNA CEVICHE** | avocado + cucumber + radish + togarashi + tapioca seaweed cracker | 23

SALADS

- KALE** | organic kale + arugula + pangrattato + grana padano + pickled pearl onions + green goddess dressing | 18 (V)
- WEDGE** | iceberg lettuce + chipotle ranch + charred cherry tomato + chorizo + manchego + pangrattato | 17¼ (V)
- add charred chicken thigh** + 8¼ | **add fried chicken** + 10½

MEDIUM

- ORGANIC CAULIFLOWER** | sunflower seeds + almond cream + pickled goji berry + brazilian spice blend | 23 (V) (GF)
- SHRIMP A LA PARILLA** | amarillo marinade + pineapple + huancaína sauce | 29½ (GF)
- GRILLED CHICKEN WINGS** | mild or spicy | brazilian spice blend + cilantro crema + guindilla peppers | 24 (GF)
- FRIED CHICKEN** | sweet pepper sauce + buttermilk ranch + seasoned cassava flour + brazilian spice blend | 12¼ | **add pcs** 6¼ (GF)
- FLAT IRON STEAK** | pasture-raised AAA ontario beef + house rub + pistachio chimichurri + beefsteak tomato | 37½

RUNWAY 06 CLASSICS

- CHARRED CHICKEN** | pistachio herb stuffed chicken thighs + annatto oil | 21½ | **add pcs** 10¾
- WHOLE GRILLED FISH** | branzino + salsa verde + tomatillo sauce + grilled lemon | 49 (GF)
- BONE-IN RIBEYE** | dry-aged 28oz canadian prime + beefsteak tomato + pistachio chimichurri | 119
- MOJO PORK** | cuban pork shoulder steak + honey mustard + pickled beets + crispy serrano ham | 31 (GF)
- LAMB SIRLOIN** | barbacoa marination + olive puree + aged balsamic | 36½ (GF)

RUNWAY 06 BURGER + CASSAVA FRIES | house ground ontario beef + curtido mayo + red onion + aged cheddar | 26

SIDES

- COCONUT RICE** | goji berries + shaved coconut + chives | 14 (VG) (GF)
- JALAPEÑO CORN BREAD** | honey butter + sour cream + pickled jalapeños | 12 (V)
- CRISPY CASSAVA FRIES** | jalapeño crema + chipotle lime salt | 12 (V)
- ROASTED BRUSSELS SPROUTS** | sofrito + coconut milk + toum + fried parsley | 14 (VG) (GF)
- OCOPA POTATOES** | peruvian potato + ocopa sauce + grana padano + guindilla | 14 (V)
- BABY BROCCOLI** | smoky chickpea puree + lemon | 14¼ (VG) (GF)
- ROOT VEG** | warm sweet potato + carrot + parsnip + candied pumpkin seed + pickled raisin + sherry vinaigrette | 12¾ (V) (GF)

(VG) Vegan Friendly: food items may come into contact with non-vegan ingredients (V) Vegetarian (GF) Gluten-Free

Allergy Statement: we cannot guarantee that any of our products are free from allergens (including but not limited to, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, MILK) as we share equipment to store, prepare and serve them.