

BRUNCH

SHARING STYLE MENU

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

RUNWAY+06

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.



\$95 PER PERSON

includes unlimited small plates, bottomless prosecco & juices

PASSED BITES

ROAST CHICKEN COXINHA | brazilian croquette + huancaína

MUSHROOM COXINHA | porcini + truffle mayo **V**

SMOKED SALMON TOSTADA | whipped crème fraiche + avocado + cilantro crema + guindillas + everything bagel seasoning **GF**

MUSHROOM TOSTADA | jalapeño oil + horseradish + tomatillo salsa + queso **V GF**

CEVICHE | shrimp + avocado + cucumber + red onion + peruvian popcorn + chili **GF**

WATERMELON SALAD | jalapeño + mint + cotija cream **V GF**

GRILLED SHISHITO PEPPERS | lime vinaigrette + chipotle lime salt + cured egg yolk **V GF**

Only order what you can eat. There are no takeaways.
2-Hr brunch limit

*Note: Cocktails are not included. They are available at an additional cost

SHAREABLES

GREEN SALAD | mixed greens + guava vinaigrette + pickled onion + crispy plantain + goat cheese + avocado **V GF**

MANCHEGO BISCUIT BENEDICT | salmon or back bacon or mushroom + poached egg + hollandaise

PATATAS BRAVAS | crispy potatoes + huancaína + aioli + fried egg **V GF**

STEAK + EGGS | picanha + chimichurri + fried egg **GF**

FRENCH TOAST | sweet goji berry + chancaca syrup + pistachio **V**

PANCAKES | kiwi + maple syrup + coconut **V**

PORK BELLY BACON | grilled pork belly + house bbq sauce **GF**

SAUSAGE | grilled pork & beef sausage + maple piri piri **GF**

CHURROS | banana caramel + white chocolate peanut butter sauce **V**

BRUNCH WITHOUT BUBBLES | unlimited small plates | 75.00

CHILDREN 10 & UNDER | 35.00

EXTRAS | add fried egg

MAKE IT A MIMOSA WITH UNLIMITED FRESH JUICES | classic and seasonal favourites

DINNER

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\$80 PER PERSON

CHIPOTLE CHOPPED SALAD | iceberg lettuce + chipotle ranch + charred cherry tomato + chorizo + manchego + pangrattato

DATES | double smoked bacon + pickled pepper + manchego cheese **GF**

GUASACACA | venezuelan avocado dip + crispy tortilla chips + queso salt **V GF**

MUSHROOM COXINHA | porcini mushrooms + truffle mayo **V**

ROASTED BRUSSELS SPROUTS | sofrito + coconut milk + garlic aioli **VG GF**

COCONUT RICE | goji berries + shaved coconut + chives **VG GF**

FRIED CHICKEN | sweet pepper sauce + buttermilk ranch + seasoned cassava flour + brazilian spice blend **GF**

SHRIMP A LA PARILLA | amarillo marinade + pineapple + huancaína sauce **GF**

MOJO PORK | cuban pork shoulder steak + honey mustard + pickled beets + crispy serrano ham

CHURROS | banana caramel + white chocolate peanut butter sauce **V**

Vegan/GF sorbet available upon request

\$90 PER PERSON

RUNWAY 06 CEVICHE | market fish + avocado + sweet potato + peruvian corn + leche de tigre **GF**

KALE SALAD | "we the roots" kale + arugula + pangrattato + grana padano + pickled pearl onions + green goddess dressing **V**

MUSHROOM COXINHA | porcini mushrooms + truffle mayo **V**

GRILLED CHICKEN WINGS | brazilian spice blend + cilantro crema + guindilla peppers **GF**

SHISHITO PEPPERS | chipotle lime salt + chive mayo + sunflower seeds **VG GF**

CRISPY CASSAVA FRIES | jalapeño crema + chipotle lime salt **V GF**

CHARRED CHICKEN | pistachio herb stuffed chicken thighs + annatto oil

BABY BROCCOLI | smoky chickpea puree + lemon **VG GF**

SHRIMP A LA PARILLA | amarillo marinade + pineapple + huancaína sauce **GF**

FLAT IRON STEAK | pasture-raised AAA ontario beef + house rub + pistachio chimichurri + beefsteak tomato

CHURROS | banana caramel + white chocolate peanut butter sauce **V**

LATIN MESS | coconut namelaka + pistachio sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles **V**

Vegan/GF sorbet available upon request

\$110 PER PERSON

SPICY TUNA CEVICHE | avocado + cucumber + radish + togarashi + tapioca seaweed cracker

STEAK TARTARE | striploin + chimichurri + pecorino + truffle crema + cassava cracker **GF**

KALE SALAD | "we the roots" kale + arugula + pangrattato + grana padano + pickled pearl onions + green goddess dressing **V**

ROAST CHICKEN COXINHA | brazilian croquette + huancaína sauce

CORN RIBS | whipped queso fresco + piri piri sauce + lime chipotle salt **V GF**

OCOPA POTATOES | peruvian potato + ocopa sauce + grana padano + guindilla **V**

PERUVIAN CHICKEN THIGH | sweet pickled goji + cilantro crema + toasted almonds

ROOT VEG | warm sweet potato + carrot + parsnip + candied pumpkin seed + pickled raisin + sherry vinaigrette **V GF**

WHOLE GRILLED FISH | branzino + salsa verde + tomatillo sauce + grilled lemon **GF**

LAMB SIRLOIN | barbacoa marination + olive puree + aged balsamic **GF**

CHURROS | banana caramel + white chocolate peanut butter sauce **V**

LATIN MESS | coconut namelaka + pistachio sponge + passionfruit curd + coconut foam + passionfruit ice cream + almond brittle tuiles **V**

Vegan/GF sorbet available upon request