

# 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.



### \$120 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 | 90.00

**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

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**GARDEN KALE SALAD** | organic kale + arugula + green goddess **V**

**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 aioli **V**

**SHANGHAI SPROUTS** | local brussels + hoisin + fried parsley **VG DF GF**

**COCONUT RICE** | goji berries + coconut ribbons + chives **VG DF GF**

**FRIED CHICKEN** | roasted red pepper sauce + ranch **GF**

**GRILLED PRAWNS** | pineapple + huancaína **GF**

**MOJO PORK** | pork shoulder + crispy prosciutto **GF**

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

Vegan/GF sorbet available upon request

### \$90 PER PERSON

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**RUNWAY 06 CEVICHE** | market fish + avocado + peruvian corn **GF DF**

**CLASSIC CAESAR SALAD** | house dressing + pancetta + parmesan

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

**CHICKEN WINGS** | brazilian spice + cilantro crema **GF**

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

**BABY BROCCOLI** | smoky chickpea puree + chimi **VG DF GF**

**CHARRED CHICKEN** | pistachio stuffed + annatto oil

**COCONUT RICE** | goji berries + coconut ribbons + chives **VG DF GF**

**GRILLED PRAWNS** | pineapple + huancaína **GF**

**PENNE ARRABIATA** | red sauce + chili flakes + parmesan **V**

**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

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**TUNA CEVICHE** | spiced tigers milk + seaweed cracker

**CARPACCIO** | AAA sirloin + truffle aioli + potato chips **GF**

**CLASSIC CAESAR SALAD** | house dressing + pancetta + parmesan

**ZUCCHINI** | cassava dredge + ricotta tzatziki **V GF**

**STREET CORN RIBS** | queso fresco + piri piri + chipotle lime **V GF**

**FRITES** | truffle + garlic aioli **V GF**

**BABY BROCCOLI** | smoky chickpea puree + chimi **VG DF GF**

**BRANZINO** | whole fish + salsa verde + tomatillo + lemon **DF GF**

**FLAT IRON STEAK** | 7 oz AAA ontario beef + pistachio chimi + jus

**COCONUT RICE** | goji berries + coconut ribbons + chives **VG DF 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