

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)
- STREET CORN RIBS | queso fresco + piri piri + chipotle lime | 18 (V)(GF)
- MUSHROOM COXINHA | porcini + truffle aioli | 15 (V)
- OCTOPUS TOSTADA | avocado + salsa criola + cilantro crema | 16½ (GF)
- DATES | smoked bacon + manchego cheese | 15 (GF)
- ARGENTINIAN EMPANADA | short rib + beef cheek + olives + chimi | 16½
- GUASACACA | avocado dip + queso tortilla | 14 (V)(GF)
- CARPACCIO | AAA Sirloin + truffle aioli + potato chips | 22 (GF)
- ZUCCHINI | cassava crumb + ricotta tzatziki | 15¾ (V)(GF)

GREENS

- GARDEN KALE | organic kale + arugula + green goddess | 18 (V)
- STEAK SALAD | 5oz picanha + walnuts + avo | 27 (GF)(DF)
- GREEK TOMATO | figs + red wine vinaigrette + feta cheese | 21 (V)(GF)
- CLASSIC CAESAR | house dressing + pancetta + parmesan | 23

RAW BAR

- OYSTERS | horseradish + hot sauce + mignonette | MP
- TUNA CEVICHE | spiced tigers milk + seaweed cracker | 23
- SEAFOOD AGAVE | cilantro + tequila + plantain chips | 24 (GF)(DF)
- RUNWAY CEVICHE | market fish + avocado + peruvian corn | 23 (GF)(DF)
- FRUIT CEVICHE | seasonal selection | 21 (V)(GF)(DF)

PASTA

- PENNE ARRABIATA | red sauce + chili flakes + parmesan | 20 (V)
- RIGATONI ALLA VODKA | infused cream sauce + fresh herbs + olive oil | 20 (V)
- DAILY FEATURE | MP
- add grilled prawns + 6 | add grilled chicken + 7

MAINS



- FLAT IRON STEAK | 7oz AAA ontario beef + pistachio chimi + jus | 37½
- NEW YORK STRIP | 10oz prime + rosemary butter | 65 (GF)
- BONE-IN RIBEYE | 28oz dry-aged + pistachio chimi | 119
- BRAISED LAMB SHANK | rosemary jus + mash + crispy potato skins | 37 (GF)



- BRANZINO | whole fish | salsa verde + tomatillo + lemon | 49 (GF)(DF)
- GRILLED PRAWNS | pineapple + huancaína | 29½ (GF)
- PAELLA DEL MAR | bomba rice + squid + clams + prawns + garlic aioli + huancaína | 35 (GF)
- ORGANIC CAULIFLOWER | brazilian spiced + almond cream + lime butter | 23 (V)(GF)
- PAELLA DE VERDURAS | bomba rice + roasted red pepper + fried onion + zucchini + huancaína | 25 (V)

CLASSICS

- MOJO PORK | pork shoulder + crispy prosciutto | 31 (GF)
- CHARRED CHICKEN | pistachio stuffed + annatto oil | 21½
- FRIED CHICKEN | roasted red pepper sauce + ranch | 12¾ | add pcs 6¾ (GF)
- RUNWAY BURGER | AAA ontario beef + chipotle mayo + cassava fries | 28
- CHICKEN WINGS | mild or spicy + brazilian spice + cilantro crema | 24 (GF)

SIDES

- COCONUT RICE | goji berries + coconut ribbons + chives | 14 (VG)(DF)(GF)
- JALAPEÑO CORN BREAD | honey butter + sour cream + pickled jalapeños | 12 (V)
- FRITES | classic or truffle + garlic aioli | 11 | 15 (V)(GF)
- CASSAVA FRIES | jalapeño crema + chipotle lime | 12 (V)(GF)
- SHANGHAI SPROUTS | local brussels + hoisin + fried parsley | 14 (VG)(DF)
- BABY BROCCOLI | smoky chickpea puree + chimi | 14¾ (VG)(DF)(GF)

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