

BAR Bravo!



oysters spicy cucumber aguachile, fermented red jalapeño	mp
livia sourdough whipped butter, maldon salt	\$8
marinated olives tangerine, chili	\$7
big salad piparras, marcona almonds, pecorino romano	\$18
burrata braised tomatoes, kale gremolata, pistachios	\$27
shishitos garlic scape remoulade	\$15
gravlax toast café de paris butter, fresh herbs, boquerones	\$10
tofino king salmon maple ginger dressing, cucumber, avocado	\$29
spencer gulf hiramasa passionfruit aguachile, cantaloupe, espelette	\$32
hokkaido scallops coconut leche de tigre, calamansi, finger lime	\$27
fremantle octopus brava sauce, labneh, tomatillo	\$35
mexican blue shrimp triple chile marinade, ajo blanco, pumpkin seed salsa	\$30
manila clams shiro dashi, fried tofu, sesame	\$28
kale gnocchi whey, maitake, pistou, parmigiano reggiano	\$30
tagliolini humboldt squid bolognese, taggiasca olives, herb ricotta	\$34
cascade steelhead horseradish soubise, fingerling potato, broccolini	\$42
seared scallops lemongrass & coconut, fregola, spring vegetables	\$43
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apple lemon curd, hazelnut wafer	\$13
banana roasted banana caramel, white chocolate	\$13
chocolate pineapple, tajin, almond granola	\$13

VANCOUVER COASTAL HEALTH ADVISES "THE CONSUMPTION OF RAW OYSTERS POSES AN INCREASED RISK OF FOODBORNE ILLNESS. COOKING STEP IS NEEDED TO ELIMINATE POTENTIAL BACTERIAL OR VIRAL CONTAMINATION" - MEDICAL HEALTH OFFICER

menu prices do not include applicable taxes

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