

PARA PICAR

Pan con Tomate	6
grilled rustic bread, tomato, confit garlic, Spanish olive oil	
Truffled Marcona Almonds	8
buttery roasted Spanish almonds, black truffle, sea salt	
Marinated Olives	8
warm citrus-kissed olives, garlic & fresh herbs	
Chicharrón	6
light, crispy pork crackling, smoked paprika	
Perelló Gordal Olives	7
plump, juicy Spanish olives with a gentle kick	

CHARCUTERIA Y QUESO

Jamón Ibérico de Bellota	24
acorn-fed, aged 36 months, hand-sliced, made for sherry	
Jamón Serrano Reserva	10
delicately cured Spanish mountain ham	
Boquerones Yurrita '00'	9
silky white anchovies, vinegar & olive oil	
Manchego con Trufa	10
aged sheep's cheese with black truffle	
Manchego, 9-month Aged	9
nutty, firm Spanish sheep's cheese	

TAPAS

Gildas de Anchoa (2)	8
anchovy skewers with gordal olive and piparra pepper	
Stuffed Medjool Dates (2)	9
warm bacon-wrapped dates, Ermita blue cheese	
Croquetas (3)	12
crispy and creamy manchego croquettes, piquillo sauce	
Ricotta and Boquerón Montaditos (2)	11
whipped ricotta on toast with white anchovy, green olive & honey	
Chorizo Puffs (4)	9
flaky pastry, chorizo, rosemary honey	
Olive Oil Whipped Ricotta	13
lemony whipped ricotta, olive & piparra relish, rustic bread	
Lingcod & Patatas Aliñadas	19
warm flaked olive oil poached lingcod, espelette & lemon, new potato with black olive & crispy quinoa	
Albacore Tuna Crudo	22
fresh local tuna, piparra vinaigrette, fennel, green apple, Ibérico lardo, potato chips	
Catalan Meatballs (6)	17
tender lamb & beef meatballs, tomato-fennel sauce	
Gambas con Chorizo (5)	19
juicy prawns, chorizo, potatoes, garlic & pimentón butter	

PERRO NEGRO TAPERÍA



VERDURAS

Patatas Bravas	12
ultra-crispy potatoes, spicy tomato sauce, saffron aioli	
Heirloom Tomato & Watermelon Salad	13
goat cheese, arugula verde, espelette, Spanish olive oil	
Sherry Braised Beets & Kale	13
ricotta, garlic breadcrumbs, orange dill vinaigrette	
Blistered Shishito Peppers	12
flaky sea salt, lemon, charred edges	
Charred Broccolini	15
hazelnut romesco, sherry glaze, mint, manchego	

PLATOS

Grilled Humboldt Squid	24
tender grilled squid, radish & arugula salad, piquillo pepper sauce	
Grilled BC Rockcod	32
saffron aioli, fennel, olive, piparra, crispy potato, herbs	
Moorish Lamb Shoulder	44
eggplant purée, piquillo peppers, marcona almond, mint, spiced jus	
12 oz Certified Angus Beef Striploin (for two)	62
grilled over high heat, finished with sea salt sherry-caper salsa verde, crispy shallots. <i>Ideal for sharing.</i>	

EL POSTRE

Basque Cheesecake	11
burnt top, silky centre, quince puree, just-sweet enough	
Churros con Chocolate	8
warm sugar churros, single origin chocolate sauce	

PARA BEBER

Estrella Damm Lager Pint	8.5 / 12
Marg de Granada	16
Bobal Blitz Sangría	14
Villa Conchi, Cava Brut	13 / 60
Barose Viura, Verdejo	10 / 50
Alba Vega Albariño	14 / 70
Barose Garnacha, Cabernet	10 / 50
Honoro Vera Monastrell	14 / 70

COCTELES

Rebujito	14
Fino sherry, fresh mint, lemon-lime soda. 2oz	
Verano Spritz	14
Spanish red wine, sweet vermouth, lemon soda. 2oz	
Clara con Limón	10
Estrella lager, lemonade, soda. 2oz	
Marg de Granada	16
Cazadores reposado, grand marnier, pomegranate juice, agave syrup, fresh lime juice, salt rim. 2oz	
Bobal Blitz Sangría	14
Bobal rose, triple sec, fresh lemon juice, lemon-lime soda, fresh cut fruit. 2oz	
Spanish Negroni	14
Fino sherry, sweet vermouth, campari. 2oz	
Tinto de Verano	12
Spanish red wine, cola	

CERVEZA & SIDRA

33 Acres Fluffy Cloud IPA	8.5
Estrella Damm Lager Pint	8.5 / 12
Phillips Reverb IPA	8.25
Salt Spring Wild Cider	13.50
Phillips Stonefruit Sour	8.25

BLANCO

Barose Viura, Verdejo	10 / 50
Spain	
Crisp green apple and zesty citrus; bright, refreshing, clean & mineral finish - similar to a Sauvignon Blanc.	
Losada Godello Blanco	16 / 80
Bierzo	
Golden apple and ripe stone fruit with a creamy, Burgundian texture. Spain's alternative to Chablis.	
Alba Vega Albarino	14 / 70
Rias Baixas	
Medium bodied - like Pinot Gris - with notes of apple, pear, lemon & almonds.	
Marques di Riscal Sauvignon Blanc	14 / 75
Rueda	
Passionfruit and fresh-cut grass with a flinty, mineral backbone; bracingly crisp and elegantly dry.	
Hacienda Lopez de Haro Rioja Blanco	13 / 60
Rioja	
Bright citrus and green pear with a subtle, creamy finish similar to a Pinot Grigio.	

SHERRY & VERMUT

Tío Pepe Palomino Fino Sherry	8
3oz, Jerez	
Esquimalt Dry Vermut	15
3oz, Vancouver Island	
González Byass Nutty Solera	13
3oz, Jerez	
Gran Barquero Oloroso	17
3oz, Montilla-Moriles	
Alvear Pedro Ximénez Solera 1927	27
3oz, Montilla-Moriles	

BRILLANTE & ROSA

Villa Conchi Cava Brut	13 / 60
Catalunya	
Bright, vibrant and refreshing with notes of citrus & quince.	
Barose Tempranillo, Garnacha Rosé	10 / 50
Campo de Borja	
Wild strawberry and crushed raspberry; bold and juicy yet remaining crisp and bone-dry.	

TINTO

Barose Garnacha, Cabernet Sauvignon	10 / 50
Spain	
Ripe blackberry and red plum; plush, velvety and smooth.	
Honoro Vera Monastrell	14 / 70
Jumilla	
Full-bodied and plush, showing concentrated dark fruit, moderate acidity, and ripe, velvety tannins.	
Beronia Reserva Rioja	14 / 70
Rioja	
A blend of Tempranillo, Graciano & Mazuelo. Deep, dark fruits, dried flowers, roasted hazelnuts.	
San Velero Plano Alto Garnacha Cariñena	13 / 60
Cariñena	
Medium bodied - Red & black berries, cherries with good minerality and orange zest.	
Matsu el Picaro Tempranillo	14 / 75
Toro	
Expressive notes of blackberry, ripe plum, and blueberry, layered with hints of violet, licorice, and subtle spice.	