



Starters

Soup du jour

8

House Sausage

fresh house made sausage with mustard & house pickle

12

Baby Spinach Salad

baby spinach, roasted pear, Blossom's blue cheese, candied nuts & red wine vinaigrette

14

Organic Greens & Foie Gras Salad

granny smith apples, grapes, shaved foie gras & nut vinaigrette

15

Hand Cut Beef Tartar

greens & grilled artisan bread

12

Grilled Calamari

stuffed with tomatoes, pine nuts & olives on organic quinoa salad with yogurt & cilantro

12

Victoria Gin Kissed Salmon Gravlax

cucumber, fresh herbs, organic greens & lemon cucumber vinaigrette

15

Cowichan Duck Liver Parfait

crostini & cornichon

10

Paprika's Kitchen Team

Chef ~ Anna Hunt

Nick Pasquale, Travis Findlay

Paprika Bistro is proud to support local farms, wineries & ocean wise fisheries.
Passion, love & excellence are just a few ingredients in tonight's experience.



Mains

Local Halibut

pan roasted on toasted bulgar salad with grilled fennel & pepita vinaigrette

27

Baked Local Lingcod

caponata, smokey tomato sauce and watercress & anchovy salad

23

Cowichan Bay Duck Duo

confit leg & roast breast on kale & bacon pie with white wine duck jus

30

Coquitlam Quail

de-boned and stuffed with a mushroom duxelle on savoury bread pudding,
braised leek & madeira sauce

22

10oz Alberta Rib Eye

roasted tomato with grilled romaine hearts, blue cheese aioli & red wine sauce

29

Grilled Port Alberni Pork Chop

stuffed with sausage & apple, on savoy cabbage & fennel with grainy mustard sauce

28

Sides

Roast fingerling potatoes with garden herbs & maldon salt

Sautéed forest mushrooms

Sautéed local greens with garlic & olive oil

Mixed greens with pepitas & house vinaigrette

8

For Split Items Please add: Starters 2, Mains 4

For parties of 8 or more, a gratuity of 15% will be added to your bill.