



**OPEN AT - 3PM**

OPEN AT 3PM-12AM SUN, MON, WED, THU • OPEN AT 3PM-2AM FRI & SAT  
#4 TAYLOR STREET, WOODBROOK | THEHUMIDORTT@GMAIL.COM

# FOOD MENU

## TAPAS

### ✓ MUSHROOM DUXELLES RISSOLES

A rich blend of mushrooms, cream cheese and herbs, coated in golden panko crumbs served with a hearty roasted tomato sauce.

**\$90**

### CHICKEN SATAY

### WITH TAMARIND PEANUT SAMBAL

**\$90**

Soy, lime, ginger marinated chicken skewers with a sweet and spicy chutney and chopped peanuts.

### ✓ POTATO CHICKPEA SPINACH CROQUETTES

Breaded and flavoured with fragrant masala served with a duet of shadon beni sauce and tamarind chutney.

**\$70**

### SORREL CAIPIRINHA BABY BACK RIBLETS

**\$160**

Smoky rum, garlic and lime drunken pork ribs slow cooked with a vibrant sorrel glaze.

### SEAFOOD CEVICHE

A unique mix of fresh local fish and shrimp soused in citrus, pico de gallo, cucumbers and herbs, served with tostones.

**\$110**

### OXTAIL BIRRIA SPRING ROLLS

**\$130**

A twist on Birria tacos, these slightly spicy beefy cheese filled crispy spring rolls are served with traditional Birria dipping consommé.

### SOUP OF THE DAY

Ask about our Chef's choice for soup of the day.

**\$55**

### SPANISH GARLIC SHRIMP

**\$120**

Plump jumbo shrimp sautéed in garlicky olive oil and butter sauce served with crostini for dipping.

### CHICKEN WINGS

6 pieces fried wings tossed in your choice of:

**\$100**

- Classic Buffalo with Celery and Blue Cheese Dressing
- Sticky Soy Garlic with Ginger Vegetable Pickles

### THE HUMIDOR MOFONGO

\*Mofongo is a specialty item made to order. Please be advised there may be an extra wait time.

**\$60**

Add: Shrimp \$75 | Chicken \$50 | Steak Tips \$80

### ROASTED GARLIC CREAM FETTUCCINE

**\$99**

Our twist on the classic Alfredo, loaded with mushrooms, tomatoes and baby spinach.

Add: Shrimp \$75 | Chicken \$50

### THE BURGER'DOR

What's in your burger?

- Salmon **\$120**
- Beef **\$110**
- ✓ - Vegan **\$90**

Each burger comes with fries or side salad

### ADDITIONAL TOPPINGS: \$8

cheddar, sautéed onions, mushrooms, bacon, fried egg, pineapple, jalapeños

## MAIN COURSES

(SERVED WITH CHOICE OF TWO SIDES)

### ✓ PAN SEARED TOFU

- Thai Curry
- Cantonese Stir Fry

Our satisfying vegan options are packed with bold flavours and vegetables.

**\$90**

### CATCH OF THE DAY

Ask about our Chef's choice for fish of the day.

**\$120**

### ORANGE GINGER SALMON

Pink salmon fillet grilled and smothered in a zesty oriental citrus glaze.

**\$195**

### CHICKEN PICATTA

Chicken breast cutlets topped with a delectable cream sauce of capers, tomatoes, mushrooms and white wine.

**\$140**

### RIBEYE OF PRIME US BEEF

Seasoned and grilled to your liking, served with charred onions and red wine au jus.

**\$295**

### SIDES

- |                               |             |                                  |             |
|-------------------------------|-------------|----------------------------------|-------------|
| - Seasoned French Fries       | <b>\$30</b> | - Seasonal Vegetable Medley      | <b>\$40</b> |
| - Sour Cream Smashed Potatoes | <b>\$35</b> | - Side Salad with House Dressing | <b>\$30</b> |
| - Yellow Rice Pilaf           | <b>\$25</b> | - Black Bean Ragout              | <b>\$25</b> |

## DESSERTS

### VANILLA PANNA COTTA

with Berry Compote

**\$70**

A cool, light, creamy and elegant end to your meal.

### 24 KARAT CAKE

**\$65**

House made carrot cake, cream cheese frosting and gold accents.

### DARK CHOCOLATE CAKE

**\$75**

with Hot Chocolate Coffee Sauce