



Starters

Soup du jour

6

House Sausage

fresh house made sausage with mustard & house pickle

11

Grilled Calamari Salad

mixed greens, toasted pine nuts, grilled red onion
& black olive vinaigrette

11

Hand Cut Beef Tartar

with mixed greens & grilled artisan bread

10

Putanesca Salad

arugula, roast tomatoes, olives, crispy capers, white anchovies with piavé cheese
& spicy tomato vinaigrette dressing

13

Cowichan Duck Liver Parfait

crostini & gerkins

11

Baby Spinach Salad

golden beets, candied walnuts & Okanagan goats cheese

12

Quadra Island Mussels

with pepperonata, chorizo sausage & white wine

1/2 order ~ 10

full order ~ 18

Paprika's Kitchen Team

Chef de Cuisine ~ Anna Hunt

Paul Shand, Bret Morrison

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.



Mains

Sooke Trout

on local shrimp & white bean succotash with sautéed asparagus
& shrimp cream sauce

22

Butcher's Feature

26

Cowichan Bay Duck Breast

on potato pavé with roast brussel sprouts & a mushroom, bacon and parsnip sauce

29

Fresh Handmade Pasta Feature

19

Pan Seared Albacore Tuna 'Niçoise'

roast potatoes & tomatoes, olives & green beans with a soft poached local organic
egg & anchovie aoli

24

Island Seafood Feature

25

Smoked Port Alberni Pork Chop

on sweet potato & bacon perogies with creamed kale & dijon pork jus

26

'AAA' Alberta Beef

on on crushed yukon gold potatoes with sautéed greens
& chanterelle mushroom red wine sauce

Market Price

Sides

Crushed yukon gold potatoes

Sautéed mushrooms with white truffle oil

Sautéed organic greens

Mixed greens with sunflower seeds & house vinaigrette

8

Paprika Bistro is proud to support it's local farms, wineries & ocean wise fisheries.