



## Starters

Soup du jour

8

House Sausage

fresh house made sausage with mustard & house pickles

12

Grilled Calamari Salad

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

11

Heirloom Tomato & Buffalo Mozzarella Salad

Sunwing Farm tomatoes & Fairburn Farms Mozzarella  
with fresh oregano, olive oil & fig balsamic

16

Hand Cut Beef Tartar

greens & grilled artisan bread

12

Seared Pork Tenderloin

encrusted with Victoria Gin botanicals, poached rhubarb, organic greens  
& Victoria Gin vinaigrette

12

Cowichan Duck Liver Parfait

crostini & cornichon

10

Quadra Island Manilla Clams

house bacon, lemon zest, caramelized onions, fresh herbs & white wine

1/2 order ~ 10 full order ~ 18

Paprika's Kitchen Team

Chef de Cuisine ~ Anna Hunt

Nick Pasquale, Mason Prouse

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

### Wild Sockeye Salmon

pan roasted on dupuy lentil salad with sautéed organic greens & green olive tapenade

23

### Handmade Pasta Feature

22

### Local Line Caught Lingcod

pan roasted with roast organic summer squash, arugula almond pesto & parsley mushroom salad

21

### Island Seafood Feature

27

### Cowichan Bay Duck Breast

pan roasted on mushroom & barley risotto with asparagus & white wine duck jus

29

### Butchers Feature

28

### 10oz Alberta Rib Eye

fingerling potato salad with green beans & red wine sauce

32

### Smoked Port Alberni Pork Chop

spinach spaetzle with bacon, caramelized onions, goats cheese,  
grilled portabello mushroom & honey dijon sauce

28

## Sides

Roast fingerling potatoes with garden herbs & maldon salt

Sautéed mushrooms with white truffle oil

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.