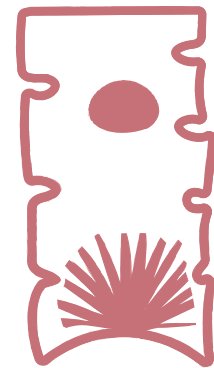


Antylia



Chef Patrons Ashley McKay and Aldo Camarena

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cocktail /	
mez & tonic (2oz)	19
Amarás Mezcal. Cucumber. Quinine. Carbonation.	
chilcano (2oz)	19
Gobernador Pisco. Hibiscus. Ginger. Carbonation.	
limón bolívar (2oz)	20
Nectar Aguardiente. Peruvian Mint Tea Syrup. Lime.	
margarita - mezcal or tequila (2oz)	24
Amarás Mezcal or Hornitos Tequila. Izumi Yuzu Sake. Verjus.	
sparkling /	5oz/btl
Toca Cava. Brut. Barcelona. ESP. NV.	15/70
Agricola. Villa picta. Lambrusco. Mantua. ITA. 2022.	21/100
Frerejean. Brut. Champagne. Cote Des Blancs. FRA. NV.	45/195
white /	5oz/btl
Antonutti. Ribolla Gialla. Trevenezie. Friuli. ITA. 2023.	17/82
Selbach Oster. Kabinet Saar. Riesling. Mosel. GER. 2023.	18/85
Zulmira. Vinho Verde. Minho. PT. 2024.	19/90
red /	5oz/btl
San Pedro 1865. Pinot Noir. Malleco Valley. CL. 2024.	18/85
Chioccioli. Sanfora. Sangiovese. Tuscany. ITA. 2023.	19/85
Tenuta S Marcello. Bastaro. Lacrima. Piemonte. ITA. 2023.	20/90
Andes Cru. Maule X. Blend. Maule. CHI. 2022	20/90
rose and orange /	5oz/btl
Cantina Venosa. Verbo Rosato. Campania. ITA. 2023.	16/75
Viñedo Lejano. Galileo. Criolla Blend. Mendoza. ARG. 2023	19/80
beer /	
Modelo. Lager. 355ml. mexico.	10
spirit free /	
Mock Raspberry Lime Mint Soda. Toronto. 355mL.	8
Gaptooth. Yuzu Botanical Soda. Toronto. 355mL.	10
Collective Arts. NA IPA. Toronto. 355mL.	10
Featherstone. Verjus. Beamsville. 5oz.	14
Casa Piñata. Tepache. ON. 375mL.	15

Dessert /

“Tacos De Gloria” (2pc) \$ 17

Maple Milk Caramel, Puffed Wild Rice,
Pine Nuts, Flour Tortilla, Pecan Maple Mousse

“Chicha Morada Sorbet” \$ 10

Peruvian Purple Corn, Apple, Pineapple, Sal De
Maras, Spices

“El Flan” \$ 13

Saikyo Miso Flan Napolitano, Now & Later Cafe
De Olla Syrup, Fried Milk

An automatic gratuity of 20% will be added to all groups of 6 or more
guests
Prices do not include HST

who we are /

Antylia is a project that explores flavours from the diverse landscapes of the Americas; through a diasporic Latin American lens. Our aim is to tie culture, seasonality, geography and sustainability in every step of our cuisine. With an abundance of respect, passion and research we explore what was, what is, and what could be in the foodways of these vast and diverse landscapes.

about our food /

We nixtamalize and grind all of our heirloom corn masa in house using a volcanic stone mill imported from Puebla, Mexico.

These are just some of the incredible people, organizations and sources that may be involved in growing your meal today:

Ken's Garlic, Hampton, ON

Maizal, King City, Ontario

Brian, 6 Nations Reserve, Brantford, ON

Felicita's Amazing Maize, Ingersoll, ON

Plan B Organics, Hamilton, ON

Rougie Farms, Marieville, QC

Shogun Maitake, London, ON

Masienda, Tlaxcala, EDOMEX, OAX, MX

King Cole Ducks, Stouffville, ON

Foraged goods from the ON Greenbelt

WE INVITE YOU TO
EXPLORE THE FLAVOURS OF
THESE LANDSCAPES WITH US

BUEN PROVECHO.

a la carta /

Foie Gras Gorditas with Orange Mole (2pc) \$22
Rougie Farms Duck Foie Gras, Orange and Aji Panca Mole,
Orange Marmalade, Ken's Red Flint Duck Fat Gordita,
Peruvian Smoked Sal de Maras, Rosemary

Merkén Cheese and Olives \$12
Smoked Chili Merkén, Onsen Quail Eggs, Marinated Panela
Cheese, Peruvian Botija Olives

Argentinian Shrimp Aguachile Verde \$30
Poached Argentinian Shrimp, Fresh Aguachile verde,
Cucumber, Avocado, Jalapeño, Prickly Ash Salsa Macha

"Aztec Salad" \$17
Nappa Cabbage, Roasted corn, Beans, Quinoa,
Tortilla Chips, Spicy Mayo, Guilty Pleasures

Ontario Asparagus on Tia Marina's \$19
Pipian Verde
Pan Seared ON Asparagus, Aunt Marina's Pumpkin Seed
Pipian, Lime Crema, Cotija, Foraged Mustard Garlic Oil,
Pepitas

Charred Cauliflower With Prairie Mole \$24
Lacto-Fermented Cauliflower, Carrot & Caraway Mole,
Closed-Circuit Recado Negro, Maple Sunflower Crumble, Fire

a la carta /

"Tlacoyo di Funghi e Tartufo Azteca" \$27
Nixtamalized Tuxpeño Amarillo and Conico Azul,
Epazote Mushroom Duxelle, Whipped ON Cheeses, Huitla-
coche Butter, Arugula

Spring Lamb Rack On Mole Blanco with \$43
Ramp Chimichurri
Grilled, Breaded and Roasted half Lamb Rack, with Masa and
Wild Bergamot Crumb, served on White Asparagus Mole
Blanco, topped with Garlic Mustard and Ramp Chimichurri

King Cole Duck Breast with Mole Rojo \$48
Grilled 14 Day Miso & Mole marinated Duck Breast,
Charred Chayote, Guerrero Style Mole Rojo

