



Ask Your Server for Our Daily Fresh Sheet

**APPETISER**

**Chicken Flautas**

Chicken, with Roasted Corn, Roasted Red Peppers and Cheese rolled in a Flour Tortilla, served with Chipotle Mayo and Pineapple Salsa \$12

**Signature Calamari**

Served over Crispy Rice Noodles, tossed in a Garlic Chilli Oil and drizzled with Sweet Soy Sauce \$13

**Warm Spinach and Artichoke Dip**

A blend of Cream Cheese, Spinach and Artichokes baked with fresh Parmesan and served with Grilled Naan and Tri-Coloured Tortilla Chips \$13

**Thai Curry Prawns Appetiser**

Black Tiger Shrimp in a Spicy Red Thai Curry, served with a Garlic Crostini \$14

**Garlic Prawns**

Black Tiger Shrimp Sautéed with Lemon Garlic Butter, Tomato, Lemon and White Wine, Served with a Garlic Crostini \$14

**Edamame**

Soybeans served over Crispy Rice Noodles with a sweet Thai Chilli Sauce \$8

**Potato Latkes**

Mini Potato Pancakes served with Sour Cream and Apple Sauce \$12

**Pan Seared Sesame Crusted Tuna**

served with Cusabi and Ginger \$16

**SOUP**

**Butternut Squash**

With Crème Fraiche \$7

**French Onion**

With Herbed Croutons and Melted Swiss Cheese \$9

**SALAD**

**House Salad**

Organic Mixed Greens served with Cherry Tomatoes, Cucumbers, Sun Dried Cranberries and Roasted Pumpkin Seeds .

With Your Choice Of Balsamic Raspberry Dressing or our House Made Pomegranate Vinaigrette

Large \$11.80  
Small \$7.50

**Caesar Salad**

Crisp Romaine tossed with our Caesar Dressing, Herbed Croutons, and topped with Parmesan Cheese

Large \$11.80  
Small \$7.50

**Add to your salad:**

Wild Pacific Salmon Filet (Grilled or Cajun) \$7  
Free Range Chicken Breast (Grilled or Cajun) \$7  
Marinated Ginger Soy Tofu \$6  
Garlic Prawns \$9.50

**Spinach Salad**

Marinated Chicken Breast, Grapefruit, Orange Segments, Sun Dried Cranberries, Toasted Almonds, Naan Bread and our Zesty Thai Vinaigrette \$17

**7 Herb Chicken Salad**

Tomatoes, Chickpeas, Black Olives and Feta Cheese tossed with Mixed Organic Greens and our Signature Pomegranate Vinaigrette. Topped with Candied Pecans and a Chicken Breast \$17  
(Sub Salmon or Tofu for Chicken)

**Tomato & Bocconcini Salad**

Baby Mozzarella, Tomatoes and Onions with Sun Dried Tomato, Basil Puree, Extra Virgin Olive Oil and Balsamic Vinegar. \$13

**CASUAL FARE**

**Fries**

1 Plate French Fries with Chipotle Dip \$5.00  
1 Plate Yam Fries with Chipotle Dip \$8.50  
Sub Yam Fries for French Fries extra \$2.50

**Chicken Wings:** 1LB of Wings Tossed In:

Frank's Hot Sauce  
Smoky BBQ  
Honey Mustard  
Honey Garlic  
Teriyaki

Served with Crisp Celery & Carrot Sticks and our House Made Dip \$13.50

**Chicken Tenders**

4 x Breaded Chicken Filets Served with Fries and a Trio of Dips – Sweet Chilli, Honey Mustard & Plum \$14.50

**Most Items can be made Gluten Free  
Please ask your server for modifications**

## ENTRÉES

### Curry for One

Your choice of Lamb, Chicken, or Vegetable with Basmati Rice and Warm Naan Bread \$17.80

### Braised Lamb Shoulder

In a Red Wine Rosemary Demi Glaze served with Mashed Potatoes and Vegetables \$21

### Vegetarian Enigma

Ginger Soy Marinated Tofu, charbroiled Eggplant and warm fresh cut Salsa served with Herbed Vegetables and Rice., Drizzled with Sweet Chilli & Sweet Soy Sauce \$16

### Boneless Short Rib

Canadian AAA Braised BBQ Beef Short Rib with Fries, Onion Rings and Herbed Vegetables \$22

ADD (Only with the above)

Extra BBQ Boneless Beef Short Rib \$15

### Jack Daniels Baby Back Ribs

Served with Roasted Potatoes, Herbed Vegetables and our house made tangy Bourbon BBQ Sauce \$28

### Maple Glazed Wild Coho Salmon

With Candied Pecans, Mash and Vegetables \$25

### Pork Tenderloin

Marinated Pork Tenderloin, wrapped in Bacon, finished with a Red Wine Pomegranate Reduction. Served with Chorizo Mashed Potatoes and Vegetables. \$19

### Thai Prawns

Red Thai Curry served with Basmati Rice, Naan Bread and Apricot Chutney \$19

### 8oz AAA Sirloin Steak

Grilled to your preference and served with Mashed Potatoes and Herbed Vegetables. \$33

ADD

Peppercorn Brandy Sauce \$3.50

Portobello Mushroom Shiraz Sauce \$3.50

3 Lemon Garlic Prawns \$7

3 Onion Rings \$3

**Fish and Chips** Beer Battered Cod, served with

French Fries and our House Made Tartar Sauce \$10.50

Extra Piece of Cod \$5

### Guinness Stew

Beef, Carrots and Pearl Onions Braised in Guinness and served with Mashed Potatoes and Vegetables \$17.80

## PASTA

All Pasta served with Herbed Focaccia Garlic Bread

### Pasta Bizancio

Cherry Tomatoes, Fresh Basil, Smoked Salmon, Red Onions and Bocconcini tossed in Olive Oil topped with Parmesan Cheese and served over warm Fettuccini \$18.50

### Curry Chicken Alfredo

Curried Chicken and Penne Pasta tossed with Creamy Alfredo Sauce \$17

### Seafood Pesto Fettuccini

Scallops, Smoked Salmon and Tiger Prawns with Roasted Red Peppers in a White Wine Pesto Cream Sauce. Served over Fettuccini \$21

### Mediterranean Gnocchi

Roasted Red Peppers, Sundried Tomatoes, Broccoli, Mushrooms, Olives and Garlic tossed with Extra Virgin Olive Oil, Fresh Herbs and topped with Feta \$17

### Chorizo and Chicken Pasta

Chorizo Sausage, Portobello Mushroom, and diced Chicken tossed in a light cream white wine sauce with Fettuccini Pasta \$18

### Cheddar Alfredo

Penne Pasta with a Creamy Cheese Sauce. \$14

## BURGER PLATTER

All Burgers are served with Lettuce, Tomato, Red Onion, Pickle and Fries.

Substitute

Fries with Caesar Salad or Organic Greens \$ 1.20

Substitute Fries with Yam Fries \$ 2.50

**Vegetarian Burger** with Pesto Aioli \$13.50

**100 % Beef Burger** with Chipotle Aioli \$14.80

**Chicken Burger** with Chipotle Aioli \$14.80

**Wild Salmon Burger** with Tartar Sauce \$14.80

**BBQ Beef Short Rib Burger** with Sautéed Onions, Peppers & Dijonaise \$16.00

Add

Cheddar, Mozzarella, Swiss, Feta, Sautéed Onions, Egg, Crispy Bacon, Mushrooms, Salsa, Guacamole  
Each \$1

Please visit us at [www.enigmavancouver.com](http://www.enigmavancouver.com)  
Our features are posted daily on our website



**Most Items can be made Gluten Free**  
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