

Entrées

Available after 5pm daily

Mocha en Bleu - 24.95

Panko crusted natural chicken breast with Broek ham & Vital Greens organic gouda cheese, served with velouté sauce, roasted fingerling yams & fresh seasonal vegetables.

Daube au Boeuf - 25.95

Classic French beef stew. Ours features Benchmark Angus beef braised in red wine. Served with local organic mashed squash & garnished with fresh pickled apples. (GF)

Maple Salmon - 25.95

Crispy skin wild salmon, finished with artisan maple butter from Gosford Maple Farm. Served with quinoa pilaf & fresh seasonal vegetables.(GF)

Butternut Squash Ravioli - 20.75

These delicious, slightly sweet ravioli are fresh made by Let's Pasta, brown basil butter, onions, Broxburn vegetables & balsamic glaze. Served with a focaccia garlic wedge. (V)

Fettuccine Alfredo - 24.95

Your choice of shrimp, chicken, or sautéed mushrooms.

Let's Pasta fresh fettuccine, cream, butter, garlic, Kootenay Alpine Alpendon cheese. Served with a focaccia garlic wedge.

Vegetable Tikka Masala - 24.95

Your choice of shrimp, chicken, or garbanzo beans (chickpeas)

A rich medium heat curry with sautéed fresh onions, Broxburn peppers, broccoli, cauliflower & carrots. Served with Indian style basmati rice & warm naan bread. (V, VG if chickpeas, GF if GF toast -1.25)

Check our
website at
mochacabana.ca
for upcoming
events

We do everything we can to ensure no cross contamination, but we do fry other gluten containing products in our deep fryer. We use peanuts & tree nuts throughout our kitchen and therefore cannot guarantee allergen free.