PERRO NEGRO TAPERÍA

DINE AROUND AND STAY IN TOWN VICTORIA
JANUARY 22 – FEBRUARY 7, 2027

55 per person

three courses

PAIR IT BC wine & cider matched with each course
Half price botellas, every night · 4pm to close

PARA PICAR

PAIR *Terravista Albariño, Okanagan Valley, BC* **bottle** ~~100~~ **50**

Charcutería y Queso
Pan con Tomate
Marinated Olives · Marcona Almonds
Gilda de Anchoa
Sherry Braised Beets & Arugula

TAPAS

PAIR *Terravista Mencía, Okanagan Valley, BC* **bottle** ~~120~~ **60**

Catalan Meatballs (3)
tender lamb & beef meatballs, tomato-fennel sauce

Gambas con Chorizo (3)
juicy prawns, chorizo, potatoes, garlic & pimentón butter

Blistered Shishito Peppers
flaky sea salt, lemon, charred edges

EL POSTRE

PAIR *Salt Spring Wild Cider, Salt Spring Island, BC* **glass 14**

Churros con Chocolate (5)
warm sugar churros, single-origin chocolate sauce

Menu includes pork, dairy, gluten, shellfish & fish. Please inform us of any allergies.
Substitutions and modifications politely declined.

ADD TO THE TABLE

Charcutería y Queso Board +18

Certified Angus Beef Striploin, 6 oz +36
sea salt, sherry-caper salsa verde, crispy shallots

Moorish Lamb Shoulder, 5 oz +32
eggplant purée, piquillo peppers, marcona almonds, mint, spiced jus

MENÚ DEL CHEF

The best way to experience Perro.

Our signature set menu, served course by course
from La Despensa to dessert. For two or more guests.

65 per person · *pair it, wine matched with each course · 39 per person*

The Menú del Chef is on our regular menu all year,
so it's here long after February 7.
Our full à la carte menu is always available too.

HALF PRICE BOTELLAS

Every night, 4pm to close. Our botellas list,
including the Terravista wines on this menu.

perronegrotaperia.com

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