

THE Hyde BAR

The Hyde boasts a modern space for an intimate experience. The tone is set with thoughtout accents that brings The Hyde to life. Our events team paired with our food and drink specialists can make any special occasion or event one to remember. With a variety of mood seating options, this allows for great flow and gives comfort to all in the room. We look forward to hosting your next party or event at The Hyde.

15 GEORGE ST, OTTAWA, ON • WWW.THEHYDE.CA



















CANAPES SELECTION

NOT SURE WHAT TO SELECT?LEAVE IT TO THE CHEF AND HE WILL CREATE A SEASONAL INSPIRED SELECTION OF CANAPÉS,
WHICH WILL INCLUDE A VARIETY OF VEGETARIAN,SEAFOOD AND MEAT CREATIONS.

3PC/PP.18 | 5PC/PP.25

VEGETARIAN 50 PER DOZEN

KFC CAULIFLOWER| *KFC SPICED, LEMON YOGURT & CHIPOLTE AOILI, PICKLED ONION AND JALAPEÑO*

CONFIT CHERRY TOMATOES| *HUMMUS, BALSAMIC GLAZE, BASIL, AND MALDON SALT*

ROASTED ZUCCHINI EGGPLANT | *LEMON & GARLIC, MEDITERRANEAN SPICED, TOPPED WITH PARSELY & MINT*

CRANBERRY AND BRIE CROSTINI| *CRANBERRY COMPOTE, WARM BRIE, AND CROSTINIS*

SEAFOOD 55 PER DOZEN

SALT COD FRITTERS| *TARTAR SAUCE, AND DILL*

SHRIMP COCKTAIL| *HOUSEMADE COCKTAIL SAUCE*

TUNA TARTARE| *CRISPY NORI, AND GINGER TAMARI DRESSING*

MEAT $55 PER DOZEN

MEATBALL | *SAN MARZANO TOMATO SAUCE,PARMESAN, AND FRESH BASIL*

CRISPY PORKBELLY | *MAPLE CHILI TOSSED,AND SESAME SEED TOPPED*

CHICKEN KATSU BITES | *TONKATSU SAUCE, KEWPIE, AND BANH MI PICKLES*

BEEF TARTARE | *CLASSIC TARTARE TOPPED WITH TRUFFLE OIL AND CHIVES*

OYSTER TOWER

CHEF' SELECTION OF 100 FRESH OYSTERS

HOT SAUCE, MIGNONETTES, HORSERADISH, CITRUS ($450)

WINGS 3LBS $61

HONEY GARLIC, SALT & PEPPER, MAPLE BUFFALO

LATE NIGHT

POUTINE BOWLS *$7 MINIMUM 15*

PIZZA *AS PER MENU*

ARTISANAL PIZZA

HANDSTRETCHED TO ORDER AND FIRED AT 700F

GARLIC AIOLI: *2* | CHILI OIL:*2*| *HOUSE RANCH:2*

MARGHERITA |*19*

TOMATO SAUCE, FIOR DI LATTE, FINISHED WITH OLIVE OIL, FRESH BASIL AND MALDON SALT.

PEPPERONI| *22*

TOMATO SAUCE, MOZZARELLA, AND PEPPERONI.

TRUFFLE MUSHROOM | *24*

CREMINI, SHITAKE, WHITE WINE CREAM BASE, FIOR DI LATTE, CHILI FLAKES, TRUFFLE DRIZZLE.

CHICKEN ALLA VODKA | *22*

VODKA SAUCE BASE, MARINATED CHICKEN, FIOR DI LATTE, ROASTED RED PEPPERS, RED ONION, ARUGULA, SWEETY DROP PEPPERS

CHORIZO GORGONZOLA| *24*

HOUSEMADE SHORIZO, RED ONION, CREAMY GORGONZOLA ON POMODORO TOMATO SAUCE FINISHED WITH A TRUFFLE DRIZZLE

SOPPRESSATA & HOT HONEY| *24*

TOMATO SAUCE, SPICY SOPPRESSATA, GOAT CHEESE, CANDIED JALAPENOS, DRIZZLE OF HOT HONEY

CHARCUTERIE AND SHARING BOARDS

CHARCUTERIE BOARD *(18 PP)|*

QUEBEC CHEESE BOARD *(18 PP)|*

ANTIPASTO SKEWERS *CURED MEAT, CHEESES, AND OLIVES (12 SKEWERS FOR $30)|*

HUMMUS BOARD *PICKLES, CHIMICHURRIE AND FLATBREAD ($35)|*

SPINACH & ARTICHOKE DIP *TOPPED WITH SCALLIONS SERVED WITH FLATBREAD & CORN CHIPS ($35)*

SET MENU 1 | $63 PER PERSON

SEASONAL SOUP

MAINS (Choose One)

CHICKEN SUPREME *SEARED BONE IN CHICKEN BREAST SERVED WITH SEASONAL VEG AND SILKY VELOUTE*

PAN SEARED TROUT *PAN-SEARED TROUT, TOPPED WITH SAGE BROWN BUTTER, SERVED WITH CAULIFLOWER PURÉE, AND ROASTED SEASONAL VEGETABLES*

VEGAN GOLD CURRY | *TRADITIONAL JAPANESE CURRY WITH MARINATED TOFU OVER BASMATI RICE*

DESSERT

DARK CHOCOLATE MOUSSE CAKE *MIXED BERRY COULIS, ICING SUGAR, WHIPPED CREAM*

SET MENU 2 | $70 PER PERSON

KALE CAESAR| *A MIX OF KALE AND ROMAINE,TOSSED IN HOUSEMADE CAESAR DRESSING. TOPPED WITH CROUTONS, CRISPY PANCETTA, AND PARMESAN CHEESE.*

MAINS (Choose One)

STEAK FRITES | *THINLY SLICED HANGAR STEAK, CAFE DE PARIS BUTTER, SERVED WITH SAUTED GARLIC MUSHROOMS AND FRESH CUT FRIES*

CHICKEN SUPREME *SEARED BONE IN CHICKEN BREAST SERVED WITH SEASONAL VEG AND SILKY VELOUTE*

VEGAN GOLD CURRY | *TRADITIONAL JAPANESE CURRY WITH MARINATED TOFU OVER BASMATI RICE*

DESSERT

DARK CHOCOLATE MOUSSE CAKE *MIXED BERRY COULIS, ICING SUGAR, WHIPPED CREAM*

SET MENU 3 | $80 PER PERSON

STARTERS (ChooseOne)

SEASONAL SOUP

KALE CAESAR | *A MIX OF KALE AND ROMAINE,TOSSED IN HOUSEMADE CAESAR DRESSING. TOPPED WITH CROUTONS, CRISPY PANCETTA, AND PARMESAN CHEESE.*

MAINS (Choose One)

STEAK FRITES | *THINLY SLICED HANGAR STEAK, CAFE DE PARIS BUTTER, SERVED WITH SAUTED GARLIC MUSHROOMS AND FRESH CUT FRIES*

CHICKEN SUPREME *SEARED BONE IN CHICKEN BREAST SERVED WITH SEASONAL VEG AND SILKY VELOUTE*

VEGAN GOLD CURRY | *TRADITIONAL JAPANESE CURRY WITH MARINATED TOFU OVER BASMATI RICE*

DESSERT

DARK CHOCOLATE MOUSSE CAKE *MIXED BERRY COULIS, ICING SUGAR, WHIPPED CREAM*

WHITE CHOCOLATE CHEESECAKE | *BERRY COMPOTE,CARAMELIZED WHITE CHOCOLATE*