



Tapas

Bombas Bravas 13

Explosive flavors of deep-fried Yukon gold mash, stuffed with rosemary, thyme Pinot Noir braised beef served with a traditional Brava sauce.

Sweet Yam Roasted Corn Cakes 11

Pan-fried sweet yams and roasted corn mixed and lightly breaded with rice panko. Served with cilantro-lime créma. Vegetarian, GF

Chicharron con Yucca Frita 13.5

A traditional Guatemalan dish of crispy pork belly and fried cassava root served with roasted red pepper, and pickled red onions. GF

Shrimp Ceviche 12

Peruvian style shrimp cooked in lime juice, red onions, jalapeno pepper, fresh cilantro, tomatoes, orange juice, fresh thyme, avocado, and quick pickled watermelon radishes served with fresh tortilla chips. DF, GF

Sea Scallops and Creamy Corn Grits 17

Pan-seared sea scallops and roasted garlic grits served with roasted hazel nuts, saffron oil and black garlic. GF

Chorizo and Potato Empanadas 13

Mixture of Spanish chorizo and Mexican chorizo with Yukon gold in a delicate crispy dough served with chipotle cream.

White Bean Hummus Crostini 11

Sliced baguette topped with hummus, pickled beets, parsley oil, and garnished with micro-greens

Salads & Soups

Roasted Beets and Strawberry Salad 15

Chioqa and golden beets, strawberries, arugula, citrus ricotta, toasted hazelnut and champagne vinaigrette. Vegetarian, GF

Add Chicken 6, Shrimp 8, Salmon 10

Burrata and Prosciutto Caprese 15

Spinach, cherry tomato, grilled peaches, pistachio, prosciutto, and grilled rustic bread topped with a burrata cheese.

Add Chicken 6, Shrimp 8, Salmon 10

Spiced Ginger Maple Bisque 12

A blend of carrot, ginger, maple, and spice served with fried leeks, and topped with mirco-greens. Vegan, DF, GF

Creamy Cauliflower Bisque 10

Roasted garlic, gruyère, toasted hazel nuts, truffle oil, and micro greens in a creamy cauliflower bisque. Vegetarian, GF

Our salads and soups are hand-crafted, made with the finest local ingredients, focused on blending tastes from all ends of the flavor spectrum.



Of the many stories, some say the word "tapas" comes from a Spanish king who once used bread atop his glass to prevent mosquitoes from getting in his wine. Today, we serve tapas to reveal the unique flavor profiles of foods from around the world, creating a tradition of sampling, pairing, and sharing.

Ⓟ is the first letter of Venetian, representing the face of a rich historical narrative in Downtown Hillsboro. Join us in sharing and celebrating the stories that built our town and look forward with us to the bright future ahead.

Some menu items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Our menu is sensitive to customers with certain food allergies. GF – Gluten Free, DF – Dairy Free, Vegan and Vegetarian options noted.



Entrées

Seared Duck and Farro 32

Pan-seared duck breast, lemon infused farro, tricolor baby potatoes, brunoised seasonal vegetables, duck demi glaze and pea purée with watermelon radish. GF, DF

Oven Roasted Chicken Breast 25

Draper Valley chicken breast, parsnip purée and sautéed kale. served with a lemon caper cream. GF

Pan Seared Steelhead 32

Wild steelhead, confit pearl potatoes, spring pea purée and sautéed oyster mushrooms finished with truffle salt and micro greens. GF

Sea Scallops and Pork Belly 38

Slow cooked pork belly, seared scallops, oyster mushrooms, cauliflower purée, and guava demi glaze. GF

Braised Beef Short Ribs 34

Rosemary Pinot Noir braised beef served with a creamy gruyère potato tort, grilled asparagus, and gremolata.

Creamy Pimento Risotto 24

Made with vegan mozzarella and parmesan, served with grilled seasonal vegetable ribbons and roasted corn relish. Vegan, GF

Dessert

Crème Brûlée Trio 12

Three unique brûlées served in individual portions. Fresh chive brûlée, brie brûlée, and lemon brûlée, served with seasonal berries. GF

Mexican Brownie with Blueberry Mousse 14

Lightly spiced chocolate brownie, blueberry mousse, hazelnuts, and chocolate chips topped with a torched marshmallow fluff, topped with candied orange peels. GF

Seasonal Sorbet Trio 10

Ask your server for our seasonal flavors. Vegan, GF

Our chef-inspired entrées are crafted with Pacific Northwest ingredients in mind. At , we strive to bring new and exciting flavors to the table while keeping comfortable favorites nearby.

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