



Step into the bold, vibrant world of modern Latin American cuisine at Cuchillo, where Chef/Owner Stuart Irving brings his signature flair for adventurous, flavour-driven dishes to life.

Sip on inventive cocktails, savour beautifully paired wines, and explore the intriguing contrasts between tequila and mezcal along the way.

Set on historic Powell Street, this promises an evening of energy, discovery, and indulgence.

Join us for a night where great food, great drink, and great company come together—one you won't soon forget.

MAY 13 2026 | 6:30pm

## CUCHILLO

261 POWELL STREET  
VANCOUVER, BC V6A 2Z1

MEMBER | \$160  
GUEST | \$190

### Reserve by:

EMAIL | [iwfsvancouver@shaw.ca](mailto:iwfsvancouver@shaw.ca)

### Pay by:

E-TRANSFER | [iwfsvancouverpayments@gmail.com](mailto:iwfsvancouverpayments@gmail.com)  
CHEQUE | 301 - 185 VICTORY SHIP WAY  
NORTH VANCOUVER BC V7L 0G

Welcome  
Cucillo Mini Cocktail

Tasting  
Tequila and Mezcal

Dinner Wines  
Muga White Rioja  
2016 Casa Rojo Bierzo "Ladrón"

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**HOUSE MADE GUACAMOLE**  
CORN CHIPS

**BLISTERED SHISITO CHILES**  
CORIANDER HUMMUS  
PECAN SALSA MACHA

**BRUSSEL SPROUT FRITA**  
MEXICANO TOGARASHI  
LEMON Y HONEY

**QUESO SAGANAKI TACO**  
RAJAS CON CREMA, YAM FRITA  
PICO DE GALLO

**WILD ARGENTINE SEA PRAWNS**  
BUTTER BROWND CORN AREPAS  
GREEN APPLE Y JALAPEÑO  
PIPIAN VERDE

**CONFIT OF LOCAL PORK BELLY**  
MAPLE CHIPOTLE Y TAMARIND  
PATACONES, CHICHARRON

**DULCE DE LECHE**  
ANCHO CHILI CINNAMON CHURROS  
Dessert Cocktail

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Menu subject to change based on  
availability of ingredients.