



Menu

Saatvik Cuisine Végé

1000 Rue Sherbrooke, Magog, QC J1X 2T1, Canada | (438) 341-5059

Most Ordered



Poutine Fusion Coco Curry

CA\$13.40

Gourmet vegan poutine with sweet potato fries, crispy tofu and creamy coconut curry sauce. Frites de patates douces croustillantes, cubes de tofu dorés et sauce coco curry onctueuse.



Assiette indienne Gourmande -Chana Masala

CA\$21.42

A hearty combination of chickpeas cooked in a spiced, tangy sauce, accompanied by fragrant basmati rice and a vegetable sauté with red pepper sauce and garnished with fresh cilantro. Riz basmati parfumé, chana masala savoureux et légumes sautés, nappés d'une sauce poivronnée onctueuse.



Bol Trio Ultra Croustillant (chou-fleur, bâtonnets, momos)

CA\$24.95

Crunchy morsels of cauliflower, vegetable sticks, and savory momos harmonize in a crispy trifecta served with creamy coconut curry sauce and velvety roasted pepper sauce. Bâtonnets croustillants, dumplings dorés et chou-fleur croustillant, servis avec sauce coco curry et velouté de poivron.



Momos dorés sauté à l'érable

CA\$21.95

Golden dumplings accompanied with bok choy, red pepper and onions kissed with maple sauté, presenting a harmonious blend of sweet and savory in each bite. Momos sautés à l'érable, bok choy croquant, poivrons et oignons, le tout enrobé d'une sauce maison savoureuse.



8. Bouchées de chou-fleur croustillantes style buffalo / 8. Crispy Buffalo Style Cauliflower

CA\$10.95

Cauliflower florets draped in buffalo sauce, accompanied by a fresh salad.

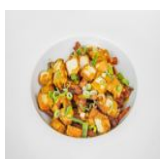
Plat principal / Main Course



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Poutine Fusion Coco Curry

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Assiette indienne Gourmande -Chana Masala

CA\$21.42

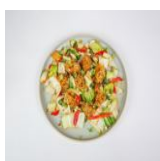
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Bol Saatvik Coco Curry

CA\$21.42

Naan bread, tandoori tofu patty, crispy cauliflower, fresh salad, and a creamy coconut curry sauce. Pain naan, galette de tofu tandoori, chou-fleur croustillant, salade fraîche et sauce coco curry onctueuse.



Momos dorés sauté à l'érable

CA\$21.95

Golden dumplings accompanied with bok choy, red pepper and onions kissed with maple sauté, presenting a harmonious blend of sweet and savory in each bite. Momos sautés à l'érable, bok choy croquant, poivrons et oignons, le tout enrobé d'une sauce maison savoureuse.



Wrap fusion croustillant & patates douces

CA\$19.20

A crispy tofu fusion wrap filled with fresh salad and a velvety homemade pepper sauce, served alongside savory sweet potato fries. Wrap garni de bâtonnets de tofu croustillants, crudités fraîches et sauce maison, servi avec frites de patates douces.

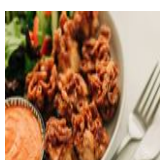
Entrées / Appetizers



8. Bouchées de chou-fleur croustillantes style buffalo / 8. Crispy Buffalo style Caul

CA\$21.95

Cauliflower florets draped in buffalo sauce, accompanied by a fresh salad.



Momos croustillants avec salade mixte / Crispy Momos with mix salad

CA\$21.95

Eight crispy vegan dumplings, accompanied by a fresh salad and a tangy pepper sauce.