



## Menu

# Grillades Amira LAVAL

1308 Boul Curé-Labelle, Laval QC H7V 2W1, Canada | (514) 509-0514

## Most Ordered



### Demi Poulet Braisé

2 for CA\$40.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail



### Souvlaki Poulet Plate (2 Brochettes)

2 for CA\$40.00

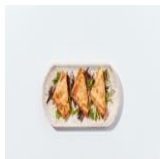
Grilled chicken skewers with seasoned rice, roasted potatoes, sautéed vegetables, and a side of creamy dipping sauce.



### Calamars Frits Plate

2 for CA\$45.00

Crispy fried calamari rings paired with seasoned rice, grilled vegetables, and a fresh salad, served with lemon wedges and dipping sauce.



### Spanakopita (3 MCX)

2 for CA\$16.00

Golden, flaky pastry filled with spinach and feta cheese, served in a set of three pieces.



### Souvlaki Fillet Mignon (2)

CA\$35.00

Grilled chicken skewers served with seasoned rice, roasted potatoes, grilled zucchini, peppers, and a side of mixed greens.



### Poitrine de Poulet Braisée

CA\$21.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail



### Pieuvre Grillée (Appetizer)

CA\$22.00

Grilled octopus with mixed greens, red onions, and bell peppers, garnished with herbs and a lemon wedge.

## Menu Grillades Amira LAVAL



### Plateau Amira #1

CA\$65.00

Grilled chicken skewers, sausages, and kebabs served with seasoned rice, roasted vegetables, and a fresh salad. Accompanied by pita bread and dipping sauces.



### Calmars Frits (Appetizer)

CA\$20.00

Crispy fried squid rings served with mixed greens, lemon wedges, and a side of dipping sauce.



### Entrecôte de Boeuf Plate / Rib Steak AAA (14-16 Oz)

CA\$65.00

Grilled ribeye steak served with seasoned rice, roasted potatoes, sautéed vegetables, and a lemon wedge.

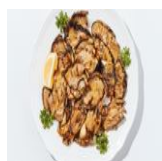
## ENTREESÂ-A COTES Â-SAUCES



### Pieuvre Grillée (Appetizer)

CA\$22.00

Grilled octopus with mixed greens, red onions, and bell peppers, garnished with herbs and a lemon wedge.



### Champignons en Huître (Grillé) / Oyster Mushrooms

2 for CA\$35.00

Grilled oyster mushrooms served with fresh herbs and a lemon wedge.



### Calmars Frits (Appetizer)

CA\$20.00

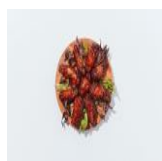
Crispy fried squid rings served with mixed greens, lemon wedges, and a side of dipping sauce.



### Spanakopita (3 MCX)

2 for CA\$16.00

Golden, flaky pastry filled with spinach and feta cheese, served in a set of three pieces.


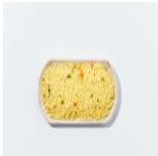







### Chicken wings Spicy (9) / Ailes de Poulet Epice (9)

CA\$20.00

Nine spicy chicken wings coated in a savory sauce, garnished with fresh greens.

# Menu Grillades Amira LAVAL

	<b>Soupe</b> A rich, smooth chicken broth with subtle spices, offering a comforting and savory experience.	<b>CA\$7.00</b>
	<b>Riz Grec</b> Fragrant rice with mixed vegetables, featuring peas and carrots, seasoned in a style.	<b>CA\$6.50</b>
<b>Frites</b> Petite or grande portion of classic French fries, choose your size.		<b>CA\$7.00</b>
	<b>Patates Rôties Grecques (7 MCX)</b> Golden roasted Greek potatoes seasoned with herbs, served in seven pieces.	<b>CA\$7.00</b>
<b>1 Sac de 5 Pains Pita</b> A bag of five traditional flat pita breads, often enjoyed as an accompaniment or for wrapping various fillings.		<b>CA\$5.00</b>
	<b>Tzatziki (2 OZ)</b> Creamy yogurt blended with cucumber, garlic, and herbs. Comes in a 2 oz portion.	<b>CA\$3.50</b>
	<b>Sauce à l'Ail (2 OZ)</b> Creamy garlic sauce, perfect for enhancing dishes with its rich, savory flavor.	<b>CA\$2.50</b>
	<b>Sauce Amira (2 OZ)</b> Rich and creamy sauce with a blend of spices, ideal for enhancing chicken dishes.	<b>CA\$3.50</b>
	<b>Harissa (2 OZ)</b> Spicy red chili paste with a blend of herbs and spices, offering a bold flavor profile.	<b>CA\$2.50</b>

## Menu Grillades Amira LAVAL



### Hummus (2 OZ)

Smooth chickpea puree garnished with fresh parsley.

CA\$2.50



### Pain Pita

Soft, round flatbread with a slightly charred surface, ideal for wrapping or dipping.

CA\$1.50



### Feta et Olives

Creamy feta topped with fresh herbs, accompanied by briny olives.

CA\$13.00



### Dolmadakia (5 MCX)

Stuffed grape leaves filled with seasoned rice, accompanied by olives and pepperoncini peppers.

CA\$13.00



### Skordalia avec Pita

Creamy garlic and potato dip served with grilled pita slices.

CA\$10.00



### Pikilia (4-6 Pers)

An assortment featuring hummus, dolmas, pita slices, and olives, accompanied by pickled vegetables and creamy dips, suitable for sharing.

CA\$30.00

### 1/2 KG Côtelette d'Agneau

Grilled lamb chops, typically marinated with herbs and spices, offering a tender and savory experience.

CA\$75.00



### Pain Pita Grec

Grilled Greek pita bread, seasoned with herbs and spices.

CA\$2.75



### Patates Cartier cuites au four (petite)

Oven-baked potato wedges seasoned with spices, served with a side of creamy dipping sauce.

CA\$10.00

## Menu Grillades Amira LAVAL



### Sauce Algerienne (950ML)

CA\$20.00

Tangy Algerian sauce with a blend of tomatoes, onions, and spices. Perfect for enhancing chicken dishes.



### Sauce Biggy (950ml)

CA\$20.00

Creamy sauce with a blend of spices, perfect for enhancing chicken dishes.



### Sauce Samourai (950ml)

CA\$20.00

Creamy sauce with a blend of spices and peppers, offering a rich and tangy flavor.



### Moule / Mussel

2 for CA\$40.00

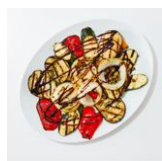
Mussels cooked with herbs and spices, offering a rich blend of flavors.



### Saganaki

CA\$25.00

Pan-fried cheese with a golden-brown crust, served with a lemon wedge for a tangy finish.



### Légumes Grillés Plate

CA\$20.00

A medley of grilled vegetables including zucchini, red bell peppers, and onions, drizzled with balsamic glaze.



### Sauce Piquante (2 OZ)

CA\$3.50

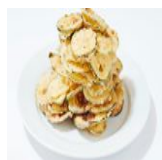
A tangy and spicy sauce made with peppers and spices, ideal for enhancing chicken dishes.



### Patates à l'Ail

CA\$6.50

Garlic potatoes available in small or large sizes.



### Spécial Amira

CA\$20.00

Crispy fried zucchini slices, lightly seasoned and stacked, offering a simple yet satisfying texture.

## Menu Grillades Amira LAVAL



### Rondelles d'Oignon

Crispy, golden-brown onion rings served with a creamy dipping sauce.

CA\$10.00

## Assiettes Grillades / Grilled Plates



### Souvlaki Fillet Mignon (2)

Grilled chicken skewers served with seasoned rice, roasted potatoes, grilled zucchini, peppers, and a side of mixed greens.

CA\$35.00



### Calamars Frits Plate

Crispy fried calamari rings paired with seasoned rice, grilled vegetables, and a fresh salad, served with lemon wedges and dipping sauce.

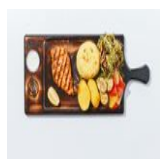
2 for CA\$45.00



### Côtelette d'Agneau Plate (3 MCX)

Grilled lamb chops served with seasoned rice, roasted potatoes, grilled vegetables, and a side of fresh salad.

CA\$48.00



### Filet de Poitrine de Poulet Plate

Grilled chicken breast fillet with seasoned rice, roasted potatoes, zucchini, bell peppers, and a side of creamy sauce.

CA\$30.00



### Entrecôte de Boeuf Plate / Rib Steak AAA (14-16 Oz)

Grilled ribeye steak served with seasoned rice, roasted potatoes, sautéed vegetables, and a lemon wedge.

CA\$65.00



### Assiette Saumon Grillé

Grilled salmon with seasoned rice, roasted potatoes, sautéed vegetables, and a lemon wedge.

2 for CA\$50.00

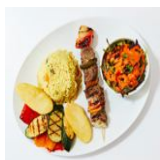


### Pieuvre Grillée Plate

Grilled octopus with seasoned rice, roasted potatoes, sautéed vegetables, and a side of fresh lemon.

CA\$35.00

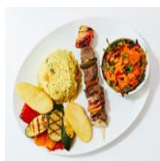
## Menu Grillades Amira LAVAL



### Brochette Filet Mignon Plate (1 Brochette)

CA\$45.00

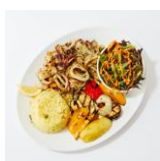
Tender filet mignon skewer with grilled vegetables, served alongside seasoned rice and a fresh salad topped with a vibrant dressing.



### Crevettes Plate (4 MCX)

CA\$45.00

Grilled shrimp skewer with seasoned rice, grilled zucchini, bell peppers, and potato slices. Served with a side of mixed greens topped with a creamy sauce.



### Calamars Grillés Plate

CA\$40.00

Grilled calamari with seasoned rice, roasted bell peppers, and a side salad topped with shredded vegetables and dressing.

### Crevettes Panées

CA\$40.00

Breaded shrimp typically served with a side of mixed greens and a light vinaigrette dressing.



### Steak (16 Oz) et Crevettes (3)

CA\$75.00

16 oz steak with three shrimp or three lamb chops.

### Steak (16 Oz) et Côtelette d agneau (3)

CA\$75.00

Steak and lamb chops combination. Generous 16 oz steak with three succulent lamb chops. Choose preferred doneness for the steak. Simple, satisfying grilled plate.



### Souvlaki Poulet Plate (2 Brochettes)

2 for CA\$40.00

Grilled chicken skewers with seasoned rice, roasted potatoes, sautéed vegetables, and a side of creamy dipping sauce.

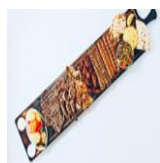


### Brochette de Poulet Plate (1 Brochette)

CA\$35.00

Grilled chicken skewer with seasoned rice, grilled vegetables, and a side salad drizzled with sauce.

### Plateau Amira Familial / Amira Family Platter



#### Plateau Hussain

CA\$200.00

An assortment of grilled meats including chicken, sausages, and lamb chops, served with roasted vegetables, couscous, and flatbread.



#### Plateau Amira #1

CA\$65.00

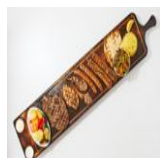
Grilled chicken skewers, sausages, and kebabs served with seasoned rice, roasted vegetables, and a fresh salad. Accompanied by pita bread and dipping sauces.



#### Plateau Amira #2

CA\$85.00

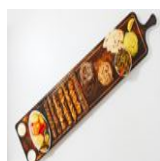
A variety of grilled chicken skewers, sausages, and seasoned ground meat, served with roasted vegetables, yellow rice, and grilled flatbread.



#### Plateau Amira #3

CA\$110.00

Grilled chicken, beef, and sausages with roasted vegetables, pita bread, and seasoned rice.



#### Plateau 1.5kg

CA\$105.00

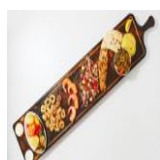
An assortment of grilled chicken skewers, roasted vegetables, seasoned rice, and pita bread. Accompanied by dips and garnished with a lemon wedge.



#### Plateau Amira #4

CA\$110.00

A variety of grilled meats, including skewered chicken, lamb, and beef, served with pita bread, seasoned rice, and a fresh salad.



#### Plateau Fruits de mer

CA\$115.00

A selection of seafood including grilled shrimp, calamari, and octopus, served with seasoned rice, flatbread, and a vegetable medley.

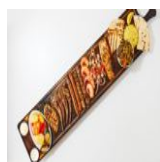


#### Plateau Tomahwak

CA\$185.00

Grilled tomahawk steak accompanied by yellow rice, grilled zucchini, bell peppers, and pineapple, garnished with fresh greens.

## Menu Grillades Amira LAVAL



### Plateau Terre et mer

CA\$175.00

Grilled meats and seafood with shrimp, sausages, chicken, beef, and vegetables, served with bread and a side of salad.

### Abu Amira (2 personnes )

CA\$175.00

Grilled chicken platter for two, featuring a mix of traditional spices, served with rice, potatoes, and a selection of accompaniments typically found in family-style dishes.

### Abu Amira (4 personnes )

CA\$225.00

A platter featuring chicken, typically accompanied by rice, salad, and various Middle sides, designed to serve four people.

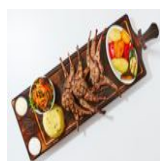
## Food By Kilo / LB



### 1KG Kabab (6)

CA\$60.00

Grilled skewers of seasoned ground chicken served with rice, grilled vegetables, and a lemon wedge.



### 1 KG Côtelette d'Agneau

CA\$110.00

Grilled lamb chops served with seasoned rice, roasted vegetables, and a fresh salad.



### 1 KG Merguez (13-14)

CA\$55.00

Spicy lamb sausages served with seasoned rice, roasted vegetables, and fresh salad.



### 1 KG Souvlaki au Poulet (10)

CA\$70.00

Grilled chicken skewers marinated in herbs, served with rice, lemon wedge, and mixed vegetables.



### 1 KG Souvlaki Filet Mignon (10)

CA\$135.00

Grilled skewers of tender chicken filet mignon, served with a side of rice and assorted grilled vegetables.

## Menu Grillades Amira LAVAL



### 1 LB Calamar Frit

CA\$55.00

Crispy fried calamari served with seasoned vegetables, yellow rice, and a side of fresh greens.

### 1/2 LB Crevettes

CA\$55.00

Griddled shrimp typically served with a side of sauce.

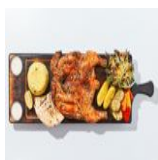
## Poulets Braise (Abattu A la Main) / Braised Chicken (Hand Slaughtered)



### Demi Poulet Braisé

2 for CA\$40.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail



### Poulet Entier Braisé

CA\$45.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail



### 2 Poulets Entiers Braisés

CA\$70.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail



### Cuisse de Poulet Braisée.

CA\$20.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail



### Poitrine de Poulet Braisée

CA\$21.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail

## Sandwiches & Pitas



### Sandwich Merguez solo

CA\$16.00

Grilled Merguez sausage wrapped in pita with fresh lettuce, sliced tomatoes, and red onions.

## Menu Grillades Amira LAVAL

### Souvlaki Pita solo

CA\$15.00

Grilled chicken, tzatziki sauce, lettuce, tomatoes, and onions wrapped in a soft pita bread.

### Souvlaki Pita trio

CA\$24.00

Greek-style pita with skewered chicken and toppings. Choice of drink: soft drinks, ginger ale, or bottled water.

### Sandwich Merguez trio

CA\$25.00

Grilled merguez sausage nestled in pita bread, typically accompanied by lettuce, tomato, onions, and a savory sauce.

### Sandwich Falafel trio

CA\$15.00



### Sandwich Falafel solo

CA\$10.00

Falafel patties with lettuce, tomatoes, onions, and tahini sauce wrapped in pita bread.

### Sandwich Kabab solo

CA\$16.00



Grilled chicken kabab wrapped in pita with fresh lettuce, sliced tomatoes, and red onion.

## BOLS/ Bowls

### Kabab Bowl

CA\$25.00



Avec 2 choix de base (riz, pommes de terre à l'ail ou salade de chou) et 2 choix de sauce (harissa, sauce à l'ail ou houmous) et pain pita. / with 2 base choices (rice, garlic potatoes or coleslaw) and 2 sauce choices (harissa, garlic sauce or hummus) and pita bread.

### Merguez Bowl

CA\$25.00



Avec 2 choix de base (riz, pommes de terre à l'ail ou salade de chou) et 2 choix de sauce (harissa, sauce à l'ail ou houmous) et pain pita. / with 2 base choices (rice, garlic potatoes or coleslaw) and 2 sauce choices (harissa, garlic sauce or hummus) and pita bread.

# Menu Grillades Amira LAVAL



## Falafel Bowl

Avec 2 choix de base (riz, pommes de terre à l'ail ou salade de chou) et 2 choix de sauce (harissa, sauce à l'ail ou houmous) et pain pita. / with 2 base choices (rice, garlic potatoes or coleslaw) and 2 sauce choices (harissa, garlic sauce or hummus) and pita bread.

CA\$18.00

## Desserts



## Tiramisu

Fraise, nutella, café ou spéculoos. / strawberry, nutella, coffee or speculaas.

CA\$10.00



## Tiramisu Chocolat Dubai

Layers of creamy mascarpone, rich chocolate, and coffee-soaked sponge, topped with a sprinkle of cocoa and chocolate shavings.

CA\$13.00



## Kunafa

Fine strands of pastry soaked in sweet syrup, layered over soft cheese, creating a crispy and creamy dessert.

CA\$14.00



## Chocolat Dubai

Rich chocolate-coated confections with a creamy, green filling, offering a delightful contrast in texture and flavor.

CA\$13.00

## Drinks



## Ayran

Ayran is a traditional yogurt-based drink, slightly salty and refreshing, commonly enjoyed in Middle Eastern cuisine.

CA\$7.00



## Hamoud

CA\$6.00

## Thé Glacé

Chilled tea typically brewed and served over ice, offering a refreshing beverage experience.

CA\$5.00

# Menu Grillades Amira LAVAL

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## Jus De Baobab

CA\$15.00

Baobab fruit juice typically includes water, sugar, and vanilla, offering a unique and refreshing taste.

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## Jus Petillant

CA\$20.00

Sparkling juice typically crafted with a blend of fruit flavors, offering a refreshing and effervescent experience.

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## Malta

CA\$7.00

Authentic and slightly bitter malt beverage, best enjoyed alongside our delicious dishes.

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## Jus

CA\$5.00

Orange, apple, or grape juice selection. Refreshing options to accompany your meal.

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## Boissons / Drinks

CA\$4.00



355 ml cans of various beverages such as cola, diet cola, ginger ale, and spring water.

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## Eau

CA\$4.00



Pure bottled water, refreshing and hydrating.

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## Salads

### Salade de Chou Crémeuse

CA\$12.00

Shredded cabbage tossed in a creamy dressing, typically accompanied by carrots and green onions for added texture and flavor.

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### Salades tabouleh

CA\$13.00

Chopped parsley, mint, tomato, onion, and bulgur, dressed with olive oil and lemon juice.

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# Menu Grillades Amira LAVAL

## Les 4 Salades

CA\$25.00

A combination of four distinct salads, typically featuring a mix of fresh greens, vegetables, and a variety of dressings, offering diverse flavors and textures.

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## Ajoutez du poulet

CA\$13.00

Grilled chicken atop mixed greens, tomatoes, cucumbers, and onions, drizzled with a classic vinaigrette.

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## Salade César

CA\$18.00

Romaine lettuce, parmesan cheese, croutons, and caesar dressing, typically garnished with bacon or chicken.



## Salade Grecque

CA\$20.00

Crisp greens with olives, feta cheese, cucumbers, and tomatoes. Available in solo or duo size.



## Salade d'Aubergines

CA\$13.00

Roasted eggplant purée with diced tomatoes, garnished with fresh parsley and a single olive.

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## Salade Maison

CA\$16.00

Fresh lettuce, tomatoes, cucumbers, and onions with a house vinaigrette.

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