



Menu

Restaurant Au Tarot

500 Rue Marie-Anne, Montréal, QC H2J 2P8, Canada | (514) 849-6860

Most Ordered



Pain maison / Homemade Bread

CA\$7.25

Soft, freshly baked homemade bread with a golden crust and a tender, airy interior.



Au jarret d'agneau / Lamb Shank

CA\$28.50

Lamb shank over fluffy couscous. Options for regular or shareable size.



Soupe du jour / Soup of the Day

CA\$7.00

A hearty blend of fresh seasonal vegetables and aromatic herbs, simmered to perfection in a savory broth.



Aubergines / Eggplants

CA\$7.25

Smooth, mashed eggplant blended with savory spices, garnished with fresh parsley.

Couscous Royal (poulet, agneau et merguez) / Royal Couscous (Chicken, Lamb and Merguez)

CA\$32.00

Royal couscous with chicken, lamb, and merguez. Options include regular size or sharing plate.

Aux légumes / Vegetables

CA\$11.00

Vegetable couscous with choice of regular size or shareable plate.

Au poulet et merguez / Chicken and Merguez

CA\$28.50

Chicken and merguez with couscous, offering regular size or shareable plates.

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Couscous Tarot (agneau et merguez) / Tarot Couscous (Lamb and Merguez) **CA\$28.50**

Tarot couscous, lamb, merguez sausage paired with a choice of regular or shareable plate sizes.

Au poulet / Chicken **CA\$25.50**

Couscous with tender chicken pieces. Options for regular size or sharing plate.

Tajine d'agneau aux pruneaux / Lamb Tajine with Prunes **CA\$32.00**

Lamb tajine with prunes: Slow-cooked lamb with sweet prunes, often complemented by aromatic spices and herbs, creating a rich and savory Moroccan stew.

Les entrées / The Starters

Pastilla poulet et amande / Chicken and Almond Pastilla **CA\$21.50**

Layers of thin pastry filled with seasoned chicken and almonds, typically featuring a hint of cinnamon and sugar, forming a sweet and savory pastry.

Casserole d'escargots au beurre à l'ail / Casserole of Snails in Garlic Butter **CA\$14.50**

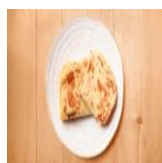
Snails gently baked in rich garlic butter, often complemented by herbs and a hint of white wine, served in a casserole dish.

Salade Tarot / Tarot Salad **CA\$12.75**

Diced tarot root, typically combined with fresh greens, tomatoes, onions, and a light vinaigrette.

Entrée merguez maison / Homemade Merguez Starter **CA\$11.25**

Homemade merguez sausage, typically served with a blend of spices, and often accompanied by a savory sauce or garnish.



Pain maison / Homemade Bread **CA\$7.25**

Soft, freshly baked homemade bread with a golden crust and a tender, airy interior.

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Assiette d'olives mixtes / Plate of Mixed Olives

CA\$7.25

A variety of green and black olives marinated with herbs and spices.

Salade verte / Green Salad

CA\$6.75

Lettuce, typically accompanied by tomatoes, cucumbers, and a house dressing.

Salade méchiouya / Mechiouya Salad

CA\$9.50

Grilled vegetables, typically featuring tomatoes, peppers, and onions, combined with olive oil and spices.

Salade de saumon fumé / Smoked Salmon Salad

CA\$10.25

Mesclun salad with house-smoked salmon, capers, hard-boiled eggs, tomatoes, pickled red onions, croutons, and herb vinaigrette.

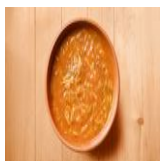
Célieri rémoulade / Remoulade Celery

CA\$8.25

Shredded celery root in a creamy remoulade sauce, typically featuring mustard, mayonnaise, and a touch of lemon for a tangy flavor.

Marguerite d'artichauts et cour de palmier / Artichoke Daisy and Heart of Palm CA\$12.25

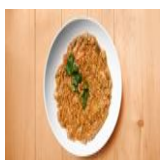
Artichoke daisy and heart of palm, often paired with fresh greens and a light vinaigrette, offering a delicate blend of textures and subtle flavors.



Soupe du jour / Soup of the Day

CA\$7.00

A hearty blend of fresh seasonal vegetables and aromatic herbs, simmered to perfection in a savory broth.



Aubergines / Eggplants

CA\$7.25

Smooth, mashed eggplant blended with savory spices, garnished with fresh parsley.

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Les couscous / The Couscous

Couscous Royal (poulet, agneau et merguez) / Royal Couscous (Chicken, Lamb and Merguez)

Royal couscous with chicken, lamb, and merguez. Options include regular size or sharing plate.

CA\$32.50

Au poulet et merguez / Chicken and Merguez

CA\$28.50

Chicken and merguez with couscous, offering regular size or shareable plates.

Couscous Tarot (agneau et merguez) / Tarot Couscous (Lamb and Merguez)

CA\$28.50

Tarot couscous, lamb, merguez sausage paired with a choice of regular or shareable plate sizes.

Au kafta / Kafta

CA\$22.00

Kafta couscous. Options for regular or shareable plate sizes.

Avec brochette de poulet / With Chicken Skewer

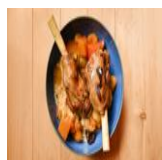
CA\$28.50

Mediterranean couscous paired with a seasoned chicken skewer. Available in regular size or as a shareable plate.

Merguez

CA\$28.50

Merguez couscous with options for regular size or shareable plate.



Au jarret d'agneau / Lamb Shank

CA\$28.50

Lamb shank over fluffy couscous. Options for regular or shareable size.

Au poulet et agneau / Chicken and Lamb

CA\$28.50

Couscous with chicken and lamb offered in two sizes: regular or shareable plate.

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Au filet mignon / Fillet Mignon

CA\$26.00

Mediterranean couscous with fillet mignon. Options include regular size or shareable plate.

Brochette d'agneau / Lamb Skewer

CA\$28.50

Lamb skewers served with couscous; available in regular or shareable plate sizes.

Brochette mixte / Mixed Skewer

CA\$28.50

Mixed Skewer: Selection of meats on a skewer, available in regular or shareable sizes. Served with couscous.

Crevettes grillées / Grilled Shrimps

CA\$31.50

Grilled shrimps served with couscous. Options include regular size or sharing plate.

Filet de veau en tajine / Veal Fillet Tagine

CA\$28.50

Veal fillet cooked in tajine, available in regular size or as a shared plate.

Couscous Sans Gluten disponible ou riz

0,00 \$

Couscous or rice option, typically accompanied by a mix of nuts, raisins, and coconut, offering a sweet and textured dessert experience.

Aux légumes / Vegetables

CA\$11.00

Vegetable couscous with choice of regular size or shareable plate.

Au poulet / Chicken

CA\$25.50

Couscous with tender chicken pieces. Options for regular size or sharing plate.

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Briks

A la viande / Meat

CA\$7.00

Crispy pastry filled with seasoned meat, typically featuring a blend of spices, offering a savory delight in a thin, golden-brown crust.



Au thon / Tuna

CA\$7.00

Crispy briks filled with seasoned tuna, chopped vegetables, and fresh greens.

Aux crevettes / Shrimps

CA\$7.00

Crispy pastry filled with shrimp, typically seasoned with garlic, herbs, and spices, offering a savory and delicate taste.

A l'ouf / Eggs

CA\$7.00

Crispy pastry filled with a perfectly cooked egg, offering a delightful textural contrast typical of a traditional brik.

Aux épinards / Spinach

CA\$7.00

Tajines

Tajine d'agneau aux pruneaux / Lamb Tajine with Prunes

CA\$32.00

Lamb tajine with prunes: Slow-cooked lamb with sweet prunes, often complemented by aromatic spices and herbs, creating a rich and savory Moroccan stew.



Tajine de veau braisé / Braised Veal Tajine

CA\$32.00

Tender braised veal with prunes and almonds in a rich, aromatic sauce.

Tajine de canard au poivre vert / Duck Tajine with Green Pepper

CA\$32.00

Duck tajine with green pepper features slow-cooked duck, green peppercorns, and aromatic spices, typically enhanced with a blend of Moroccan flavors for a rich, savory experience.

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Tajine de poulet aux olives et citron / Chicken Tajine with Olives and Lemon **CA\$32.00**

Slow-cooked chicken with olives and preserved lemon, typically enhanced with Moroccan spices, creating a savory dish in a traditional clay tajine.



Tajine de poisson / Fish Tajine **CA\$32.00**

Tender fish pieces simmered with tomatoes, bell peppers, and herbs, garnished with a lemon slice and fresh cilantro.

Desserts et boissons / Desserts and Drinks

Pâtisserie orientale / Oriental Pastry (Baklava /corne de gazelle) **CA\$2.00**

Phyllo pastry layers filled with a mix of chopped nuts, sweetened with syrup.

Tisane / Herbal Tea **CA\$2.00**

A soothing blend of herbs typically featuring chamomile, mint, or lemongrass, offering a caffeine-free, aromatic beverage experience.

Thé à la menthe / Mint Tea **CA\$2.99**

Mint tea typically includes green tea infused with fresh mint leaves, offering a refreshing and aromatic beverage experience.

Café espresso / Espresso Coffee **CA\$2.00**

Brewed by forcing hot water through finely-ground coffee beans, this espresso delivers a rich, concentrated coffee experience.
