



Menu

Maquis Yasolo

3763 Rue Notre Dame O, Montréal, QC H4C 1P8, Canada | (514) 248-4498

Most Ordered



Frite de banane plantain / Plantain Fries

CA\$7.00

Golden-brown plantain fries, lightly caramelized, served with a side of tangy dipping sauce.



La Thiéboudiène / The Thiéboudiène

CA\$25.00

Poisson, riz et légumes (choux, carottes, courge et aubergine). / Fish, rice and vegetables (cabbage, carrots, squash and eggplant).



Tilapia braisé et accompagnement / Braised Tilapia and Side Dish

CA\$30.00

Braised tilapia served with choice of fried cassava or plantain. Options for second side include sticky rice, sweet potatoes, or attiéké (yucca couscous). Third side selections: chikwanga, fried cassava, or plantain.



Attiéké poisson. / Fish with cassava couscous.

CA\$30.00

Attiéké poisson. / Fish with yucca couscous.



12 samoussa au boeuf

CA\$18.00

Tender beef-filled pastries.



Jerk poulet / Jerk Chicken

CA\$25.00

Spiced and grilled chicken with bell peppers, served with seasoned rice and a side of fresh lettuce.

Demi poulet seulement / half chicken alone

CA\$16.99

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Sauce noix de palme avec riz ou fofou / Palm Nut Sauce with Rice or Fofou **CA\$30.00**

La sauce de noix de palme, est une sauce rouge préparée à partir de la pulpe du fruit du palmier à huile. Cette sauce est accompagnée de viande de boeuf et de riz ou de fofou / The palm nut sauce is a red sauce prepared from the pulp of the fruit of the oil palm tree. This sauce comes with beef and it is accompanied by rice or fofou.

Jerk Porc / Jerk Pork **CA\$25.00**

Servi avec riz ou pomme de terre jerk / Served with rice or jerk potato.

Attieke seul comme extra / attieke as extrae **CA\$11.00**

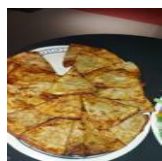
Fermented cassava couscous served plain as an extra side dish.

Dessert

10 beignets congolais / Congolese donut **CA\$8.00**

Crispy, golden donuts with a soft, airy interior, dusted with powdered sugar.

Entrées / Appetizers



12 samoussa au boeuf **CA\$18.00**

Tender beef-filled pastries.

Attieke seul comme extra / attieke as extrae **CA\$11.00**

Fermented cassava couscous served plain as an extra side dish.



5 samoussa au bouf / beef samoussa **CA\$12.00**

Crispy samosas filled with seasoned ground beef, featuring a golden-brown exterior and savory interior. Served in a set of five.



2 Afro-tacos boeuf / beef afro tacos **CA\$12.00**

Tender beef pieces with fresh cilantro, diced bell peppers, and onions, served in soft tortillas. Accompanied by lemon wedges and a side of dipping sauce.

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Frite de banane plantain / Plantain Fries

CA\$7.00

Golden-brown plantain fries, lightly caramelized, served with a side of tangy dipping sauce.



Frite de manioc / Cassava Fries

CA\$8.00

Crispy, golden cassava fries paired with a tangy dipping sauce.

Plats / Meals

Jerk Porc / Jerk Pork

CA\$25.00

Servi avec riz ou pomme de terre jerk / Served with rice or jerk potato.

Sauce noix de palme avec riz ou foufou / Palm Nut Sauce with Rice or Foufou

CA\$30.00

La sauce de noix de palme, est une sauce rouge préparée à partir de la pulpe du fruit du palmier à huile. Cette sauce est accompagnée de viande de boeuf et de riz ou de foufou / The palm nut sauce is a red sauce prepared from the pulp of the fruit of the oil palm tree. This sauce comes with beef and it is accompanied by rice or foufou.

Riz jollof avec poulet frit / Jollof Rice with Fried Chicken

CA\$30.00

Le riz jollof, c'est du riz la sauce tomate (riz gras) accompagnée du poulet frit. / Jollof rice is rice with tomato sauce (fatty rice) and fried chicken.

Queue de bouf / Oxtail

CA\$30.00

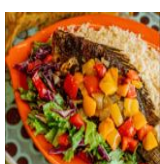
Queue de bouf avec riz à la crème de coco et haricots. / Oxtail with rice and beans and coconut cream.



le griot haïtien) / Port Au Prince (The Haitian Griot)

CA\$25.00

Porc grillé avec du riz collé haïtien et bananes plantain. / Haitian deliciously fried Pork with rice and plantain.



Attiéké poisson. / Fish with cassava couscous.

CA\$30.00

Attiéké poisson. / Fish with yucca couscous.

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Jerk poulet / Jerk Chicken

CA\$25.00

Spiced and grilled chicken with bell peppers, served with seasoned rice and a side of fresh lettuce.

Sauce pistache / Egusi Soup

CA\$30.00

La soupe d'égousi (egusi soup dans les pays anglophones, ou « sauce pistache » dans les pays francophones) est une sorte de soupe ou sauce épaisse, ou un ragoût préparé avec des graines moulues d'égousi (ou pistaches africaines). / Egusi soup (egusi soup in english-speaking countries, or "pistachio sauce" in French-speaking countries) is a kind of soup or thick sauce, or stew prepared with ground egusi seeds (or African pistachios).

Pondu avec un accompagnement / Pondu with an Accompaniment

CA\$30.00

Pondu (sauce des feuilles de manioc) avec poulet braisé et vous avez le choix entre fougou, riz blanc ou kwanga / Pondu (sauce of manioc leaves) with braised chicken and you have the choice between fougou, white rice or kwanga.

Fumbwa (Plat congolais à la sauce à la pâte d'arachide) / Fumbwa (Congolese Dish with Peanut

CA\$30.00

Sauce à la pâte d'arachide servie avec du chikwangue ou du fougou. / Sauce with peanut paste served with chikwangue or fougou.

Assiette d agneau/ lamb plate

CA\$25.00

Grilled lamb with African spices.

Demi poulet seulement / half chicken alone

CA\$16.99

Assiette de chèvre seule / goat plate alone

CA\$20.00



Tilapia braisé et accompagnement / Braised Tilapia and Side Dish CA\$30.00

Braised tilapia served with choice of fried cassava or plantain. Options for second side include sticky rice, sweet potatoes, or attiéké (yucca couscous). Third side selections: chikwanga, fried cassava, or plantain.

Mafé bouf et riz / Beef and Rice Mafé

CA\$25.00

Le mafé au bouf, est une sauce à base de pâte d'arachide accompagnée de riz. / Beef mafé is a sauce made with peanut paste and rice.

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Mafé poulet et riz / Chicken and Rice Mafé

CA\$25.00

Le mafé au poulet, est une sauce à base de pâte d'arachide accompagnée de riz. / Chicken mafé is a sauce made with peanut paste and rice.



Petit thieboudiène

CA\$15.00

Fish, rice, and vegetables in tomato sauce. Poisson, riz et légumes cuits dans une sauce tomate

Petit griot

CA\$15.00

Jerk poutine

CA\$15.00

Crispy fries topped with tangy jerk chicken, cheese curds, and rich gravy.

Saucisse baguette / sausage baguette

CA\$12.00

Assiette jerk veggie / jerk veggie plate

CA\$22.00

Savory vegetables marinated in jerk seasoning, served alongside hearty beans and a selection of fresh greens.



La Thiéboudiène / The Thiéboudiène

CA\$25.00

Poisson, riz et légumes (choux, carottes, courge et aubergine). / Fish, rice and vegetables (cabbage, carrots, squash and eggplant).

Rôti wrap végétalien / Vegan Roast Wrap

CA\$22.00

Pois chiches, courge, carottes, patates douces japonaises, poireau avec sauce cari et crème de noix de coco. / Chickpeas, butter squash, japanese sweet potatoes, carrot, leek served with curry sauce, and coconut cream.

Menu Maquis Yasolo

Boissons / Drinks

Jus de gingembre / Ginger Juice

CA\$6.00

Jus de bissap / Hibiscus Juice

CA\$6.00

Jus de bissap fait maison. / Homemade hibiscus juice.
