



Menu

Grillades Amira

2483 Rue Centre, Montréal, QC H3K 1J9, Canada | (514) 509-0514

Most Ordered



2 CHOICE OF MEATS BOWL

CA\$27.00

Choice of two meats over rice, garlic potatoes, or cabbage salad. Served with your choice of garlic sauce, spicy harissa, or creamy hummus.



Demi Poulet Braisé

CA\$28.00

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



Souvlaki Fillet Mignon (2)

CA\$28.00

Two skewers of tender fillet mignon accompanied by seasoned rice, grilled vegetables, and lemon wedge.



Plateau Amira #1

CA\$65.00

A selection of grilled meats including skewers, sausages, and ground meat kebabs, served with seasoned rice, mixed roasted vegetables, and a side of fresh salad.



Côtelette d'Agneau Plate (3 MCX)

CA\$40.00

Grilled lamb chops with seasoned rice, charred zucchini, red bell peppers, and a side of mixed greens with shredded carrots.



Cuisse de Poulet Braisée.

CA\$20.00

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

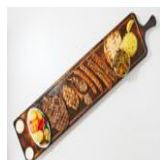


Tiramisu

CA\$10.00

Selection of Tiramisu flavors: strawberry, Nutella, coffee, or spiced biscuit.
Halal dessert choice.

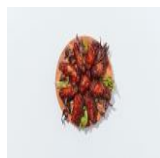
Menu Grillades Amira



Plateau Amira #3

A selection of grilled meats including steak, chicken, sausages, and kebabs, served with flatbread, seasoned rice, roasted vegetables, and dipping sauces.

CA\$110.00



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

Spicy marinated chicken wings, crispy and seasoned, served in a portion of nine.

CA\$20.00



Calmars Frits (Appetizer)

Crispy fried squid rings served with fresh greens and a side of dipping sauce.

CA\$20.00

Go Habs Go - MTL WINGS ???????

MTL WINGS - 30 (MCX)

Chicken wings, typically fried, served plain or tossed in a variety of sauces like buffalo or BBQ. A staple in the Go Habs Go - MTL WINGS menu.

CA\$50.00

ENTREES-A COTES -SAUCES



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

Spicy marinated chicken wings, crispy and seasoned, served in a portion of nine.

CA\$20.00



Moule / Mussel

Mussels simmered in a rich tomato sauce, garnished with green onions.

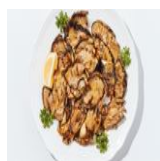
CA\$25.00



Calmars Frits (Appetizer)

Crispy fried squid rings served with fresh greens and a side of dipping sauce.

CA\$20.00



Champignons en Huître (Grillé) / Oyster Mushrooms

Grilled oyster mushrooms, garnished with fresh herbs and a lemon wedge for added zest.

CA\$25.00

Menu Grillades Amira



Spanakopita (3 MCX)

CA\$13.00

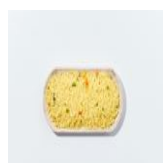
Flaky pastry filled with spinach and feta cheese, served in three pieces.



Patates à l'Ail

CA\$6.50

Garlic potatoes available in small or large sizes.



Riz Grec

CA\$6.50

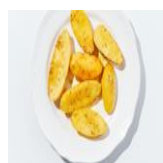
Fluffy yellow rice with mixed vegetables and a garnish of fresh parsley.



Skordalia avec Pita

CA\$10.00

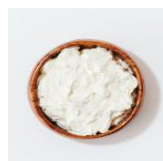
Creamy garlic and potato dip paired with grilled pita slices.



Patates Rôties Grecques (7 MCX)

CA\$7.00

Golden roasted Greek-style potatoes seasoned with herbs and spices, served in a portion of seven pieces.



Tzatziki (2 OZ)

CA\$3.50

Creamy yogurt blend with cucumber, garlic, and herbs.

Frites

CA\$5.00

Petite or grande size French fries. Choose your serving preference.



Harissa (2 OZ)

CA\$2.50

Spicy North African chili paste made with roasted red peppers, garlic, and aromatic spices.



Sauce à l'Ail (2 OZ)

CA\$2.50

Smooth garlic sauce with a creamy texture, perfect for enhancing your meal.

Menu Grillades Amira



Pain Pita Grec

Grilled Greek flatbread seasoned with herbs and spices, offering a soft and chewy texture.

CA\$2.75



Pain Pita

Soft, round flatbread made from wheat flour, typically used for wraps or dipping.

CA\$1.50



Hummus (2 OZ)

Creamy blend of chickpeas, tahini, and lemon, garnished with fresh parsley.

CA\$2.50



Feta et Olives

Creamy feta cheese paired with plump olives, garnished with herbs.

CA\$13.00



Dolmadakia (5 MCX)

Grape leaves stuffed with rice, herbs, and spices, accompanied by olives, sliced cucumber, and a pickled pepper.

CA\$10.00



Pieuvre Grillée (Appetizer)

Tender grilled octopus slices with fresh herbs, thinly sliced red onions, and a hint of citrus.

CA\$22.00



Patates Cartier cuites au four (petite)

Oven-baked small potatoes, typically seasoned, offering a simple yet satisfying accompaniment to any meal.

CA\$10.00



Saganaki

Pan-fried cheese with a golden crust, topped with lemon wedges.

CA\$25.00



Sauce Amira (2 OZ)

A smooth, rich sauce with a blend of spices and herbs, offering a vibrant color and creamy texture.

CA\$3.50

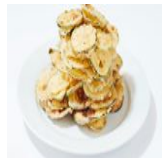
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Pikilia (4-6 Pers)

A variety platter featuring hummus, tzatziki, stuffed grape leaves, assorted pickled vegetables, olives, and pita bread. Serves 4-6 people.

CA\$30.00



Spécial Amira

Crispy zucchini slices, lightly battered and fried, offering a satisfying crunch.

CA\$20.00

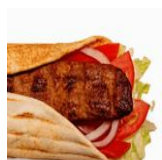


Rondelles d'Oignon

Crispy, golden-brown onion rings, lightly battered and fried.

CA\$10.00

Sandwiches & Pitas



Sandwich Kabab trio

Kebab trio sandwich wrap, halal. Drink options include various types of cola, ginger ale, or sparkling water.

CA\$25.00



Shawarma Mixte trio

Assorted shawarma served with a choice of drink: cola, diet cola, ginger ale, or other select beverages.

CA\$25.00

Shawarma Mixte solo

Marinated beef and chicken, lettuce, tomato, onion, garlic cream, hummus, and tahini sauce wrapped in pita bread.

CA\$17.00



Sandwich Merguez solo

Grilled merguez sausages with lettuce, tomato, and red onion in pita bread.

CA\$17.00



Sandwich Kabab solo

Grilled kebab with fresh lettuce, sliced tomatoes, and red onion in a pita.

CA\$17.00

Menu Grillades Amira

Souvlaki Pita solo

CA\$15.00

Grilled chicken wrapped in pita with tzatziki sauce, lettuce, tomatoes, and onions.

Sandwich Merguez trio

CA\$25.00

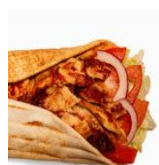
Grilled merguez sausage served on pita bread with lettuce, tomato, onion, and a hint of garlic sauce.



Sandwich Falafel trio

CA\$15.00

Falafel sandwich served with a trio of beverage choices like cola, diet cola, or ginger ale.



Sandwich Poulet trio

CA\$23.00

Chicken sandwich paired with a choice from a variety of drinks, including selections like cola and ginger ale.



Sandwich Boeuf solo

CA\$15.00

Halal beef sandwich. Choose from toppings like salad, tomato, onions, pickles, garlic sauce, hummus, or harissa.



Sandwich Boeuf trio

CA\$20.00

Trios include beef sandwich with choice of drink options from cola varieties, ginger ale, or eska.

Souvlaki Pita trio

CA\$24.00

A trio of souvlaki wrapped in pita. Beverage options include various types of Cola, Ginger Ale, or water.

Sandwich Falafel solo

CA\$10.00

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



Sandwich Poulet solo

CA\$15.00

Grilled chicken sandwich with fresh lettuce, sliced tomatoes, and red onions in pita bread.

POULETS BRAISE/ Braised Chicken



Poulet Entier Braisé

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

CA\$45.00



2 Poulets Entiers Braisés

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

CA\$70.00



Demi Poulet Braisé

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

CA\$28.00

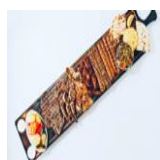


Cuisse de Poulet Braisée.

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

CA\$20.00

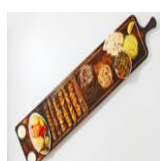
PLATEAUX GRILLADES AMIRA/Grill Platters



Plateau Hussain

A variety of grilled meats including lamb chops, chicken skewers, and sausages, served with flatbread, couscous, grilled vegetables, and a side of mixed salad.

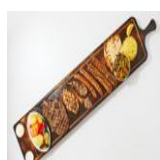
CA\$200.00



Plateau 1.5kg

A generous assortment of grilled meats, including skewered kebabs and sliced meats, accompanied by seasoned rice, fresh salad, roasted vegetables, and flatbread.

CA\$95.00



Plateau Amira #3

A selection of grilled meats including steak, chicken, sausages, and kebabs, served with flatbread, seasoned rice, roasted vegetables, and dipping sauces.

CA\$110.00



Plateau Amira #1

A selection of grilled meats including skewers, sausages, and ground meat kebabs, served with seasoned rice, mixed roasted vegetables, and a side of fresh salad.

CA\$65.00

Menu Grillades Amira



Plateau Amira #4

CA\$110.00

A selection of grilled meats, including skewers, steak, and sausages, served with pita bread, seasoned rice, grilled vegetables, and fresh salad.



Plateau Terre et mer

CA\$175.00

A mix of grilled meats, including chicken and sausages, paired with shrimp, vegetables, and flatbread, creating a surf and turf platter.



Plateau Fruits de mer

CA\$110.00

An assortment of grilled seafood including shrimp, calamari, and fish, accompanied by grilled vegetables, flatbread, and a side of couscous.



Plateau Amira #2

CA\$85.00

A selection of grilled meats including skewered chicken, sausages, and beef, served with roasted vegetables, seasoned rice, and grilled bread.



Poitrine de Poulet Braisée

CA\$21.00

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

BOLS/ Bowls



2 CHOICE OF MEATS BOWL

CA\$27.00

Choice of two meats over rice, garlic potatoes, or cabbage salad. Served with your choice of garlic sauce, spicy harissa, or creamy hummus.



Bol Shawarma au Poulet

CA\$24.00

Chicken shawarma bowl. Choice of base: rice, garlic potatoes, or cabbage salad. Sauce options include garlic, harissa (spicy chili paste), or hummus. Halal.



Kabab Bowl





CA\$24.00

Kabab bowl with choice of base: rice, garlic potatoes, or cabbage salad. Select a sauce: garlic, spicy North African chili paste, or chickpea puree.

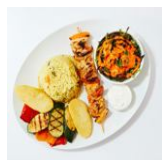
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	Shawarma au Boeuf Bowl Shawarma beef bowl with choice of base: rice, garlic potatoes, or cabbage salad. Accompanied by sauce options: garlic, spicy harissa, or hummus.	CA\$25.00
	Merguez Bowl Rice bowl with Merguez sausage. Choice of base: rice, garlic potatoes, or cabbage salad. Select a sauce: garlic, spicy harissa, or hummus.	CA\$23.00
	Falafel Bowl Falafel with choice of rice, garlic potatoes, or cabbage salad base. Topped with your choice of garlic sauce, spicy harissa, or creamy hummus. Halal.	CA\$18.00

ASSIETTES GRILLADES/Grilled Plates

	Entrecôte de Boeuf Plate / Rib Steak AAA (14-16 Oz) Grilled ribeye steak served with seasoned rice, grilled zucchini, red peppers, potato wedges, and a fresh salad garnish with a lemon wedge.	CA\$65.00
	Côtelette d'Agneau Plate (3 MCX) Grilled lamb chops with seasoned rice, charred zucchini, red bell peppers, and a side of mixed greens with shredded carrots.	CA\$40.00
	Souvlaki Fillet Mignon (2) Two skewers of tender filet mignon accompanied by seasoned rice, grilled vegetables, and lemon wedge.	CA\$28.00
Steak (16 Oz) et Lamb Chops (3) 16 oz steak paired with three lamb chops. Specify meat cooking preference.		CA\$75.00
	Assiette Saumon Grillé Grilled salmon served with seasoned rice, grilled vegetables, and a side salad topped with shredded carrots.	CA\$35.00

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Brochette de Poulet Plate (1 Brochette)

CA\$35.00

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



Filet de Poitrine de Poulet Plate

CA\$30.00

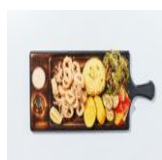
Grilled chicken breast with seasoned rice, roasted zucchini, bell peppers, potato slices, and a side salad with greens and shredded carrots.



Pieuvre Grillée Plate

CA\$35.00

Tender grilled octopus with seasoned rice, grilled vegetables, and a side of mixed salad garnished with herbs and spices.



Calamars Frits Plate

CA\$30.00

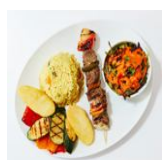
Crispy fried calamari served with seasoned rice, grilled vegetables, fresh salad, and a lemon wedge.



Steak (16 Oz) et Crevettes (3)

CA\$75.00

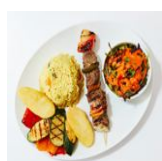
Halal grilled plates featuring a choice of options: steak paired with three shrimp or three lamb chops.



Crevettes Plate (4 MCX)

CA\$40.00

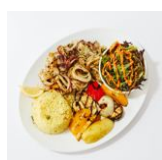
Servi avec du riz, une salade et des légumes. / served with rice, salad and vegetables.



Brochette Filet Mignon Plate (1 Brochette)

CA\$45.00

Grilled filet mignon skewer with bell peppers and onions, served alongside seasoned rice, grilled vegetables, and a side salad with dressing.



Calamars Grillés Plate

CA\$40.00

Grilled calamari served with seasoned rice, roasted bell peppers, onions, and a fresh salad topped with shredded carrots and dressing.

Crevettes Panées

CA\$40.00

Breaded shrimp typically accompanied by a green salad, offering a simple yet satisfying dish.

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1 KG Côtelette d'Agneau

CA\$110.00

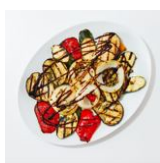
Grilled lamb chops served with seasoned rice, mixed vegetables, and a fresh salad.



Souvlaki Poulet Plate (2 Brochettes)

CA\$25.00

Grilled chicken skewers served with seasoned rice, roasted potatoes, fresh salad, and a side of creamy sauce.



Légumes Grillés Plate

CA\$20.00

A medley of grilled zucchini, eggplant, bell peppers, and onions, drizzled with balsamic glaze.

Salads



Salade Grecque

CA\$20.00

Greek salad with a choice of solo or duo size; includes classic ingredients like olives and feta.

Les 4 Salades

CA\$25.00

A medley of four salads, typically featuring lettuce, tomatoes, cucumbers, and onions, complemented by a variety of dressings and additional fresh ingredients.



Salade d'Aubergines

CA\$13.00

Roasted eggplant purée with red peppers, garnished with a black olive and fresh parsley.

Salade Maison

CA\$16.00

Fresh greens, tomatoes, cucumbers, onions, and balsamic vinaigrette.

Drinks



Hamoud

CA\$5.00

A refreshing carbonated cola beverage, known for its balanced sweetness and fizz.

Menu Grillades Amira



Ayran

Tangy yogurt-based beverage with a hint of salt, offering a smooth and refreshing taste.

CA\$7.00



Matrix Fruit

A blend of assorted fruits, typically featuring flavors like pomegranate, blueberry, and sour cherry, combined to create a refreshing juice experience.

CA\$4.00



Matrix Cola Zero

Matrix Cola Zero is a cola-flavored carbonated drink, offering the classic taste of cola with zero sugar.

CA\$4.00

Jus

CA\$5.00



Matrix Cola

CA\$4.00



Matrix Lemon

Freshly squeezed lemon juice blended with cane sugar to create a refreshing lemonade.

CA\$4.00



Matrix Up

CA\$4.00

Jus De Baobab

Baobab fruit powder blended with water, sugar, and hints of vanilla and pineapple, creating a unique and refreshing beverage.

CA\$15.00

Jus Petillant

Sparkling juice with a hint of effervescence, typically featuring a blend of fruit flavors for a refreshing beverage experience.

CA\$20.00

Menu Grillades Amira



Matrix Orange

Freshly squeezed orange juice, typically featuring pure orange pulp, offering a natural citrus refreshment.

CA\$4.00



Matrix Up Zero

A juice blend that typically includes a mix of tropical fruit flavors, offering a refreshing and invigorating taste.

CA\$4.00



Eau

Pure bottled water.

CA\$4.00

Thé Glacé

Brewed tea served chilled over ice, typically featuring a subtle sweetness.

CA\$5.00

Desserts



Tiramisu

Selection of Tiramisu flavors: strawberry, Nutella, coffee, or spiced biscuit. Halal dessert choice.

CA\$10.00



Tiramisu Choclat Dubai

Layers of rich chocolate and coffee-infused mascarpone cream, topped with a sprinkle of chocolate shavings.

CA\$13.00



Kunafa

Golden, crispy shredded pastry layered with sweet cheese, topped with crushed pistachios.

CA\$14.00



Chocolat Dubai

Rich chocolate-coated pastries with a soft, green pistachio-infused filling.

CA\$13.00