

## Menu

# Le Tiboeuf

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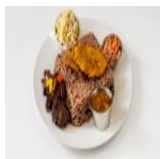
## Most Ordered



### Le ti cochon (griot) / The Pig (Griot)

CA\$19.15

Tendres cubes de porc marinés frits. / Tender fried marinated pork cubes.



### Le ti bouf (tasso de bouf) / The ti Beef (Beef Tasso)

CA\$23.50

Tendres cubes de bouf marinés frits. / Tender fried marinated beef cubes.



### La tite poule (poulet frit ou en sauce) / Tite Hen (Fried Chicken or in Sauce)

CA\$19.95

Fried chicken, choice of crispy outer or sauced.



### Le ti légumes (avec bouf) / The ti Vegetable (with Beef)

CA\$19.95

Ragout de bouf, chayotte, choux, carottes et aubergines. / Beef stew, chayote, cabbage, carrots and eggplant.



### Le ti légumes (sans bouf) / The ti Vegetable (without Beef)

CA\$16.50

chayotte, choux, carottes et aubergines. / Beef stew, chayote, cabbage, carrots and eggplant.



### Fritay poulet / Chicken Fritay

CA\$19.15

Festival de viandes et plantains. / Meat and plantain festival.

### Le gros cochon(griot) / The Big Pig (Griot)

CA\$26.95

Marinated pork cubes, deeply fried, typically accompanied by a generous portion of pikliz, indicative of a Haitian culinary tradition.

## Menu Le Tiboeuf

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### Grosse salade macaroni

CA\$5.85

Elbow macaroni mixed with a medley of crisp vegetables, typically dressed in a creamy and tangy sauce.

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### Cola Champagne 2l

CA\$5.33

A carbonated beverage with a unique champagne twist, offering a sweet and bubbly alternative to traditional cola flavors.

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### Fritay Griot

CA\$19.15

Festival de viandes et plantains. / Meat and plantain festival.

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## Entrées / Appetizer

### Accras VÉGÉ

CA\$11.95

Accras végété, a vegetarian twist on the traditional Caribbean fritter, typically includes a blend of mixed vegetables and herbs, lightly fried to create a crisp exterior.

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### 6 Marinades épicées / 6 Spicy Marinades

CA\$10.15

A variety of seafood typically marinated in six unique spicy blends, offering a flavorful introduction to your meal.

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### 6 Accras Morue

CA\$12.35

Morue crevettes ou vergo. / Cod shrimp or vergo.

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### Paté haitien / Haitian Paté

CA\$3.83

Boeuf ou poulet. / Beef or chicken.

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## Plats / Dishes



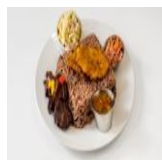
### Le ti cochon (griot) / The Pig (Griot)

CA\$19.15

Tendres cubes de porc marinés frits. / Tender fried marinated pork cubes.

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## Menu Le Tiboeuf



### Le ti bouf (tasso de beuf) / The ti Beef (Beef Tasso)

CA\$23.50

Tendres cubes de bouf marinés frits. / Tender fried marinated beef cubes.



### La tite poule (poulet frit ou en sauce) / Tite Hen (Fried Chicken or in Sauce)

CA\$19.95

Fried chicken, choice of crispy outer or sauced.



### Le ti légumes (avec bouf) / The ti Vegetable (with Beef)

CA\$19.95

Ragout de bouf, chayotte, choux, carottes et aubergines. / Beef stew, chayote, cabbage, carrots and eggplant.



### Fritay poulet / Chicken Fritay

CA\$19.15

Festival de viandes et plantains. / Meat and plantain festival.



### Le ti légumes (sans bouf) / The ti Vegetable (without Beef)

CA\$16.50

chayotte, choux, carottes et aubergines. / Beef stew, chayote, cabbage, carrots and eggplant.

### Fritay Griot

CA\$19.15

Festival de viandes et plantains. / Meat and plantain festival.

### Fritay chèvre ( cabri)

CA\$26.15

Fried goat meat, typically accompanied by plantains and a blend of traditional spices, served with pikliz, a spicy pickled vegetable relish.



### La tite ailes

CA\$20.50

Grilled chicken wings with seasoned rice and beans, topped with fried plantains. Served with a side of coleslaw, potato salad, and savory sauce.

### La tite chèvre (cabrit) / The Tite Goat (goat)

CA\$26.50

Tendres cubes de chèvre marinées frits. / Tender cubes of fried marinated goat cheese.

## Menu Le Tiboeuf



### Fritay tasso bouf / Beef Tasso Fritay

CA\$23.50

Festival de viandes et plantains. / Meat and plantain festival.

## Plats jumbos & familiaux / Jumbo & Family Dishes

### Karnaval tiboeuf (repas familial) / Carnaval tiboeuf ??(family Meal)

CA\$89.95

Plusieurs variétés de viandes avec les accompagnements pour 4 personnes. / Several varieties of meat with accompaniments for 4 people.

### Le gros cochon(griot) / The Big Pig (Griot)

CA\$26.95

Marinated pork cubes, deeply fried, typically accompanied by a generous portion of pikliz, indicative of a Haitian culinary tradition.

### La grosse chèvre (cabri) / The Big Goat (kid)

CA\$31.95

Goat meat, seasoned and prepared to cater to a group, typically includes a blend of aromatic herbs and spices, slow-cooked to ensure tenderness.

### La grosse poule (poulets frits) / The Big Hen (Fried Chickens)

CA\$26.95

Crispy fried chicken, seasoned with a blend of traditional spices, designed to cater to a family or group dining experience.

### Le gros boeuf (tasso boeuf) / The Big Beef (Tasso Beef)

CA\$28.95

Tender beef tasso, typically includes a generous portion meant to satisfy a group, served with a selection of accompaniments.

## Extras

### Riz collé

CA\$8.95

A side dish of sticky rice, often paired with other ingredients to enhance flavor.

### Grosse salade macaroni

CA\$5.85

Elbow macaroni mixed with a medley of crisp vegetables, typically dressed in a creamy and tangy sauce.

## Menu Le Tiboeuf

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### Salade macaroni (100 ml) / Macaroni Salad (100 ml)

CA\$2.53

Elbow macaroni mixed with a creamy dressing, often accompanied by crisp vegetables.

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### Banane plantain (2) / Plantain (2)

CA\$2.53

Ripe plantains, typically sliced and fried, offering a natural sweetness.

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### Pikliz

CA\$2.53

Mix de salade de chou épicé. / Mix of spicy coleslaw.

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### Sauce pois / Pea Sauce

CA\$3.95

A traditional Caribbean blend, sauce pois is a hearty pea sauce, often made with spices and herbs, complementing seafood dishes.

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### Riz Djondjon

CA\$10.50

Rice typically cooked with Haitian black mushrooms, giving it a distinctive dark color and rich flavor.

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### Légumes VÉGÉ (sans viande)

CA\$8.05

A medley of vegetables, typically prepared without meat, focusing on the fresh and natural tastes of the garden.

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### Poulet

CA\$9.50

Chicken, typically prepared to complement seafood dishes, often marinated or seasoned to enhance flavor.

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### Tassot de chèvre ( cabri )

CA\$11.50

Tassot de chèvre, a Haitian specialty, involves marinated goat meat that is then fried until tender, typically accompanied by a blend of aromatic spices.

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### Sauce creole / Creole Sauce

CA\$3.57

A robust tomato-based sauce, often includes trinity vegetables, spices, and sometimes a hint of shellfish stock.

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# Menu Le Tiboeuf

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## Légume avec boeuf

CA\$9.95

Beef sautéed with a selection of vegetables, typically includes a variety of common garden vegetables.

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## Tassot boeuf

CA\$10.95

Tassot boeuf is marinated beef, typically cubed and fried, drawing from Haitian culinary traditions.

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## Griot

CA\$9.95

Griot typically consists of marinated pork that is deeply fried, often accompanied by a blend of spices.

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## Boissons / Drinks

### Cola Champagne

CA\$3.57

Puerto Rican favorite- a uniquely tantalizing taste

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### Cola makaya

CA\$3.57

A carbonated beverage that typically includes a unique blend of spices and flavors, inspired by traditional recipes.

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### Cola makaya (2L)

CA\$5.95

A 2-liter bottle of cola, often featuring a unique blend of carbonation and sweeteners.

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### Cola Champagne 2l

CA\$5.33

A carbonated beverage with a unique champagne twist, offering a sweet and bubbly alternative to traditional cola flavors.

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### Jus Tropik Splash

CA\$4.75

A refreshing blend of tropical fruit juices, typically featuring flavors like mango, pineapple, and other exotic fruits.

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### Malta Royal

CA\$5.00

A rich, non-alcoholic beverage derived from barley, offering a sweet and slightly bitter taste reminiscent of beer without the alcohol content.

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### Bouteille d'eau / Water Bottle

CA\$2.34

A sealed bottle of water, offering hydration and refreshment.

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### Canette / Can

CA\$2.60

A selection of carbonated beverages served in cans, typically includes popular flavors such as Coca-Cola, Sprite, and Pepsi.

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### Jus exotique / Exotic Juice

CA\$10.33

A blend of tropical fruits, offering a refreshing and exotic juice experience.

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