



## Menu

# Restaurant Ola Latina

10701 Avenue Bellevois, Montréal-Nord, QC H1H 3C7, Canada | (514) 656-5060

## Most Ordered



### Tacos al Pastor

2 for CA\$20.00

Tortillas de maïs molle avec porc, oignons, radis et coriandre. / Soft corn tortillas with pork, onions, radishes and coriander.



### Fromage Nachos / Nachos Cheese

2 for CA\$15.00

Garnis avec haricots, crème sure, fromage et chimol. / Garnished with beans, sour cream, cheese and chemol.



### Horchata

2 for CA\$6.00

Refreshing rice-based cinnamon beverage, a traditional Mexican delight.



### Burrito poulet / Chicken Burrito

CA\$20.00

Garni avec riz, haricots, fromage, chimol, laitue, crème sure et sauce maison. / Garnished with rice, beans, cheese, chimol, lettuce, sour cream and homemade sauce.



### Burrito Pastor (porc / Pork)

CA\$20.00

Garni avec riz, haricots, fromage, chimol, laitue, crème sure et sauce maison. / Garnished with rice, beans, cheese, chimol, lettuce, sour cream and homemade sauce.



### Quesabirrias au boeuf

CA\$28.00

4 tortillas au fromage, garniture avec de la viande du birria, et accompagnées d'un petit consome. 4 tortillas with cheese, filled with birria, served with a small consome.

### Bouf Nachos / Nachos Beef

CA\$22.00

Garnis avec haricots, crème sure, fromage et chimol. / Garnished with beans, sour cream, cheese and chemol.

# Menu Restaurant Ola Latina

## Tacos au steak de bœuf / Beef Steak Tacos

CA\$22.00

Tortillas de maïs molle avec bœuf, oignons, radis et coriandre. / Soft corn tortillas with beef, onions, radishes and coriander.

## 1 litre de Horchata / 1 Liter of Horchata

CA\$8.00

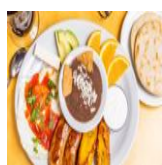
A traditional Latin American beverage, horchata is a refreshing drink made from rice, often enriched with cinnamon and vanilla for a sweet, aromatic flavor.

## Tacos au poulet / Chicken Tacos

CA\$20.00

Tortillas de maïs molle avec poulet, oignons, radis et coriandre. / Soft corn tortillas with chicken, onions, radishes and coriander.

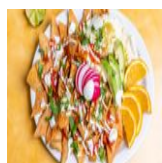
## Déjeuner d'Amérique latine. / Latin American Lunch



### Déjeuner gourmet / Gourmet Lunch

CA\$48.00+

Servi avec chorizo, fromage, crème sure, plantains, haricots, avocat, 2 tortillas et fruits frais. Déjeuner disponible jusqu'à 13h00. / Served with chorizo, cheese, sour cream, plantains, beans, avocado, 2 tortillas and fresh fruit. Breakfast available until 13h00.



### Chilaquiles

CA\$20.00

Oeufs tournés et nachos de maïs nappés de sauce avec avocat, fromage et fruits frais. Tous les déjeuners sont accompagnés d'un café filtre. Déjeuner disponible toute la semaine (jusqu'à 13h00). / Turned eggs and corn nachos topped with sauce with avocado, cheese and fresh fruit. All breakfasts are accompanied by filter coffee. Lunch available all week only (until 13:00 pm).

## Entrées. / Appetizers



### Plantains frits avec haricots et crème sure. / Fried Plantains with Beans and Sour

CA\$14.00

Fried plantains served with a side of beans and topped with sour cream.



### Soupe de Boeuf

CA\$10.00

Soupe de boeuf is a Latin-American inspired beef soup, typically including a hearty broth, tender pieces of beef, and a mix of vegetables.

## Empanadas boeuf

CA\$6.00

Golden pastry empanadas filled with seasoned beef, typically including a blend of spices.

## Menu Restaurant Ola Latina

---

### Tamal Salvadorien au Poulet/ tamal estilo salvador de pollo

CA\$6.00

Tamal estilo salvador de pollo typically includes a masa or corn dough steamed in banana leaves, filled with seasoned chicken and possibly vegetables.

---

### Salade maison. / House Salad

CA\$5.00

A house salad, typically comprising fresh lettuce, tomatoes, cucumbers, and onions, dressed with a house vinaigrette.

---

### Petite frite / Small Fries

CA\$5.00

Thinly sliced potatoes, deep-fried until crisp, served as a small portion. This Latin American take on French fries typically includes a light seasoning.

---

### Frite familiale / Family Fries

CA\$8.00

Golden, crispy French fries served in a portion ideal for sharing among family members.

---

### soupe de fruits de mer

CA\$10.00

A Latin American-inspired soup, soupe de fruits de mer typically includes a savory broth filled with a variety of seafood such as shrimp, mussels, and calamari.

---

### Empanadas poulet

CA\$6.00

Fried pastry pockets filled with seasoned, shredded chicken, often accompanied by a blend of spices and vegetables for added flavor.

---



### Chicharron Frito

CA\$16.00

Porc frit. / Fried porc.

---

### Yuca Frita

CA\$13.00

Manioc frit. / Fried cassava.

---

## Menu Restaurant Ola Latina

### Salade-repas / Salad -Meal

#### Vegetarien

CA\$23.00

A green salad typically includes a mix of lettuce, tomatoes, cucumbers, and carrots, often accompanied by a light dressing.

#### Poulet / Chicken

CA\$23.00

Salade maison et légumes sautés. / Homemade salad and sautéed vegetables.



#### Crevettes / Shrimps

CA\$25.00

Salade maison et légumes sautés. / Homemade salad and sautéed vegetables.



### Plats principaux / Main Dishes

#### Mixto

CA\$33.00

Servis avec riz, salade, poulet, haricots et crevettes



#### Plat Steak

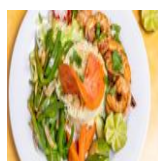
CA\$26.00

servis de riz blanc, salade maison, viande du steak, des haricos noirs, plantain frit, et deux tortillas

#### Crevettes / Shrimps

CA\$25.00

Servis avec riz, salade maison, légumes sautés et 2 tortillas. / Servis avec riz, salade maison, légumes sautés et 2 tortillas.



#### Poulet / Chicken

CA\$22.00

Servis avec riz, salade maison, légumes sautés et 2 tortillas. / Servis avec riz, salade maison, légumes sautés et 2 tortillas.



### Repas d'Amérique latine / Latin American Meal

#### Quesabirrias au boeuf

CA\$28.00

4 tortillas au fromage, garniture avec de la viande du birria, et accompagnées d'un petit consome. 4 tortillas with cheese, filled with birria, served with a small consome.



# Menu Restaurant Ola Latina

## Tacos au poulet / Chicken Tacos

CA\$20.00

Tortillas de maïs molle avec poulet, oignons, radis et coriandre. / Soft corn tortillas with chicken, onions, radishes and coriander.



## Yuca Frita Con Chicharrón

CA\$22.00

Manioc et viande de porc frits, salade maison et sauce tomate. / Fried cassava and pork, house salad and tomato sauce.

## Tacos végétariens / Vegetarian Tacos

CA\$20.00

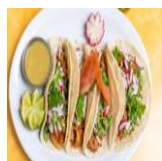
Végétarien. Tortillas de maïs molle avec légumes sautés, fromage, avocat, radis et coriandre. / Vegetarian. Soft corn tortillas with sautéed vegetables, cheese, avocado, radish and coriander.



## Tacos au crevette

CA\$28.00

Tortillas de maïs molle avec fromage, crevettes, des légumes sautés, salade, oignons et coriandre. / Soft tortillas with cheese, sautéed vegetables, onions, and coriander.



## Tacos al Pastor

2 for CA\$20.00

Tortillas de maïs molle avec porc, oignons, radis et coriandre. / Soft corn tortillas with pork, onions, radishes and coriander.

## Tacos au steak de bœuf / Beef Steak Tacos

CA\$22.00

Tortillas de maïs molle avec bœuf, oignons, radis et coriandre. / Soft corn tortillas with beef, onions, radishes and coriander.

## Burrito

### Burrito boeuf (beef steak)

CA\$22.00

Garni avec riz, haricots, fromage, chimol, laitue, crème sure et sauce maison. / Garnished with rice, beans, cheese, chimol, lettuce, sour cream and our sauce.

### Burrito végétarien / Vegetarian Burrito

CA\$20.00

Garni avec riz, haricots, fromage, chimol, laitue, crème sure et sauce maison. / Garnished with rice, beans, cheese, chimol, lettuce, sour cream and homemade sauce.

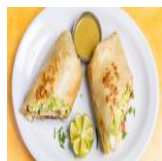
## Menu Restaurant Ola Latina



### Burrito Chorizo

CA\$20.00

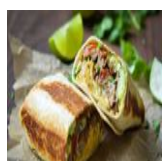
Garni avec riz, haricots, fromage, chimol, laitue, crème sure et sauce maison. /  
Garnished with rice, beans, cheese, chimol, lettuce, sour cream and homemade sauce.



### Burrito poulet / Chicken Burrito

CA\$20.00

Garni avec riz, haricots, fromage, chimol, laitue, crème sure et sauce maison. /  
Garnished with rice, beans, cheese, chimol, lettuce, sour cream and homemade sauce.



### Burrito Pastor (porc / Pork)

CA\$20.00

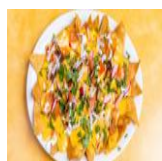
Garni avec riz, haricots, fromage, chimol, laitue, crème sure et sauce maison. /  
Garnished with rice, beans, cheese, chimol, lettuce, sour cream and homemade sauce.

## Nachos

### Bouf Nachos / Nachos Beef

CA\$22.00

Garnis avec haricots, crème sure, fromage et chimol. / Garnished with beans, sour cream, cheese and chemol.



### Fromage Nachos / Nachos Cheese

2 for CA\$15.00

Garnis avec haricots, crème sure, fromage et chimol. / Garnished with beans, sour cream, cheese and chemol.

### Poulet Nachos / Chicken Nachos

CA\$20.00

Garnis avec haricots, crème sure, fromage et chimol. / Garnished with beans, sour cream, cheese and chemol.

## Menu enfant / Children's Menu

### Quesadilla au fromage

CA\$10.00

Quesadilla au fromage, servis avec fruit de la saison, 1 oeuf tournée et un petit jus. Cheese quesadilla, with 1 egg, fruit and a small juice.

## Dessert



### Biscuit Alfajor

CA\$6.00

cookie filled with caramel / biscuit fourré au caramel

## Boissons / Beverages

### 1 litre de Horchata / 1 Liter of Horchata

CA\$8.00

A traditional Latin American beverage, horchata is a refreshing drink made from rice, often enriched with cinnamon and vanilla for a sweet, aromatic flavor.



### 1 litre du Jamaica

CA\$8.00

A 1-liter beverage made from hibiscus flowers, typically includes a tangy and slightly sweet flavor profile.



### Canette coca-cola diète / Diet Coca-cola Can

CA\$2.25

A diet version of the classic Coca-Cola, served in a can, offering a lighter taste with no sugar.



### Canette sprite / Sprite Can

CA\$2.25

A lemon-lime flavored soda, typically served in a can, offering a crisp and refreshing taste.

### Café filtre / Filter Coffee

CA\$4.50

Filter coffee, a Latin-American beverage, typically includes freshly brewed coffee made through a filtration process, offering a pure and distinct taste.



### Canette coca-cola / Coca-cola Can

CA\$2.25

A carbonated soft drink, typically including a unique blend of flavors, served in a can.

### Jarritos mandarine / Tangerine Jarritos

CA\$6.00

370 ml.

### Kolashampan

CA\$3.50

591 ml.

## Menu Restaurant Ola Latina

---



### Jamaica jus

A refreshing beverage made from steeped hibiscus flowers, often sweetened to balance its tartness.

CA\$5.00

---

### Café Colombien - Mexicain / Colombian - Mexican Coffee

A blend of Colombian and Mexican beans, this drip coffee typically includes a harmonious balance of flavors unique to Latin America.

CA\$5.00

---



### Horchata

Refreshing rice-based cinnamon beverage, a traditional Mexican delight.

2 for CA\$6.00

---



### Chocolat chaud / Hot Chocolate

Hot chocolate, typically made with rich milk and premium chocolate, often garnished with a light dusting of cocoa powder.

CA\$5.50

---