



# Menu

## LA PAELLA

1326 Rue Sainte-Catherine E, Montréal, QC H2L 2H5, Canada | (438) 925-5285

### Most Ordered

#### Paella de valence / Valencian Paella

CA\$35.00

Riz, crevettes, calamars, moules, blancs de poulet, ail, légumes, huile d'olive. / Rice, shrimp, mussels, squid, chicken breast, vegetables, garlic, olive oil.

#### Paella royale / Royal Paella

CA\$39.00

Riz, chorizo, gambas, calamars, moules, blancs de poulet, coquillage blanc, légumes, huile d'olive. / Rice, chorizo, prawns, squid, mussels, chicken breast, white shell, vegetables, garlic, olive oil

#### Paella au poulet / Chicken Paella

CA\$24.50

Riz, poitrine de poulet, légumes, ail, huile d'olive. / Rice, chicken breast, vegetables, garlic, olive oil.

#### Paella végétarienne / Vegetarian Paella

CA\$23.00

Riz, 7 légumes, ail, huile d'olive. / Rice, 7 vegetables, garlic, olive oil.

#### Bocadillo de salade russe (demi baguette au salade russe) / Bocadillo Russian Salad (Russian Salad)

CA\$14.50

Laitue, tomate, oignon, poivron, pomme de terre, thon, petit pois, carottes, oeuf, mayonnaise servi sur une demi baguette. / Lettuce, tomato, onion, pepper, potato, tuna, peas, carrot, mayonnaise served in a half baguette.

#### Brownie au chocolat / Chocolate Brownie

CA\$10.99

Fudgy chocolate brownie typically includes chocolate chips, often paired with vanilla ice cream and drizzled with chocolate syrup.

#### Gambas à l'ail / Garlic Prawns

CA\$29.99

Gambas, oignons, poivrons, ail, vin blanc, huile d'olive. / Prawns, onions, peppers, garlic, olive oil, white wine,

## Menu LA PAELLA

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### Paella au poulet chorizo / Chicken Chorizo Paella

CA\$27.50

Riz, poitrine de poulet, chorizo, légumes, huile d'olive. / Rice, Chicken breast, Chorizo, Vegetables, Garlic, olive oil.

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### Bocadillo de poulet (demi baguette au poulet) / Chicken Bocadillo (Chicken in a half baguette)

CA\$15.50

Laitue, tomate, oignon, poivron, émincé de poulet marinés au cumin, servi sur une demi baguette / Lettuce, tomato, onion, pepper, sliced chicken marinated in cumin served on a half baguette.

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### Patatas Bravas

CA\$11.00

Pomme de terre avec sauce tomate légèrement épicée. / potatoes served with a spicy tomato sauce.

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## Tapas

### 10 Ailes de poulet / 10 Chicken Wings

CA\$18.00

Sauce barbecue ou buffalo. / Barbecue sauce or buffalo.

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### Calamars frits / Fried Squid

CA\$24.00

Breaded and fried calamari, served with chipotle dipping sauce.

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### Patatas Bravas

CA\$11.00

Pomme de terre avec sauce tomate légèrement épicée. / potatoes served with a spicy tomato sauce.

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### Olives marinés / Marinated olives

CA\$11.50

A mix of olives typically marinated in olive oil, herbs, and spices.

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## Bocadillos (Sandwichs espagnols) / Bocadillos (Spanish Sandwiches)

### Bocadillo de poulet (demi baguette au poulet) / Chicken Bocadillo (Chicken in a half baguette)

CA\$15.50

Laitue, tomate, oignon, poivron, émincé de poulet marinés au cumin, servi sur une demi baguette / Lettuce, tomato, onion, pepper, sliced chicken marinated in cumin served on a half baguette.

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## Menu LA PAELLA

### **Bocadillo de lomo (demi baguette au lomo) / Lomo Bocadillo (Lomo in a half baguette)** CA\$14.50

Laitue, tomate, oignon, poivron, émincé de porc mariné à la sauce paprika servi sur une demi baguette. / Lettuce, tomato, onion, pepper, minced pork marinated in paprika sauce served on half baguette.

### **Bocadillo de saumon fumé (demi baguette au saumon fumé) / Smoked Salmon Bocadillo (Smoked Salmon in a half baguette)** CA\$14.50

Laitue, tomate, oignons, poivron, pomme de terre, sauce aïoli, saumon fumé servi dans une demi baguette. / Lettuce, tomato, onion, pepper, potato, sauce aïoli, smoked salmon served in a half baguette.

### **Bocadillo à l'anchois pimentos (demi baguette à l'anchois) / Pimentos Anchovy Bocadillo (Anchovy in a half baguette)** CA\$14.50

Laitue, tomate, oignon, poivron, anchois mariné à l'ail, huile d'olive, poivrons piquillos servi sur une demi baguette. / Lettuce, tomato, onion, pepper, anchovies marinated with garlic and olive oil, piquillo peppers served in a half baguette.

### **Bocadillo au manchego (demi baguette au fromage manchego) / Manchego Bocadillo (Spanish Cheese in a half baguette)** CA\$14.50

Laitue, tomate, oignon, poivron, fromage espagnol fait à base de lait de brebis servi sur une demi baguette. / Lettuce, tomato, onion, pepper, spanish cheese made from sheep's milk served in a half baguette.

### **Bocadillo au chorizo (demi baguette au chorizo) / Chorizo Bocadillo (Chorizo in a half baguette)** CA\$14.50

Laitue, tomate, oignon, poivron, chorizo servi sur une demi baguette. / Lettuce, tomato, onion, pepper, chorizo served in a half baguette.

### **Bocadillo au jambon fumé (demi Baguette au jambon fumé) / Bocadillo Smoked Ham (Smoked Ham in a half baguette)** CA\$14.50

Laitue, tomate, oignon, poivron, jambon fumé servi sur une demi baguette. / Lettuce, tomato, onion, pepper, smoked ham served in a half baguette.

### **Bocadillo de salade russe (demi baguette au salade russe) / Bocadillo Russian Salad (Russian Salad in a half baguette)** CA\$14.50

Laitue, tomate, oignon, poivron, pomme de terre, thon, petit pois, carottes, oeuf, mayonnaise servi sur une demi baguette. / Lettuce, tomato, onion, pepper, potato, tuna, peas, carrot, mayonnaise served in a half baguette.

### **Bocadillo de calamar (demi baguette au calamar) / Calamar Bocadillo (Squid in a half baguette)** CA\$14.50

Laitue, tomate, oignon, poivron, calamar, sauce aïoli servi dans une demi baguette. / Lettuce, tomato, onion, pepper, squid, aïoli sauce served in a half baguette.

# Menu LA PAELLA

## Paella

### Paella au poulet / Chicken Paella

CA\$24.50

Riz, poitrine de poulet, légumes, ail, huile d'olive. / Rice, chicken breast, vegetables, garlic, olive oil.

### Paella au poulet chorizo / Chicken Chorizo Paella

CA\$27.50

Riz, poitrine de poulet, chorizo, légumes, huile d'olive. / Rice, Chicken breast, Chorizo, Vegetables, Garlic, olive oil.

### Paella végétarienne / Vegetarian Paella

CA\$23.00

Riz, 7 légumes, ail, huile d'olive. / Rice, 7 vegetables, garlic, olive oil.

### Paella aux gambas / Prawn Paella

CA\$31.00

Riz, crevettes, moules, légumes, ail, huile d'olive. / Rice, prawns, mussels, vegetables, garlic, olive oil.

### Paella encre de calamar / Squid Ink Paella

CA\$32.50

Riz noir, encre de calamars, moules, calamars, légumes, huile d'olive. / Black rice, squid, mussels, vegetables, garlic, olive oil.

### Paella au poisson / Fish Paella

CA\$29.00

Riz, saumon, poisson blanc, moules, légumes, huile d'olive / Rice, Salmon, white fish, mussels, vegetables, garlic, olive oil.

### Paella au calamars / Squid Paella

CA\$28.50

Riz, calamars, moules, légumes, huile d'olive. / Rice, squid, mussels, vegetables, garlic, olive oil.

### Paella de valence / Valencian Paella

CA\$35.00

Riz, crevettes, calamars, moules, blancs de poulet, ail, légumes, huile d'olive. / Rice, shrimp, mussels, squid, chicken breast, vegetables, garlic, olive oil.

# Menu LA PAELLA

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## Paella royale / Royal Paella

CA\$39.00

Riz, chorizo, gambas, calamars, moules, blancs de poulet, coquillage blanc, légumes, huile d'olive.  
/ Rice, chorizo, prawns, squid, mussels, chicken breast, white shell, vegetables, garlic, olive oil

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## Nos plats / Our Dishes

### Gambas à l'ail / Garlic Prawns

CA\$29.99

Gambas, oignons, poivrons, ail, vin blanc, huile d'olive. / Prawns, onions, peppers, garlic, olive oil, white wine,

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### Lomo à la plancha

CA\$28.00

Carré de porc mariné à la sauce paprika servi avec frites. / Grilled paprika marinated pork square served with fries.

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### Gambas Pil Pil

CA\$29.99

Crevettes, oignons, poivrons, ail, huile d'olive, vin blanc servi avec riz. / Prawns, onions, Peppers, Garlic, Olive oil, White Wine served with rice.

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### Chili à la viande / Meat Chili

CA\$27.99

Viande de bœuf haché légèrement pimenté, mijoté dans une sauce tomate avec haricots rouges, poivrons, maïs servi avec du riz. / Lightly spiced ground beef cooked in a tomato sauce with red beans, peppers, corn served with rice.

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### Boeuf aux légumes / Beef with Vegetables

CA\$31.00

Viande de bœuf mijoté dans une sauce épaisse et onctueuse avec des carottes, oignons, tomates, champignons, pomme de terre fondantes servi avec du riz. / Beef cooked in a thick creamy sauce with carrots, onions, tomatoes, mushrooms, potatoes served with rice.

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### Saumon à la plancha / Grilled Salmon

CA\$32.50

Saumon grillé avec huile d'olive, ail servi avec des légumes. / Grilled salmon with olive oil, garlic served with vegetables.

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### Calamar à la plancha / Squid on the Grill

CA\$31.50

Calamar grillé avec huile d'olive, ail servi avec des légumes. / Grilled squid with olive oil, garlic served with vegetables.

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## Brochettes de poulet / Chicken Skewers

CA\$28.50

Poitrine de poulet marinés au cumin à la plancha servi avec des frites. / Grilled Chicken Skewers marinated in cumin served with fries.

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## Poulet à la sauce crémeuse aux champignons / Chicken in Creamy Mushroom Sauce

CA\$28.50

Poitrine de poulet mijoté dans une sauce blanche avec champignons et carottes servi avec riz. / Chicken breast cooked in a white sauce with mushrooms and carrots served with rice.

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## Boissons / Beverages

### Red Bull

CA\$6.00

Invigorating Energy Surge: The Classic Red Bull Experience

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### Jus d'orange / Orange Juice

CA\$4.00

Freshly squeezed orange juice, capturing the bright and tangy flavors of ripe oranges.

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### Jus de pomme / Apple Juice

CA\$4.00

A refreshing drink made from the natural sweetness of apples.

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### Cannette cola / Canned Cola

CA\$3.50

Canned cola, a classic carbonated beverage typically enjoyed with meals or on its own.

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### Cannette canada dry / Canned Canada Dry

CA\$3.50

A classic ginger ale soda with a crisp, clean taste and a hint of real ginger.

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### Cannette orange crush / Canned Orange Crush

CA\$3.50

Canned orange soda, typically featuring a burst of citrus flavor for a refreshing treat.

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### **Cannete Coka zéro / Canned Cola Zero**

**CA\$3.50**

Canned cola zero typically includes no sugar, offering a classic cola taste in a convenient can.

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### **Cannete sprite / Canned Sprite**

**CA\$3.50**

Canned Sprite soda.

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### **Petite bouteille Eska / Small Eska bottle**

**CA\$3.50**

Small bottle of Eska water.

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### **Eau pétillante perrier / Perrier Sparkling Water**

**CA\$3.50**

A refreshing sparkling water with a distinctively crisp taste.

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## **Salades / Salads**

### **Salade d'anchois / Anchovy Salad**

**CA\$20.50**

Salade, artichauts, anchois, olives, poivrons, tomates / Salad, artichokes, olives, anchovies, peppers, tomatoes.

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### **Salade de crudité / Raw Vegetable Salad**

**CA\$15.50**

Salade, tomates, oignons, poivrons. / Salad, tomatoes, onions, peppers.

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### **Salade césar / Cesar Salad**

**CA\$20.00**

Salade, parmesan, croûtons à l'ail, vinaigrette césar / Salad, parmesan cheese, garlic croutons, cesar dressing.

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## **Sauce**

### **Sauce Mayonnaise**

**CA\$1.50**

Mayonnaise blended with typical Mexican spices and ingredients, offering a creamy and versatile sauce.

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# Menu LA PAELLA

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## Sauce Ketchup

CA\$1.50

Made from tomatoes, vinegar, and spices, this classic sauce typically complements a variety of dishes with its tangy and slightly sweet flavor.

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## Sauce Barbecue

CA\$1.50

A smoky and tangy condiment, typically made with tomatoes, vinegar, sugar, and various spices.

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## Sauce aïoli / Aioli Sauce

CA\$2.00

A creamy blend of garlic and mayonnaise, often enhanced with olive oil and lemon juice.

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## Sauce Bravas

CA\$3.50

Sauce tomate légèrement épicé. / Lightly spicy tomato sauce.

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## Dessert

### Brownie au chocolat / Chocolate Brownie

CA\$10.99

Fudgy chocolate brownie typically includes chocolate chips, often paired with vanilla ice cream and drizzled with chocolate syrup.

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### Ananas frais au coulis de fruit rouge / Fresh Pineapple with Red Fruit Coulis

CA\$9.99

Fresh pineapple slices typically accompanied by a red fruit coulis, offering a balance of sweet and tangy flavors.

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## Poutine

### Frites / French Fries

CA\$10.50

Fresh potatoes cut into slices and deep-fried, typically seasoned with salt.

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## Extra

### Ensemble d'ustensiles en bois 6 pièces / 6 Piece Wood Cutlery Kit

CA\$2.00

Typically includes wooden knife, fork, spoon, and additional utensils.

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### **Pain (demi baguette) / Bread (Half Baguette)**

**CA\$5.00**

Half baguette, ideal for pairing with your favorite dishes or enjoying on its own.

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