



Menu

APPAYON - Cuisine Bangladeshi

520 Avenue Ogilvy, Montréal, QC H3N 1M8, Canada | (514) 270-9090

Most Ordered



Beef Bhuna

Tender beef pieces simmered in a rich, spiced tomato and onion gravy.

CA\$14.95



Plain Rice

Fluffy, steamed white rice, cooked to perfection

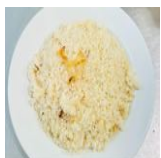
CA\$5.50



Morog Pulao

Bengali-style chicken and pulao rice, slow-cooked in ghee and spices. Rich, festive, unforgettable.

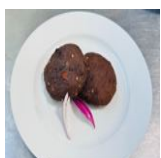
CA\$16.95



Pulao Rice

Fragrant aromatic rice cooked with aromatic spices and garnished with caramelized onions.

CA\$6.95



Shami Kebab 2Pcs.

Tender minced meat patties seasoned with spices, served with sliced red onion.

CA\$6.00



Beef Teharie

Tender beef pieces mixed with aromatic basmati rice, spiced with traditional Indian seasonings, and garnished with a slice of lime and a green chili.

CA\$16.50



Chicken Bhuna

Tender chicken pieces cooked in a thick, spiced tomato-based sauce, garnished with fresh cilantro.

CA\$13.50

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Dal

Slow-cooked lentils with garlic, turmeric, and mustard oil-simple, bold, and comforting.

CA\$6.95



Kichuri With Beef

Kichuri is a Bengali dish of rice, moong dal, carrots, and peas cooked together with turmeric and ghee. / Le kichuri est un plat bengali composé de riz, de lentilles moong, de carottes et de pois, cuits ensemble avec du curcuma et du ghee.

CA\$17.50

Roast Pulao Cobmo

Chicken leg in ghee, poppy seed, garam masala & kewra - served with pulao rice./ Cuisse de poulet au ghee, graines de pavot, garam masala et eau de kewra - servie avec du riz pulao.

CA\$16.95

Appetizer

Tuna Kebab 2pcs.

Tuna kebab (2 pcs): Tuna mixed with onion, green chilli, finely chopped cilantro, and spices, then fried until golden brown.

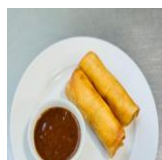
CA\$5.50



Haleem

Thick, spiced wheat and meat stew-Bangladeshi halim is pure comfort in a bowl

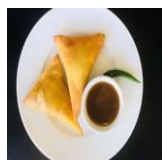
CA\$10.95



Veg. Roll

Crispy rolls filled with mixed vegetables, served with a flavorful dipping sauce.

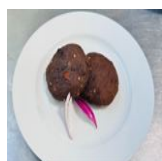
CA\$4.95



Samosa 2 pcs.

Crispy pastry filled with spiced cabbage, carrot and peas, served with tangy tamarind chutney.

CA\$4.50



Shami Kebab 2Pcs.

Tender minced meat patties seasoned with spices, served with sliced red onion.

CA\$6.00

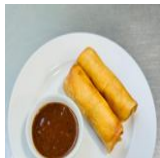
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Aloo Chop 2pcs.

Street snack made from spiced mashed potatoes, eggs, dipped in gram flour batter, and deep-fried until golden and crispy.

CA\$5.95



Beef Roll 2 pcs.

Crispy rolls filled with seasoned beef, served with a side of savory dipping sauce.

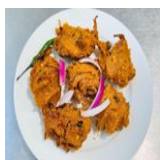
CA\$5.50

Snacks

Mughlai

Soft fried bread typically stuffed with eggs, onions, peppers, and spices.

CA\$9.95



Piaju

Crispy lentil fritters with chopped onions and green chilies, seasoned with aromatic spices.

CA\$7.95

Dall Puri 2 Pcs

Deep-fried bread typically filled with spiced lentils, offering a savory and satisfying Indian snack experience.

CA\$4.50



Fuchka

Crispy hollow spheres filled with seasoned potatoes, chickpeas, and topped with carrot, eggs, tamarind chutney, and spices.

CA\$8.95

Chotpoti

A popular street food featuring yellow peas, potatoes, and onions, topped with grated boiled eggs, coriander, crispy puff crumbs, and tamarind chutney.

CA\$8.95

Chana

Chickpeas typically seasoned with a blend of Indian spices, often enjoyed as a savory snack.

CA\$7.95

Main Dishes



Beef Bhuna

Tender beef pieces simmered in a rich, spiced tomato and onion gravy.

CA\$14.95



Chicken Bhuna

Tender chicken pieces cooked in a thick, spiced tomato-based sauce, garnished with fresh cilantro.

CA\$13.50



Chicken Naga

Tender chicken simmered in hot Naga chili gravy.

CA\$14.95

Ilish Mas

Ilish fish typically cooked in a spiced curry with onions, tomatoes, and traditional Indian spices.

CA\$13.99

Shrimp Dopiza

Shrimp cooked with onions, tomatoes, and a blend of Indian spices.

CA\$14.95

Shrimp Shaag

Shrimp cooked with spinach, lentils, garlic, onion, and green chili.

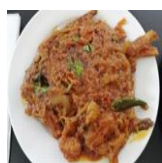
CA\$13.95



Pabda Mas

Delicate pabda fish cooked in a rich, spiced curry with green chilies and herbs.

CA\$13.95

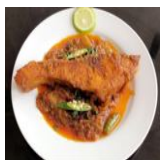


Rup Chanda Mas (R)

Tender Silver pomfret fish cooked with onions, tomatoes, and green chilies, garnished with fresh coriander.

CA\$16.95

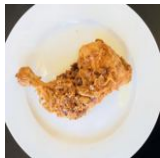
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Rui Mas

Crispy fried fish served in a tangy tomato-based curry with green chili and fresh herbs.

CA\$11.95



Chicken Roast

Tender chicken leg slow-cooked in ghee, poppy seed paste, and garam masala, finished with kewra and golden fried onions. / Cuisse de poulet tendre mijotée dans du ghee, une pâte de graines de pavot et du garam masala, finie avec de l'eau de kewra et des oignons frits dorés.

CA\$10.95

Chicken Satkora

Chicken pieces cooked with satkora (a citrus fruit native to Bangladesh), typically combined with traditional Indian spices and herbs.

CA\$14.95

Beef Satkora

Beef cooked with a special lemon from Bangladesh, typically includes Indian spices for a medium hot flavor.

CA\$16.50



Beef Naga

Tender beef pieces in a rich, spicy curry sauce garnished with fresh cilantro.

CA\$16.50

Side Dishes



Dal

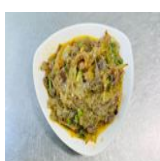
Slow-cooked lentils with garlic, turmeric, and mustard oil-simple, bold, and comforting.

CA\$6.95

Begun Bhaji

Eggplant cooked with onions, and spices.

CA\$7.95



Begun Borta

Roasted eggplant mashed with onions, green chilies, and coriander.

CA\$6.00

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Salad

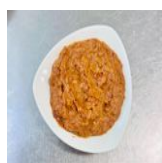
CA\$6.00

Crisp, fresh garden greens with a light, refreshing dressing.

Shaag Bjaji

CA\$10.95

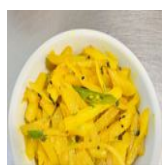
Spinach typically cooked with onion ,garlic and lentil



Sutki Borta

CA\$6.95

A blend of dried fish, spices, and onions, mashed into a savory paste.



Aloo Bhaji

CA\$8.95

Thinly sliced potatoes sautéed with mustard seeds, green chilies, and turmeric, garnished with fresh coriander.

Aloo Borta

CA\$6.00

Mashed potatoes blended with various spices.

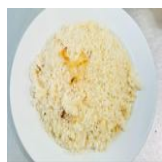
Rice



Shrimp Fried Rice

CA\$13.95

Aromatic basmati rice stir-fried with succulent shrimp, onions, carrots, and garnished with fresh cilantro and green chilies.



Pulao Rice

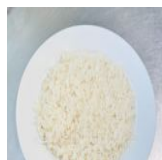
CA\$6.95

Fragrant aromatic rice cooked with aromatic spices and garnished with caramelized onions.

Paratha 2 pcs.

CA\$3.50

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Plain Rice

Fluffy, steamed white rice, cooked to perfection

CA\$5.50



Bhat Bhaji

Aromatic yellow rice paired with a spiced vegetable omelette, garnished with fresh lime and green chilies.

CA\$11.95

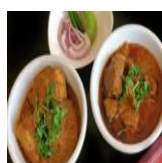
Special



Morog Pulao

Bengali-style chicken and pulao rice, slow-cooked in ghee and spices. Rich, festive, unforgettable.

CA\$16.95



Kichuri - Chicken

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CA\$17.50



Kichuri With Beef

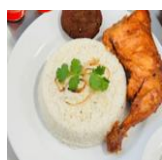
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Roast Pulao Cobmo

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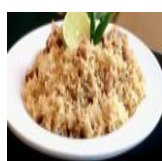
CA\$16.95



Combo For 2 (Roast)

- 2 x Chicken Roast Pulao, 2 x Tuna Kebab - 2 x Soft Drink A perfect pairing of rich Bengali flavors and refreshing sips-ideal for sharing or indulging solo.

CA\$39.95



Beef Teharie

Tender beef pieces mixed with aromatic basmati rice, spiced with traditional Indian seasonings, and garnished with a slice of lime and a green chili.

CA\$16.50

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Dessert



Doi

Thick and creamy yogurt, sweetened and chilled to perfection. A simple, satisfying Bengali dessert.

CA\$3.95

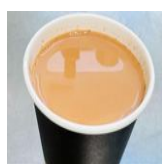


Pudding

Smooth and creamy pudding with a caramelized top layer, offering a rich and delicate texture.

CA\$3.50

Drinks



Tea

Aromatic blend of black tea and milk, infused with traditional Indian spices.

CA\$3.50

Soft Drink / Water

Water: Bottled water.

CA\$2.00



Mango Lassi

Smooth and creamy blend of ripe mangoes and yogurt, sweetened to perfection.

CA\$5.95

Lemonade

Refreshing citrus beverage.

CA\$2.95

Lassi

Traditional Indian yogurt drink, typically sweetened or salted, sometimes flavored with mango or rose water.

CA\$5.00

Week Special

Rui Combo

Crispy fried fish served in a tangy tomato-based curry with green chili and fresh herbs - served with rice.

CA\$13.95