



Menu

Restaurant 30 Juin

1694 Rue Sainte-Catherine E, Montréal, QC H2L 2J4, Canada | (514) 619-9482

Most Ordered

Chèvre / Ntaba

CA\$33.00

Assiette de chèvre. / Goat's plate.

Chèvre / Ntaba

CA\$29.00

Chèvre. / Goat.

Banane / Banana

CA\$8.00

Alloco / Banane mure

1/2 poulet mayo

CA\$33.00

1/2 poulet dans une sauce mayonnaise

Dindon

CA\$28.00

Assiette de madindon. / Madindon plate.

Pondu

CA\$8.50

Feuille de manioc. / Cassava leaf.

Tilapia

CA\$33.00

Assiette de tilapia entier. / Tilapia plate.

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Fumbwa

CA\$8.50

Légumes avec beurre d'arachide. / Vegetables with peanut butter.

Samoussa nemes au boeuf (4)

CA\$12.00

Four crispy pastries filled with minced beef and seasoned with traditional spices.

Moitié Riz moitié Banane / Half Halft Rice Plantains

CA\$8.00

Banane et riz. / Banana and rice.

Entrée / Appetizer

Salade du jour / Salad of The Day

CA\$13.00

Salade Jardinière

Samoussa nemes au boeuf (4)

CA\$12.00

Four crispy pastries filled with minced beef and seasoned with traditional spices.



Samoussa nemes végé (6)

CA\$12.00

Samoussas aux légumes

Plats principaux / Main Dishes

1/2 poulet mayo

CA\$33.00

1/2 poulet dans une sauce mayonnaise

Dindon

CA\$28.00

Assiette de madindon. / Madindon plate.

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sauce graine & fufu

CA\$25.00

Chicken in palm nut sauce, typically served with a side of fufu (pounded cassava).

placali et sauce gombo

CA\$25.00

Fermented cassava dough served with a typical okra sauce, often including tomatoes, peppers, and various seasonings.

poulet oncle bray

CA\$33.00

poulet braise sec aux epices congolaises

1/2 poulet congo

CA\$27.00

poulet fumé braisé

1/2 poulet 30 juin

CA\$30.00

1/2 poulet. / 1/2 chicken.

1/2 poulet TT

CA\$27.00

poulet fumé dur

riz rouge

CA\$15.00

Typically includes rice cooked with tomatoes and spices, often accompanied by chicken.

Poutine banane

CA\$15.00

Poutine with chicken, typically includes fries, cheese curds, and gravy.

Plat végétarien / Vegetarian Dish

CA\$25.00

Sauté de légume sur un nid de banane plantain

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Ndole royal

CA\$27.00

Traditional Cameroonian peanut stew enriched with hearty chicken. Side choices: Half banana and rice, Kwanga, Fufu, Attieke, Rice, or Alloco banana.

dokounou

CA\$28.00

Pâté de banane plantain et manioc, accompagné de poulet.

Mac&cheese

CA\$18.00

Creamy, classic macaroni in a rich, velvety cheese sauce.

Mac&cheese poulet

CA\$20.00

Macaroni and cheese with tender chicken, typically includes a blend of cheeses, topped with a crispy herb and onion crumble.

Mac& cheese chevre

CA\$20.00

Macaroni and cheese with goat cheese, typically includes a blend of cheeses and a breadcrumb topping.

RIZ Tchep au poisson

CA\$27.00

Riz avec poisson et légumes mijotés, inspiré de la cuisine sénégalaise.

Chèvre / Ntaba

CA\$33.00

Assiette de chèvre. / Goat's plate.

Tilapia

CA\$33.00

Assiette de tilapia entier. / Tilapia plate.

Sans accompagnement / Without Side



Tilapia/ fish

Grilled tilapia topped with colorful microgreens, thinly sliced vegetables, and a roasted red pepper.

CA\$29.00

Chèvre / Ntaba

Chèvre. / Goat.

CA\$29.00

1/2 Poulet 30 juin

1/2 Poulet. / 1/2 Chicken.

CA\$26.00

Extra et légumes / Extra and Vegetables

Banane / Banana

Alloco / Banane mure

CA\$8.00

Pondu

Feuille de manioc. / Cassava leaf.

CA\$8.50

Moitié Riz moitié Banane / Half Half Rice Plantains

Banane et riz. / Banana and rice.

CA\$8.00

Extra Légumes Attieke

Attieke garnished with a variety of vegetables, offering a blend of textures and flavors typical of Ivorian cuisine.

CA\$3.00

Extra piment / Extra Chilli Pepper

A serving of chilli peppers, typically enhancing dishes with a spicy kick.

CA\$2.50

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Mayonnaise épicé maison

CA\$3.50

Grilled chicken topped with homemade spicy mayonnaise, garnished with roasted bell pepper and crispy leeks.

Extra sauce

CA\$4.00

Yassa sauce. Sauce rouge citronné aux oignons

Fumbwa

CA\$8.50

Légumes avec beurre d'arachide. / Vegetables with peanut butter.

Loso

CA\$6.50

Riz. / Rice.

Breuvage / Beverage



Coka Cola

CA\$3.00

Coca-Cola is a cola-flavored carbonated beverage, offering a unique mix of sweetness and fizz.



Bouteille d'eau / Bottle of Water

CA\$2.50

A clear, purified water in a sealed bottle, designed for convenient and refreshing hydration.

Boisson gazeuse / Soft Drink

CA\$3.00

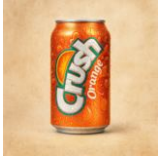
Refreshing soda available in either tangy orange or crisp apple flavors.

Jus de fruit / Fruit Juice

CA\$2.50

Fresh fruit juice available in orange or apple.

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Crush Orange

CA\$3.00



7Up

Crisp, refreshing lemon-lime carbonated drink for a rejuvenating burst of flavor.

CA\$3.00
