



Menu

Nana saveurs kreyol et Caribéens

6461 Rue Beaubien E, Montréal QC H1M 1B1, Canada | (514) 706-7164

Most Ordered



Tasso de cabri / Goat's Tasso

CA\$36.99

Chèvre marinée et frite. Servi avec riz djondjon ou choix fritay. Garni de Pikliz.
/ Marinated and fried goat cheese. Served with djondjon rice or choice of fritay.
Garnished with Pikliz.



Pâte kode / Kode Pastry

CA\$14.99

Fritay pâte kode: Fried dough pastry typically filled with seasoned meat or vegetables.



Akra Malanga

CA\$6.00

Beignet croustillants de morue aux épices Haïtiennes. / Crispy COD fritters with Haitian spices.



Tasso cabri

CA\$39.99

Fried marinated meat typically includes pork or beef, seasoned with spices.



RAGOUT DE PIED BOUF

CA\$25.99

Ragout de pied bouf servi avec 3 choix/Beef foot stew served with 3 choices



Pâte kòde / Kòde Pastry

CA\$9.99

Pâte kode toute garnie ou selon demande. / Kode pastry, all dressed or as requested.

Griot

CA\$19.99

Servi avec du riz kreyòl et plantain. Garni de pikliz/Served with Creole rice and plantains.
Garnished with pikliz.

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Poulet épicé frit/Spicy Fried Chicken

CA\$24.99

Servi avec Riz kreyòl banane plantain/Served with Creole rice and plantains.

ENTRÉES/APPETIZERS



RAGOUT DE PIED BOUF

CA\$25.99

Ragout de pied bouf servi avec 3 choix/Beef foot stew served with 3 choices



Akra Malanga

CA\$6.00

Beignet croustillants de morue aux épices Haïtiennes. / Crispy COD fritters with Haitian spices.



Pâte kòde / Kòde Pastry

CA\$9.99

Pâte kode toute garnie ou selon demande. / Kode pastry, all dressed or as requested.



Pâté feuilletée / Puff Pastry

CA\$3.25

Pâte feuilletée poulet ou bouf. / Chicken or beef puff pastry.



Poulet à la jerk / Jerk Chicken

CA\$13.99

Ailes de poulet à la jerk (saveurs de Jamaïque). / Jerk chicken wings (Jamaican flavors).



Beignet de pâtes assaisonnée / Seasoned Pasta Fritter

CA\$6.00

(3) marinades Beignet de pâtes assaisonnée, dorée et léger/(3) Marinades: Seasoned, golden and light pasta fritter



Crevette mijotée / Stewed Shrimp

CA\$15.99

(6) Crevette mijotée Sautée à l'ail et à l'oignon/(6) Simmered prawns sautéed with garlic and onion

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Chiktay hareng / Herring Chiktay

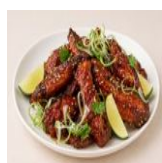
CA\$6.00

Hareng effiloché, marinée avec du citron, oignon, poivron, épice et piment extra fort. / Shredded herring, marinated with lemon, onion, pepper, spice and extra hot chili.

Plateau dégustation / Tasting Platter

CA\$24.99

Petites bouchées à partager pour 2 ou 4 personnes. / Small bites to share for 2 or 4 people.



Choix d'ailes de poulet / Chicken Wings Choice

CA\$13.99

6 ailes de poulet caramélisées à la sauce épicée Haïtienne ou, 4 pilons de poulet. / 6 caramelized chicken wings with Haitian spicy sauce or 4 chicken drumsticks.

BOISSONS/DRINKS



Kola couronne / Crown Kola

CA\$2.75

A traditional soda, typically featuring a sweet, cola-like flavor with effervescent bubbles.



Kola choukoune

CA\$2.75

Kola choukoune: A popular Caribbean soda with a distinctive flavor.



Pepsi

CA\$2.49

Classic, refreshing cola soda.



Coca-Cola

CA\$2.49

Classic, refreshing soda with a timeless taste.



7 Up

CA\$2.49

Crisp, refreshing lemon-lime soda, perfectly carbonated for a delightful sip.

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Sprite

Crisp, Refreshing Lemon-Lime Carbonated Drink

CA\$2.49



Crush

Crush soda, a classic carbonated beverage typically flavored with orange or other fruits.

CA\$2.49



Malta et lait / Malta and Milk

Malta and milk: A blend of non-alcoholic malt beverage and dairy milk, combining the rich, slightly sweet flavor of malta with the creamy texture of milk.

CA\$8.00



Petit thé/Small tea

A small serving of tea, typically featuring a variety of infused tea leaves, offering a selection of flavors.

CA\$1.99



Petit café/Small Coffe

Small cup of classic coffee, typically brewed with roasted beans for a rich and aromatic experience.

CA\$1.99



Fruits de la passion / Passion Fruit

Passion fruit juice typically includes fresh passion fruit puree, offering a naturally sweet and tangy flavor.

CA\$9.00



Gingembre et citron / Ginger and Lemon

Le mixte parfait, 1 verre. / The perfect mix, 1 cup.

CA\$9.00



Limonade kreyòl / Kreyòl Lemonade

Kreyòl lemonade: A refreshing blend of freshly squeezed lemons and sugar, offering a traditional taste with a hint of Caribbean flair.

CA\$7.00

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HAMBURGER ET POUTINE



Hamburger

Bouf haché mariné à haïtienne fait maison avec des oignons caramélisés servi avec des frites/Homemade Haitian-style marinated ground beef with caramelized onions, served with fries.

CA\$17.49



Poutine griot / Griot Poutine

Griot effiloché, sauce, frites, et fromage en grain. Un mélange de saveurs du Québec et d'Haïti./Shredded Griot, sauce, fries, and cheese curds. A blend of flavors from Quebec and Haiti.

CA\$17.49

FRITAY



Pâte kode / Kode Pastry

Fritay pâte kode: Fried dough pastry typically filled with seasoned meat or vegetables.

CA\$14.99



3 Acras

Typically includes seasoned mashed malanga and codfish, deep-fried into crispy fritters.

CA\$6.00



3 Marinade

Typically includes fried dough balls made from a seasoned batter, often enjoyed as a popular Haitian street food.

CA\$6.00



Pâté feuilleté / Puffy Pastry

Flaky puff pastry typically filled with seasoned meat or vegetables, offering a portable and savory treat.

CA\$3.25



Tasso cabri

Fried marinated meat typically includes pork or beef, seasoned with spices.

CA\$39.99



Tasso boeuf

Tasso boeuf: Marinated and fried beef, typically accompanied by pickled onions, peppers, and a hint of citrus, served in a sandwich format inspired by Haitian fritay cuisine.

CA\$35.00

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PLATS PRINCIPAUX /MAIN DISHES

Griot

CA\$19.99

Servi avec du riz kreyòl et plantain. Garni de pikliz/Served with Creole rice and plantains. Garnished with pikliz.



Griot royal / Royal Griot

CA\$34.99

Servi avec des marinades, acra et bananes plantain. Garni de Pikliz. / Served with pickles, acra and plantains. Garnished with Pikliz.



Tasso de cabri / Goat's Tasso

CA\$36.99

Chèvre marinée et frite. Servi avec riz djondjon ou choix fritay. Garni de Pikliz. / Marinated and fried goat cheese. Served with djondjon rice or choice of fritay. Garnished with Pikliz.

Poulet épicé frit/Spicy Fried Chicken

CA\$24.99

Servi avec Riz kreyòl banane plantain/Served with Creole rice and plantains.

EXTRA



Pikliz

CA\$3.00

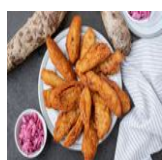
Pickled Haitian condiment typically includes cabbage, carrots, bell peppers, and Scotch bonnet peppers, adding a tangy and spicy kick to your meal.



Marinade

CA\$1.50

A flavorful blend of herbs, spices, and oils used to enhance the taste of meats, vegetables, or other dishes.



3 Akra

CA\$5.00

Akra: Typically includes three pieces of fritters made from grated taro root, seasoned with herbs and spices.



Riz national / National Rice

CA\$10.00

Rice typically includes seasoned long grain rice, often cooked with spices and herbs.

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Banane / Banana

5

CA\$5.00

CHOIX DE SALADE



César/Caesar

Romaine lettuce, croutons, parmesan cheese, and caesar dressing.

CA\$5.00



Macaroni

Elbow macaroni typically combined with mayonnaise, celery, and onions, creating a classic pasta salad often found in salad selections.

CA\$5.00
