



Menu

Shanesto resto/traiteur

2182 Av Du Mont-Royal E, Montréal QC H2H 1K3, Canada | (438) 699-2150

Most Ordered



Riz collé griot / Sticky Rice Griot

CA\$15.00

Tender pork chunks paired with sticky rice, served with a side of fresh lettuce, tomatoes, pickled vegetables, and a savory dipping sauce.



Fritay griot

CA\$15.00

Tender marinated pork chunks, crispy plantains, and savory sausages, served with a side of fresh lettuce, tomato salad, and a tangy dipping sauce.



Riz collé poulet / Chicken Sticky Rice

CA\$15.00

Grilled chicken served with sticky rice, fried plantain, fresh salad, and a side of savory sauce.



Fritay poulet / Chicken Fritay

CA\$15.00

Crispy fried chicken served with fried plantains, savory sausage, fresh salad, and a side of spicy dipping sauce.



Riz djondjon poulet / Chicken Djondjon Rice

CA\$15.00

Tender chicken served with black mushroom rice, accompanied by crispy fried plantains, fresh lettuce, and tomato slices, with a side of savory sauce.

Paté poulet, oufs et saucisses / Chicken, Egg and Sausage Patty

CA\$10.00

Chicken, egg, and sausage patty: Deep-fried Haitian pastry typically filled with shredded chicken, boiled eggs, and sausage, often accompanied by onions, bell peppers, and pikliz (spicy pickled vegetables).

Paté poulet et oufs / Chicken and Egg Patty

CA\$10.00

Shredded chicken and boiled eggs wrapped in a flaky pastry, inspired by Jamaican patties. Typically includes onions, bell peppers, and pikliz.

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Extra accra

CA\$6.00

Accra: Fried fritters typically made with freshly grated malanga mixed with homemade Creole seasoning.

Petite poutine griot

CA\$10.00

Fried pork, cheese curds, fries, and poutine gravy.

Extra tassot boeufs

CA\$10.00

Typically includes marinated and fried beef chunks, seasoned with spices.

SMOOTHIES

Banabe-ananas

CA\$8.00

Banana and pineapple typically blended with coconut milk, creating a refreshing and tropical smoothie.

Ananas-bleuet

CA\$8.00

Typically includes pineapple and blueberries, blended into a smooth and refreshing Latin-American smoothie.

Kiwi-fraise

CA\$8.00

Typically includes kiwi, strawberries, and a blend of fruit juices.

Kiwi

CA\$8.00

Kiwi smoothie: Typically includes fresh kiwi, spinach, apple, and orange juice.

Kiwi-ananas

CA\$8.00

Kiwi-ananas smoothie: Fresh kiwi and pineapple typically blended with a base of coconut water or juice.

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Kiwi-banane

CA\$8.00

Kiwi-banane smoothie: Typically includes fresh kiwi, banana, and a blend of fruit juices.

Fraise-banane-fruit de la passion

CA\$8.00

Strawberries, bananas, and passion fruit typically blended for a refreshing smoothie.

Banane-bleuet

CA\$8.00

Banane-bleuet smoothie: Typically includes banana and blueberry, often blended with milk or a milk alternative for a creamy texture.

Extras

Extra accra

CA\$6.00

Accra: Fried fritters typically made with freshly grated malanga mixed with homemade Creole seasoning.

Extr pikliz

CA\$2.00

Shredded cabbage, carrots, onions, and scotch bonnet peppers, seasoned with vinegar and lime juice.

Extra sauce

CA\$2.00

Typically includes ingredients like cilantro, jalapeños, garlic, and lime juice, enhancing Latin-American dishes with a fresh and zesty flavor.

Extra riz collé

CA\$5.00

Typically includes sticky rice prepared in the traditional Latin-American style.

Extra plantain

CA\$3.00

Typically includes sweet plantains, fried to a golden brown, offering a tender and subtly sweet flavor.

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Extra tassot boeufs

CA\$10.00

Typically includes marinated and fried beef chunks, seasoned with spices.

Extra griot

CA\$7.00

Marinated pork chunks, fried to a golden crisp.

Extra poulet

CA\$6.00

Grilled extra chicken portion with seasoned skin.

Breuvages

Crush orange

CA\$3.00

Refreshing orange soda with a delightful burst of citrus flavor.

Bouteille d'eau

CA\$1.50

Pure and refreshing bottled water for convenient hydration.

Crush soda mousseux

CA\$3.00

Typically includes various fruit flavors with a fizzy, carbonated texture.

MUG root beer

CA\$3.00

Chilled Mug's Classic Root Beer - A Sweet, Frothy Delight

Crush raisin

CA\$3.00

Grape juice typically blended with cranberry juice, sour mix, and lemonade.

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Coca cola

CA\$3.00

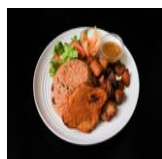
Classic, refreshing soda with a timeless taste.

7UP

CA\$3.00

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

Plats principaux / Main Dishes



Riz collé griot / Sticky Rice Griot

CA\$15.00

Tender pork chunks paired with sticky rice, served with a side of fresh lettuce, tomatoes, pickled vegetables, and a savory dipping sauce.



Riz collé poulet / Chicken Sticky Rice

CA\$15.00

Grilled chicken served with sticky rice, fried plantain, fresh salad, and a side of savory sauce.



Riz djondjon griot / Rice djondjon griot

CA\$15.00

Tender fried pork chunks paired with black mushroom rice, crispy plantains, and a side of pickled vegetables.



Riz djondjon poulet / Chicken Djondjon Rice

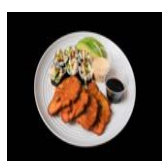
CA\$15.00

Tender chicken served with black mushroom rice, accompanied by crispy fried plantains, fresh lettuce, and tomato slices, with a side of savory sauce.

Petite poutine griot

CA\$10.00

Fried pork, cheese curds, fries, and poutine gravy.



Combo Sushi Griot (plantains et couronne champagne)

CA\$18.00

Crispy sushi rolls filled with seasoned pork, avocado slices, fried plantains, and dipping sauces.

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Petite Poutine poulet

CA\$10.00

Chicken, cheese curds, fries, and poutine gravy.

Grande poutine poulet

CA\$13.00

Fries, cheese curds, poutine gravy, and chicken.

Grande poutine griot

CA\$13.00

Typically includes cheese curds, fries, poutine gravy, and marinated fried pork.



Fritay griot

CA\$15.00

Tender marinated pork chunks, crispy plantains, and savory sausages, served with a side of fresh lettuce, tomato salad, and a tangy dipping sauce.



Fritay poulet / Chicken Fritay

CA\$15.00

Crispy fried chicken served with fried plantains, savory sausage, fresh salad, and a side of spicy dipping sauce.

Fruits de mer et pâtes / Seafood and Pasta

Plat crevettes / Shrimp Dish

CA\$30.00

Shrimp sautéed with fresh vegetables, served over pasta.

Spaghetti

CA\$12.50

Spaghetti with a mix of shrimp, clams, mussels, and calamari in a homemade tomato sauce.



Petits fruits de mer (1 personne) / Small Seafood (1 Person)

CA\$65.00

A medley of crab, shrimp, corn on the cob, potatoes, and hard-boiled eggs, garnished with lemon wedges and parsley.

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Fruits de mer moyens (2 personnes) / Medium Seafood (2 People) CA\$100.00

A mix of crab, corn, potatoes, and boiled eggs, garnished with lemon wedges and parsley.

Paté kòdé / Kòdé Pastry

Paté poulet, oufs et saucisses / Chicken, Egg and Sausage Patty

CA\$10.00

Chicken, egg, and sausage patty: Deep-fried Haitian pastry typically filled with shredded chicken, boiled eggs, and sausage, often accompanied by onions, bell peppers, and pikliz (spicy pickled vegetables).

Paté oufs et saucisses / Egg and Sausage Patty

CA\$10.00

Deep-fried Haitian patty filled with sausage, boiled eggs, onions, bell peppers, and pikliz (spicy pickled vegetable relish).

Paté poulet et saucisses / Chicken and Sausage Patty

CA\$10.00

Deep-fried Haitian pastry filled with shredded chicken and sausage, typically includes onions, bell peppers, and pikliz.

Paté oufs / Egg Patty

CA\$10.00

Deep fried Haitian patty typically includes boiled eggs, onions, bell peppers, and pikliz (spicy pickled vegetable relish).

Paté saucisses / Sausage Patty

CA\$10.00

Deep-fried Haitian patty typically includes sausage, boiled eggs, onions, bell peppers, and pikliz.

Paté poulet et oufs / Chicken and Egg Patty

CA\$10.00

Shredded chicken and boiled eggs wrapped in a flaky pastry, inspired by Jamaican patties. Typically includes onions, bell peppers, and pikliz.

Paté poulet / Chicken Patty

CA\$10.00

Shredded chicken in a flaky pastry, inspired by Jamaican patties, typically includes onions, bell peppers, and Haitian pikliz.