



Menu

T-unik

7705 Rue Centrale, Lasalle QC H8P 1L7, Canada | (514) 775-6038

Most Ordered



Tilapia braisé / Braised Tilapia

2 for CA\$30.00

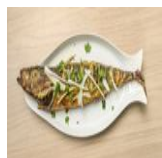
Whole tilapia braised with herbs, garnished with chopped parsley and sliced onions.



Bobolo (batons de manioc) / Bobolo (Cassava Sticks)

2 for CA\$5.00

Soft and chewy cassava sticks, traditionally prepared and rich in texture.



Maquereau braisé / Braised Mackerel

2 for CA\$35.00

Braised mackerel garnished with fresh parsley and thinly sliced onions.



Ndolé frites de plantain / Ndolé and Fried Plantains

2 for CA\$30.00

Creamy spinach stew with shrimp, served alongside golden fried plantains.



Soya (Lb)

2 for CA\$25.00

Grilled spiced meat served with sliced red onions, offering a savory African entrée experience.



Rôti de chèvre / Goat Roast

CA\$30.00

Tender goat roast with rich, savory sauce, garnished with fresh basil leaves and a whole pepper.

Eru

CA\$30.00

Menu T-unik

Alloco

CA\$5.00

Atiéké (couscous de manioc) / Attiéké (Cassava Couscous)

CA\$5.00

Frites / Fries

CA\$5.00

Entrées / Starters



Soya (Lb)

2 for CA\$25.00

Grilled spiced meat served with sliced red onions, offering a savory African entrée experience.

Wrap César au poulet / Chicken Caesar Wrap

CA\$16.00

Sandwich de rôtis de bouf au jus / Roast Beef Sandwich with Gravy

CA\$15.00

Sandwich au poulet / Chicken Sandwich

CA\$10.00

Omelette au jambon et cheddar / Ham and Cheddar Omelette

CA\$16.00

Menu T-unik

Omelette Western

CA\$15.00

10 brochettes de poulet BBQ / 10 BBQ Chicken Skewers

CA\$32.00

Pain doré (café inclus) / French Toast (Coffee Included)

CA\$10.00



Salade t-unik / T-Unik Salad

CA\$13.50

A vibrant mix of fresh greens, tomatoes, and cucumbers, topped with a light vinaigrette.

Salade César / Caesar Salad

CA\$16.25

Plats principaux / Main Dishes



Tilapia braisé / Braised Tilapia

2 for CA\$30.00

Whole tilapia braised with herbs, garnished with chopped parsley and sliced onions.

Eru

CA\$30.00

Taro sauce jaune / Yellow Taro Sauce

CA\$30.00

Menu T-unik

Attiéké poulet / Chicken Attiéké

CA\$22.25

Tender chicken served with cassava couscous, accompanied by sautéed onions and tomatoes.

Riz collé poulet / Sticky Rice with Chicken

CA\$15.00



Riz sauté poulet / Stir-fried Rice with Chicken

CA\$15.00

Aromatic stir-fried rice combined with tender chicken pieces, offering a delightful blend of spices and flavors.

Poulet entier braisé / Whole Braised Chicken

CA\$25.00

Sauce gombo / Okra Sauce

CA\$30.00

Bar braisé / Braised Bar

CA\$35.00

Rôti agneau / Roast Lamb

CA\$30.00

Savor tender, juicy slices of succulent roast lamb, complemented with a medley of seasoned vegetables and a rich, aromatic herb jus.



Rôti de chèvre / Goat Roast

CA\$30.00

Tender goat roast with rich, savory sauce, garnished with fresh basil leaves and a whole pepper.



Soupe au poisson / Fish Soup

CA\$14.25

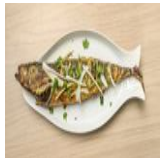
Tender fish pieces in a savory broth with carrots, celery, and tomatoes.

Menu T-unik

Soupe kandia (sauce gombo) / Kandia Soup (Okra Sauce) **CA\$18.99**

Risotto à l'agneau / Lamb Risotto **CA\$25.75**

Soupe au poulet simple / Simple Chicken Soup **CA\$15.00**



Maquereau braisé / Braised Mackerel

2 for CA\$35.00

Braised mackerel garnished with fresh parsley and thinly sliced onions.

Crevettes / Shrimps **CA\$26.25**

Soupe au poulet simple avec riz plantain / Simple Chicken Soup with Plantain Rice **CA\$20.00**

Ailes de poulet braisées / Braised Chicken Wings **CA\$36.00**

Banane malaxée / Mashed Banana **CA\$25.00**

Spaghetti Carbonara **CA\$30.00**

Menu T-unik



Spaghetti aux légumes / Vegetable Spaghetti

CA\$24.00

Tender spaghetti mixed with vibrant vegetables including bell peppers, carrots, corn, and fresh greens.

Wandao Petiscaria

CA\$25.00



brochettes de porc a la camerounaise 10

CA\$30.00

Grilled skewered pork seasoned with Cameroonian spices, served with fresh herbs.

12 Ailes de poulet

CA\$17.99



Ndolé frites de plantain / Ndolé and Fried Plantains

2 for CA\$30.00

Creamy spinach stew with shrimp, served alongside golden fried plantains.

Attiéké aloko poisson et poulet / Attiéké with Fish and Chicken

CA\$25.00

Breuvage / Beverage

Jus de gingembre / Ginger Juice

CA\$6.00

Jus de bissap (foléré) / Hibiscus Juice (foléré)

CA\$6.00

Menu T-unik

Bouteille d'eau / Water Bottle

CA\$1.00

Boisson gazeuse / Soft Drink

CA\$2.50

Choice of cola, diet cola, or lemon-lime soda.

Cappuccino

CA\$4.00

Classic espresso with steamed milk, topped with a layer of frothy foam.

Espresso

CA\$3.00

Desserts

Gâteau au fromage / Cheesecake

CA\$5.00

Tiramisu

CA\$12.00

Classic Italian dessert made with ladyfingers soaked in coffee, layered with mascarpone cheese and dusted with cocoa.

Accompagnements / Sides



Bobolo (batons de manioc) / Bobolo (Cassava Sticks)

2 for CA\$5.00

Soft and chewy cassava sticks, traditionally prepared and rich in texture.

Alloco

CA\$5.00

Menu T-unik



Salade / Salad

Crisp lettuce, shredded carrots, and sliced onions.

CA\$5.00

Riz / Rice

CA\$5.00



Salade de fruits (ananas, pastèque et papaye) / Fruit Salad (Pineapple, Watermelon, Cantaloupe)

Freshly cut papaya pieces, sweet and juicy, perfect for a light and refreshing side dish.

CA\$5.00

Plantain vapeur / Steamed Plantain

CA\$5.00

Frites / Fries

CA\$5.00

Atiéké (couscous de manioc) / Attiéké (Cassava Couscous)

CA\$5.00
