



Menu

LA CAVA GRECQUE

2532 Rue Ste-Catherine E, Montréal QC H2K 2K2, Canada | (514) 527-2532

Most Ordered



Calmars pour 1

Crispy fried calamari rings garnished with red pepper strips and a black olive, served with a side of marinara sauce and a lemon wedge.

CA\$21.80

Asst Gyro 2 pita

Gyro meat served in pita, typically accompanied by tzatziki, lettuce, tomatoes, and onions.

CA\$37.90

Souvlaki au poulet

Tender chicken skewers. Served with choice of lentil soup, soup of the day, chef salad, Caesar salad, or Greek salad.

CA\$29.85

Souvlaki au porc

Tender pork skewers served with your choice of a side salad or soup. Options include lentil soup, soup of the day, chef's salad, Caesar salad, Greek salad, or without salad.

CA\$28.70

Médailles de filet mignon

Filet mignon medallions. Steak doneness choice: from blue to very well done.

CA\$41.35

Côtelettes de porc

Pork côtelettes, choice of side: lentil soup, soup of the day, chef's salad, Caesar salad, Greek salad, or no salad.

CA\$26.40

Asst Gyro 1 pita

Gyro meat in pita, typically with lettuce, tomatoes, onions, and tzatziki sauce.

CA\$22.95

Menu LA CAVA GRECQUE

Salade grecque ENT

CA\$11.45

Romaine lettuce, feta cheese, tomatoes, cucumbers, kalamata olives, and red onions, typically dressed in a Greek vinaigrette.

Riz maison

CA\$5.70

A classic rice dish that typically includes aromatic spices and a blend of seasonal vegetables for a simple and satisfying taste experience.

Patates grecque

CA\$5.70

Roasted potatoes typically seasoned with herbs and spices, often garnished with crumbled feta and a touch of olive oil.

TERRE-MER

Broch de poulet et crevettes

CA\$41.35

Grilled chicken and shrimp skewers, typically featuring a mix of vegetables and a light sauce.

Broch de poulet et calmars frit

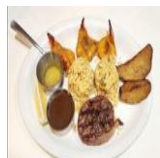
CA\$42.50

Grilled chicken skewers and fried calamari, typically featuring a blend of seafood and poultry flavors.

Broch de poulet et pétoncles

CA\$42.50

Grilled chicken and scallops, often accompanied by a light herb sauce, showcasing a balance of land and sea flavors.



Filet mignon et crevettes

CA\$49.40

Filet mignon paired with shrimp. Meat doneness options: blue, rare, medium rare, medium, medium well, well, very well done.

Filet de poulet et crevettes

CA\$40.20

Grilled chicken fillet and shrimp, typically accompanied by a light sauce, offering a balance of land and sea flavors.

Menu LA CAVA GRECQUE

FRUITS DE MER

Cuisses de grenouilles

CA\$35.60

Frog legs, typically sautéed with garlic, herbs, and lemon, offering a delicate taste often associated with seafood dishes.

Saumon et crevettes

CA\$41.35

Sauteed salmon and shrimp, often complemented by a light lemon sauce.

Saumon au four

CA\$31.00

Oven-baked salmon typically accompanied by a light lemon sauce and garnished with fresh herbs.

Poisson blanc au four

CA\$27.55

Oven-baked white fish, typically accompanied by a medley of seafood, with a hint of lemon and white wine sauce.

Poisson blanc pané

CA\$29.85

White fish, breaded and pan-fried, typically served with a light lemon butter sauce, enhancing its delicate flavor.

Fish N Chips

CA\$29.85

Beer-battered fish with crispy fries, accompanied by tartar sauce.

Assiette de calmars frits

CA\$29.85

Lightly floured and fried calamari, typically served with a side of marinara sauce and fresh lemon wedges.

Calmars et crevettes

CA\$37.90

Sauteed calamari and shrimp, typically accompanied by garlic, olive oil, and fresh herbs.

Menu LA CAVA GRECQUE



Assiette de crevettes papillon

CA\$35.60

Butterflied shrimp with crispy coating, served alongside seasoned rice and roasted potato wedges. Accompanied by a savory dipping sauce.

Assiette de pétoncles grillés

CA\$40.20

Grilled scallops, typically accompanied by a medley of seasonal vegetables and a hint of fresh lemon.

VIANDE ROUGE

Steak d'entrecôte

CA\$47.10

Steak d'entrecôte Choice of doneness: blue, rare, medium rare, medium, medium well, well done, very well done.

Steak au poivre

CA\$47.10

Pepper-crusted steak with doneness options from blue to very well done.

Côtelettes d'agneau

CA\$40.20

Tender lamb chops, cooked to your preference: blue, rare, medium rare, medium, medium well, well done, or very well done.

Médallions de filet mignon

CA\$41.35

Filet mignon medallions. Steak doneness choice: from blue to very well done.

Brochette de filet mignon

CA\$42.50

Tender beef skewers. Choose doneness: blue, rare, medium rare, medium, medium well, well done, very well done.

SPECIAL CAVA

Côtelettes de porc

CA\$26.40

Pork côtelettes, choice of side: lentil soup, soup of the day, chef's salad, Caesar salad, Greek salad, or no salad.

Menu LA CAVA GRECQUE

Filet de poulet grillé

CA\$28.70

Chicken filet served with choice of side salad or soup: lentil soup, soup of the day, chef salad, Caesar salad, Greek salad, or no salad.

Brochette Shish Kebab

CA\$28.70

Tender skewered kebab. Choice of doneness from blue to very well done. Side options include lentil soup, soup of the day, chef's salad, Caesar salad, Greek salad, or no salad.

Moussaka

CA\$31.00

Moussaka Side options include lentil soup, soup of the day, chef's salad, Caesar salad, Greek salad, or no salad.

Souvlaki au porc

CA\$28.70

Tender pork skewers served with your choice of a side salad or soup. Options include lentil soup, soup of the day, chef's salad, Caesar salad, Greek salad, or without salad.

Souvlaki au poulet

CA\$29.85

Tender chicken skewers. Served with choice of lentil soup, soup of the day, chef salad, Caesar salad, or Greek salad.

DESSERTS

Gâteau du jour

CA\$4.55

Rich chocolate cake, typically featuring layers of moist cake and chocolate frosting, often highlighted as the dessert of the day.

Baklava

CA\$5.70

Sweet and flaky pastry filled with nuts, honey, and aromatic spices

Galaktoboureko

CA\$5.70

Semolina custard nestled in flaky phyllo pastry, typically sweetened with a light syrup. A classic Greek dessert.

Menu LA CAVA GRECQUE

EXTRAS

Sauce au poivre

CA\$2.30

A classic French pepper sauce, typically featuring cracked black pepper and a creamy base, adding a rich and savory touch to your dessert experience.

Sauce aux champignons

CA\$2.30

Mushroom sauce typically featuring sautéed mushrooms, often enhanced with garlic and herbs, to complement your dessert selection.

Vinaigrette

CA\$2.30

A tangy blend of vinegar and oil, typically infused with herbs and spices, often used to enhance salads or as a flavorful dressing.

Crevettes papillon extra

CA\$4.55

Butterflied shrimp typically served as an extra, often prepared with garlic or lemon for added flavor.

Langoustine extra

CA\$4.55

Typically features succulent langoustine, often prepared with a light sauce or seasoning, enhancing its natural sweetness and delicate texture.

Pétoncle extra

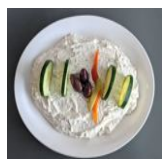
CA\$4.55

Extra pétoncle: A small portion of scallop typically served with a light sauce, enhancing the flavor of your dessert experience.

Fromage Feta extra

CA\$3.40

Feta cheese, typically complemented with olive oil and oregano.



Tzatziki extra

CA\$2.30

Creamy Greek yogurt dip with cucumber, and garlic

Menu LA CAVA GRECQUE

Taramosalata extra

CA\$2.30

Whipped carp roe spread, typically blended with olive oil and lemon, served as a dip.

BREUVAGES

Perrier

CA\$4.55

Effervescent, crystal-clear sparkling water with a refreshing zest.

PITA

Asst Gyro 1 pita

CA\$22.95

Gyro meat in pita, typically with lettuce, tomatoes, onions, and tzatziki sauce.

Asst Gyro 2 pita

CA\$37.90

Gyro meat served in pita, typically accompanied by tzatziki, lettuce, tomatoes, and onions.

Chicken Souvlaki Pita 1

CA\$17.20

Grilled chicken souvlaki with lettuce, tomato, onion, and tzatziki sauce wrapped in a pita.

Chicken Souvlaki Pita 2

CA\$32.15

Grilled chicken souvlaki with lettuce, tomatoes, onions, and tzatziki sauce wrapped in pita bread.

Gyro Pita 1

CA\$17.20

Gyro meat in pita, typically includes tzatziki sauce, lettuce, tomatoes, and onions.

Gyro Pita 2

CA\$32.15

Gyro meat in a pita typically includes tzatziki sauce, lettuce, tomatoes, and onions.

Menu LA CAVA GRECQUE

Asst Porc Souvlaki 1 pita

CA\$21.80

Marinated pork souvlaki wrapped in pita, typically accompanied by lettuce, tomatoes, onions, and tzatziki sauce.

Asst Porc Souvlaki 2 pita

CA\$35.60

Marinated pork souvlaki wrapped in pita, typically accompanied by lettuce, tomatoes, onions, and tzatziki sauce.

Asst Chicken Souvlaki 1 pita

CA\$22.95

Grilled chicken souvlaki in pita, typically includes lettuce, tomatoes, onions, and tzatziki sauce.

Asst Chicken Souvlaki 2 pita

CA\$37.90

Grilled chicken souvlaki with lettuce, tomatoes, onions, and tzatziki sauce in a pita.

Porc Souvlaki Pita 1

CA\$16.05

Grilled pork, wrapped in pita, typically includes lettuce, tomatoes, onions, and tzatziki sauce.

Porc Souvlaki Pita 2

CA\$29.85

Grilled pork, wrapped in pita with lettuce, tomatoes, onions, and tzatziki sauce.

ENTREES



Calmars pour 1

CA\$21.80

Crispy fried calamari rings garnished with red pepper strips and a black olive, served with a side of marinara sauce and a lemon wedge.

Patates grecque

CA\$5.70

Roasted potatoes typically seasoned with herbs and spices, often garnished with crumbled feta and a touch of olive oil.

Menu LA CAVA GRECQUE

Riz maison

CA\$5.70

A classic rice dish that typically includes aromatic spices and a blend of seasonal vegetables for a simple and satisfying taste experience.

Salade grecque ENT

CA\$11.45

Romaine lettuce, feta cheese, tomatoes, cucumbers, kalamata olives, and red onions, typically dressed in a Greek vinaigrette.

Pain à l'ail gratiné avec fromage mozzarella

CA\$12.60

Grilled garlic bread topped with melted mozzarella cheese, offering a classic combination of flavors.



Tzatziki ENT

CA\$11.45

Creamy yogurt dip with garlic, cucumber, and herbs, garnished with olives, fresh tomato, cucumber slices, and a pickle spear.

Taramosalata ENT

CA\$11.45

Taramosalata dip: A smooth blend of carp roe whipped with olive oil and lemon, typically served with pita bread.

Fromage Feta et olives noires

CA\$12.60

Feta cheese and black olives, typically drizzled with olive oil and a hint of oregano.

Dolmades

CA\$11.45

Grape leaves filled with rice, minced beef, mint, and herbs, typically accompanied by a tangy lemon sauce.

Spanakopita

CA\$11.45

Spinach and feta cheese enveloped in flaky phyllo pastry, typically featuring fresh herbs for added flavor.

Cours d'artichauts marinés

CA\$11.45

Marinated artichoke hearts, often paired with herbs and a light vinaigrette, offering a tender and tangy taste experience.

Menu LA CAVA GRECQUE

Cours de palmier marinés

CA\$11.45

Marinated hearts of palm, often combined with tomatoes, onions, and fresh herbs, creating a light and refreshing dish.

Escargots gratinés

CA\$12.60

Escargot typically baked with garlic butter and herbs, topped with a golden cheese crust.

Crevettes de Matane gratinées

CA\$12.60

Gratin-baked Matane shrimp, typically prepared with garlic, butter, and herbs, offering a savory and aromatic seafood experience.

Champignons gratinés

CA\$11.45

Mushrooms typically baked with cheese, often complemented by bell peppers, creating a savory gratin dish.

Crevettes papillon ENT

CA\$19.50

Butterflied shrimp typically sautéed with garlic, lemon, and herbs, offering a delicate balance of flavors.

Saucisses piquantes ENT

CA\$19.50

Spicy sausages typically sautéed with a hint of heat, offering bold flavors inspired by traditional French cuisine.

Coquille Saint Jacques ENT

CA\$22.95

Simmered scallops typically accompanied by mushrooms, roasted carrots, fennel, and sherry.

Calmars pour 2

CA\$27.55

Lightly fried calamari, typically served with lemon wedges and a side of marinara sauce, designed for sharing between two people.

Pikilia pour 1

CA\$21.80

A selection of assorted desserts, typically including pastries, sweets, and delicacies, presented for individual enjoyment.

Menu LA CAVA GRECQUE

Pain pita

CA\$2.30

Soft pita bread, often paired with a variety of fillings such as vegetables, meats, or spreads, commonly enjoyed as a versatile and satisfying entrée option.

Pikilia pour 2

CA\$29.85

Assorted Greek appetizers for two, typically featuring hummus, baba ghanoush, falafel, grape leaves, and feta cheese.

Salade cesar ENT

CA\$9.15

Chopped romaine lettuce, croutons, parmesan cheese, and caesar dressing.

Soupe grecque aux lentilles

CA\$5.70

Lentil soup featuring red lentils, onions, tomatoes, and herbs, inspired by Greek flavors.

Pain à l'ail

CA\$8.00

Freshly baked bread infused with aromatic garlic butter and toasted to a golden finish.

SALADE REPAS

Salade du chef avec saumon grillé

CA\$28.70

Grilled salmon atop mixed greens, marinated red onions, and cherry tomatoes, typically dressed with a maple vinaigrette.

Salade César

CA\$19.50

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

Salade César avec poulet grillé

CA\$28.70

Grilled chicken, romaine lettuce, seasoned croutons, parmesan cheese, and caesar dressing.

Menu LA CAVA GRECQUE

Salade grecque

CA\$24.10

Romaine lettuce, feta cheese, tomatoes, cucumbers, red onions, and kalamata olives, typically dressed with a Greek vinaigrette.

Salade grecque avec poulet grillé

CA\$33.30

Grilled chicken, romaine lettuce, tomatoes, cucumbers, kalamata olives, feta cheese, red onions, and olive oil dressing.

Assiette végétarienne

CA\$25.25

A vegetarian plate featuring mixed greens, tomatoes, cucumbers, peppers, and onions, typically dressed with olive oil and lemon.

Salade du chef

CA\$19.50

Mixed salad greens, marinated red onions, cherry tomatoes, and a maple dressing.

Salade du chef avec poulet grillé

CA\$28.70

Grilled chicken, mixed salad greens, tomatoes, cucumbers, and marinated red onions, typically dressed with a light vinaigrette.

PATES

Lasagne gratinée

CA\$26.40

Layers of pasta, typically with béchamel and tomato sauce, baked to a golden crust.

Spaghetti

CA\$24.10

Spaghetti typically served with a tomato-based sauce, offering a classic and simple pasta experience.

Spaghetti gratiné

CA\$26.40

Baked spaghetti typically layered with cheese, offering a classic gratin texture and flavor.

Menu LA CAVA GRECQUE

4 PERS.

Brochette Poulet 4 pers

CA\$113.80

Skewered chicken for four, typically grilled and seasoned, offering a simple and satisfying dish.

Filet Poulet 4 pers

CA\$111.50

Fried chicken typically features crispy, golden-brown chicken pieces, including breast, wing, leg, and thigh, suitable for four people.

Poisson Blanc 4 pers

CA\$88.50

Whitefish dessert featuring layers of vanilla sponge cake, pear cream, pear compote, and white chocolate mousse, designed for sharing among four people.

Crevette Papillon 4 pers

CA\$106.90

Shrimp, typically sautéed with garlic and butter, served for four.

Spaghetti 4 pers

CA\$72.40

Spaghetti typically served with a classic tomato sauce, offering a traditional pasta experience for four people.

Lasagne Gratine 4 pers

CA\$88.50

Layers of pasta typically combined with bolognese and béchamel sauce, creating a classic lasagna experience for four people.

Spaghetti Gratine 4 pers

CA\$83.90

Spaghetti gratiné typically includes a creamy cheese sauce, often featuring a blend of cheeses, baked to a golden finish.

Porc Souvlaki 4 pers

CA\$106.90

Marinated and charbroiled pork souvlaki skewers, typically accompanied by pita, veggies, and tzatziki sauce.

Menu LA CAVA GRECQUE

Souvlaki poulet 4 pers

CA\$111.50

Grilled chicken souvlaki typically served with lettuce, tomato, onion, and tzatziki sauce, ideal for sharing among four people.

2 PERS.

Brochette Poulet 2 pers

CA\$58.60

Grilled chicken skewers typically served with a side of sautéed vegetables and a light sauce.

Filet Poulet 2 pers

CA\$56.30

Fried chicken typically served with rice and plantains, providing a classic pairing for a satisfying dessert course for two.

Poisson Blanc 2 pers

CA\$44.80

Whitefish typically sautéed, often featuring a light lemon and wine sauce, designed for two people.

Crevette Papillon 2 pers

CA\$57.45

Shrimp, typically marinated and grilled, often accompanied by garlic butter or lemon sauce, intended for sharing between two people.

Lasagne Gratine 2 pers

CA\$47.10

Layered pasta sheets with béchamel and cheese, baked to golden perfection. Typically includes a savory meat or vegetable filling for two.

Spaghetti Gratine 2 pers

CA\$44.80

Spaghetti gratine for two: Oven-baked spaghetti typically layered with cheese and a creamy sauce, offering a comforting and satisfying finish.

Spaghetti 2 pers

CA\$37.90

Spaghetti for two, typically featuring a classic tomato sauce, often complemented by options like meatballs or sausage.

Menu LA CAVA GRECQUE

Porc Souvlaki 2 per

CA\$54.00

Marinated and charbroiled pork souvlaki, typically served with pita, vegetables, and a savory sauce, designed for sharing.

Souvlaki poulet 2 per

CA\$56.30

Marinated chicken cubes typically served with lettuce, tomato, and garlic sauce in Turkish bread, designed for two people.

1 PERS.

Brochette Poulet 1 pers

CA\$31.00

Grilled chicken skewer typically seasoned with herbs and spices, offering a simple yet satisfying option for one person.

Filet Poulet Grille 1 pers

CA\$29.85

Grilled chicken fillet, typically accompanied by a medley of herbs and a side of seasonal vegetables.

Filet Poisson Blanc 1 pers

CA\$22.95

Grilled white fish fillet, typically accompanied by a light sauce, highlighting subtle flavors of the sea.

Crevette Papillon 1 pers

CA\$31.00

Butterflied shrimp, often sautéed, typically featuring a hint of garlic and lemon.

Spaghetti 1 pers

CA\$20.65

Spaghetti typically served with a light tomato sauce and fresh basil.

Lasagne Gratine 1 pers

CA\$25.25

Lasagna with layers of pasta, bolognese sauce, and béchamel, topped with cheese and baked to a golden finish.

Menu LA CAVA GRECQUE

Spaghetti Gratine 1 pers

CA\$22.95

Spaghetti gratine typically features baked spaghetti with a creamy cheese topping, offering a comforting blend of pasta and melted cheese flavors.



Porc Souvlaki 1 pers

CA\$28.70

Grilled pork skewers seasoned with herbs, served with rice, roasted potato wedges, and a side of tzatziki sauce.

Poulet Souvlaki 1 pers

CA\$29.85

Grilled chicken skewers, typically served with lettuce, tomato, and tzatziki sauce in a warm pita.

EXTRAS

BEURRE A L'AIL EXTRA

CA\$1.15

Garlic butter blend typically featuring rich garlic, parsley, and black pepper, ideal for enhancing various dishes.

SAUCE CHAMPIGNON EXTRA

CA\$2.30

A smooth mushroom sauce, typically featuring sautéed mushrooms, onions, and herbs, perfect as an extra topping for your dessert.

SAUCE COCKTAIL EXTRA

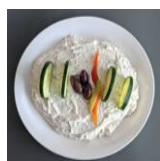
CA\$1.15

A mix of cocktail sauces that may include classic tomato, zesty horseradish, and tangy lemon for enhancing your dessert experience.

PAIN PITA EXTRA

CA\$2.30

Additional pita bread, typically a soft and chewy flatbread, to complement your meal.



TZATZIKI EXTRA

CA\$2.30

Creamy yogurt dip with garlic, cucumber, and dill, topped with sliced cucumbers, olives, and a hint of red pepper.

SAUCE POIVRE EXTRA

CA\$2.30

A classic pepper sauce, typically featuring cracked black peppercorns and a creamy base, often used to enhance the flavor of various dishes.
