



Menu

Grillades Amira (Lasalle)

1460 Av Dollard, Lasalle QC H8N 1T4, Canada | (514) 509-0514

Most Ordered



Demi Poulet Braisé

2 for CA\$40.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail



Souvlaki Poulet Plate (2 Brochettes)

2 for CA\$40.00

Two grilled chicken skewers served with seasoned rice, roasted potatoes, grilled zucchini, bell peppers, and a side of mixed greens. Accompanied by a lemon wedge and dipping sauce.



2 CHOICE OF MEATS BOWL

CA\$27.00

Choice of two proteins with base of rice, garlic potatoes, or cabbage salad. Accompanied by garlic sauce, harissa, or hummus. Options include chicken, beef, merguez, or kabab.



Patates à l'Ail

CA\$6.50

Garlic-infused potatoes available in small or large sizes.



Pieuvre Grillée (Appetizer)

CA\$22.00

Grilled octopus with mixed greens, sliced red onions, and bell peppers, garnished with herbs and a lemon wedge.



Calmars Frits (Appetizer)

CA\$20.00

Crispy fried calamari rings served with mixed greens and a side of tangy dipping sauce.



Tiramisu

CA\$10.00

Creamy tiramisu with your choice of flavor: strawberry, Nutella, coffee, or Speculoos.

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Plateau Amira #1

CA\$65.00

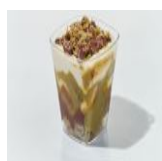
A selection of grilled meats including chicken skewers, sausages, and minced meat kebabs, served with grilled vegetables, couscous, and flatbread.



Souvlaki Fillet Mignon (2)

CA\$35.00

Grilled chicken skewers served with seasoned rice, roasted potatoes, grilled zucchini, and a fresh vegetable medley.



Tiramisu Chocolat Dubai

CA\$13.00

Layers of creamy mascarpone, rich chocolate, and espresso-soaked cake, topped with chocolate shavings.

ENTREES-A COTES -SAUCES



Pieuvre Grillée (Appetizer)

CA\$22.00

Grilled octopus with mixed greens, sliced red onions, and bell peppers, garnished with herbs and a lemon wedge.



Calmars Frits (Appetizer)

CA\$20.00

Crispy fried calamari rings served with mixed greens and a side of tangy dipping sauce.



Moule / Mussel

2 for CA\$40.00

Mussels cooked with herbs and spices, offering a savory seafood experience.



Chicken wings Spicy (9) / Ailes de Poulet Epice (9)

CA\$20.00

Nine spicy chicken wings garnished with fresh greens.



Patates à l'Ail

CA\$6.50

Garlic-infused potatoes available in small or large sizes.

Menu Grillades Amira (Lasalle)



Spanakopita (3 MCX)

2 for CA\$16.00

Crispy phyllo pastry filled with spinach and feta cheese, served in a set of three pieces.



Riz Grec

CA\$6.50

Yellow rice mixed with peas, carrots, and herbs.



Tzatziki (2 OZ)

CA\$3.50

Creamy yogurt dip with cucumber, garlic, and herbs, served in a 2 oz portion.



Pain Pita Grec

CA\$2.75

Grilled Greek pita seasoned with herbs and spices, featuring a golden-brown crust.

Sauce à l'Ail (2 OZ)

CA\$2.50

Creamy garlic sauce with a smooth texture, perfect for enhancing your favorite dishes.



Pain Pita

CA\$1.50

Soft, round flatbread with a slightly chewy texture, ideal for wrapping or dipping.



Feta et Olives

CA\$13.00

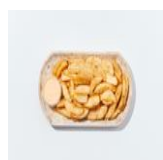
Creamy feta cheese topped with herbs and surrounded by olives.



Harissa (2 OZ)

CA\$2.50

Spicy North African chili paste made with roasted red peppers, garlic, and aromatic spices.












Patates Cartier cuites au four (petite)

CA\$10.00

Oven-baked potato wedges seasoned with a blend of spices, served in a petite portion.

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	Dolmadakia (5 MCX) Stuffed grape leaves filled with seasoned rice and herbs, served with olives and pepperoncini.	CA\$13.00
	Hummus (2 OZ) Smooth chickpea puree garnished with fresh parsley.	CA\$2.50
	Sauce Amira (2 OZ) Aromatic sauce with a blend of spices, offering a rich and savory complement to chicken dishes.	CA\$3.50
	Patates Rôties Grecques (7 MCX) Greek-style roasted potatoes seasoned with herbs, served in seven pieces.	CA\$7.00
	Sauce Algerienne (950ML) A rich and creamy blend typically featuring mayonnaise, tomato paste, and spices, offering a taste of North African flavors.	CA\$20.00
	Sauce Biggy (950ml) Creamy sauce with a blend of spices and herbs, perfect for enhancing your favorite dishes.	CA\$20.00
	Sauce Samourai (950ml) Spicy mayonnaise-based sauce with chili and garlic notes.	CA\$20.00
	Champignons en Huître (Grillé) / Oyster Mushrooms Grilled oyster mushrooms, garnished with fresh herbs and a lemon wedge.	2 for CA\$35.00
	Saganaki Golden, pan-fried cheese with a crispy exterior, served with a lemon wedge for a tangy finish.	CA\$25.00

Menu Grillades Amira (Lasalle)

Frites

CA\$7.00

Petite or grande crispy French fries.



Spécial Amira

Crispy fried zucchini slices, lightly seasoned for a savory crunch.

CA\$20.00



Rondelles d'Oignon

Crispy, golden onion rings with a side of creamy dipping sauce.

CA\$10.00

Sandwiches & Pitas



Sandwich Poulet trio

Chicken sandwich trio with choice of drink from cola, diet cola, ginger ale, or other options.

CA\$23.00



Sandwich Kabab solo

Grilled chicken kabab wrapped in pita, typically includes tomatoes, onions, and parsley for a classic sandwich experience.

CA\$15.00



Sandwich Merguez solo

Grilled merguez sausage on pita bread with lettuce, tomatoes, onions, and a hint of garlic sauce.

CA\$15.00

Souvlaki Pita solo

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

CA\$15.00

Sandwich Merguez trio

Grilled merguez sausages on pita bread, typically featuring lettuce, tomatoes, onions, and a savory sauce.

CA\$23.00

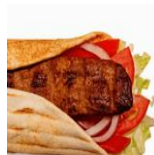
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Sandwich Boeuf solo

Boeuf sandwich with choice of toppings: all dressed, vegetables, pickles, garlic sauce, hummus, harissa.

CA\$15.00



Sandwich Kabab trio

Trio of kabab wraps. Includes soft drink options like cola, diet cola, and ginger ale.

CA\$21.00

Souvlaki Pita trio

Warm pita filled with savory chicken souvlaki; paired with drink options like cola, diet cola, ginger ale, and others.

CA\$21.00



Shawarma Mixte trio

Warm pita filled with mixed chicken shawarma. Served with a choice of soft drinks including cola varieties, ginger ale, or ESKA water.

CA\$22.00

Shawarma Mixte solo

Marinated chicken and beef, lettuce, tomato, onion, and garlic cream wrapped in pita bread.

CA\$17.00



Sandwich Falafel trio

Falafel in pita with your choice of beverage including soda options and water.

CA\$15.00



Sandwich Boeuf trio

Boeuf sandwich with a choice of drinks including cola, diet cola, ginger ale, or ESKA.

CA\$20.00

Sandwich Falafel solo

Falafel with lettuce, tomatoes, onions, and tahini sauce in pita bread.

CA\$10.00



Sandwich Poulet solo

Grilled chicken breast on a baguette, with lettuce, tomato, and a hint of herbed mayo.

CA\$15.00

Menu Grillades Amira (Lasalle)

POULETS BRAISE/ Braised Chicken



Poulet Entier Braisé

CA\$45.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail



2 Poulets Entiers Braisés

CA\$70.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail



Demi Poulet Braisé

2 for CA\$40.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail



Cuisse de Poulet Braisée.

CA\$20.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail

PLATEAUX GRILLADES AMIRA/Grill Platters



Plateau 1.2 kg

CA\$95.00

A selection of grilled chicken skewers, accompanied by seasoned rice, fresh salad, roasted vegetables, and flatbread.



Plateau Amira #1

CA\$65.00

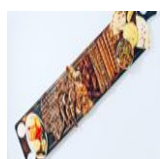
A selection of grilled meats including chicken skewers, sausages, and minced meat kebabs, served with grilled vegetables, couscous, and flatbread.



Plateau Amira #3

CA\$115.00

A selection of grilled meats including steak, sausages, and chicken, accompanied by seasoned rice, grilled vegetables, and flatbread.



Plateau Hussain

CA\$200.00

A variety of grilled meats including lamb chops, chicken pieces, sausages, and kebabs, accompanied by grilled vegetables and flatbread.

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Plateau Amira #4

CA\$115.00

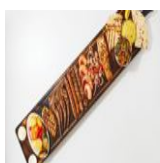
A selection of grilled meats including skewers, sausage, and steak, served with pita bread, seasoned rice, and a side of fresh salad.



Plateau Fruits de mer

CA\$115.00

A selection of grilled seafood including shrimp, calamari, and fish, served with seasoned vegetables, potato, and flatbread.



Plateau Terre et mer

CA\$175.00

Grilled meats and seafood platter featuring chicken, beef, sausages, shrimp, and grilled vegetables, served with flatbread and a side of seasoned rice.



Poitrine de Poulet Braisée

CA\$21.00

Les trios sont servis avec riz , legumes , pita et sauce a l ail



Plateau Amira #2

CA\$85.00

A variety of grilled meats including skewered chicken, sausages, and kebabs, accompanied by grilled vegetables, couscous, and flatbread.

BOLS/ Bowls



2 CHOICE OF MEATS BOWL

CA\$27.00

Choice of two proteins with base of rice, garlic potatoes, or cabbage salad. Accompanied by garlic sauce, harissa, or hummus. Options include chicken, beef, merguez, or kabab.



Shawarma au Boeuf Bowl

CA\$25.00

Beef shawarma with choice of rice, garlic potatoes, or cabbage salad. Accompanied by garlic sauce, spicy Harissa, or creamy hummus.



Kabab Bowl

CA\$25.00

Chicken kabab bowl with choice of base: rice, garlic potatoes, or cabbage salad. Sauce options include garlic, spicy harissa, or hummus.

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Bol Shawarma au Poulet

CA\$35.00

Chicken shawarma bowl with choice of rice, garlic potatoes, or coleslaw as base. Served with garlic sauce, harissa, or hummus.



Falafel Bowl

CA\$18.00

Falafel bowl with choice of rice, garlic potatoes, or cabbage salad base. Select from garlic sauce, spicy Harissa, or hummus for topping.



Merguez Bowl

CA\$25.00

Merguez bowl with choice of base: rice, garlic potatoes, or cabbage salad. Accompanied by sauce: garlic, spicy North African chili paste, or chickpea spread.

ASSIETTES GRILLADES/Grilled Plates



1 KG Côtelette d'Agneau

CA\$110.00

Grilled lamb chops served with seasoned rice, roasted vegetables, and a fresh salad.



Entrecôte de Boeuf Plate / Rib Steak AAA (14-16 Oz)

CA\$65.00

Grilled ribeye steak served with seasoned rice, roasted potatoes, sautéed vegetables, and a lemon wedge.

Steak (16 Oz) et Lamb Chops (3)

CA\$75.00

16 oz steak and three lamb chops. Cooking options available.



Côtelette d'Agneau Plate (3 MCX)

CA\$48.00

Grilled lamb chops served with seasoned rice, sautéed vegetables, roasted potatoes, and a lemon wedge.



Souvlaki Fillet Mignon (2)

CA\$35.00

Grilled chicken skewers served with seasoned rice, roasted potatoes, grilled zucchini, and a fresh vegetable medley.

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Calamars Frits Plate

2 for CA\$45.00

Golden fried calamari served with yellow rice, grilled vegetables, and a side of sauce.



Filet de Poitrine de Poulet Plate

CA\$30.00

Grilled chicken breast fillet served with seasoned rice, roasted potatoes, grilled vegetables, and a side of creamy sauce.



Brochette de Poulet Plate (1 Brochette)

CA\$35.00

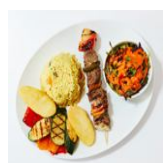
Grilled chicken skewer with seasoned rice, grilled vegetables, and a side salad drizzled with sauce.



Calamars Grillés Plate

CA\$40.00

Grilled calamari with seasoned rice, mixed grilled vegetables, and a fresh salad drizzled with a tangy sauce.



Crevettes Plate (4 MCX)

CA\$45.00

Grilled shrimp plate typically served with a side of rice and a tangy sauce, offering a simple and classic taste.



Assiette Saumon Grillé

2 for CA\$50.00

Grilled salmon with seasoned rice, roasted potatoes, sautéed vegetables, and a lemon wedge. Served with a side of creamy sauce.



Pieuvre Grillée Plate

CA\$35.00

Grilled octopus with seasoned rice, roasted potatoes, sautéed vegetables, and a lemon wedge.

Crevettes Panées

CA\$40.00

Breaded shrimp served on a bed of fresh greens, complemented by a tangy vinaigrette.



Steak (16 Oz) et Crevettes (3)

CA\$75.00

Steak and shrimp or lamb chops served as grilled plates. Choose a 16 oz steak with 3 shrimp, or 3 lamb chops.

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Souvlaki Poulet Plate (2 Brochettes)

2 for CA\$40.00

Two grilled chicken skewers served with seasoned rice, roasted potatoes, grilled zucchini, bell peppers, and a side of mixed greens. Accompanied by a lemon wedge and dipping sauce.



Légumes Grillés Plate

CA\$20.00

A medley of grilled vegetables including zucchini, red peppers, and onions, drizzled with a balsamic glaze.

Salads

Les 4 Salades

CA\$25.00

A variety of four salads, typically featuring a mix of fresh greens, tomatoes, cucumbers, and onions, complemented by a house-made vinaigrette.



Salade Grecque

CA\$20.00

Mixed greens, tomatoes, cucumber, olives, and feta cheese. Available in single or double size portions.



Salade d'Aubergines

CA\$13.00

Roasted eggplant purée with red peppers, garnished with fresh parsley and a single olive.

Salade Maison

CA\$16.00

Mixed greens, tomatoes, cucumbers, onions, and a balsamic vinaigrette.

Drinks



Ayran

CA\$7.00

Creamy yogurt-based beverage with a tangy flavor, traditionally enjoyed in Turkish cuisine.



Hamoud

CA\$6.00

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Jus Petillant

CA\$20.00

Lightly sparkling juice featuring a blend of fruits, offering a refreshing and effervescent beverage experience.

Jus

CA\$5.00

Orange, apple, or grape juice options available.



Eau

CA\$3.90

Pure bottled water, providing refreshing hydration.

Thé Glacé

CA\$5.00

Chilled tea with ice, typically featuring a blend of black or green tea, offering a refreshing beverage option.

Desserts



Tiramisu

CA\$10.00

Creamy tiramisu with your choice of flavor: strawberry, Nutella, coffee, or Speculoos.



Tiramisu Chocolat Dubai

CA\$13.00

Layers of creamy mascarpone, rich chocolate, and espresso-soaked cake, topped with chocolate shavings.



Chocolat Dubai

CA\$13.00

Rich chocolate-covered spheres with a green pistachio filling, offering a nutty and smooth texture.



Kunafa

CA\$14.00

Shredded phyllo pastry soaked in sweet syrup, layered with cheese, offering a crispy texture and rich flavor.

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Brochette Filet Mignon Plate (1 Brochette)

CA\$45.00

Grilled filet mignon skewer with peppers and onions, served alongside seasoned rice, grilled zucchini, red bell peppers, and a side salad with creamy dressing.
