

Menu

Velora Café Pâtisserie

3009 Rue Notre-Dame O, Montreal, QC H4C 1N9 | (514) 577-4046

Brunch and Lunch



Pistachio French Toast

22,00 \$

Caramel sautéed brioche with our signature Pistachio Chili sauce, raspberry jam and blueberries.



Dulce De Leche French Toast

22,00 \$

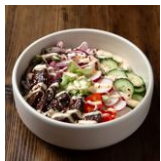
Caramel sauteed brioche with our signature dulce de leche sauce, seasonal fruits and roasted walnuts.



Persian Bowl

28,00 \$

Saffron chicken breast, steamed rice, roasted eggplant & yogurt dip, salad shirazi, fresh basil, sautéed barberries with Pistachios and rose water.



Asian Bowl

28,00 \$

Teriyaki raw salmon, steamed rice, red onion, radish, cucumber, green onion, sesame seeds, spicy mayo.



Eggplant on Toast

17,00 \$

Roasted eggplant, caramelized onion, walnut, fried mint, scallions, pomegranate molasses, cured yogurt (kashk), garlic. Vegetarian



Fattoush Salad

18,00 \$

Tomatoes, cucumber, lettuce, crispy pita chips, fresh herbs, parsley, red onion, sumac, pomegranate molasses, lemon vinaigrette.



Fruits And Granola Yogurt Bowl

14,00 \$

Greek yogurt, homemade granola, homemade jams, fresh fruits (seasonal). Vegetarian.

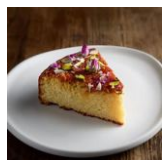
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Lentil Soup

15,00 \$

Vegan.

Velora Signature Tres Leches and Desserts



Persian Love Cake

8,75 \$

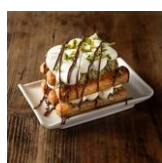
Almond flour, rose water, saffron, almond and Pistachio



Classic Tiramisu

9,50 \$

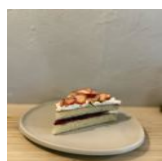
Layers of coffee-soaked ladyfingers and mascarpone cream, dusted with cocoa.



Dubai Chocolate Tiramisu

13,00 \$

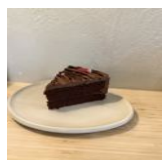
Espresso-soaked ladyfingers, mascarpone cream, cocoa and chocolate.



Strawberry-Vanilla Cake

10,00 \$

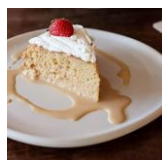
Vanilla sponge cake, strawberry jam, whipped cream, sliced strawberries.



Raspberry-Chocolate Mousse

11,00 \$

Chocolate sponge layered with chocolate mousse and raspberry filling, topped with a raspberry.



Tres Leches Dulce De Leche

10,00 \$

Sponge cake soaked in three milks, finished with dulce de leche.



Tres Leches Pistachio

10,50 \$

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Tres Leches Saffron

10,50 \$

Sponge cake soaked in three milks, infused with saffron.



Tres Leches Ferrero

10,50 \$

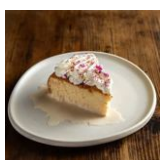
Chocolate tres leches cake, whipped cream, chopped hazelnuts, milk sauce drizzle.



Tres Leches Biscoff

10,00 \$

Sponge cake soaked in three milks, with Biscoff.



Tres Leches Rose and Cardamom Tea

10,00 \$

Sponge cake soaked in three milks, with rose and cardamom, topped with whipped cream and rose petals.

Coffee



Hot Pistachio

7,95 \$



Dulce De Latte

7,95 \$

Espresso, steamed milk, dulce de leche.

Saffron Latte

7,95 \$

Espresso, steamed milk and saffron.

Cappuccino

5,50 \$

Espresso, steamed milk and a layer of foam.

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Flat White

5,50 \$

Espresso, steamed milk, thin layer of velvety microfoam.

Latte

7,00 \$

Espresso with steamed milk and a light layer of foam.

Mocha

7,00 \$

Espresso, steamed milk, chocolate.

Hot Chocolate

7,50 \$

Cocoa-based beverage served hot.

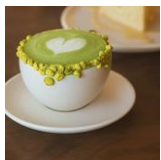
Tea and Matcha



Matcha Latte

7,00 \$

Matcha green tea, milk.



Pistachio Chia Matcha

7,95 \$

Matcha tea, pistachio and chia seeds.



Chai Latte

6,50 \$

Black tea, spices, milk.



Black Tea

5,50 \$

Northern iranian tea (teapot).

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Velora Tea

Northern iranian tea (teapot), cinnamon, cardamom and rose petals.

6,00 \$



Herbal Infusion

Valerian, borage, lavender, cardamom and lemon.

6,50 \$

Strawberry Matcha (Iced)

Matcha, strawberry and ice.

7,95 \$

Saffron Matcha

Matcha green tea with saffron.

7,95 \$

London Fog

Earl Grey tea, steamed milk, vanilla.

6,50 \$

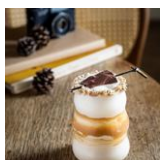
Cold Drink and Shake



Chocolate Milkshake

Chocolate ice cream, banana and hazelnuts.

12,50 \$



Peanut Milkshake

Vanilla ice cream, peanut butter, cashew.

11,50 \$



Blue Smoothie

Lemon juice, pineapple juice, aloe vera, ginger and holy basil.

10,50 \$

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Yellow Smoothie

Mango, banana, pineapple and pineapple juice.

10,50 \$



Red Smoothie

Frozen berries, lemon juice, cranberry juice and tamarind.

10,50 \$



Homemade Lemonade

Lemon juice, mint and ice.

7,00 \$

Iced Tea

Brewed tea, served cold over ice.

5,00 \$
