



Menu

Restaurant Souvlaki

Restaurant Souvlaki, 35 Rue Fusey, Trois-Rivières, QC G8T 7S5, Canada | (819) 373-4073

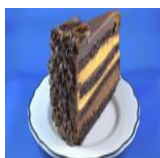
Most Ordered



Spanakopita

Crispy layers of phyllo pastry filled with spinach and feta cheese.

CA\$8.85



Dulce de Leche

Layers of rich chocolate cake with creamy dulce de leche filling, topped with chocolate curls.

CA\$12.95



Tzatziki 2oz + 2 pains a l'ail

Creamy yogurt dip with garlic, cucumber, and herbs, paired with two slices of grilled garlic bread.

CA\$12.85

Brochette Poulet

Chicken skewers, choice of portion size: single or double. Traditional Greek main course.

CA\$30.80

Spécial Souvlaki

Choice of Souvlaki sizes: Simple or Double.

CA\$30.45

Pita Souvlaki

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

CA\$19.15

Patates Maison

House-cut potatoes, deep-fried until golden brown with a crispy exterior and a fluffy interior, typically seasoned for enhanced flavor.

CA\$8.75

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Pita Poulet

CA\$19.15

Grilled chicken wrapped in pita bread, typically accompanied by lettuce, tomatoes, and a creamy sauce.

9' Poutine 3 Viandes

CA\$33.60

Crispy fries topped with cheese curds and a choice of brown, Souvlaki, spicy, or red sauce. Topped with three types of meat.

EXTRA POUTINE

CA\$8.05

Crispy fries topped with cheese curds and rich gravy, offering a classic poutine experience.

ENTRÉES



Tiropita

CA\$8.85

Layers of flaky phyllo pastry filled with a savory cheese mixture.



Taramosalata Entrée

CA\$14.35

Creamy taramosalata made from fish roe, blended with olive oil and lemon juice, served with grilled flatbread wedges.



Fromage Feta

CA\$16.75

Creamy feta cheese topped with a drizzle of olive oil and sprinkled with herbs.

Pikilia Végé

CA\$35.00

A variety of vegetarian appetizers, typically including an assortment of grilled vegetables, marinated olives, and stuffed grape leaves.



Dolmades

CA\$8.75

Grape leaves stuffed with a mixture of rice and herbs. Choice of four or eight pieces.

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Porc Popcorn

CA\$17.50

Small bites of pork with optional tzatziki sauce, a tangy Greek yogurt-cucumber condiment.

Fondue au Fromage

CA\$15.40

Melted cheese typically served with crusty bread for dipping, offering a rich and creamy experience inspired by Swiss traditions.



Tzatziki 2oz + 2 pains a l'ail

CA\$12.85

Creamy yogurt dip with garlic, cucumber, and herbs, paired with two slices of grilled garlic bread.



Spanakopita

CA\$8.85

Crispy layers of phyllo pastry filled with spinach and feta cheese.

SALADES

Salade Souvlaki

CA\$22.05

Mixed greens with grilled meat, tomatoes, cucumbers, and olives. Available in half or full size. flavors and freshness.

Piments Doux Marinés

CA\$10.15

Marinated mild peppers, typically accompanied by mixed greens, tomatoes, cucumbers, olives, and a light vinaigrette.

Olives Kalamata

CA\$10.15

Kalamata olives, often paired with mixed greens, tomatoes, cucumbers, red onions, and feta cheese, typically dressed with olive oil or a vinaigrette.

BB SALADE

CA\$7.35

A blend of mixed greens, tomatoes, cucumbers, and onions, typically complemented by a light vinaigrette dressing.

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Salade Poulet

CA\$23.80

Chicken salad with choice of half or full size.

Salade Grecque

CA\$14.70

Classic mix of tomatoes, cucumber, olives, and feta. Choice of half or full size.

FRITES ET BURGER

Burger Grec Seul

CA\$19.15

A burger featuring a patty, typically garnished with tomatoes, onions, and lettuce, complemented by feta cheese and a hint of oregano.

Patates Maison

CA\$8.75

House-cut potatoes, deep-fried until golden brown with a crispy exterior and a fluffy interior, typically seasoned for enhanced flavor.

Burger Grec Combo

CA\$28.00

Greek-style burger combo with choice of fries or salad.

PLAT PRINCIPAUX

Le Combiné

CA\$40.60

A delightful dessert assortment, typically featuring a selection of pastries, cakes, or sweets, offering a variety of flavors and textures to enjoy.

Entrecôte AAA

CA\$58.80

Grilled entrecôte, a premium cut of beef, typically accompanied by a rich sauce and seasonal vegetables.

Côtelettes d'agneau (3)

CA\$50.40

Grilled lamb cutlets typically marinated in herbs and spices, offering a savory taste.

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Steak Haché - 2 Boulettes

CA\$40.60

Ground beef patties, typically accompanied by a blend of herbs and spices, grilled to enhance natural flavors, served as a main course.

Steak Haché - 1 Boulette

CA\$30.80

Ground beef patty, typically accompanied by herbs and spices, highlighting a classic preparation method in a main course setting.

Deux Cailles

CA\$53.20

Roasted quail typically includes herbs and spices, offering a delicate flavor profile.

Une Caille

CA\$40.60

Roasted quail, typically accompanied by a savory blend of herbs and spices, offering a tender and flavorful experience.

Brochette Poulet

CA\$30.80

Chicken skewers, choice of portion size: single or double. Traditional Greek main course.

Spécial Souvlaki

CA\$30.45

Choice of Souvlaki sizes: Simple or Double.

PITA

Ass. Méga Pita Poutine

CA\$40.60

French fries topped with cheese curds and rich gravy, typically featuring a variety of flavors and textures in a pita.

Pita 3 Viandes

CA\$19.15

Grilled pita filled with a trio of meats, typically complemented by hummus, coleslaw, tomatoes, pickled turnips, onions, and a special house sauce.

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Pita Steak Haché

CA\$19.15

Ground beef typically nestled in pita bread, complemented by hummus, coleslaw, tomatoes, pickled turnips, onions, and a special house sauce.

Pita Végé

CA\$19.15

Pita végétal typically includes hummus, coleslaw, tomatoes, pickled turnips, onions, and a special vegan sauce, all wrapped in a pita.

Ass. Méga Pita

CA\$37.80

Assorted mega pita typically includes a variety of fillings such as hummus, coleslaw, tomatoes, pickled turnips, onions, and a special house sauce.

Pita Souvlaki

CA\$19.15

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

Pita Poulet

CA\$19.15

Grilled chicken wrapped in pita bread, typically accompanied by lettuce, tomatoes, and a creamy sauce.

MENU EXPRESS

Pita + BB Poutine

CA\$30.80

Pita + bb poutine: Crispy fries with cheese curds, signature gravy, and pita bread.

Pita + Frite

CA\$25.20

Pita + frite: Pita bread paired with crispy fries, often accompanied by garlic sauce, coleslaw, ketchup, pickles, and tomatoes.

Burger Grec + à côté

CA\$28.00

Burger. Choice of fries or salad on the side.

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Demi Salade Poulet

CA\$23.80

Cubed chicken, lettuce, tomato, cucumber, corn, olives, lemon, and olive oil combine in this express chicken salad.

Poutine + Salade

CA\$25.20

Golden fries with cheese curds and rich gravy, accompanied by a fresh mixed greens salad, typically featuring tomatoes, onions, and a light dressing.

Pita + P Salade

CA\$26.60

Pita filled with mixed greens and a variety of fresh vegetables, typically including cucumbers and tomatoes, complemented by a light dressing.

POUTINE

FROMAGE A PART

CA\$2.10

Cheese curds and classic poutine gravy, served separately for a customizable poutine experience.

EXTRA POUTINE

CA\$8.05

Crispy fries topped with cheese curds and rich gravy, offering a classic poutine experience.

SAUCE A PART

CA\$2.10

This dish features a side sauce commonly paired with poutine, typically comprising a rich gravy.

GRANDE

9' Poutine 3 Viandes

CA\$33.60

Crispy fries topped with cheese curds and a choice of brown, Souvlaki, spicy, or red sauce. Topped with three types of meat.

9' Poutine Viande

CA\$31.50

9-inch poutine with your choice of sauce: brown, souvlaki, spicy, or red.

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9' Poutine

CA\$25.55

Greek-style poutine with choice of sauces: classic brown, tangy souvlaki, spicy, or hearty red.

9' Frites Sauce

CA\$17.15

Crispy fries with choice of sauces: brown, souvlaki, spicy, or red. flavors.

RÉGULIÈRE

7' Poutine 3 Viandes

CA\$26.60

Three meats with fries and cheese curds, topped with choice of brown sauce, souvlaki sauce, spicy sauce, or red sauce.

7' Poutine Viande

CA\$24.50

Poutine with a choice of sauce: brown, souvlaki, spicy, or red.

7' Poutine

CA\$18.55

Poutine with choice of sauce: brown, souvlaki, spicy, or red.

7' Frites Sauce

CA\$12.95

7' fries with choice of sauce: brown, souvlaki, spicy, or red sauce.

BÉBÉ

BB Frites Sauce

CA\$11.90

Crispy frites served with a choice of sauces including brown, souvlaki, spicy, or red sauce.

BB Poutine

CA\$15.05

Crispy fries topped with cheese curds, choice of sauce including brown, souvlaki, spicy, or red sauce.

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EXTRAS

Sauce Rouge 4oz

CA\$6.95

A small portion of red sauce, typically featuring tomatoes and spices, ideal for enhancing desserts with a sweet and tangy flavor.

Tzatziki 2oz

CA\$6.65

Yogurt-based dip with cucumber and garlic, commonly featuring dill, offering a refreshing and creamy complement to various dishes.

Pain Pita

CA\$5.25

Pita: A soft, round flatbread typically served as an extra, perfect for pairing with various spreads or dips.

Sauce Rouge 2oz

CA\$4.90

A small portion of red sauce, commonly featuring tomatoes, herbs, and spices, to enhance your dessert experience.

Pain à l'ail

CA\$5.25

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

Extra Brochette Poulet

CA\$15.75

Grilled chicken skewer, typically featuring tender chicken pieces on a stick, often marinated and cooked over an open flame.

A PART

CA\$2.10

Mixed greens with tomatoes, cucumbers, and olives, complemented by a light vinaigrette.

Ordre de Piments

CA\$10.15

A small serving of chili peppers, typically featuring a variety of spicy and tangy flavors, often used to enhance the taste of your dessert.

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Sauce Brune 4oz

CA\$5.95

A small pot of rich brown sauce, often used to enhance the flavor of your favorite desserts.

EXTRA Piquante

CA\$3.50

A small serving of spicy sauce, often made with hot peppers, to add a zesty kick to your dessert.

Extra Brochette Souvlaki

CA\$15.40

Skewered and marinated meat, typically featuring lemon, olive oil, and oregano, grilled to enhance its flavors.

Extra Côtelette Agneau (1)

CA\$12.60

A single lamb cutlet, typically marinated with herbs and spices, then grilled or roasted to enhance its natural flavors.

Extra Caille (1)

CA\$22.40

Extra caille typically includes quail, known for its tender and delicate flavor, often used in gourmet dishes.

Extra Steak Haché (1 Boulette)

CA\$17.15

Ground beef patty, often grilled or pan-seared, commonly enjoyed as an extra protein addition to your meal.

Steak Seul

CA\$44.80

Steak seul: A simple steak preparation that typically includes a seasoned and grilled cut of beef, highlighting its natural flavors without additional accompaniments.

Taramo 4oz

CA\$9.75

Taramosalata, a creamy blend of fish roe, typically enhanced with lemon juice and olive oil, served as an extra portion for a delightful addition to your meal.

Extra Feta (1)

CA\$6.95

Crumbled feta cheese, often enhanced with olive oil and oregano.

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Citron

CA\$2.45

Lemon typically paired with almond streusel and lemon curd, offering a citrusy addition to your dessert experience.

Extra Oignons

CA\$3.45

Crispy onion rings typically served as an additional side, offering a satisfying crunch.

Extra Fromage

CA\$5.75

A small serving of cheese, typically featuring a variety of rich and aged selections to complement your dessert experience.

PITA SUR 2

CA\$2.80

Typically includes pita bread, possibly served as an extra portion for your meal.

EXTRA VIANDE

CA\$9.80

Additional serving of meat, typically including options like ham, turkey, or chicken breast, to complement your dish.

EXTRA ASSIETTE

CA\$4.20

An extra plate typically includes a selection of assorted condiments or small dessert accompaniments to complement your main dessert choice.

EXTRA CUP VIN TAKEOUT

CA\$0.70

An additional cup for takeout beverages, typically used for wine or similar drinks.

Ordre d'olives

CA\$10.15

A selection of olives typically featuring a mix of Italian varieties, often complemented by herbs and citrus notes.

DESSERTS



Dulce de Leche

CA\$12.95

Layers of rich chocolate cake with creamy dulce de leche filling, topped with chocolate curls.

Bougatsa

CA\$9.45

Bougatsa: Baked semolina custard wrapped in phyllo dough, typically sprinkled with powdered sugar and cinnamon.

Gâteau fromage Baklava

CA\$11.90

Layers of flaky phyllo pastry filled with creamy cheesecake and mixed nuts, sweetened with a light syrup.

BONBON BLEU

CA\$8.40

Blue bonbon features a delicate blend of vanilla cream, blueberries, and a touch of blueberry coulis, offering a sweet and fruity dessert experience.

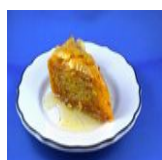
BONBON ROUGE

CA\$8.40

A delicate confectionery typically featuring a smooth chocolate shell with a rich ganache filling, often accented with hints of fruit or nuts.

Service

CA\$3.50



Baklava

CA\$9.45

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



Galaktoboureko

CA\$9.45

Creamy custard layered with crisp phyllo pastry, topped with a light syrup.

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BREUVAGES

LAIT

CA\$5.55

Whole white milk or chocolate milk, a classic beverage choice.

JUS de pommes

CA\$5.55

Fresh apple juice typically made from sweet, crisp apples.

JUS DE LEGUMES

CA\$5.55

Vegetable juice typically includes a blend of fresh vegetables like carrots, celery, and spinach, offering a refreshing beverage option.

JUS CLAMATO

CA\$6.95

Clamato juice with hints of cucumber, chili, and lime, often accompanied by a savory blend of flavors.

EAU GAZEUSE

CA\$5.55

French carbonated water, typically enjoyed for its effervescence and refreshing qualities.

Pepsi diete

CA\$5.55

Enjoy the crisp and refreshing taste of Pepsi Diet, a sugar-free cola that delivers classic flavor with a satisfying effervescence.

CAFE

CA\$5.55

Freshly brewed coffee, typically featuring rich, aromatic flavors derived from carefully selected coffee beans.

PRODUITS

Sauce Rouge 355ml

CA\$11.20

A rich red sauce typically made with tomatoes and herbs, offering a versatile addition to a variety of dishes.

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Sauce Souvlaki

CA\$11.20

A tangy souvlaki sauce, often featuring yogurt, garlic, and herbs, typically accompanies grilled meats or vegetables.

Épice a Marinade

CA\$14.00

A blend of spices typically used for marinating, often featuring herbs, garlic, and aromatic seasonings, enhancing flavors in various dishes.
