Menu
Aléken Anjou

7999 Boul Des Galeries D'Anjou, Anjou QC H1M 1W9, Canada | (514) 360-2301

Most Ordered



#1 GRIOT — CA$17.99

Marinated and fried pork cubes accompanied by a side of seasoned rice, mixed greens, and pasta.



#2 POULET EN SAUCE — CA$18.29

Succulent chicken in sauce accompanied by seasoned rice, mixed greens, roasted beets, carrots, and crispy plantain strips.



#6 LÉGUMES avec VIANDE — CA$19.15

Sautéed mixed vegetables and meat accompanied by white rice, a side of penne pasta, and a savory sauce.



GRIOT — CA$8.08

Marinated pork cubes, deep-fried to a golden brown, accompanied by a side of tangy pickled vegetables.



EXTRA POULET — CA$6.91

Juicy, seasoned chicken with a golden-brown crust, garnished with fresh parsley.



EXTRA SALADE DE MACARONI — CA$6.92

Elbow macaroni typically includes mayo, celery, and bell peppers, mixed in a creamy dressing.



#4 POULET FRIT — CA$18.05

Golden-brown chicken, served with seasoned rice, mixed vegetables, and a side of gravy.

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#5 LÉGUMES VÉGÉ

CA$18.07

A medley of sautéed vegetables accompanied by white rice and a side of creamy pasta.



JUS MANGUE

CA$5.90

A refreshing mango juice with a vibrant tropical taste, served in a convenient cup for a fruity beverage option.



POUTINE GRIOT

CA$16.25

Golden fries topped with haitian-style marinated pork and a sprinkling of cheese curds, garnished with slivers of spicy pickled vegetables.

ASSIETTES



#6 LÉGUMES avec VIANDE

CA$19.15

Sautéed mixed vegetables and meat accompanied by white rice, a side of penne pasta, and a savory sauce.



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BREUVAGES



JUS MANGUE

CA$5.90

A refreshing mango juice with a vibrant tropical taste, served in a convenient cup for a fruity beverage option.



Pepsi

CA$3.32

Classic, refreshing cola soda.

Coke

CA$3.32

Classic, refreshing carbonated beverage.

Thé Glacé

CA$3.32

Brewed tea served chilled, often sweetened and sometimes enhanced with a hint of lemon for a refreshing taste.

COLA COURONNE

CA$4.49

Cola couronne is a carbonated beverage with a unique blend of flavors, offering a refreshing experience.



EAU

CA$3.22

A clear, purified water, free from added flavors or colors.

EXTRAS



GRIOT

CA$8.08

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EXTRA SALADE DE MACARONI

CA$6.92

Elbow macaroni typically includes mayo, celery, and bell peppers, mixed in a creamy dressing.

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EXTRA POULET

CA$6.91

Juicy, seasoned chicken with a golden-brown crust, garnished with fresh parsley.

EXTRA RIZ COLLÉ

CA$7.22

Riz collé, a classic Haitian dish, combines rice and red beans, seasoned with a blend of Creole spices.



EXTRA PIKLIZ

CA$1.01

A tangy mix of shredded cabbage, carrots, and peppers, pickled in a spicy vinegar-based brine.

EXTRA RIZ BLANC

CA$10.75

Steamed white rice, often served as a simple and complementary side.



EXTRA BANANES PLANTAIN (2)

CA$2.26

Golden-fried plantain slices, served as a pair, with a caramelized exterior and tender inside.



EXTRA BANANES PLANTAIN (5)

CA$5.17

Five golden-fried plantain slices, crispy on the outside with a tender center.



EXTRA SAUCE POIS

CA$4.14

A haitian black bean sauce seasoned with garlic, cloves, and thyme, traditionally paired with rice.

EXTRA SAUCE

CA$1.01

Additional serving of sauce, available in a variety of flavors to complement your meal. Please specify your preferred sauce type.

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POUTINE



POUTINE GRIOT

CA$16.25

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