



## Menu

# Restaurant Le 514

3509 Boulevard St-Laurent, Montreal, QC H2X 2T6 | (438) 700-6926

## Articles en vedette

### Cochinita Pibil Tacos (3)

19,00 \$

Slow-roasted pork, onions & cilantro. Served with lime + salsa on the side.

### Crispy Chicken Tacos Dorados (3)

24,00 \$

Crispy fried tacos filled with chicken. Served with salsa + lime.

### Grilled Steak Tacos (3)

18,00 \$

Grilled beef, onions & cilantro. Lime + salsa on the side.

### Choriqueso

18,00 \$

Melted cheese with chorizo, served with tortillas.

### Pozole

26,00 \$

Traditional hominy soup with tender pork, served with lettuce, radish, lime, onion and tostadas on the side.

## Achetez 1, recevez 1 gratuitement

### Cochinita Pibil Tacos (3)

19,00 \$

Slow-roasted pork, onions & cilantro. Served with lime + salsa on the side.

## Tacos

### Cochinita Pibil Tacos (3)

19,00 \$

Slow-roasted pork, onions & cilantro. Served with lime + salsa on the side.

# Menu Restaurant Le 514

---

**Grilled Steak Tacos (3)** 18,00 \$

Grilled beef, onions & cilantro. Lime + salsa on the side.

---

**Chorizo Tacos (3)** 18,00 \$

Mexican chorizo, onions & cilantro. Lime + salsa on the side.

---

**Crispy Potato Tacos Dorados (3)** 20,00 \$

Crispy fried tacos filled with seasoned potato. Served with salsa + lime.

---

**Crispy Chicken Tacos Dorados (3)** 24,00 \$

Crispy fried tacos filled with chicken. Served with salsa + lime.

---

**Al Pastor Tacos (3)** 18,00 \$

Marinated pork, onions & cilantro. Lime + salsa on the side.

---

**Birria Tacos (3) + Consommé** 22,00 \$

Slow-braised beef. Served with consommé for dipping + lime.

---

**Quesa-Birria Tacos (3) + Consommé** 24,00 \$

Birria + melted cheese. Served with consommé for dipping + lime.

---

**Carnitas Tacos (3)** 18,00 \$

Slow-cooked pork. Comes with onions & cilantro, lime + salsa on the side.

---

**Baja Shrimp Tacos (3)** 22,00 \$

Crispy fried shrimp, breaded and served with red cabbage and a zesty chipotle sauce.

---

# Menu Restaurant Le 514

---

## Crispy Chicken Tacos (3)

21,00 \$

Breaded crispy chicken. Served with lime + salsa.

---

## Baja Fish Tacos (3)

21,00 \$

Crispy tempura fried fish and cabbage, drizzled with chipotle sauce for a zesty kick.

---

## Fish al Pastor Tacos (3)

21,00 \$

Fish with al pastor-style seasoning. Served with lime + salsa.

---

## Crispy Cauliflower Tacos (3)

18,00 \$

Tempura battered cauliflower with chipotle dressing, blue corn ash, and Yucatecan xnipec.

---

## Chicken Tacos (3)

18,00 \$

Seasoned chicken. Comes with onions & cilantro, lime + salsa on the side.

---

## Desserts

### Cajeta Creepes

10,00 \$

Delicate crepes drizzled with cajeta and an orange undertone, topped with crunchy walnuts.

---

### Flan Napolitan

9,00 \$

Creamy dessert with caramel, eggs, condensed milk, and vanilla extract for a sweet, smooth finish.

---

### Iced Brownie

13,00 \$

Baked chocolate delight with a fudgy soft center, topped with crunchy nuts, vanilla ice cream, and fresh berries.

---

# Menu Restaurant Le 514

---

## Red Berries Crepes

10,00 \$

Delicate crepes filled with sweet cream and topped with a medley of fresh red berries.

---

## Tres Leches

10,00 \$

Moist sponge cake soaked in condensed milk, evaporated milk, and heavy cream for a soft, rich delight. Topped with red berries.

---

## ENTRÉES / STARTERS

### Choriqueso

18,00 \$

Melted cheese with chorizo, served with tortillas.

---

### Guacamole and Chips

10,00 \$

Creamy guacamole paired with crispy chips for a delightful appetizer experience.

---

### Nachos Platter

14,00 \$

Crispy tortilla chips loaded with melted cheese, pico de gallo, sour cream and jalapeños. Option to add chicken, beef or chorizo for extra protein.

---

## SPÉCIAUX DU CHEF / MAINS

### Pancita

26,00 \$

A traditional Mexican soup with beef tripe, seasoned with spices for a rich and hearty flavor.

---

### Pozole

26,00 \$

Traditional hominy soup with tender pork, served with lettuce, radish, lime, onion and tostadas on the side.

---