



Menu

Table Grecque

912 Rue Principale, Granby, QC J2G 2Z4, Canada | (450) 777-7250

Most Ordered

Assiette souvlaki pita au poulet

CA\$21.50

Servi avec salade jardinière et choix de frites, patates grecques ou riz

Souvlakis de poulet

CA\$31.00

Chicken souvlaki skewers, choice of garden salad, Caesar salad, or Greek salad.

Crevettes papillon (8)

CA\$42.00

Butterflied shrimp (8), choice of garden salad, Caesar, or Greek salad.

Filet de poulet grillé

CA\$31.00

Grilled chicken filet, choice of garden, Caesar, or Greek salad

Festin terre et mer

CA\$90.00

Bavettes de bouf (2), filet de poulet grillé et crevettes papillon (6)

Bavette de bouf

CA\$44.00

Flap steak with choice of doneness: rare to well-done. Served with a selection of garden, Caesar, or Greek salad.

Médallions de porc

CA\$32.00

Médallions de porc served with choice of meat doneness: medium to well-done. Select from garden, Caesar, or Greek salad.

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Crevettes papillon (4)

CA\$17.00

Butterflied shrimp, typically prepared with a light seasoning, served as a group of four.

Escargots gratinés

CA\$12.50

Escargots gratinés typically include snails baked in a garlic and herb butter, topped with a golden cheese crust.

Duo table grecque

CA\$80.00

Brochette de poulet (1), médaillons de porc (4) et crevettes papillon (6)

Entrées

Pikilia à partager

CA\$33.00

Assortiment varié d'amuse-bouches à partager, comprenant du saumon fumé, des crevettes tempura, des spanakopitas ainsi qu'un trio de trempettes tzatziki, taramosalata et kopanisti, le tout accompagné d'olives grecques, de feta et de pita.

Fromage halloumi frit

CA\$14.00

Servi avec une sauce tomate.

Loukaniko

CA\$14.00

Saucisse grecque grillée accompagnée de Kopanisti, de salsa de tomate et de notre sauce Ladolemono.

Tzatziki et pain pita

CA\$10.00

3oz tzatziki

Beignet de crabe

CA\$12.50

Accompagné d'un yogourt grec au saumon fumé.

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Pain à l'ail gratiné

CA\$8.50

Garlic bread topped with a gratinéed cheese blend, typically includes a base of crusty bread slathered with garlic-infused butter.

Champignons à l'ail gratinés

CA\$11.00

Baked mushrooms typically with garlic and cheese.

Feta au miel et sésame

CA\$14.00

Enveloppé d'une pâte filo croustillante.

Crevettes tempura

CA\$14.00

Accompagnées d'une délicieuse sauce Tzatzíki.

Escargots gratinés

CA\$12.50

Escargots gratinés typically include snails baked in a garlic and herb butter, topped with a golden cheese crust.

Bisque de Homard

CA\$11.00

Creamy lobster soup typically includes aromatic herbs, cognac, and a touch of cream.

Pieuvre grillée

CA\$24.00

Servie sur une salsa de tomate et Chimichurri

Salade jardinière

CA\$12.50

Mixed greens, cherry tomatoes, cucumbers, carrots, and red onions with a light vinaigrette.

Salade César

CA\$13.50

Romaine lettuce, parmesan, croutons, bacon, and caesar dressing.

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Salade Grecque

CA\$15.00

Tomatoes, cucumbers, red onions, kalamata olives, green peppers, feta cheese, and Greek vinaigrette.

Salade betteraves et chèvre

CA\$16.00

Savoureuse salade de betteraves, agrémentée de feta émietté, de roquette fraîche, de concombres, de tomates cerises, de piments verts et d'oignons rouges.

Spanakopita

CA\$12.50

Une délicieuse tarte avec une garniture à base de fromage feta et d'épinards, le tout enveloppé dans une pâte filo croustillante

Calmars

CA\$22.00

Servis avec aïoli citronnée et une sauce tomate.

Soupe du jour

CA\$7.50

Today's soupe du jour, a daily changing seafood-based soup, may feature a variety of fresh fish or shellfish, seasoned with herbs and vegetables.

Salade Repas

Salade grecque

CA\$26.00

Tomatoes, cucumbers, red onions, olives, and feta cheese, typically dressed with olive oil and oregano.

Salade betteraves et chèvre

CA\$27.00

Avec roquette fraîche, pacanes caramélisées et oignons rouges.

Salade jardinière

CA\$20.00

A mix of fresh garden vegetables, typically including lettuce, tomatoes, cucumbers, and carrots, tossed in a light dressing.

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Salade César

CA\$22.00

Romaine lettuce, parmesan cheese, and croutons, typically dressed with a classic Caesar dressing that may include anchovies and garlic.

Grillades

Bavette de bœuf

CA\$44.00

Flap steak with choice of doneness: rare to well-done. Served with a selection of garden, Caesar, or Greek salad.

Médallions de porc

CA\$32.00

Médallions de porc served with choice of meat doneness: medium to well-done. Select from garden, Caesar, or Greek salad.

Entrecôte

CA\$56.00

Entrecôte - Grilled steak with choice of doneness from rare to well-done. Served with option of jardinière, Caesar, or Greek salad.

Souvlakis de porc

CA\$31.00

Pork souvlaki skewers, choice of garden, Caesar, or Greek salad.

Filet mignon

CA\$57.00

Servi avec salade jardinière, patates grecques et riz. / served with garden salad, greek potatoes and rice.

Brochette de poulet

CA\$32.00

Chicken skewers served with a choice of garden salad, Caesar salad, or Greek salad.

Filet de poulet santorini

CA\$35.00

Filet de poulet grillé, délicieusement nappé d'une sauce vierge aux dés de tomate, d'olives, de câpres, d'oignons rouges et de feta émiettée.

Menu Table Grecque

Côtelettes d'agneau (3)

CA\$41.00

Three lamb chops, choice of doneness from rare to well-done. Served with selected garden, Caesar, or Greek salad.

Brochette de filet mignon

CA\$52.00

Skewered filet mignon with choice of doneness: rare to well-done. Served with your favorite salad: garden, Caesar, or Greek.

Tomahawk de porc

CA\$38.00

Tomahawk pork chop, choice of medium, medium-well, or well-done. Served with preferred salad: garden, Caesar, or Greek.

Filet de poulet grillé

CA\$31.00

Grilled chicken filet, choice of garden, Caesar, or Greek salad

Souvlakis de poulet

CA\$31.00

Chicken souvlaki skewers, choice of garden salad, Caesar salad, or Greek salad.

Poissons et Fruits De Mer

Crevettes papillon (8)

CA\$42.00

Butterflied shrimp (8), choice of garden salad, Caesar, or Greek salad.

Filet de saumon grillé

CA\$37.00

Grilled salmon fillet. Choice of garden salad, Caesar salad, or Greek salad.

Crevettes Santorini

CA\$45.50

Crevettes grillées, délicieusement nappé d'une sauce vierge aux dés de tomate, d'olives, de câpres, d'oignons rouges et de feta émietté.

Menu Table Grecque

Pavé de saumon grillé & crevettes grillées (4)

CA\$49.00

Filet de saumon et crevettes grillées (4)

Fish & chips

CA\$34.00

Fish & chips served with a choice of garden salad, Caesar salad, or Greek salad.

Filet de Dore

CA\$37.00

Cuit au four et généreusement nappé de notre sauceLadolemono, une sauce grecque à base d'huile d'olive, de citron et de fines herbes.

Duo Terre et Mer

Filet mignon et crevettes papillon (4)

CA\$67.00

Butterfly shrimp paired with filet mignon, choice of meat cooking level. Accompanied by an option of garden, Caesar, or Greek salad.

Médallions de porc(3) & crevettes papillon (4)

CA\$44.50

Grilled pork medallions served with butterfly shrimp, typically accompanied by a light sauce.

Filet de poulet et crevettes papillon (4)

CA\$44.50

Chicken fillet paired with four butterfly shrimp. Choice of garden salad, Caesar, or Greek salad.

Bavette de bouf et crevettes papillon (4)

CA\$56.50

Flap steak paired with four butterfly shrimp. Choice of meat doneness from rare to well-done. Accompanied by option of garden, Caesar, or Greek salad.

Pâtes

Poulet parmesan gratiné

CA\$34.00

Chicken Parmesan topped with melted cheese. Choose from garden salad, Caesar salad, or Greek salad.

Menu Table Grecque

Cannelonis aux trois fromages gratinés, sauce tomate

CA\$28.50

Three cheese cannellonis, tomato sauce. Options include garden salad, Caesar salad, or Greek salad.

Tortellinis au bouf braisé gratinés

CA\$32.00

Servi avec une sauce rosée.

Spaghetti gratiné, sauce à la viande

CA\$27.00

Spaghetti covered in a meaty sauce, topped with golden cheese. Choice of garden salad, Caesar, or Greek salad.

Lasagne sauce à la viande

CA\$27.50

Lasagna layered with rich meat sauce. Options include garden salad, Caesar, or Greek salad.

Assiettes à Partager

Festin terre et mer

CA\$90.00

Bavettes de bouf (2), filet de poulet grillé et crevettes papillon (6)

Duo table grecque

CA\$80.00

Brochette de poulet (1), médaillons de porc (4) et crevettes papillon (6)

Pitas

Souvlaki pita au poulet

CA\$13.50

Grilled chicken souvlaki served in a pita with lettuce, tomato, and onion, typically accompanied by tzatziki sauce.

Souvlaki pita au porc

CA\$13.50

Souvlaki pita au porc typically includes tender pork skewers wrapped in a pita with lettuce, tomatoes, onions, and a creamy tzatziki sauce.

Menu Table Grecque

Assiette souvlaki pita au poulet

CA\$21.50

Servi avec salade jardinière et choix de frites, patates grecques ou riz

Assiette souvlaki pita au porc

CA\$21.50

Servi avec salade jardinière et choix de frites, patates grecques ou riz

Menu Enfants

2 mini burgers au fromage

CA\$14.00

Mini beef patties topped with melted cheese, served on soft buns.

Crevettes papillon *5*

CA\$16.00

Grilled butterfly shrimp, typically served with a signature tartar sauce.

Pizza pepperoni fromage

CA\$14.00

Cannelloni, typically filled with a seafood mixture, covered in tomato sauce, and baked with a cheese gratin.

Fish & chips (Enfant)

CA\$15.00

Crispy fish served with choice of fries, rice, or garden salad.

Souvlaki de porc (Enfant)

CA\$14.00

Pork souvlaki skewers, choice of fries, rice, or garden salad.

Tortellinis au bouf braisé gratinés

CA\$15.00

Braised beef tortellini, typically baked with a cheese gratin.

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Souvlaki de poulet (Enfant)

CA\$14.00

Chicken souvlaki skewers. Options include fries, rice, or garden salad.

Spaghetti gratiné, sauce à la viande (Enfant)

CA\$12.50

Spaghetti gratiné with a meat sauce designed for children, typically includes a blend of cheeses melted over the top.

Filets de poulet panés (Enfant)

CA\$12.50

Pan-fried chicken fillets served with choice of fries, rice, or mixed garden salad.

Extras

Crevettes papillon (4)

CA\$17.00

Butterflied shrimp, typically prepared with a light seasoning, served as a group of four.

Tzatziki

CA\$5.00

3oz Tzatziki

Frites

CA\$6.00

Golden brown French fries, typically includes a light seasoning to enhance flavor.

Pain pita (1)

CA\$4.00

A single piece of pita bread, often accompanying seafood dishes to complement the flavors.

Patates grecques

CA\$6.00

Patates grecques typically include diced or sliced potatoes, seasoned with a blend of Greek herbs and spices, possibly including lemon and olive oil.

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Sauce tomate

CA\$4.00

Tomato sauce typically includes ripe tomatoes, garlic, olive oil, and herbs, ideal for enhancing seafood dishes.

Sauce aioli citronnée

CA\$4.00

Lemon-infused aioli, a creamy garlic and mayo blend with a hint of citrus.

Sauce tartare

CA\$4.00

Creamy condiment with mayonnaise, capers, parsley, and pickles, perfect for enhancing seafood dishes.

Riz

CA\$6.00

Rice, typically steamed, serving as a simple yet essential addition to complement seafood dishes.

Sauce au poivre

CA\$5.00

A creamy blend of cracked peppercorns, typically includes a base of brandy or cognac and cream, often enriched with butter.

Taramosalata

CA\$5.00

Greek-style dip made with red caviar, freshly squeezed lemon juice, shallots, and extra virgin olive oil.

Kopanisti

CA\$5.00

A creamy dip typically made with feta cheese, roasted red peppers, and a touch of hot pepper sauce.

Extra santorini

CA\$4.00

Typically includes sautéed shrimp, tomatoes, mushrooms, and scallions.

Champignons sautés

CA\$7.00

Sautéed mushrooms with garlic and herbs.

Menu Table Grecque

Sauce à l'ail

CA\$5.00

Beurre à l'ail is a garlic-infused butter, typically used as a rich, aromatic addition to various seafood dishes.

Desserts

Gateau Oréo & fromage

CA\$13.00

Cheesecake with an Oreo cookie crust, typically includes a creamy cheese filling.

Gâteau au chocolat prestige

CA\$13.00

Gâteau au chocolat garni de crème au beurre chocolat et de ganache chocolat.

Gâteau au fromage carotte & caramel

CA\$13.00

Un succulent gâteau au fromage rempli de morceaux de gâteau aux carottes signature, le tout disposé sur une base de graham et généreusement garni de caramel.

Tarte key lime

CA\$13.00

Pâte sucrée accompagnée d'une riche et rafraichissante crème et mousseline Key Lime recouverte de crème.

Gâteau au fromage & fruits des champs

CA\$13.00

Gâteau au fromage crémeux sur une base de biscuits Graham, recouvert d'une purée de fraises accompagné de framboises et de bleuets entiers, bordé de croustillantes brisures de crêpes.

Gâteau au fromage pommes & caramel

CA\$13.00

Gâteau au fromage crémeux incrusté de pommes fraîches, pacanes et caramel sur une base de biscuits Graham.

Roche noire

CA\$12.00

Base de noix caramélisées, ganache au chocolat, crème au beurre chocolat, le tout surmonté d'une mousse au café expresso.

Menu Table Grecque

Tiramisu

CA\$12.00

Des couches de biscuits imbibés de café espresso, de mascarpone onctueux et de cacao en poudre, un classique incontournable pour une fin de repas exquise.

Baklava

CA\$8.00

Succombez à notre baklava grec : un dessert composé de couches croustillantes de pâte filo, généreusement garni de noix et nappé d'un somptueux miel sucré. Un véritable délice méditerranéen en une bouchée.

Breuvages

Eau de source Eska

CA\$4.00

1.5L Eau de source Eska

Pepsi diète

CA\$4.00

A carbonated beverage offering the sweet, fizzy experience of Pepsi with no calories, tailored for those preferring a lighter option.

Ginger Ale

CA\$4.00

Refreshing, crisp ginger-flavored carbonated soft drink.

Thé glacé

CA\$4.00

A refreshing brewed tea served chilled, typically including a hint of sweetness.

Eau de source Montellier

CA\$4.00

355ml Eau de source Montellier

Limonade

CA\$5.00

Lemonade typically includes freshly squeezed lemon juice, water, and a sweetener to create a refreshing beverage.

Menu Table Grecque

Café

CA\$4.00

Coffee Choice of regular or decaffeinated.

Pepsi

CA\$4.00

Classic, refreshing cola soda.

7Up

CA\$4.00

Crisp, refreshing lemon-lime soda, perfectly carbonated for a delightful sip.

Bouteilles Blancs Sans Alcool

Bon Voyage

CA\$33.00

0,5%, 750 ml, Allemagne, Chardonnay

Verres De Vin Blancs (250 MI)

Leitz Eins-Zwei-Zero

CA\$11.00

0,5%, 250 ml, Allemagne, Riesling

Leitz Eins-Zwei-Zero Pétillant

CA\$11.00

0,5%, 250 ml, Allemagne

Bouteilles Rouges Sans Alcool

Bon voyage

CA\$33.00

0,5%, 750 ml, Allemagne, Merlot

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Verres De Vin Rouges (250 ml)

Leitz Eins-Zwei-Zero

0,5%, 250 ml, Allemagne, Pinot noir

CA\$11.00

Wander+Found

0,5%, 250 ml, Allemagne, Pinot noir

CA\$11.00

Verres De Vin Rosés (250 ml)

Lautus Rosé

0,5%, 250 ml, Afrique du Sud

CA\$18.00

Leitz Eins-Zwei-Zero Pétillant

0,5%, 250 ml, Allemagne

CA\$11.00

Bouteilles Mousseux Blancs Sans Alcool

Martini Dolce Blanc / White

0,0%, 750 ml, Italie,

CA\$38.00

Mousseux Blancs Sans Alcool (Verre)

Noa vin sec mousseux

This non-alcoholic sparkling white wine typically includes notes of apple and citrus, offering a crisp and refreshing taste.

CA\$11.00

Mousseux Rosés Sans Alcool (Verre)

Wander+Found Rosé

0,5%, 250 ml, Allemagne

CA\$11.00

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Bières & Cidres Sans Alcool

Stella Artois

0,0%, 330 ml

CA\$11.00

Bière Rousse Irlandaise

0,5%, 473 ml, Sober Carpenter

CA\$11.00

Ipa De La Côte Ouest

0,5%, 473 ml, Sober Carpenter

CA\$11.00

Framboise Sûre

0,5%, 473 ml, Sober Carpenter

CA\$11.00

Cidre Artisanal

0,5%, 473 ml, Sober Carpenter

CA\$11.00

Heineken

0,0%, 330 ml

CA\$10.00

Corona Sunbrew

0,0%, 330 ml

CA\$10.00

Guinness Draught Stout

0,0%, 330 ml

CA\$10.50

Menu Table Grecque

Bière Blonde

CA\$11.00

0,5%, 473 ml, Sober Carpenter

Bière Blanche

CA\$11.00

0,5%, 473 ml, Sober Carpenter

Mocktails

Mojito Fruits De La Passion

CA\$10.00

0,0%, 355 ml, Barrfly

Margarita

CA\$10.00

0,0%, 355 ml, Barrfly

Rhum Épicé & Cola

CA\$10.00

0,0%, 355 ml, Atypique

Espresso Martini

CA\$9.00

0,5%, 250 ml, Noa

Rhum Épicé, Mangue & Lavande

CA\$11.00

0,0%, 355 ml, 100% naturel, Mox

Gin, Bleuets, Fleur De Sureau & Gingembre

CA\$11.00

0,0%, 355 ml, 100% naturel, Mox

Menu Table Grecque

Vodka, Campari, Canneberge & Cardamome

CA\$11.00

0,0%, 355 ml, 100% naturel, Mox

Amaretto Sour

CA\$10.00

0,0%, 355 ml, Barrfly

Mojito

CA\$10.00

0,0%, 355 ml, Atypique
