



Menu

Amarilla Resto lounge

33 Bd du Curé-Labelle, Sainte-Rose, QC H7L 2Y8, Canada | (450) 937-3773

Most Ordered

Chich Taouk

CA\$13.00

Marinated chicken, typically seasoned with a blend of spices, grilled and served on bread with garlic sauce and pickled vegetables.

Lentille / Lentil

CA\$7.00

Creamy lentil soup garnished with fresh parsley and sprinkled with cumin seeds.

Demi poulet grillé / Half Grilled Chicken

CA\$22.00

Frite et sauce à l'ail. / Fries and garlic sauce.

Filet Mignon

CA\$13.00

Tender filet mignon, typically served with lettuce, tomato, and a special sauce on a soft sandwich roll.

Calamar / Squid

CA\$27.00

300 g.

Saumon provincial / Provincial Salmon

CA\$35.00

Légumes sautés. / Sautéed vegetables.

Mélange de grillade / Mixed Grill

CA\$34.00

A combination of various meats grilled to perfection, typically includes beef, chicken, and sausage, served with a selection of Latin-American sides.

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Demi kilo grillade mixte / Half Kilo Mixed Grill

CA\$60.00

Filet mignon (2 brochettes), shish taouk (2) et kafta (2), servi avec hummus, frite, baba ghannouj, sauce à l'ail, légumes grillés, pain épicé et salade fattouch. / 2 Filet mignon, 2 shish taouk, and 2 kafta, served with hummus, baba ghannouj, garlic sauce, fries, grilled vegetables, spicy bread and fattouch salad.

1 kilo grillade mixte / 1 Kilo Mixed Grill

CA\$100.00

Filet mignon (3 brochette), shish taouk (3) et kafta (4), servi avec hummus, baba ghannouj, frite, sauce à l'ail, légumes grillés, pain épicé et salade fattouch. / 3 Filet mignon, 3 shish taouk, and 4 kafta, served with hummus, baba ghannouj, garlic sauce, fries, grilled vegetables, spicy bread and fattouch salad.

Patate à l'ail/Garlic potatoes

CA\$8.99

Potatoes roasted with a blend of garlic and herbs, typically served as a flavorful accompaniment.

Soupe / Soup

Lentille / Lentil

CA\$7.00

Creamy lentil soup garnished with fresh parsley and sprinkled with cumin seeds.

Plat du jour (special du semaine)

Lingine sauce rose

CA\$25.00

Special de la semaine: Linguini sauce rose, dessert

Entrée / Appetizer

Feuille de vigne / Vine Leaf

CA\$10.00

4 morceaux. / 4 pieces.

Hommus avec viande

CA\$17.00

Creamy hummus topped with seasoned meat, typically served with a side of olive oil and a sprinkle of herbs.

Baba Ghannouj

CA\$11.00

Eggplant pureed with tahini, garlic, lemon juice, and olive oil, typically garnished with pomegranate seeds and served with pita bread.

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Houmous / Hummus

CA\$11.00

Pureed chickpeas blended with tahini, olive oil, lemon juice, and garlic, typically served with pita bread.

Salade / Salad

Amarilla salade / Amarilla Salad

CA\$18.00

Betterave, champignon, tomate cerise, salade mixte et patate bouillie. / Beetroot, mushroom, cherry tomato, mixed salad and boiled potato.

Salade César / Caesar Salad

CA\$15.00

Romaine lettuce, croutons, and parmesan cheese, all tossed together with a classic Caesar dressing.

Salade raheb / Raheb Salad

CA\$15.00

Raheb salad typically includes roasted eggplant, tomatoes, onions, and parsley, dressed with olive oil and lemon juice.

Tabbouli

CA\$17.00

Parsley, tomato, onion, mint, and bulgur wheat, typically dressed with lemon juice and olive oil.

Fattouche

CA\$17.00

Fattoush typically includes lettuce, tomatoes, cucumbers, radishes, onions, sumac, and pieces of toasted pita, dressed with olive oil and pomegranate molasses.

Entrée chaude / Hot Appetizer

Calamar / Squid

CA\$27.00

300 g.

Rouleaux de fromage (1) / Cheese Roll (1)

CA\$2.99

Golden pastry roll filled with a blend of melted cheeses, often accompanied by subtle herbs.

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Poutine

CA\$15.00

Classic Canadian fries topped with cheese curds and rich brown gravy.

Poulpe / Octopus

CA\$32.00

Grilled octopus, typically marinated in olive oil and spices, served with a side of garlic roasted potatoes and a garnish of fresh herbs.

Kebbeh (1)

CA\$2.99

Deep-fried bulgur shell typically includes a savory filling of minced meat, seasoned with an array of spices unique to Latin American cuisine.

Riz blanc / White Rice

CA\$7.00

Steamed long grain white rice, often served as a simple yet versatile accompaniment to a variety of dishes.

Sojuk

CA\$12.00

Sojuk is a Latin American twist on the traditionally spiced sausage, typically served hot and may include a blend of garlic, cumin, and other regional spices.

Patate à l'ail/Garlic potatoes

CA\$8.99

Potatoes roasted with a blend of garlic and herbs, typically served as a flavorful accompaniment.

Frites / Fries

CA\$7.00

Crispy french fries, a classic hot appetizer, typically accompanied by a selection of dipping sauces.

Légumes grillés / Grilled Vegetables

CA\$15.00

Grilled vegetables featuring a medley of selections such as zucchini, onions, and peppers, typically accompanied by a light seasoning.

Assiette végétarienne / Vegetarian Plate

CA\$20.00

A selection of vegetables, often including items like beans, rice, and a variety of sautéed or grilled vegetables, served with a flavorful sauce.

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Ailes de poulet (6) / Chicken Wings (6)

CA\$12.00

Chicken wings, typically served with a side of sauce, offering a blend of Latin American flavors.

Ailes de poulet (12) / Chicken Wings (12)

CA\$23.00

Twelve chicken wings, typically served with a Latin-American inspired sauce.

Kaakeh

Labneh

CA\$19.00

Strained yogurt, typically includes olive oil and herbs, served as a creamy spread.

Kafta Arayess

CA\$19.00

Minced meat mixed with spices and herbs, grilled within a pita bread, embodying the essence of Middle Eastern flavors.

Fromage et zaatar (thym) / Cheese and Zaatar (Thyme)

CA\$19.00

Flatbread topped with a blend of melted cheese and zaatar (thyme), combining the creamy texture of cheese with the earthy notes of thyme.

Zaatar (thym) / Zaatar (Thyme)

CA\$19.00

Flatbread topped with a blend of zaatar, a Middle Eastern mix of thyme, sumac, and sesame seeds.

Sandwichs / Sandwiches

Kafta

CA\$12.00

Ground beef mixed with parsley, onions, and traditional spices, served in a sandwich format, typically accompanied by lettuce and tomatoes.

Burger au bouf / Beef Burger

CA\$19.00

Grilled beef patty on a bun, typically includes lettuce, tomato, onion, and mayonnaise.

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Hamburger au fromage / Cheese Burger

CA\$17.00

Ground beef patty with melted cheese, typically served on a bun with lettuce, tomato, onions, and a selection of condiments.

Filet Mignon

CA\$13.00

Tender filet mignon, typically served with lettuce, tomato, and a special sauce on a soft sandwich roll.

Chich Taouk

CA\$13.00

Marinated chicken, typically seasoned with a blend of spices, grilled and served on bread with garlic sauce and pickled vegetables.

Plats / Dishes

Demi kilo grillade mixte / Half Kilo Mixed Grill

CA\$60.00

Filet mignon (2 brochettes), shish taouk (2) et kafta (2), servi avec hummus, frite, baba ghannouj, sauce à l'ail, légumes grillés, pain épicé et salade fattouch. / 2 Filet mignon, 2 shish taouk, and 2 kafta, served with hummus, baba ghannouj, garlic sauce, fries, grilled vegetables, spicy bread and fattouch salad.

Mélange de grillade / Mixed Grill

CA\$34.00

A combination of various meats grilled to perfection, typically includes beef, chicken, and sausage, served with a selection of Latin-American sides.

Pâte aux crevettes / Shrimp Pasta

CA\$33.00

Shrimp sautéed with a creamy alfredo sauce, typically served over a bed of pasta.

Demi poulet grillé / Half Grilled Chicken

CA\$22.00

Frite et sauce à l'ail. / Fries and garlic sauce.

1 kilo grillade mixte / 1 Kilo Mixed Grill

CA\$100.00

Filet mignon (3 brochette), shish taouk (3) et kafta (4), servi avec hummus, baba ghannouj, frite, sauce à l'ail, légumes grillés, pain épicé et salade fattouch. / 3 Filet mignon, 3 shish taouk, and 4 kafta, served with hummus, baba ghannouj, garlic sauce, fries, grilled vegetables, spicy bread and fattouch salad.

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Brochette de kafta / Kafta Skewer

CA\$28.00

Ground meat seasoned with herbs and spices, threaded onto skewers and grilled, often served with a side of tangy dipping sauce.

Alfredo Escalope

CA\$30.00

Thinly pounded escalope in a classic Alfredo sauce made with Parmesan cheese, butter, and cream, served over fettuccine pasta.

Brochette filet mignon / Filet Mignon Skewer

CA\$32.00

Tender filet mignon pieces skewered and grilled, typically accompanied by a selection of vegetables.

Brochette chich taouk / Chich Taouk Skewer

CA\$30.00

Marinated chicken pieces threaded on skewers, typically includes a blend of spices and herbs, grilled to perfection.

Poisson / Fish

Saumon provincial / Provincial Salmon

CA\$35.00

Légumes sautés. / Sautéed vegetables.

Poisson épicé samkeh harrah / Spicy Fish Samkeh Harrah

CA\$42.00

Dorade royale, légumes sautés et riz. / Gilthead bream, sautéed vegetables and rice.

Calamar / Squid

CA\$32.00

Salade et frite. / Salad and fries.

Crevettes grillées / Grilled Shrimps

CA\$35.00

Jumbo 10-12, 6 morceaux, patate ou riz. / Jumbo 10-12, 6 pieces, potato or rice.

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Dessert

Crêpes banane fraise / Strawberry Banana Crepes

CA\$16.00

Thin wheat pancakes filled with fresh banana and strawberry slices, typically includes a light drizzle of sweet syrup.

Crêpe au beurre / Butter Crepe

CA\$12.00

Thin, delicate pancake, lightly brushed with butter, offering a simple yet satisfying finish.

Crêpes au chocolat / Chocolate Crepes

CA\$16.00

Thin pancakes filled with rich chocolate, often accompanied by a light dusting of powdered sugar.

Crêpes au fromage / Cheese Crepes

CA\$16.00

Thin crepes filled with a blend of cheeses, offering a savory Latin-American twist to a classic French dessert.

Boissons gazeuses/Soft drink

Jus Pomme ou Orange

CA\$4.00

Apple or orange juice, served as a refreshing soda, typically includes a blend of freshly squeezed apple or orange juice carbonated for a fizzy twist.

Orangina

CA\$6.00

A citrusy soda blend, Orangina combines the essence of oranges with light carbonation for a refreshing taste.

Eau

CA\$2.00

A refreshing serving of water, typically served as a simple and pure beverage for hydration.

Red Bull

CA\$6.00

Invigorating Energy Surge: The Classic Red Bull Experience

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Bierre sans Alcool

CA\$6.00

Non-alcoholic beer, served as a refreshing alternative to traditional sodas, typically includes a malt beverage base with a beer-like flavor.

Pepsi ou Pepsi diet ou 7UP ou 7UP diet ou Crush ou Gingerale

CA\$4.00

Selection includes Pepsi, Diet Pepsi, 7UP, Diet 7UP, Crush, and Ginger Ale, offering a range of classic and diet carbonated beverages to suit various preferences.

Perrier

CA\$5.00

Effervescent, crystal-clear sparkling water with a refreshing zest.
