

## Menu

# Kalapaw Cuisine Philippine

3339 Boulevard des Sources, Dollard-des-Ormeaux, QC H9B 1Z8, Canada | (514) 685-2944

## Most Ordered



### Ginisang Talong (VG)

CA\$11.95

Aubergine violette glacée d'une sauce douce au gingembre et annatto | Purple eggplant in a sweet and savoury ginger and annatto glaze



### Ihaw-Ihaw

CA\$14.95

Brochettes de porc grillé (3), atchara de papaye et vinaigre de canne épicé | Barbecued pork skewers (3), papaya atchara and spiced cane vinegar dip



### Turon (VG)

CA\$9.25

Warm and crispy banana spring rolls (3), homemade coconut caramel dip



### Kamayan for 2

CA\$52.95

Lumpiang Shanghai, Poulet Inasal, Ihaw-Ihaw, Crevettes grillées, Lechon Kawali, Salsa de tomates, Légumes, Atchara de papaye et Riz au jasmin | Lumpiang Shanghai, Chicken Inasal, BBQ Pork Skewers, Grilled Shrimp, Lechon Kawali, Tomato Salsa, Vegetables, Papaya Atchara and Jasmine Rice



### Lumpiang Shanghai

CA\$9.65

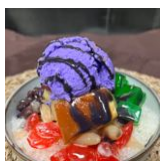
Rouleaux de porc frits (4), sauce au piment doux maison | Savoury fried pork rolls (4), homemade sweet chili sauce



### Inasal

CA\$14.50

Cuisse de poulet grillée, marinée à la citronnelle et l'annatto | Chicken leg stewed in a delicate balance of cane vinegar, soy sauce, garlic and spices



### Halo-Halo

CA\$10.95

Layered shaved ice dessert, caramelized banana, coconut, palm fruit, ube ice cream, leche flan and toasted rice topping

# Menu Kalapaw Cuisine Philippine



## Pancit Bihon

Stir-fried glass noodles with black pepper chicken and vegetables

CA\$16.75



## Palabok

Shrimp and annatto sauce on glass noodles, topped with smoked fish, egg and chicharron

CA\$18.95



## Ginataang Kalabasa (VG)

Ragoût de courge kabocha, lait de coco, tofu fumé et haricot long | Kabocha squash in a creamy coconut stew, smoky tofu chunks and long beans

CA\$14.95

## Entrées | Appetizers



## Ukoy

Beignets de crevettes et de légumes croustillants (7), trempette au vinaigre de canne épicée | Crispy shrimp and vegetable fritters (7), spiced cane vinegar dip

CA\$10.50



## Lumpiang Gulay (VG)

Rouleaux de légumes frits (4), sauce au piment doux maison | Crispy fried vegetable rolls (4), homemade sweet chili sauce

CA\$7.50



## Buffalo Wings

Ailes de poulet épicées avec trempette mayonnaise à l'ail / Spicy chicken wings with garlic mayo dipping sauce.

CA\$18.00



## Calamares

Calmars frits, trempette au vinaigre de canne épicée et citron frais | Golden calamari, spiced cane vinegar dip and fresh lemon

CA\$19.75



## Lumpiang Shanghai

Rouleaux de porc frits (4), sauce au piment doux maison | Savoury fried pork rolls (4), homemade sweet chili sauce

CA\$9.65

## Menu Kalapaw Cuisine Philippine

### Légumes | Vegetables (riz pas inclus | rice not included)



#### Ginisang Talong (VG)

Aubergine violette glacée d'une sauce douce au gingembre et annatto | Purple eggplant in a sweet and savoury ginger and annatto glaze

CA\$11.95



#### Tortang Talong

Omelette d' aubergine violette avec salsa de tomate / Grilled purple eggplant omelette with tomato salsa.

CA\$12.25



#### Ginataang Kalabasa (VG)

Ragoût de courge kabocha, lait de coco, tofu fumé et haricot long | Kabocha squash in a creamy coconut stew, smoky tofu chunks and long beans

CA\$14.95

#### Masarap na Gulay (VG)

Bok choy et haricots longs sautés à l'ail et sauce soja | Bok choy and long beans wok-fried in garlic and soy sauce

CA\$12.95

### Soupes | Soups (riz pas inclus | rice not included)

#### Sinigang na Hippon

Soupe aigre au tamarin, avec des crevettes et légumes philippins | Sour tamarind soup with hippon shrimp and Filipino vegetables

CA\$23.75

#### Bulalo

Soupe de jarrets de bouf et moelle osseuse, haricots bagyo, petchay chinois, épis de maïs, oignons, ail et sauce poisson | Beef shank with green beans, corn and cabbage

CA\$26.75



#### Sinigang Lechon Kawali

Soupe aigre au tamarin avec flanc de porc frit et légumes philippins | Sour tamarind soup with fried pork belly and Filipino vegetables (rice not included | riz pas inclus)

CA\$19.75

#### Sinigang Sea Bass

Soupe aigre au tamarin, darnes de bar et légumes philippins | Sour tamarind soup with sea bass and Filipino vegetables (rice not included | riz pas inclus)

CA\$23.75

# Menu Kalapaw Cuisine Philippine

## Meats | Viandes (riz pas inclus | rice not included)



### Crispy Pata

Cuisse de porc croustillante serve avec un mélange de vinaigre, de sauce soja, d'oignons et de piment/ Crispy pork leg served with a sauce mixture of vinegar, soy sauce, onions and chili peppers.

CA\$19.75



### Sizzling Sisig

Fameux plat du Pampanga, composé de porc croustillant et aromates sautés, servi sur une plaque grésillante | A Pampanga favourite of chopped pork, sautéed until crispy in aromatics and served on a sizzling-hot platter

CA\$19.95



### Ihaw-Ihaw

Brochettes de porc grillé (3), atchara de papaye et vinaigre de canne épicé | Barbecued pork skewers (3), papaya atchara and spiced cane vinegar dip

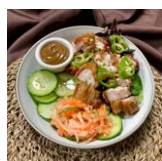
CA\$14.95



### Kare-Kare

Queue de bouf tendre dans une sauce arachide, légumes philippins et pâte de crevettes sautée | Tender oxtail in a creamy peanut sauce, Filipino vegetables and sautéed shrimp paste

CA\$22.50



### Lechon Kawali

Flanc de porc frit, sauce léchon maison et concombre mariné | Crispy pork belly with homemade lechon sauce and crudités

CA\$17.25



### Adobo

Cuisse de poulet mijotée dans un équilibre délicat de vinaigre de canne et sauce soja, ail et épices | Chicken leg stewed in a delicate balance of cane vinegar, soy sauce, garlic and spices

CA\$16.75



### Longganisa

Saucisse Ilocano du Vigan assaisonnée à l'ail, vinaigre de canne et épices, atchara de papaye | Savoury Ilocano garlic-seasoned sausage Vigan-style, spiced cane vinegar and papaya atchara

CA\$12.95

### Liempo

Poitrine de porc grillée, marinée à la sauce soja | Grilled pork belly, marinated with soya sauce

CA\$17.25

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## Inasal

Cuisse de poulet grillée, marinée à la citronnelle et l'annatto | Chicken leg stewed in a delicate balance of cane vinegar, soy sauce, garlic and spices

CA\$14.50



## Pinaputok na Isda

Loup de mer entier farci à la salsa de tomate et grillé dans une feuille de bananier, trempette au calamansi et soya | Whole sea bass stuffed to the brim with tomato salsa and grilled in banana leaf, calamansi-soy sauce dip

CA\$24.95

## Kamayan



### Kamayan for 2

Lumpiang Shanghai, Poulet Inasal, Ihaw-Ihaw, Crevettes grillées, Lechon Kawali, Salsa de tomates, Légumes, Atchara de papaye et Riz au jasmin | Lumpiang Shanghai, Chicken Inasal, BBQ Pork Skewers, Grilled Shrimp, Lechon Kawali, Tomato Salsa, Vegetables, Papaya Atchara and Jasmine Rice

CA\$52.95

## Nouilles & Riz | Noodles & Rice



### Pinoy Spaghetti

Sweetened tomato sauce with ground beef, Filipino sausage and cheddar cheese

CA\$17.95

## Lomi Overload

Lumpiang shanghai, ouf à la coque, Kikiam, boulettes de poulet, chicharon, Lechon kawali, assortiment de poissons frits et boulettes de viande | Noodle soup with green onions, assorted fishball, chicharon, lechon kawali and lumpiang shanghai.

CA\$18.95



### Riz au jasmin | Jasmine Rice (VG)

Fluffy jasmine rice garnished with a sprinkle of finely chopped herbs.

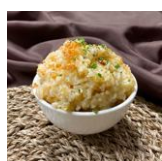
CA\$2.95



### Pancit Tofu (VG)

Stir-fried glass noodles with black pepper tofu and vegetables

CA\$13.95



### Riz frit à l'ail | Garlic Fried Rice (VG)

Portion partageable de riz au jasmin sauté avec de l'ail frit croustillant | Shareable portion of jasmine rice sautéed in crispy fried garlic

CA\$10.45

# Menu Kalapaw Cuisine Philippine

## Pancit Canton Guisado

CA\$19.50

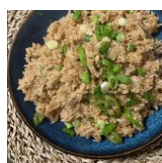
Stir -fried miki noodles with shrimp and assorted fishball and vegetables | Nouilles miki sautées avec crevettes et assortiment de boulettes de poisson et légumes.



## Pancit Bihon (Tofu)

CA\$15.25

Vermicelles sautées au tofu et légumes au poivre noir | Stir-fried glass noodles with black pepper tofu and vegetables



## Adobo Rice

CA\$10.95

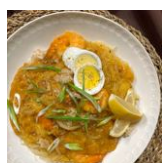
Portion partageable de riz au jasmin sauté avec du vinaigre de canne et sauce soja, ail et épices / Shareable portion of jasmine rice sautéed in cane vinegar , soy sauce, garlic and spices.



## Pancit Bihon

CA\$16.75

Stir-fried glass noodles with black pepper chicken and vegetables



## Palabok

CA\$18.95

Shrimp and annatto sauce on glass noodles, topped with smoked fish, egg and chicharron

## Desserts



## Turon (VG)

CA\$9.25

Warm and crispy banana spring rolls (3), homemade coconut caramel dip

## Buko Pandan

CA\$8.50

Gélatine Pandan , lanière de noix de coco, lait, garni de crème fouettée / Pandan gelatin, coconut strips, milk , topped with whipped cream



## Kapampangan Halo-Halo

CA\$9.45

This version of Halo-Halo goes great with coffee! Shaved ice, caramelized banana, coconut, coconut water and milk, leche flan

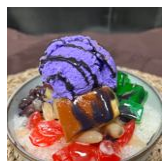
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## Calamansi Leche Flan

CA\$8.25

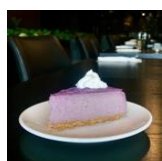
Custard dessert topped with a layer of calamansi caramel sauce



## Halo-Halo

CA\$10.95

Layered shaved ice dessert, caramelized banana, coconut, palm fruit, ube ice cream, leche flan and toasted rice topping



## Ube Cheesecake

CA\$9.45

Cheesecake with ube jam (purple yam), coconut graham cracker crust

## Brevages | Drinks



## Nestea

CA\$2.95

Refreshing lemon iced tea made with real tea.



## Ginger Ale

CA\$2.95

A refreshing carbonated beverage with natural ginger flavor, offering a crisp and invigorating taste.



## Diet Coke

CA\$2.95

Sugar-free cola beverage with a refreshing taste.



## Orange Crush

CA\$2.95

Refreshing soda with a bold orange flavor.



## Perrier

CA\$3.95

Effervescent and refreshing sparkling water, naturally carbonated from mineral springs. 330 ml can.

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## Gina Juice

CA\$3.95

Freshly squeezed juice, typically featuring a blend of fruits such as apple, orange, or pineapple.

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## Golden Panda

CA\$3.95

A harmonious blend of tea, typically featuring chocolate and vanilla flavors, complemented by a hint of milk and a panda biscuit.

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## Coke

CA\$2.95

Classic cola soda with a refreshing, original taste.

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## Sprite

CA\$2.95

A refreshing lemon-lime soda with natural flavors.

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