



Menu

Restaurant Rosana

1320 Blvd. Marcel-Laurin, Montréal, QC H4R 1K2, Canada | (514) 332-2222

Most Ordered



Tabouleh Demi

2 for CA\$16.00

Persil finement tranche, oignons, boulghour, tomates, huile d'olive, vinaigrette maison a la menthe et au citron. / Finely sliced parsley, onions, bulgur, tomatoes, olive oil, homemade mint, and lemon vinaigrette.



Sandwich Shish Taouk / Shish Taouk Sandwich

CA\$20.00

Pain saj au poulet, grillé au charbon, garni de cornichons, tomates et mayonnaise à l'ail accompagné de frites. / Chicken saj bread, charcoal grilled, topped with pickles, tomatoes, and garlic mayonnaise, comes with fries.



1KG MIX GRILL

CA\$74.00

A generous assortment of grilled meats, including skewered chicken, beef, and lamb, served with roasted potatoes, grilled vegetables, and slices of flatbread.



Grillades Mixtes / Mixed Grills

CA\$39.00

Melange de viandes grillees au charbon (kebab, poulet et filet mignon), servie avec frites. / Mix of charcoal grilled meats (kebab, chicken, and filet mignon), served with fries.



Sandwich Shish de Filet Mignon / Filet Mignon Shish Sandwich

CA\$22.00

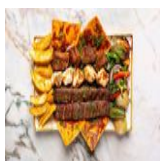
Pain saj aux morceaux de filet mignon, garni de tomates, cornichons et oignons, accompagne de frites. / Saj bread with pieces of filet mignon, garnished with tomatoes, pickles, and onions, comes with fries.



Rouleaux de Fromage / Cheese Rolls

CA\$18.00

Cinq morceaux d'apprets en pate feuilletée garnis de fromage frais. / Five pieces of puff pastry primers with fresh cheese.



1/2KG MIX GRILL

CA\$50.00

A selection of grilled meats including skewered chicken, beef kebabs, lamb cubes, served with potato wedges, grilled vegetables, and flatbread.

Menu Restaurant Rosana



Fattoush

Laitue finement tranchée, tomates, concombres, pains croustillants au sumae et une vinaigrette maison au grenade. / Thinly sliced lettuce, tomatoes, cucumbers, crispy sumae bread, and a homemade pomegranate vinaigrette.

CA\$23.00



SPÉCIAL FAMILIAL (MACHAWI MIXTE)

Plateau de grillades mixtes (1kg) avec une grande frite, un bol de riz, une grande salade fattoush, un hummus et 4 rouleaux aux fromages. 1kg Mix Grill with big fries, rice bowl, big fattoush salad, hummus and 4 pieces of cheese rolls.

CA\$109.00



Hummus

Trempeuse aux pois chiches et tahini. / Chickpea dip, and tahini.

CA\$14.00

Promo pour emporter seulement



Grillades Rosana 3-4 pers

Un généreux assortiment réunissant: kebab maison, shish Taouk, filet mignon juteux, cotelettes d'agneau et crevettes, le tout parfaitement grillé. Servi avec nos pommes de terre maison et un mélange de légumes grillés. A generous mixed grilled featuring house kebabs, tender chicken taouk, juicy filet mignon, lamb chops, and perfectly grilled shrimps. Served with house potatoes and a medley of grilled vegetables.

CA\$125.00



SPÉCIAL FAMILIAL (MACHAWI MIXTE)

Plateau de grillades mixtes (1kg) avec une grande frite, un bol de riz, une grande salade fattoush, un hummus et 4 rouleaux aux fromages. 1kg Mix Grill with big fries, rice bowl, big fattoush salad, hummus and 4 pieces of cheese rolls.

CA\$109.00

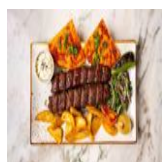


SPÉCIAL FAMILIAL (POULET ENTIER)

Poulet entier désossé grillé au charbon, servi avec salade fattoush, hummus, rouleaux de fromage, riz, patates et nos sauces maison. Whole boneless char-grilled chicken, served with fattoush salad, hummus, cheese rolls, potatoes, rice and our house sauces.

CA\$75.00

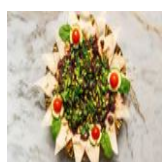
Picked for you



Kabab Halabi

Deux brochettes de kabab de boeuf hachée, assaisonnées d'épices maison et grillées au charbon, servies avec frites. / Ground beef, seasoned with homemade spices and grilled with charcoal, served with fries.

CA\$29.00



Kabab aux Cerises / Cherry Kabab

Kabab de bœuf et d'agneau grillé au charbon, nappé d'une sauce aux cerises aigres d'Alep et parfumé à la cannelle. Charcoal-grilled beef and lamb kebab, topped with a tangy Aleppo sour cherry sauce and a subtle touch of cinnamon.

CA\$34.00

Menu Restaurant Rosana



Grillades Mixtes / Mixed Grills

CA\$39.00

Melange de viandes grillees au charbon (kebab, poulet et filet mignon), servie avec frites. / Mix of charcoal grilled meats (kebab, chicken, and filet mignon), served with fries.



Fattoush

CA\$23.00

Laitue finement tranchee, tomates, concombres, pains croustillants au sumae et une vinaigrette maison au grenade. / Thinly sliced lettuce, tomatoes, cucumbers, crispy sumae bread, and a homemade pomegranate vinaigrette.



Shish Taouk

CA\$29.00

Deux brochettes de poulet, grillé au charbon avec une sauce à l'ail, servies avec frites. / Charcoal grilled chicken with a garlic sauce, served with fries.

Sushi



Sushi 48mcx

CA\$140.00

Un festin pour toute la famille ! Nos plateaux sont composés de bouchées façon sushi, accompagnés de grandes patates croustillantes, d'une salade fraîche et de notre sauce maison. A feast made to share! Our platters feature sushi-style bites, served with crispy large potatoes, fresh salad, and our signature house sauce.



Sushi 24mcx

CA\$85.00

Un festin pour toute la famille ! Nos plateaux sont composés de bouchées façon sushi, accompagnés de grandes patates croustillantes, d'une salade fraîche et de notre sauce maison. A feast made to share! Our platters feature sushi-style bites, served with crispy large potatoes, fresh salad, and our signature house sauce.



Sushi 36mcx

CA\$115.00

Un festin pour toute la famille ! Nos plateaux sont composés de bouchées façon sushi, accompagnés de grandes patates croustillantes, d'une salade fraîche et de notre sauce maison. A feast made to share! Our platters feature sushi-style bites, served with crispy large potatoes, fresh salad, and our signature house sauce.

Accompagnements / Sides

EXTRA PAIN PITA

CA\$3.50



Soft and chewy pita bread, typically served as a versatile side.

BATATA MTAFAYEH

CA\$13.00

Sautéed potatoes typically seasoned with garlic and herbs, offering a simple yet savory accompaniment.

Menu Restaurant Rosana



RIZ

Steamed white rice, typically served as a simple and versatile side dish.

CA\$9.00



FRITES

Golden crispy potato wedges garnished with a cherry tomato, fresh mint, and red pepper slices, seasoned with herbs.

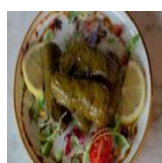
CA\$9.00

Mezzes Froides / Cold Mezzes

Mixte de mezzes

CA\$38.00

Un assortiment de mezzes classiques du Moyen-Orient: hummus cremeux, moutabbal fume a l'aubergine, mouharmara aux poivrons rotis noix et moutabbal a la betterave pour une touche coloree et savoureuse. A selection of classic Middle Eastern dips: creamy hummus, smoky eggplant mutabal, roasted red pepper mouhammara, and beetroot mutabal for a colorful & flavorful twist.



Yalangi Vegetarien / Vegetarien Yalangi

Cinq morceaux de feuilles de vignes farcies d'un melange de riz, de noix avec une base au jus de citron. / Five pieces of grape leaves stuffed with a mixture of rice, nuts, and a lemon juice base.

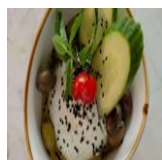
CA\$16.00



Hummus

Trempeuse aux pois chiches et tahini. / Chickpea dip, and tahini.

CA\$14.00



Labneh à l'ail / Labneh with Garlic

Yogourt de brebis a l'ail servi avec olive et zaatar. / Sheep's yogurt with garlic served with olive, and zaatar.

CA\$15.00



Mouhammara

Trempeuse aux poivrons rouges, noix de Grenoble et epices d'alep. / Red pepper dip, walnuts, and Aleppo spices.

CA\$15.00



Labneh

Yogourt de brebis servi avec olive et zaatar. / Sheep's yogurt served with olive, and zaatar.

CA\$14.00

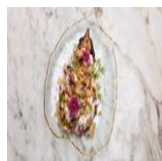
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Moutabal à la betterave

Betteraves roties, labneh maison, huile d'olive et sumac. Roasted beets blended with house labneh, olive oil and sumac.

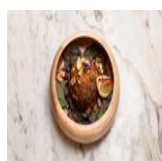
CA\$14.00



Beyt EL-Batenjan

Aubergine braisee, makkous, mouharmara & sauce de tarator. Braised eggplant, makkous mouhammara & walnut tarator.

CA\$24.00



Har Itch

Salade de boulgour epicee, pate de piment d' Alep, tomates, herbes fraiches et feuilles de shiso. Spicy bulgur salad, Aleppo chili paste, tomatoes, fresh herbs and shiso leaves.

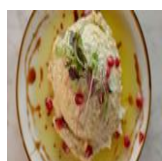
CA\$17.00



Hummus Lahmeh

Tremette aux pois chiches et sauce de tahini, servie avec notre viande de qualite superieure. / Chickpea dip, and tahini sauce, served with our superior quality meat.

CA\$22.00

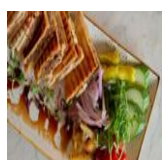


Mutabal

Puree d'aubergine avec yogourt et sauce de tahini. / Eggplant puree d'aubergines with yogurt, and tahini.

CA\$14.00

Mezzes Chaudes / Hot Mezzes



Toshka

Fromage grille avec viande hachee au boeuf sur un pain pita, garni de graines de nigelle et d'huile olive de Syrie. / Grilled cheese with minced beef meat on a pita bread, topped with nigella seeds, and olive oil from Syria.

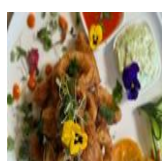
CA\$25.00



Falafel Vegetarien / Falafel Vegetarian

Boulettes aux légumes frits servis avec une sauce tahini. / Fried vegetable dumplings served with tahini sauce.

CA\$12.00



Calamar

Crispy fried calamari rings garnished with fresh microgreens and edible flowers, served with a side of tangy red sauce and creamy green dip.

CA\$24.00

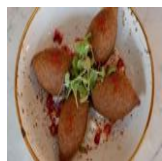
Menu Restaurant Rosana



Halloumi Grille / Grilled Halloumi

Fromage de Chypre fabriqué à base de lait de brebis et de lait de chèvre. / Cyprus cheese made from sheep's milk and goat's milk.

CA\$22.00



Kebbeh Trabolsiyeh

Kebbeh farci de boeuf et de noix mixtes. / Kebbeh stuffed with beef, and mixed nuts.

CA\$18.00



Sambusik Viande (5mcx) / Meat Sambusik (5pcs)

Bouf dans une tourte à la viande croustillante. / Beef crispy meat pie.

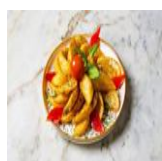
CA\$18.00



Nachos au falafel

Eclats de falafels croustillants, tahini, tomates, navets marines, herbes fraîches et légumes frais, servis sur croustilles maison. Crispy falafel crumbles, tahini, tomatoes, pickled turnips, fresh herbs and fresh vegetables, served on house-made chips.

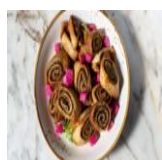
CA\$18.00



Frites / French Fries

Golden, crispy potato wedges seasoned with herbs, garnished with a cherry tomato, mint leaves, and red pepper slices.

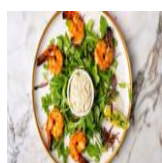
CA\$9.00



Rouleau Sujuk Armenien / Armenian Sujuk Roll

Saucisse de boeuf aux épices Armeniennes vieilles. / Beef sausage with aged Armenian spices.

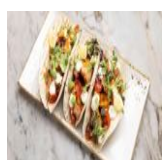
CA\$18.00



Crevette Grillee / Grilled Shrimp

Grillee au charbon avec une marinade maison. / Charcoal grilled with a homemade marinade.

CA\$38.00



Tacos croustillants au poulet taouk

Tacos croustillants remplis de poulet taouk frit, sauce maison, légumes frais, slaw, pickles, oignons et lime. Crispy tacos filled with fried taouk chicken, house sauce, fresh vegetables, slaw, pickles, onions & lime.

CA\$22.00

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Poutine avec poulet grillé

CA\$22.00

Frites croustillantes nappées de fromage québécois, sauce poutine parfumée au sumac, zaatar et épices d'Alep, garnies de tendre poulet Taouk grille au charbon. Crispy fries topped with Quebec cheese, brown gravy infused with sumac, zaatar, and Aleppo spices, finished with tender charcoal-grilled chicken taouk.



Tacos au poulet Taouk

CA\$22.00

Poulet Taouk mariné et frit, nappé d'une onctueuse sauce à l'ail, accompagné de laitue et de cornichons maison, le tout servi dans des tacos souples. Marinated and delicately fried chicken taouk, drizzled with creamy garlic sauce, paired with house pickles, all nestled in soft taco shells.



Carottes maison

CA\$18.00

Carottes roties au sirop d'érable et beurre, labneh nature, le tout garni d'aneth et grenades. Maple-glazed roasted carrots with plain labneh, topped with dill and pomegranate.



Jebneh Halabiyeh

CA\$22.00

Fromage grillé sur un pain pita, garni de tomates, piments forts, graines de nigelle et d'huile olive de Syrie. / Grilled cheese on a pita bread, garnished with tomatoes, hot peppers, nigella seeds and olive oil from Syria.

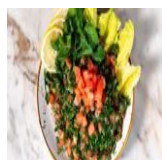


Rouleaux de Fromage / Cheese Rolls

CA\$18.00

Cinq morceaux d'apprets en pâte feuilletée garnis de fromage frais. / Five pieces of puff pastry primers with fresh cheese.

Salades / Salads



Tabouleh Demi

2 for CA\$16.00

Persil finement tranché, oignons, boulghour, tomates, huile d'olive, vinaigrette maison à la menthe et au citron. / Finely sliced parsley, onions, bulgur, tomatoes, olive oil, homemade mint, and lemon vinaigrette.



Salade Arménienne / Armenian Salad

CA\$23.00

Laitue finement tranchée, tomates, concombre, piments forts, épices arméniennes et une vinaigrette maison au citron. / Thinly sliced lettuce, tomatoes, cucumbers, and hot peppers. Armenian spices, and a homemade lemon vinaigrette.



Tabouleh

CA\$23.00

Persil finement tranché, oignons, boulghour, tomates, huile d'olive, vinaigrette maison à la menthe et au citron. / Finely sliced parsley, onions, bulgur, tomatoes, olive oil, homemade mint, and lemon vinaigrette.

Menu Restaurant Rosana



Salade Armenienne Demi

CA\$16.00

Laitue finement tranchée, tomates, concombre, piments forts épices arméniennes et une vinaigrette maison au citron. / Thinly sliced lettuce, tomatoes, cucumbers, and hot peppers. Armenian spices, and a homemade lemon vinaigrette.



Fattoush Demi

CA\$16.00

Laitue finement tranchée, tomates, concombres, pains croustillants au sumae et une vinaigrette maison au grenade. / Thinly sliced lettuce, tomatoes, cucumbers, crispy sumae bread, and a homemade pomegranate vinaigrette.

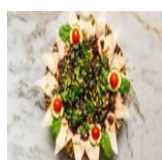


Fattoush

CA\$23.00

Laitue finement tranchée, tomates, concombres, pains croustillants au sumae et une vinaigrette maison au grenade. / Thinly sliced lettuce, tomatoes, cucumbers, crispy sumae bread, and a homemade pomegranate vinaigrette.

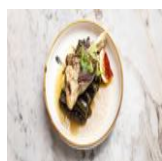
Gout du Levant



Kabab aux Cerises / Cherry Kabab

CA\$34.00

Kabab de bœuf et d'agneau grille au charbon, nappe d'une sauce aux cerises aigres d' Alep et parfume à la cannelle. Charcoal-grilled beef and lamb kebab, topped with a tangy Aleppine sour cherry sauce and a subtle touch of cinnamon.



Yabrak maison a la sauce citronnee et agneau fondant

CA\$38.00

Feuilles de vigne farcies au riz et à la viande syrienne épicée, mijotées dans une sauce citronnée, accompagnées de morceaux d'agneau fondants. Grape leaves stuffed with spiced Syrian rice and meat, gently simmered in a lemony broth, served with melt-in-your-mouth lamb pieces.



Shish barak a la viande et sauce au yogourt maison

CA\$38.00

Raviolis farcis à la viande, nappés d'une sauce au yogourt maison onctueuse, coriandre fraîche sautée, ail, noix et épices syriennes. Handmade dumplings filled with ground beef, served in a creamy house-made yogurt sauce with sautéed garlic and nuts with Syrian spices and fresh coriander.

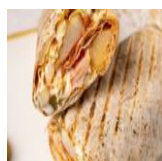


Freekeh au gigot d'agneau (avec yogourt)

CA\$38.00

Freekeh vert fumé aux grains entiers, accompagne d'un gigot d'agneau tendre braisé lentement braisé aux épices du Levant, servi avec une touche de yogourt nature. Smoked green wheat freekeh with whole grains, paired with slow-braised tender lamb shank and warm Levantine spices, served with a touch of plain yogurt.

Sandwichs / Sandwiches



Sandwich traditionnel syrien aux frites

CA\$20.00

Pain saj aux frites, garni de cornichons, de salade de choux, tomates, ketchup et mayonnaise à l'ail accompagné de frites. / Saj bread, topped with pickles, coleslaw, tomatoes, ketchup, and garlic mayonnaise, comes with fries.

Menu Restaurant Rosana



Sandwich Kabab Halabi / Kabab Halabi Sandwich

CA\$20.00

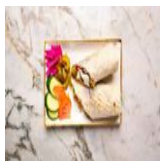
Pain saj au boeuf, garni de tomates, cornichons et oignons, accompagnée de frites. / Beef saj bread with tomatoes, pickles, and onions, comes with fries.



Sandwich Kabab Khachkhach / Kabab Khachkhach Sandwich

CA\$20.00

Pain saj, boeuf aux épices d'Alep, persil, noix, sauce tomate grillée et oignons, accompagnée de frites. / Saj bread, beef with Aleppo spices, parsley, nuts, grilled tomato sauce, and onions, comes with fries.



Sandwich falafel

CA\$20.00

Pain saj de boulettes aux légumes frits garni de tomates, laitue, menthes, cornichons et sauce tahini/hummus, le tout accompagné de frites. / Saj bread, topped with tomatoes, lettuce, mint, pickles and tahini/hummus, served with fries.



Sandwich Shish de Filet Mignon / Filet Mignon Shish Sandwich

CA\$22.00

Pain saj aux morceaux de filet mignon, garni de tomates, cornichons et oignons, accompagnée de frites. / Saj bread with pieces of filet mignon, garnished with tomatoes, pickles, and onions, comes with fries.



Sandwich Shish Taouk / Shish Taouk Sandwich

CA\$20.00

Pain saj au poulet, grillé au charbon, garni de cornichons, tomates et mayonnaise à l'ail accompagné de frites. / Chicken saj bread, charcoal grilled, topped with pickles, tomatoes, and garlic mayonnaise, comes with fries.



Sandwich Shawarma Boeuf (Sirloin de Steak) / Beef Shawarma (Sirloin de Steak) Sandwich

CA\$22.00

Pain saj au sirloin de steak de boeuf, garni de tahini, biwaz, cornichons, tomates, grenades et mayonnaise à l'ail, accompagné de frites. / Saj bread with beef steak sirloin, topped with tahini, biwaz, pickles, tomatoes, pomegranates, and garlic mayonnaise, comes with fries.

Grillades et Plats Principaux / Grills and Mains



Shish de Filet Mignon / Filet Mignon Shish

CA\$39.00

Brochettes de filet mignon grillées au charbon, servis avec frites. / Charcoal grilled filet mignon pieces, served with fries.



Castaleta (Cotelettes d'Agneau) / Castaleta (Lamb Chops)

CA\$42.00

Cotelettes d'agneau marinées dans une sauce maison et grillées au charbon, servie avec frites. / Lamb chops marinated in homemade sauce, and charcoal grilled, served with fries.

Menu Restaurant Rosana



Shish Taouk

CA\$29.00

Deux brochettes de poulet, grillé au charbon avec une sauce à l'ail, servies avec frites. / Charcoal grilled chicken with a garlic sauce, served with fries.

Assiette mixte filet mignon et poulet

CA\$32.00

Brochettes grillées au charbon avec une sauce à l'ail, servies avec frites. / Charcoal grilled skewers with a garlic sauce, served with fries.



Assiette mixte filet mignon et kabab

CA\$32.00

Brochettes grillées au charbon avec une sauce à l'ail, servies avec frites. / Charcoal grilled chicken with a garlic sauce, served with fries.



Assiette shawarma

CA\$36.00

Lanières de bouf, champignons et poivrons grillées, accompagnés avec du persil, d'une sauce tahini et des frites. Grilled beef ,mushrooms and peppers strips served with parsley, tahini sauce and fries.



Assiette mixte kabab et poulet

CA\$29.00

Brochettes grillées au charbon avec une sauce à l'ail, servies avec frites. / Charcoal grilled skewers with a garlic sauce, served with fries.



Assiette mixte kabab et sujuk

CA\$29.00

Brochettes grillées au charbon avec une sauce à l'ail, servies avec frites. / Charcoal grilled skewers with a garlic sauce, served with fries.



Kabab Khachkhach

CA\$29.00

Viandes hachees grillees, tomates, persil et oignons, servies avec frites. / Grilled ground meat, tomatoes, parsley, and onions, served with fries.

Assiette Mixte fillet mignon et sujuk

CA\$32.00

Brochettes grillées au charbon avec une sauce à l'ail, servies avec frites. / Charcoal grilled skewers with a garlic sauce, served with fries.

Assiette mixte poulet et sujuk

CA\$29.00

Brochettes grillées au charbon avec une sauce à l'ail, servies avec frites. / Charcoal grilled skewers with a garlic sauce, served with fries.

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Kabab aux Cerises / Cherry Kabab

CA\$34.00

Kabab de breuf et d'agneau grille au charbon, nappe d'une sauce aux cerises aigres d' Alep et parfume a la cannelle. Charcoal-grilled beef and lamb kebab, topped with a tangy Aleppine sour cherry sauce and a subtle touch of cinnamon.



Kabab Halabi

CA\$29.00

Deux brochettes de kabab de boeuf hachée, assaisonnées d'épices maison et grillées au charbon, servies avec frites. / Ground beef, seasoned with homemade spices and grilled with charcoal, served with fries.



Poulet entier désossé grillé au charbon

CA\$44.00

Poulet entier désossé grillé au charbon, accompagné de nos sauces maison et de frites. Whole boneless char-grilled chicken, served with our house sauces and fries.

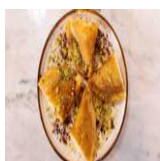


Grillades Mixtes / Mixed Grills

CA\$39.00

Melange de viandes grillees au charbon (kebab, poulet et filet mignon), servie avec frites. / Mix of charcoal grilled meats (kebab, chicken, and filet mignon), served with fries.

Desserts



Atayef

2 for CA\$13.00

Mini crepes farcies au fromage doux ou aux noix. Stuffed mini pancakes with sweet cheese or nuts.



Halawet El Jeben

2 for CA\$15.00

Roules de semoule sures garnis de fromage a la creme. Sweet semolina rolls filled with cream cheese.

1 KG



1KG MIX GRILL

CA\$74.00

A generous assortment of grilled meats, including skewered chicken, beef, and lamb, served with roasted potatoes, grilled vegetables, and slices of flatbread.

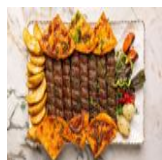


1KG FILET MIGNON

CA\$80.00

Juicy filet mignon pieces, garnished with fresh parsley and red onions, served with grilled flatbread, pickled vegetables, and charred green peppers.

Menu Restaurant Rosana



1KG KABAB

1 kg de kabab accompagné de biwaz, de légumes grillés et du pain pita. 1kg of Kabab served with biwaz, grilled vegetables and pita bread.

CA\$60.00



1KG TAOUK

1 kg de poulet shish taouk accompagné de frites et d'une sauce à l'ail. 1kg of Shish Taouk Chicken served with fries and garlic sauce.

CA\$60.00

1/2 KG



1/2KG MIX GRILL

A selection of grilled meats including skewered chicken, beef kebabs, lamb cubes, served with potato wedges, grilled vegetables, and flatbread.

CA\$50.00



1/2KG FILET MIGNON

Tender filet mignon pieces garnished with fresh herbs, served with crispy potato wedges, grilled flatbread, and a side of mixed vegetables and pickled peppers.

CA\$50.00



1/2KG KABAB

Grilled minced meat kebabs served with roasted vegetables, seasoned potato wedges, and garnished with fresh herbs on flatbread.

CA\$35.00



1/2KG TAOUK

Juicy grilled chicken skewers, marinated and seasoned with herbs and spices.

CA\$35.00

BREUVAGES



Red Bull

Invigorating Energy Surge: The Classic Red Bull Experience

CA\$5.00



Perrier

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

CA\$5.00

Menu Restaurant Rosana



Boisson Gazeuse

Choix parmi plusieurs boissons Gazeuse.

CA\$3.50



Bouteille d'eau

A bottle of water, providing essential hydration to complement your breakfast.

CA\$3.00

EXTRA



EXTRA POULET

Extra poulet typically includes seasoned chicken, often prepared in a manner that complements various breakfast dishes, adding a savory protein option to your meal.

CA\$12.00



EXTRA KABAB

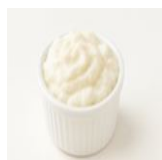
Ground beef mixed with parsley and onions, typically served as a skewer, offering an additional savory element to your meal.

CA\$12.00

EXTRA ROULEAU FROMAGE (1)

A single cheese roll, typically featuring a soft, creamy cheese wrapped in a delicate pastry.

CA\$4.00



SAUCE A L'AIL

A traditional garlic sauce featuring the aromatic essence of fresh garlic, typically combined with a creamy base for a smooth, savory finish.

CA\$5.00



EXTRA CREVETTE (1)

Shrimp, typically sautéed, offered as an addition to your breakfast selection.

CA\$8.00



EXTRA FILET MIGNON

Grilled filet mignon, typically accompanied by roasted potatoes and seasonal vegetables.

CA\$14.00

Menu Restaurant Rosana



Extra Ketchup

CA\$1.00

A classic condiment to enhance your meal, typically used on burgers, fries, or any dish needing a tangy tomato touch.



Extra Mayo Ail

CA\$1.00

Mayo aioli blended with garlic and spices, typically used as a condiment or dip.



Extra Mayo

CA\$1.00

Creamy mayonnaise, ideal for adding a rich texture to your breakfast dishes.



EXTRA CORNICHONS

CA\$4.00

Cornichons in vinegar brine, offering a tangy addition to breakfast dishes.

EXTRA CASTALETTA (1)

CA\$8.00

Tagliatelle pasta with a typically rich and savory sauce, inspired by traditional breakfast flavors, served as an extra option to complement your meal.
