



Menu

Les Délices d'Aden

5837 Rue Jean-Talon E, Saint-Léonard, QC H1S 1M4, Canada | (514) 996-4247

Most Ordered



Galette (kesra) / Flatbread (Kesra)

CA\$5.00

Cette délicieuse galette de semoule vient tout droit d'Algérie. La Kesra est très appréciée pour son côté tendre à l'intérieur mais croustillant à l'extérieur. Cette galette est très facile à préparer et ne nécessite pas de pétrissage. La Kesra s'accompagne avec tout type de plat notamment lors du Ramadan. / This delicious semolina cake comes straight from Algeria. The Kesra is very appreciated for its tender side inside but crispy outside. This cake is very easy to prepare and does not require kneading. The Kesra goes with all types of dishes, especially during Ramadan.



Kasra Ftir

CA\$5.00

Soft, round flatbreads with a slightly charred surface and delicate perforations, perfect for accompanying a variety of dishes.



HMISS

CA\$7.99

Salade a base de poivrons et de tomates d'ails et huile d'olive/Salad made with peppers and tomatoes, garlic and olive oil



Loubiya

CA\$17.99

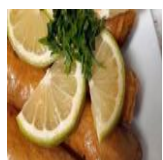
Tender meat stewed with white beans in a rich, savory sauce, garnished with fresh herbs.



Chakhchoukha plat / Chakhchoukha Dish

CA\$20.00

Chakhchoukha Biskra.



Bourek

CA\$5.00

Rouleaux de printemps farci de viande hachée, purée patate,olive,persil,sel,poivre,epicée/spring rolls stuffed with minced meat, mashed potatoes, olives, parsley, salt, pepper, spices

RECHTA

CA\$18.00

Succulent plat de nouilles qui s'accompagne de viande ou de poulet et legumes s'accompagne/Succulent noodle dish served with meat or chicken and vegetables

Menu Les Délices d'Aden

BRİK ANNABI

CA\$8.00

Salee a base de feuille de brik puree, viande hachée ou thon d'oignon, fromage , persil,oeuf cru/Savory based on pureed brick sheet, ground meat or tuna, onion, cheese, parsley, raw egg

COUSCOUS

CA\$15.00

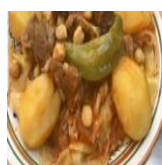
Un met servi avec sauce composée de differents légumes , tomates courgette , navet,oil,chiche..ect/A dish served with sauce made from different vegetables, tomatoes, zucchini, turnip, oil, chickpea, etc.

CHAKHCHOKHA BISKRIA

CA\$15.00

Un met composer de pâte semoule émietée cuite a la poêle arrosée de sauce tomate/A dish composed of crumbled semolina dough cooked in a pan drizzled with tomato sauce

Menu



Chakhchoukha plat / Chakhchoukha Dish

CA\$20.00

Chakhchoukha Biskra.

Merguez, frites, salade et boisson / Merguez, French Fries, Salad and Drink

CA\$20.00

Merguez sausage with French fries, side salad, and a choice of Cola, Diet Cola, or Lemon-Lime drink.

Pizza et boisson / Pizza and Drink

CA\$20.00

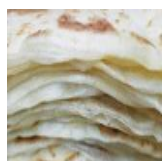
Pizza served with a choice of cola, diet cola, or lemon-lime beverage.



Galette (kesra) / Flatbread (Kesra)

CA\$5.00

Cette délicieuse galette de semoule vient tout droit d'Algérie. La Kesra est très appréciée pour son côté tendre à l'intérieur mais croustillant à l'extérieur. Cette galette est très facile à préparer et ne nécessite pas de pétrissage. La Kesra s'accompagne avec tout type de plat notamment lors du Ramadan. / This delicious semolina cake comes straight from Algeria. The Kesra is very appreciated for its tender side inside but crispy outside. This cake is very easy to prepare and does not require kneading. The Kesra goes with all types of dishes, especially during Ramadan.



Msamen

CA\$3.00

Msamen, a dish, consists of layered, buttery flatbread, often served with a variety of sweet or savory fillings.

Menu Les Délices d'Aden



Loubiya

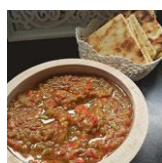
Tender meat stewed with white beans in a rich, savory sauce, garnished with fresh herbs.

CA\$17.99

Tajin Ezitoun

Chicken or lamb stewed with olives and a blend of Moroccan spices, typically served with a side of couscous or bread.

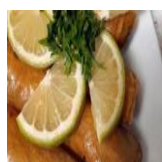
CA\$20.00



Hmiss

Salade a base de poivrons et de tomates d'ails et huile d'olive/salad made with peppers and tomatoes, garlic and olive oil

CA\$12.00



Bourek

Rouleaux de printemps farci de viande hachée, purée patate,olive,persil,sel,poivre,epicée/spring rolls stuffed with minced meat, mashed potatoes, olives, parsley, salt, pepper, spices

CA\$5.00



Gâteaux traditionnels / Traditional Cakes

Delicate, crescent-shaped pastries topped with a generous sprinkle of chopped nuts and a light dusting of powdered sugar.

CA\$4.00



Dattes / Dates

La deglet nour est une variété de dattes originaire d'Algérie. Elle est principalement cultivée dans le Bas Sahara, en Algérie et en Tunisie. La deglet nour est extra-moelleuse, charnue et sa peau est très fine, sa couleur est claire, dorée et translucide, son noyau est petit.

CA\$15.00



Kasra Ftir

Soft, round flatbreads with a slightly charred surface and delicate perforations, perfect for accompanying a variety of dishes.

CA\$5.00

Chorba Frik

Chorba frik is a traditional North African soup made with green wheat (frik), typically includes lamb, vegetables, and spices, served in a rich broth.

CA\$12.00

Tlitli

Tlitli typically includes North African spices and is served with chicken or lamb, often garnished with fried almonds and raisins.

CA\$18.00

Menu Les Délices d'Aden



Chakhchoukha plat / Chakhchoukha Dish

CA\$20.00

La chakhchoukha ou chekhchoukha de Biskra est une recette originaire de l'Est algérien et sa ville est réputée pour son plat traditionnel très succulent et savoureux : il se prépare de différentes façon selon les régions et toutes aussi délicieuses. Je vous propose donc la plus connue, celle de Biskra. Un succulent plat familial qui nécessite en amont de préparer les feuilles de trid très fines qui le compose. La préparation des feuilles de msemen traditionnelles, crêpes fines trida, est de longue haleine : il est préférable de s'y prendre à l'avance et les conserver au frais, vous n'aurez plus qu'à les passer à la vapeur, ainsi vous gagnerez beaucoup de temps. La sauce doit être bien rouge contrairement à d'autres sauces comme celle du couscous. On l'accompagne de piments cuits à l'huile et chacun met la quantité qu'il souhaite. / The chakhchoukha or chekhchoukha of Biskra is a recipe originating from the Algerian East and its city is famous for its very succulent and tasty traditional dish: it is prepared in different ways according to the regions and all equally delicious. I propose you the most known, the one of Biskra. A succulent family dish that requires the preparation of the very fine trid leaves that compose it. The preparation of the traditional msemen leaves, thin trida pancakes, is a long process: it is better to prepare them in advance and keep them in a cool place, you will only have to steam them, so you will save a lot of time. The sauce must be very red unlike other sauces such as couscous. It is accompanied by chillies cooked in oil and everyone puts the quantity they want.

Mtawam

CA\$20.00

Garlic-infused olive oil typically includes mashed potatoes and spices, creating a smooth, savory spread.

Khobz Eddar

CA\$4.00

Traditional Algerian bread often featuring a soft, fluffy interior with a slightly crisp crust, commonly enjoyed as a staple in many meals.

Zfiti

CA\$20.00

Baked Ziti is a pasta dish typically including ziti noodles, marinara sauce, and a blend of cheeses, often baked until golden and bubbly.

Dolma Karnoun Batata Kar3a

CA\$20.00

Stuffed artichokes, potatoes, and tripe, typically prepared with a blend of herbs and spices, offering a unique twist on traditional dolma.

Hrira

CA\$15.00

A traditional soup made with tomatoes, lentils, chickpeas, and a blend of spices, often garnished with cilantro.

Menu Les Délices d'Aden

Soupe de pois cassés / Split Pea Soup

CA\$8.00

Split pea soup, a comforting blend of split peas, often simmered with a base of carrots, celery, and onions, seasoned with garlic and cracked pepper.

Gratin d'aubergine, courgette, patate et viande hachée / Eggplant gratin, Zucchini, Potato and Ground Meat

CA\$14.00

Layered eggplant, zucchini, potato, and ground meat baked under a golden crust, typically includes a blend of herbs and cheese.

Pâte à rechta / Rechta Dough

CA\$20.00

Rechta dough is traditionally used to make thin, noodle-like strands, often served in Algerian cuisine, typically involving semolina flour and water.

Dolma

CA\$20.00

Farci de légumes et du viandes un plat classique riche et complet /stuffed with vegetables and meats, a classic, rich and complete dish

Feuille de chakhchoukha / Chakhchoukha Leaf

CA\$20.00

Thin sheets of dough, traditionally hand-torn and layered, served with a blend of aromatic spices and herbs, reflecting a staple of Algerian cuisine.

Brik

CA\$10.00

A thin pastry typically filled with a mixture of egg, tuna, and harissa, then deep-fried until crispy.

Kbeb

CA\$18.00

Kbeb typically includes a filling of minced meat and spices wrapped in dough, often served as a savory baked or fried snack.

Couscous

CA\$20.00

Un met servi avec sauce composée de différents légumes, tomates, courgette, navet, huile, chiche...ect/a dish served with sauce made from different vegetables, tomatoes, zucchini, turnip, oil, chickpea, etc.

Sandwich poitrine de poulet, frites, salade et boisson / Chicken Breast Sandwich, French Fries and Drink

CA\$20.00

Chicken breast sandwich with French fries and a salad. Choice of drink: Cola, Diet Cola, or Lemon-Lime.

Menu Les Délices d'Aden

Sandwich kafta (viande hachée), frites, salade et boisson / Kafta Sandwich (Minced Meat), Fries, Salad, and Drink

Minced meat sandwich with french fries, salad, and choice of drink: Cola, Diet Cola, or Lemon-Lime.

Dolma Felfel

CA\$20.00

Bell peppers stuffed with a savory mixture of rice, herbs, and minced meat, drawing inspiration from traditional dolma recipes.

Plat de chakhchoukha / Chakhchoukha Dish

CA\$20.00

Plat de chakhchoukha typically consists of shredded flatbread mixed with a hearty meat stew, often including lamb or chicken, and a blend of aromatic spices.

Tajin ezitoun sauce blanche / Tajin Ezitoun with White Sauce

CA\$20.00

Tajin ezitoun with white sauce typically features olives cooked in a savory white sauce, often enriched with herbs and spices, embodying a blend of Mediterranean flavors.

Batata Jalbana Lham

CA\$20.00

A stew of tender potatoes and lamb, typically includes a blend of spices and herbs, simmered to meld flavors.

Batata jalbana lham sauce rouge / Batata Jalbana Lham with Red Sauce

CA\$20.00

Potatoes and lamb cooked in a spicy red sauce, often including tomatoes, onions, and traditional spices.

Chtitha Jaj Batat

CA\$20.00

A traditional dish consisting of chicken stewed with potatoes, often simmered with a blend of aromatic spices and herbs.

Galette (pancake) / Flat Cake (Pancake)

CA\$5.00

A galette, often a flat, round cake made from buckwheat flour, typically includes a variety of fillings, from savory meats and cheeses to sweet fruits.

Rachta plat / Rachta Dish

CA\$17.99

Rachta plat typically consists of a base of thin, rice-flour noodles, accompanied by a variety of herbs, vegetables, and a meat or seafood component, all tossed in a savory sauce.

Menu Les Délices d'Aden

3das (soupe de lentilles) / 3das (Lentil Soup)

CA\$12.00

3das (lentil soup) typically consists of lentils simmered with a blend of aromatic spices, often accompanied by vegetables such as carrots and onions.

Dolma 9arnoun, courgette ou patates / Dolma 9arnoun, Zucchini or Potatoes

CA\$20.00

Stuffed grape leaves, zucchini, or potatoes, filled with aromatic rice mixture. Choose one: grape leaves, zucchini, or potatoes.

Chou-fleur sauce blanche / Cauliflower with White Sauce

CA\$20.00

Cauliflower served in a creamy white sauce, typically includes a blend of milk, flour, and butter.

Rachta

CA\$18.00

Rachta is a delicately prepared dish, often featuring a blend of spices and ingredients commonly found in deli cuisine, served in a manner that highlights its unique flavors.

Dolma courgette patate / Dolma Zucchini and Potato

CA\$20.00

Zucchini and potatoes are stuffed with a mixture that typically includes rice, herbs, and spices, offering a satisfying blend of textures and flavors.

Dolma karnoun

CA\$20.00

Dolma karnoun typically includes stuffed artichokes with a mixture of seasoned rice, herbs, and possibly minced meat, following the tradition of Mediterranean stuffed vegetables.

Dolma crombit

CA\$20.00

Stuffed cabbage leaves typically filled with rice, ground meat, herbs, and spices.

Kbab

CA\$18.00

Skewered and grilled meat, often accompanied by vegetables and spices, served as a traditional delicacy.

Fric de Sétif Algérie (1 kg) / Fric from Setif Algeria (500 g)

CA\$15.00

Fric de Sétif, an Algerian dish, traditionally consists of a hearty blend of meats and spices, slow-cooked to create a rich and satisfying meal.

Menu Les Délices d'Aden

Sandwich

CA\$11.99

Sliced meats and cheeses, typically includes lettuce, tomato, and mayonnaise, served between slices of bread.

Plus Tx Pizza

CA\$15.00

Topped with a unique blend of ingredients, reflecting a creative twist on traditional pizza flavors.

Pizza

CA\$15.99

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Miel / Honey

CA\$25.00

Sarasin Forêt-Noire la luzerne eucalyptus fleur, bluét, propolis, gelé royale, pollen. / Sarasin Black Forest alfalfa eucalyptus flower, bluét, propolis, royal jelly, pollen.



Miel Covid / Covid Honey

CA\$40.00

1 kilo de Forêt-Noire, curcuma, gingembre, cannelle, clou de girofle, grain de Nigél, propolis, pollen, gelée royale. / 1 kilo of Black Forest, turmeric, Ginger, cinnamon, cloves, Nigél grain, propolis, pollen, royal jelly.

Zfiti

Couscous

CA\$25.00

Un met servi avec sauce composée de différents légumes , tomates courgette , navet,oil,chiche..ect/a dish served with sauce made from different vegetables, tomatoes, zucchini, turnip, oil, chickpea, etc.

PLATS ALGERIEN

MTEWEM

CA\$15.00

Un plat aux boulettes de viande hachée en sauce blanche a l'ail/A dish with minced meatballs in white garlic sauce

DOLMA

CA\$15.00

Farci de légumes et du viandes un plat classique riche et complet /Stuffed with vegetables and meats, a classic, rich and complete dish

Menu Les Délices d'Aden

CHAKHCHOKHA BISKRIA

CA\$15.00

Un met composé de pâte semoule émiettée cuite à la poêle arrosée de sauce tomate/A dish composed of crumbled semolina dough cooked in a pan drizzled with tomato sauce

COUSCOUS

CA\$15.00

Un met servi avec sauce composée de différents légumes, tomates, courgette, navet, huile, pois chiches...ect/A dish served with sauce made from different vegetables, tomatoes, zucchini, turnip, oil, chickpea, etc.

RECHTA

CA\$18.00

Succulent plat de nouilles qui s'accompagne de viande ou de poulet et légumes s'accompagne/Succulent noodle dish served with meat or chicken and vegetables

TAJIN ZITOUNE

CA\$15.00

Savoureux plat poulet en sauce rouge avec des olives dénoyautées et carotte ou sauce blanche/Tasty chicken dish in red sauce with pitted olives and carrot or white sauce

SALÉE



HMISS

CA\$7.99

Salade à base de poivrons et de tomates d'ail et huile d'olive/Salad made with peppers and tomatoes, garlic and olive oil

MSEMEN

CA\$2.50

Crêpes feuilletées à base de semoule et d'huile végétale/Puff pancakes made from semolina and vegetable oil

SALADE MACEDOINE

CA\$7.99

Salade ou légumes de saison étuvée avec riz/Salad or stewed seasonal vegetables with rice

FRITE

CA\$5.00

Pomme de terre frite/Fried potato

Menu Les Délices d'Aden



BOUREK

CA\$3.00

Rouleaux de printemps farci de viande hachée, purée patate,olive,persil,sel,poivre,epicée/Spring rolls stuffed with minced meat, mashed potatoes, olives, parsley, salt, pepper, spices

BRİK ANNABI

CA\$8.00

Salee a base de feuille de brik puree, viande hachée ou thon d'oignon, fromage , persil,oeuf cru/Savory based on pureed brick sheet, ground meat or tuna, onion, cheese, parsley, raw egg

LES SOUPES/ SOUPS

Chorba frik

CA\$7.99

Algerian soup traditionally made with green wheat (frik), lamb, chickpeas, tomatoes, and a blend of spices.

Soupe (Ioubia)

CA\$7.99

White beans simmered in a savory broth, often accompanied by herbs and spices common to deli cuisine.

Soupes au lentilles/Lentil soups

CA\$7.99

Lentils simmered in a savory broth, often accompanied by a blend of aromatic vegetables such as onions, carrots, and celery.

LES SALADES /THE SALADS

Jus de fruit /Fruit juice

CA\$1.99

A refreshing blend of seasonal fruits, typically includes a variety of citrus and berries.

Boisson gazeuse/Soft drink

CA\$1.99

A refreshing beverage often enjoyed for its fizzy texture and variety of flavors.

Sandwich aux choix/Sandwich of choice

CA\$8.99

A sandwich prepared with a variety of fillings as per diner's preference, typically including meats, cheeses, and vegetables on choice of bread.

Menu Les Délices d'Aden

CAFÉ OU THÉ/COFFEE OR TEA

CA\$2.50

A freshly brewed selection of coffee or tea, served as a comforting beverage complement.

Gâteaux traditionnel/Traditional cakes

CA\$3.00

A selection of cakes prepared in traditional styles, typically including a variety of flavors and ingredients.

Salade Macédoine/Macedonian salad

CA\$7.99

Salade macédoine typically includes a mix of diced vegetables and may be served with a dressing or mayonnaise, reflecting the varied and colorful ingredients of a traditional Macedonian salad.

Salade verte/Green salad

CA\$7.99

Green salad, typically a blend of fresh greens, often accompanied by a selection of vegetables such as tomatoes, cucumbers, and carrots, dressed lightly.

COFFEE

Cappuccino

CA\$3.00

Classic espresso with steamed milk, topped with a layer of frothy foam.

Espresso

CA\$3.00

Rich, flavorful cup of espresso brewed to perfection.

Mochaccino

CA\$3.00

A delightful blend of espresso, steamed milk, and chocolate, typically finished with a light milk foam.

Café mocha/Coffee mocha

CA\$3.00

A café mocha, also known as coffee mocha, combines espresso and chocolate, typically complemented with steamed milk and a touch of foam.

Menu Les Délices d'Aden

Arabica

CA\$3.00

Arabica coffee is a smooth and aromatic brew, typically prepared from high-quality Arabica beans known for their mild and nuanced flavors.

Americano

CA\$3.00

Espresso diluted with hot water, a classic, robust American-style coffee.

Café latte/Latte coffee

CA\$3.00

Espresso harmoniously blended with steamed milk, often finished with a light layer of foam.

NON COFFEE

Matcha

CA\$15.00

Matcha typically includes finely ground, shade-grown Japanese green tea leaves, prepared in a style that highlights its rich, vegetal flavor.

Citrus

CA\$15.00

A refreshing blend of various citrus fruits, typically includes a mix of orange, lemon, and lime juices.

Chocolate Ice

CA\$15.00

Chocolate ice typically includes a blend of chocolate flavor with a frozen base, similar to a chocolate-flavored slush or smooth shaved ice.

Red Velvet

CA\$15.00

Red velvet coffee typically includes a blend of classic coffee with hints of chocolate and a subtle cream cheese flavoring, mirroring the beloved cake.

SNACK

Fried chicken

CA\$15.00

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Menu Les Délices d'Aden

Mushroom crispy

CA\$15.00

Mushrooms, typically coated in a light batter, deep-fried until crisp.

Sandwich

CA\$15.00

Sandwich typically includes a variety of meats, cheeses, vegetables, and condiments between slices of bread, catering to a wide range of tastes.

French fries

CA\$15.00

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THÉ/TEA

Thai tea

CA\$2.00

Creamy and sweet Thai beverage made with black tea, condensed milk, and aromatic spices.

Milk tea

CA\$2.00

A blend of tea and milk, often enjoyed for its smooth and creamy texture.

Black tea

CA\$2.00

A robust and aromatic beverage made from steeped black tea leaves, offering a rich and full-bodied flavor.

Green tea

CA\$2.00

"Refreshing blend of leaves, providing a soothing and invigorating experience for tea lovers."

Lemon tea

CA\$2.00

Freshly brewed tea enhanced with a hint of lemon, offering a refreshing and slightly tangy taste.

Menu Les Délices d'Aden

Lait/Milk

Lait choco milk

CA\$2.50

A blend of rich chocolate and milk, creating a smooth and satisfying drink.

Original milk

CA\$2.50

Original milk, sourced for its purity and freshness, often served as a refreshing beverage.

NON COFFEE

Green tea

CA\$2.00

"Refreshing blend of leaves, providing a soothing and invigorating experience for tea lovers."

Lemon tea

CA\$2.00

Freshly brewed tea infused with the zest and juice of lemons, creating a refreshing and slightly tart beverage.

Matcha Latte

CA\$3.50

Delicious green tea beverage made with finely ground matcha powder

Milk tea

CA\$2.00

A comforting blend of black tea and milk, often sweetened to enhance the flavor.

Choccolate

CA\$2.00

A rich blend of chocolate typically combined with steamed milk, served as a comforting beverage.

Cocoa

CA\$2.50

A warm beverage crafted from smooth cocoa typically blended with milk.

Menu Les Délices d'Aden

ITALIAN SODA

Kiwi soda

CA\$2.00

A refreshing blend of sparkling water and kiwi-flavored syrup, served as a vibrant Italian soda.

Mixed berry soda

CA\$2.00

A refreshing Italian soda, featuring a vibrant blend of mixed berry syrup in sparkling water, offering a sweet and fruity experience.

Strawberry soda

CA\$2.00

A refreshing blend of sparkling water and sweet strawberry syrup, inspired by traditional Italian sodas.

Blueberry soda

CA\$2.50

Sparkling water infused with sweet blueberry syrup, following the Italian tradition of flavored sodas.

FOOD MENU

Burger

CA\$5.00

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Chicken Steak

CA\$5.00

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Beef sausage

CA\$9.00

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French Fries

CA\$5.00

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Menu Les Délices d'Aden

Pizza

CA\$5.00

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Grilled chicken

CA\$9.00

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Satay

CA\$5.00

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Fried Chicken

CA\$5.00

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