



Menu

Aloe Café

1000 Boul St-Jean, Pointe-Claire QC H9R 5Y8, Canada | (514) 770-5968

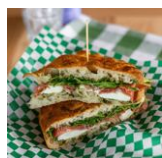
Most Ordered



Better Together

CA\$18.50

Dinde fumée sur focaccia biologique classique, tartinade d'avocat, tomates séchées, roquette biologique / Smoked turkey on classic organic focaccia, avocado spread, sundried tomatoes, organic arugula



Dolce Vita

CA\$19.25

Prosciutto sur focaccia biologique classique, avec pesto maison (contient parmigiano et des noix), mozzarella fraîche et roquette biologique / Prosciutto on classic organic focaccia, with house pesto (contains parmigiano and nuts), fresh mozzarella, and organic arugula



The Big Night

CA\$18.75

Mortadelle sur focaccia biologique classique, stracciatella (mozzarella et crème), pistaches concassées, confiture de figes / Mortadella on classic organic focaccia, stracciatella (mozzarella and cream), crushed pistachios, fig jam



Big Sur

CA\$18.75

Escalope de poulet panée (cuite au four) sur notre focaccia classic, sauce tomate, caciocavallo fumé et fromage mozzarella. / Breaded chicken escalope (baked) on our classic focaccia, tomato sauce, smoked caciocavallo cheese and mozzarella cheese.



Carne Loca

CA\$19.50

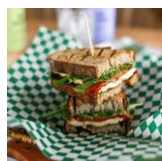
Bouf braisé sur notre focaccia classique avec oignons marinés et cornichon. / Braised beef on our classic focaccia with pickled onions and pickles.



Salade maison / House Salad

CA\$14.75

Concombres, tomates cerises, poivrons rouges, oignons verts, origan et vinaigrette maison. / Cucumbers, cherry tomatoes, red peppers, green onions, oregano and homemade dressing.



Sgt. Pepper

CA\$18.75

Poulet grillé servi sur pain au levain grillé, poivrons rôtis, roquette biologique et pesto (contient parmigiano et des noix) / Grilled chicken served on grilled sourdough, roasted peppers, organic arugula, and pesto (contains parmigiano and nuts)

Menu Aloe Café



Vésicule au soleil / Blister in The Sun

CA\$10.75

Açaï et framboises biologiques, mangue, jus de citron et eau d'érable. / Organic acai and raspberries, mango, lemon juice and maple water.



Dr. Greenthumb

CA\$10.25

Poire, avocat, gingembre, citron, persil et eau d'érable. / Pear, avocado, Ginger, lemon, parsley and maple water.

Latte

CA\$5.25

Creamy espresso beverage made with steamed milk, perfect for coffee enthusiasts.

Smoothies et jus / Smoothies and Juices



Vésicule au soleil / Blister in The Sun

CA\$10.75

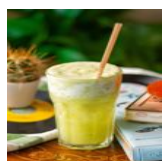
Açaï et framboises biologiques, mangue, jus de citron et eau d'érable. / Organic acai and raspberries, mango, lemon juice and maple water.



Bananarama

CA\$13.25

Banane, dattes bio, lait de chanvre bio, poudre de protéines au choix bio (atp labs whey vanille ou à base de plantes vanille), beurre d'amande et éclats de cacao crus équitables. / Banana, organic dates, organic hemp milk, organic Protein powder of choice (ATP Labs vanilla whey or plant-based vanilla), almond butter, and fair trade raw cacao nibs.



Ananas menthe / Pineapple Mint

CA\$6.25

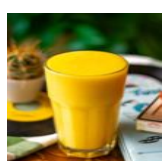
Ananas, menthe et eau. / Pineapple, mint and water.



Limonade fraîche / Fresh Lemonade

CA\$5.25

A refreshing blend of freshly squeezed lemons, water, and a touch of sweetness.



Jaune mellow / Mellow Yellow

CA\$10.25

Ananas, mangue, curcuma, gingembre, poivre noir, huile de coco et eau d'érable. / Pineapple, mango, turmeric, Ginger, black pepper, coconut oil and maple water

Menu Aloe Café



Dr. Greenthumb

Poire, avocat, gingembre, citron, persil et eau d'érable. / Pear, avocado, Ginger, lemon, parsley and maple water.

CA\$10.25

Focaccias

Mortadella Stracciatella

Mortadelle, stracciatella, pistaches concassées, miel piquant / Mortadella, stracciatella, crushed pistachios, hot honey

CA\$8.00

Margherita

Base rosso, mozzarella fraîche et basilic. / Red base, fresh mozzarella and basil.

CA\$6.75

Prosciutto

Base rosso, mozzarella fraîche, basilic, roquette et prosciutto. / Red base, fresh mozzarella, basil, arugula and prosciutto.

CA\$8.00



Classique / Classic

Classic focaccia: Choose from slice, half, or whole.

CA\$4.75

Italia

Base rosso, poivrons et oignons sautés et olives vertes. / Red base, sautéed peppers and onions and green olives.

CA\$5.75



Rosso

Tomates pelées, ail, sel et huile d'olive. / Peeled tomatoes, garlic, salt and olive oil.

CA\$5.25

Sandwichs / Sandwiches

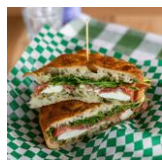


The Big Night

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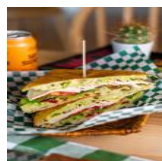
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Dolce Vita

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Le remède / The Cure

CA\$18.25

Végétalien. Pain au levain grillé, tofu grillé, avocat, salade de concombre, persil et oignons marinés. / Vegan. Toasted sourdough bread, grilled tofu, avocado, cucumber salad, pickled radish, onions and arugula.

Garden Grove

CA\$17.25

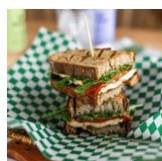
Poivrons rôtis, stracciatella, tomates, basilic frais, roquette biologique, huile d'olive extra vierge infusée à l'ail et au thym sur focaccia biologique classique. / Roasted peppers, stracciatella, tomatoes, fresh basil, organic arugula, garlic & thyme infused extra virgin olive oil on classic organic focaccia.



Carne Loca

CA\$19.50

Bouf braisé sur notre focaccia classique avec oignons marinés et cornichon. / Braised beef on our classic focaccia with pickled onions and pickles.



Sgt. Pepper

CA\$18.75

Poulet grillé servi sur pain au levain grillé, poivrons rôtis, roquette biologique et pesto (contient parmigiano et des noix) / Grilled chicken served on grilled sourdough, roasted peppers, organic arugula, and pesto (contains parmigiano and nuts)

Salades / Salads

Spring Salad / Salade Printanière

CA\$17.75

Snap peas, organic green peas, organic radishes, greens, dill, hemp hearts, mint, parsley, green onions, house vinaigrette / Pois sucrés, petits pois bio, radis bio, jeunes légumes, cours de chanvre, aneth, menthe, persil, oignons verts, vinaigrette maison

Menu Aloe Café

Roquette / Arugula

CA\$15.25

Roquette, radicchio, romaine, oignons de printemps, persil, concombres, radis et vinaigrette maison. / Arugula, radicchio, romaine, spring onions, parsley, cucumbers, radishes and homemade vinaigrette.

Salade de pois chiches aux herbes / Herby Chickpea Salad

CA\$18.25

Pois chiches biologiques, quinoa, concombres biologiques, carottes, oignons verts, persil, vinaigrette à l'érable / Organic chickpeas, quinoa, organic cucumbers, carrots, green onions, parsley, maple vinaigrette

Salad Beluga Bettraves / Bittersweet Beet Salad

CA\$18.75

Lentilles beluga biologiques, riz noir, betteraves biologiques, radicchio, roquette, oignons verts, persil, vinaigrette à l'érable / Organic beluga lentils, black rice, organic beets, radicchio, arugula, green onions, parsley, maple vinaigrette



Salade maison / House Salad

CA\$14.75

Concombres, tomates cerises, poivrons rouges, oignons verts, origan et vinaigrette maison. / Cucumbers, cherry tomatoes, red peppers, green onions, oregano and homemade dressing.

Satisfy My Soul Bowl / Bol Satisfy My Soul

Bol de tofu / Tofu bowl

CA\$20.25

Tofu servi avec patates douces, courge musquée, carottes rôties, légumes amers et oignons marinés. / Tofu served with sweet potatoes, butternut squash, roasted carrots, bitter greens, and pickled onions.

Bol de bœuf / Beef bowl

CA\$21.25

Bœuf servi avec patates douces, courge musquée, carottes rôties, légumes amers et oignons marinés. / Beef served with sweet potatoes, butternut squash, roasted carrots, bitter greens, and pickled onions.

Bol de poulet / Chicken bowl

CA\$21.00

Poulet servi avec patates douces, courge musquée, carottes rôties, légumes amers et oignons marinés. / Chicken served with sweet potatoes, butternut squash, roasted carrots, bitter greens, and pickled onions.

Les à côtés et trios / The Side Dishes and Trios

Trio - salades de spécialités et boisson / Trio - Specialty Salads and Drink

CA\$7.50

Specialty salads paired with a choice of Cola, Diet Cola, or Lemon-Lime beverage.

Menu Aloe Café

Trio - salade roquette et boisson / Trio - arugula salad & beverage

CA\$7.00

Arugula salad paired with a soda or water. Choose from various soft drinks, flavored waters, or sparkling water.

Trio - pommes de terre rôties et boisson / Trio - Roasted Potatoes and Drink

CA\$6.75

Trio of roasted potatoes, choice of Cola, Diet Cola, or Lemon-Lime.

Trio - salade maison et boisson / Trio - House Salad and Drink

CA\$7.00

House salad with choice of beverage: Cola, Diet Cola, or Lemon-Lime.

Dent sucrée / Sweet Tooth

Queijada

CA\$5.50

Gâteau à la noix de coco. / Coconut cake.



Biscotti aux amandes et au citron / Lemon Almond Biscotti

CA\$2.50

Fruits à coque. / Nuts.

Torta Al Limone

CA\$5.00

Gâteau au citron. / Lemon cake.

Torta caprese / Caprese Cake

CA\$7.00

Sans gluten. Fruits à coque. Gâteau aux amandes et au chocolat noir. / Gluten-free. Nuts. Almond and dark chocolate cake.

Boissons / Drinks

Sap Sucker Lime

CA\$5.00

Menu Aloe Café

Maple 3 Eau d'Érable / Maple 3 Maple Water

CA\$5.50

Sap Sucker Peach

CA\$5.00

Ginger Ale

Refreshing, crisp ginger-flavored carbonated soft drink.

CA\$3.75

Montellier Eau Pétillante / Montellier Sparkling Water

CA\$3.75

Eska Eau / Eska Water

CA\$2.75

Coca Cola

Classic, refreshing soda with a timeless taste.

CA\$3.75

Coca Cola Zero

Zero sugar, calorie-free rendition of the classic soda, retaining its original taste.

CA\$3.75

Cafés / Coffees

Latte

Creamy espresso beverage made with steamed milk, perfect for coffee enthusiasts.

CA\$5.25

Menu Aloe Café

Macchiato

Espresso with a dollop of frothy milk

CA\$3.75

Cortado

Espresso and steamed milk blend in equal measure for a smooth finish.

CA\$4.25

Cappuccino

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

CA\$4.75

Americano

Allongé avec eau chaude / Espresso with hot water

CA\$4.00

Double Espresso

Rich, bold double shot espresso, perfectly concentrated for a robust coffee experience.

CA\$4.75

Espresso simple / Single Espresso

CA\$3.50
