



Menu

Cuisine haïtienne

8971 Boul Saint-michel, Montréal, QC H1Z 3G3, Canada | (514) 248-8316

Most Ordered



Du riz djon djon, sauce, griot, banane plantain , macaronis , salade verte, pikliz ~~CA\$19.99~~

A traditional Haitian dish featuring black mushroom rice, seasoned fried pork, plantains, macaroni, green salad, and spicy pickled vegetables.



Fritay Royal (griot, pâté kòde, banane plantain, du riz collé, Accra , salade russe, ~~CA\$22.98~~

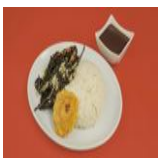
A combination of seasoned pork, Haitian patty, plantain, rice and beans, black-eyed pea fritters, Russian salad, and green salad.



Bol pâté kòde

CA\$5.89

Golden-brown turnovers filled with seasoned meat, accompanied by pickled vegetable relish.



Du riz sauce pois avec Lalo

CA\$19.89

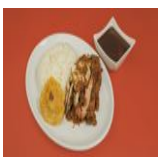
Rice paired with jute leaf stew, garnished with bell peppers, and served with crab.



Du riz sauce pois noire sauce calalou

CA\$19.98

Black bean sauce over rice with calalou, featuring tender vegetables and savory chunks.



Du riz sauce pois légumes

CA\$19.89

White rice with vegetable sauce, lettuce, tomato slices, and a serving of plantains.



Griot, banane plantain, Accra, salade verte, pikliz

CA\$17.99

Pork bites, fried plantains, black-eyed pea fritters, beet and potato salad, green salad with tomatoes and lettuce.

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Bol pâté kòde

Stuffed pastry with seasoned ground meat, peppers, onions, and spices.

CA\$5.99



Poisson, pâté kòde, banane plantain, Accra, macaronis , salade verte, du collé

Assorted fish, Haitian pâté, fried plantain, Accra fritters, Russian salad, green salad, and sticky rice.

CA\$17.99



Tasso cabrit, pater kòde, banane plantain, Accra , macaronis , salade verte, extra c

Goat stew, crispy cod fritters, plantain, vegetable fritters, Russian salad, green salad, mac and cheese, rice with spicy pickled vegetables.

CA\$17.99

Fast-food



Griot, patate douce, frites, sauce maison

Juicy marinated pork chunks with crispy sweet potato and regular fries, topped with a tangy homemade sauce.

CA\$14.98



Bol pâté kòde

Stuffed pastry with seasoned ground meat, peppers, onions, and spices.

CA\$5.99



Griot et frites + sauce maison

Succulent pork pieces paired with crispy fries and accompanied by a house-made dipping sauce.

CA\$12.49



Trio burger au oufs

Three mini burgers with beef patties, eggs, cheese, lettuce, and tomatoes.

CA\$11.89



Burger au bouf

Juicy beef patty topped with lettuce, tomato, pickles, and melted cheddar cheese on a sesame seed bun.

CA\$5.49

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Trio Burger au poulet

CA\$11.98

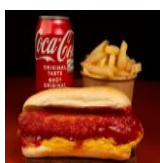
Three chicken patties, lettuce, tomato, cheddar cheese, pickles, and house sauce on a toasted bun.



Trio burger au bouf

CA\$11.98

Three beef patties, lettuce, tomato, pickles, mild cheddar, sesame seed bun. Optional: onions, jalapeños, mustard, ketchup, mayo, BBQ sauce.



Trio hotdog

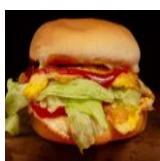
CA\$9.98

A trio of hot dogs topped with mustard and ketchup.

Oreille de porc, banane plantain, Accra, Salades vertes, Pikliz

CA\$23.97

Crispy pork ears, fried plantains, spicy fritters, mixed greens, and Haitian pickled vegetables.



Burger avec ouf à l'haïtienne

CA\$5.49

Haitian bread with a seasoned egg, onions, tomatoes, and bell peppers.



Burger au poulet

CA\$5.69

Juicy chicken patty, lettuce, tomato, cheddar cheese, and garlic aioli on a sesame bun.

Boisson



Malta creole

CA\$3.95

Creamy blend of malted milk and tropical Creole spices.



Malta power

CA\$4.50

Malt beverage with a rich, nutty flavor, slightly sweet, and with hints of caramel.

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Makaya banane

Banana smoothie blended with fresh bananas, milk, and a hint of vanilla.

CA\$2.95



Tropic splash (fruit punch)

A medley of pineapple, mango, orange, and passion fruit juices.

CA\$2.89



Tropic splash (mangue)

Mango tropic splash: Fresh mango juice bursting with the vibrant flavor of tropical mangoes.

CA\$2.89

Couronne

Tropical fruit punch champagne soda, known for its bubbly and sweet flavor.

CA\$2.95



Tropik splash (Ananas et gingembre)

Tropical splash featuring pineapple and ginger.

CA\$2.89



7 up

Lemon-lime flavored carbonated soft drink.

CA\$1.75



Crush cream soda

Tangy cream soda infused with vibrant fruit flavors.

CA\$1.75



Crush Orange

Bright, citrusy orange soda with a sweet and tangy flavor, available in a 355 mL can.

CA\$1.75



Oasis jus d'orange

Natural orange juice.

CA\$1.50

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L'eau (Eska)

Natural spring water from Eska.

CA\$1.50

Pepsi

Carbonated cola beverage.

CA\$1.75



Sprite

Lemon-lime soda with a crisp, refreshing taste.

CA\$1.75



Coca-Cola

Carbonated soft drink with a distinct cola flavor and a hint of caramel.

CA\$1.75

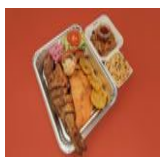
Menu



Fritay Royal (griot, pâté kòde, banane plantain, du riz collé, Accra , salade russe, salade verte)

A combination of seasoned pork, Haitian patty, plantain, rice and beans, black-eyed pea fritters, Russian salad, and green salad.

CA\$12.98



Poisson, pâté kòde, banane plantain, Accra, macaronis , salade verte, du riz collé

Assorted fish, Haitian pâté, fried plantain, Accra fritters, Russian salad, green salad, and sticky rice.

CA\$17.92



Du riz djon djon, sauce, griot, banane plantain , macaronis , salade verte, pikliz

A traditional Haitian dish featuring black mushroom rice, seasoned fried pork, plantains, macaroni, green salad, and spicy pickled vegetables.

CA\$19.99



Du riz sauce pois noire sauce calalou

Black bean sauce over rice with calalou, featuring tender vegetables and savory chunks.

CA\$19.98

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Tasso cabrit, pater kòde, banane plantain, Accra , macaronis , salade verte, extra

Goat stew, crispy cod fritters, plantain, vegetable fritters, Russian salad, green salad, mac and cheese, rice with spicy pickled vegetables.

CA\$17.98



2 plateau Friday royal pour 4 personnes ou plus

Assorted seafood platter with oysters, clams, prawns, mussels, and crab for four or more people.

CA\$64.89



Griot, banane plantain, Accra, salade verte, pikliz

Pork bites, fried plantains, black-eyed pea fritters, beet and potato salad, green salad with tomatoes and lettuce.

CA\$17.99



Tasso cabrit, banane plantain, frites, pikliz

Goat meat with fried plantains, fries, and spicy pickled vegetable relish.

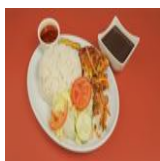
CA\$25.89



Du riz, poulet, sauce, pikliz, banane plantain et macaronis

Rice with beans, chicken, sauce, spicy pickled vegetables, fried plantain, and Russian salad.

CA\$19.89



Du riz, sauce, poisson, salade russe

Rice with sauce, fish, Russian salad, avocado slices, and tomato slices.

CA\$26.89



Bol pâté kòde

Golden-brown turnovers filled with seasoned meat, accompanied by pickled vegetable relish.

CA\$5.89



Poulet, frites, macaronis, sauce tomate

Crispy chicken served with golden fries, rotini pasta, and a tangy tomato sauce.

CA\$11.98

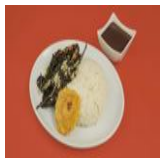


Griot Royal (Griot, frites, patates douces)

Tender pork chunks, seasoned and crispy, served with fries and sweet potatoes.

CA\$14.98

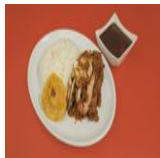
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Du riz sauce pois avec Lalo

CA\$19.89

Rice paired with jute leaf stew, garnished with bell peppers, and served with crab.



Du riz sauce pois légumes

CA\$19.89

White rice with vegetable sauce, lettuce, tomato slices, and a serving of plantains.
