



Menu

Griot Antillais

142 25e Av, Saint-eustache, QC J7P 2V2, Canada | (579) 633-1052

Most Ordered



Griot

CA\$22.00

Morceaux de porc assaisonnés et frits à la perfection dorée, un classique haïtien.
/ Seasoned pork pieces fried to a golden finish, a Haitian classic.



Lalo

CA\$25.00

Ragoût haïtien traditionnel de feuilles de jute. / Traditional Haitian stew of jute leaves.



Fritay griot

CA\$25.00

Fried pork typically served with plantains, akra (malanga fritters), pikliz (spicy slaw), and possibly other fried elements like potatoes or empanadas.



Paté Kodé

CA\$5.00

Chausson frit haïtien à la pâte feuilletée dorée, farci d'une garniture savoureuse.
/ Haitian fried hand pie with a flaky golden pastry, stuffed with a savory filling.



Tassot (chèvre) / Tassot (Goat)

CA\$27.00

Morceaux de cabrit frits et croustillants, un tassot haïtien classique. / Crispy fried goat chunks, a classic Haitian tassot.



Poulet / Chicken

CA\$23.00

Seasoned chicken paired with fried plantains, broccoli, cauliflower, carrots, and red onion slices.



Légume / Vegetable

CA\$23.00

Plat de légumes servi en plat principal. / Vegetable dish served as a main course.

Menu Griot Antillais



Pain riz / Rice Bread

CA\$4.50

Rice bread made with a rich, spiced tomato sauce, offering a hearty, textured dish inspired by Latin-American flavors.

Extra banane

CA\$5.50

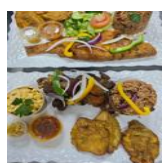
Fried plantains typically accompanied by cream and cheese, offering a simple yet satisfying Latin-American experience.

Extra Griot

CA\$6.50

Fried pork, typically served with plantains and pikliz, a spicy pickled vegetable relish.

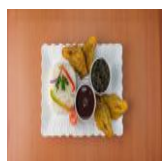
Plats / Mains



Griot

CA\$22.00

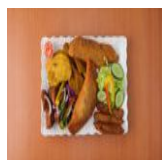
Morceaux de porc assaisonnés et frits à la perfection dorée, un classique haïtien. / Seasoned pork pieces fried to a golden finish, a Haitian classic.



Lalo

CA\$25.00

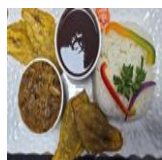
Ragoût haïtien traditionnel de feuilles de jute. / Traditional Haitian stew of jute leaves.



Fritay griot

CA\$25.00

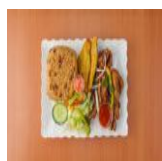
Fried pork typically served with plantains, akra (malanga fritters), pikliz (spicy slaw), and possibly other fried elements like potatoes or empanadas.



Légume / Vegetable

CA\$23.00

Plat de légumes servi en plat principal. / Vegetable dish served as a main course.



Fritay poulet

CA\$25.00

Fried chicken typically served with fried plantains, potatoes, accra, a small macaroni salad, and pikliz, a spicy Haitian slaw.

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Paté Kodé

Chausson frit haïtien à la pâte feuilletée dorée, farci d'une garniture savoureuse.
/ Haitian fried hand pie with a flaky golden pastry, stuffed with a savory filling.

CA\$5.00

Extra banane

Fried plantains typically accompanied by cream and cheese, offering a simple yet satisfying Latin-American experience.

CA\$5.50

Extra Griot

Fried pork, typically served with plantains and pikliz, a spicy pickled vegetable relish.

CA\$6.50



Couronne

CA\$3.75

Extra paté kodé

Bread dough turnover inspired by empanadas, filled according to Haitian traditions, typically includes a variety of savory ingredients.

CA\$5.00

Extra acra

Fried dough typically includes a blend of spices and may be accompanied by a variety of dipping sauces.

CA\$6.00



Tablette (noix de coco) / Coconut Tablet

Sweet coconut confection featuring shredded coconut, caramelized sugar, and a hint of vanilla, forming a chewy, textured treat.

CA\$3.50



Pain riz / Rice Bread

Rice bread made with a rich, spiced tomato sauce, offering a hearty, textured dish inspired by Latin-American flavors.

CA\$4.50



Canette / Can

Tender roasted duck paired with a choice of beverage: Cola, Diet Cola, or Lemon-Lime.

CA\$1.75

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Extra sauce

CA\$1.25

Peruvian green sauce, typically made with cilantro and jalapeno, offering a vibrant and fresh accompaniment to enhance your meal.



Fritay Dinde

CA\$26.00

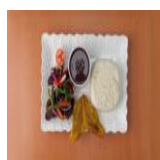
Typically includes fried turkey, plantains, and akra (fried malanga fritters) with a side of pikliz, a spicy pickled vegetable relish.



Poisson / Fish

CA\$31.99

Grilled fish accompanied by seasoned rice and beans, fresh salad with lettuce, cucumber, tomato, and onion, alongside fried plantains and a side of sauce.



Fritay cabrit

CA\$29.00

Plateau de fritay haïtien avec un assortiment de spécialités frites croustillantes. / Haitian fritay platter featuring an assortment of crispy fried specialties.

Lambi

CA\$30.00

Lambi (conque), une spécialité caribéenne de fruits de mer servie en plat principal. / Conch (lambi), a Caribbean shellfish specialty served as a main course.



Eau / Water

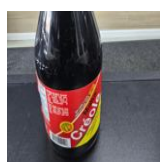
CA\$2.00

Eau potable rafraîchissante. / Refreshing drinking water.



Sapple

CA\$4.00



Malta créole

CA\$5.00

A non-alcoholic malt beverage with a rich, sweet flavor, brewed from barley, hops, and water.

Extra Riz

CA\$4.50

Steamed white rice, typically served as a side or base for various Latin-American dishes.

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Extra lalo

CA\$6.50

Grilled meat platter typically includes rice, beans, fried plantains, and a mix of chicken, pork, and beef.



Extra légumes

CA\$6.50

Assorted vegetables typically sautéed or steamed, featuring a mix of seasonal produce for a simple and wholesome dish.

Extra macaroni

CA\$5.00

Macaroni pasta typically combined with a creamy cheese sauce, often enriched with spices and other savory ingredients for a satisfying main dish.

Extra sauce pois

CA\$5.50

A flavorful Latin-American sauce typically includes a mix of beans and spices, offering a rich and savory complement to your meal.



Tassot (chèvre) / Tassot (Goat)

CA\$27.00

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Poulet / Chicken

CA\$23.00

Seasoned chicken paired with fried plantains, broccoli, cauliflower, carrots, and red onion slices.
