Menu
Café Cantina

Café Cantina, 1880 Rue Centre, Montréal, QC H3K 1H9, Canada | (514) 903-3511

Most Ordered



Guacamole — CA$13.50

comes with chips and salsa



Burrito au poulet / Chicken Burrito — CA$17.50

Chicken burrito with choice of organic brown rice or regular rice, wrapped in a soft tortilla.



Burrito au boeuf / Beef Burrito — CA$18.95

Beef Burrito: Wrapped with choice of organic brown rice or regular rice.



Chili végétarien / Vegetarian Chili solo/moyen — CA$9.95

A hearty mix of beans, tomatoes, and vegetables topped with avocado, sour cream, and fresh herbs.



Sopa de Pollo solo/moyen — CA$9.95

Chicken, vegetable broth, hints of cilantro. Size options: Solo/Medium, Meal.



Salade californienne / California Salad — CA$15.60

Green salad with option for regular, chicken, braised pork, or beef.

Burrito à la carnitas / Burrito with Carnitas — CA$18.95

Burrito filled with tender carnitas, choice of organic brown rice or regular rice.

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Quesadilla au poulet / Chicken Quesadilla — CA$18.25
Chicken quesadilla with choice of organic brown rice or regular rice, served with melted cheese in a tortilla.

Enchiladas Verde Con Pollo — CA$20.90
Corn tortillas filled with chicken, topped with green sauce. Served with a choice of organic brown rice or regular rice.

Bol burrito au poulet / Chicken Burrito Bowl — CA$18.80
Grilled chicken served over a bed of rice, typically includes beans, cheese, guacamole, sour cream, and a blend of pico de gallo, encapsulated in a bowl format.

Entrées / Appetizers

Grande Quesadilla — CA$11.85
cheese, jalapeno and trio



Guacamole — CA$13.50
comes with chips and salsa

Nachos petit — CA$11.45
Tortilla chips typically includes a smaller portion of melted cheese and a selection of toppings.

Chili Con Carne (petit) / Small — CA$7.75
A smaller serving of chili con carne, typically made with ground beef, beans, tomatoes, and a blend of spices.



Croustilles et salsa maison / Chips and Homemade Salsa — CA$3.55
Crispy corn chips paired with a zesty homemade salsa.

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Chili végétarien (petit) / Vegetarian Chili (Small)

CA$7.75

Topped with avocado, sour cream, scallions, and cilantro, this vegetarian chili features a hearty mix of beans and vegetables, served with a side of tortilla chips.



Sopa de Pollo (petit) / Small

CA$7.75

Tender chicken pieces in a rich broth with fresh cilantro, diced vegetables, and crisp tortilla chips.



Half Guac

CA$5.00

Comes with no chips

Nachos Grand

CA$23.70+

Nachos Grand typically includes a generous portion of tortilla chips topped with a variety of ingredients such as beans, melted cheese, guacamole, sour cream, jalapeños, and possibly a meat option.

Soupes / Soups



Chili végétarien / Vegetarian Chili solo/moyen

CA$9.95

A hearty mix of beans, tomatoes, and vegetables topped with avocado, sour cream, and fresh herbs.



Sopa de Pollo solo/moyen

CA$9.95

Chicken, vegetable broth, hints of cilantro. Size options: Solo/Medium, Meal.



Chili Con Carne solo/moyen

CA$9.95

Chili con carne typically includes ground beef, kidney beans, and a blend of spices, often garnished with cheese and onions.

Combo Soupe-repas / Combo Meal soup

Combo Chili Con Carne

CA$20.40

Hearty chili with ground beef and red beans topped with tortilla chips, served with a fresh mixed greens salad, a side of salsa, cream and guacamole, and two cheese quesadilla with jalapeno..

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Combo Sopa de Pollo — CA$20.40

Chicken spicy soup like an azteca or tortilla soup served with a fresh mixed greens salad, a side of salsa, cream and guacamole, and two cheese quesadilla with jalapeno.

Salades / Salads



Salade californienne / California Salad — CA$15.60

Green salad with option for regular, chicken, braised pork, or beef.

Grande salade Californienne/large California salad — CA$18.95

A large California salad typically includes a vibrant mix of fresh greens, topped with slices of avocado, cherry tomatoes, and a selection of cheeses, all brought together with a special ranch dressing.



Salade au saumon noirci / Blackened Salmon Salad — CA$24.95

Blackened salmon with mixed greens, avocado slices, mango cubes, shredded carrots, cherry tomatoes, and fresh herbs. Served with a side of tangy dressing.

Salade de quinoa / Quinoa Salad — CA$16.10

Quinoa salad mixed with fresh veggies. Options include regular, chicken, carnitas, or beef.

Petits burritos / Small Burrito



Petit burrito au poulet / Small Chicken Burrito — CA$14.65

Small chicken burrito with choice of organic brown rice or regular rice.

Petit burrito à la Carnitas / Small Carnitas Burrito — CA$15.95

Small carnitas burrito with choice of organic brown or regular rice, wrapped snugly in a soft tortilla.



Petit burrito Mix végé — CA$15.95

sweet, squah and Kale

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Petit burrito / Small Burrito basic
CA$13.80

black bean burrito, all dressed with chipotle salsa and extra cheese



Petit burrito au boeuf / Small Beef Burrito
CA$15.95

Small beef burrito with choice of organic brown or regular rice, wrapped in a soft tortilla.

Petit burrito squash
CA$14.65

Squash and a blend of spices wrapped in a small flour tortilla, typically includes rice and beans.

petit burrito Kale
CA$14.65

Sauteed kale typically wrapped with black beans, roasted corn, jalapenos, a blend of cheeses, and brown rice in a small flour tortilla.

petit burrito patates douces
CA$14.65

Wrapped in a small tortilla, this burrito combines sweet potatoes with common fillings such as beans, rice, and a blend of cheeses, typically seasoned with mild spices.

Petit burrito à la bavette / Small Bib Burrito
CA$19.20

slice of steak cooked minute on the grill with salsa ranchero

Petit Burrito Barbacoa
CA$19.20

A petit burrito filled with slow-cooked barbacoa, typically includes rice, beans, lettuce, tomatoes, onions, cilantro, jalapeno, and sour cream wrapped in a small tortilla.

Burritos



Burrito au boeuf / Beef Burrito
CA$18.95

Beef Burrito: Wrapped with choice of organic brown rice or regular rice.

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Burrito au poulet / Chicken Burrito

CA$17.50

Chicken burrito with choice of organic brown rice or regular rice, wrapped in a soft tortilla.

Burrito basique végétarien / Basic Vegetarian Burrito

CA$16.15

Organic brown or regular rice, wrapped in a soft tortilla with mixed vegetables.

Burrito à la patate douce / Sweet Potato Burrito

CA$17.50

Sweet potato, choice of organic brown or regular rice, wrapped in a soft tortilla.

Burrito à la courge / Squash Burrito

CA$17.50

Squash Burrito: Filled with your choice of organic brown or regular rice.

Burrito au chou frisé / Curly Kale Burrito

CA$17.50

Curly kale, optional organic brown or regular rice wrapped in a soft tortilla.

Burrito à la carnitas / Burrito with Carnitas

CA$18.95

Burrito filled with tender carnitas, choice of organic brown rice or regular rice.



Burrito végétarien mixte / Mixed Vegetarian Burrito

CA$18.95

Mixed vegetarian burrito with a choice of organic brown rice or regular rice, filled with a variety of vegetables.

Burrito à la bavette / Bib Burrito

CA$22.95

Bavette steak, choice of organic brown or regular rice, wrapped in soft tortilla.

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Bol burrito / Burrito Bowl

Bol burrito au poulet / Chicken Burrito Bowl — CA$18.80

Grilled chicken served over a bed of rice, typically includes beans, cheese, guacamole, sour cream, and a blend of pico de gallo, encapsulated in a bowl format.

Bol burrito bavette — CA$23.95

Flap steak, typically includes rice, beans, cheese, guacamole, sour cream, and pico de gallo, assembled in a bowl format.

Bol burrito végétarien mixte / Mixed Vegetarian Burrito Bowl — CA$19.85

A mix of grilled vegetables, typically including beans, rice, lettuce, and a variety of fresh toppings such as guacamole and pico de gallo, served in a bowl.

Bol burrito à la courge / Squash Burrito Bowl — CA$18.80

A squash burrito bowl typically includes roasted squash, mixed with rice, black beans, and topped with ingredients like cheese, guacamole, and pico de gallo.

Bol burrito au chou frisé / Burrito Bowl with Kale — CA$18.80

Kale, rice, beans, and a mix of vegetables, typically garnished with pico de gallo, cheese, and a dollop of guacamole.

Bol burrito à la Carnitas / Carnitas Burrito Bowl — CA$19.85

A carnitas burrito bowl typically includes tender pork carnitas accompanied by rice, beans, cheese, guacamole, sour cream, and pico de gallo, served in a bowl.



Bol burrito au boeuf / Beef Burrito Bowl — CA$19.85

Tender shredded beef with black beans, fresh cilantro, lime wedge, guacamole, sour cream, and a side of salsa. Garnished with tortilla chips.

Bol burrito à la patate douce / Sweet Potato Burrito Bowl — CA$18.80

Roasted sweet potatoes, mixed with rice, black beans, guacamole, sour cream, and pico de gallo, typically includes cheese and a hint of cilantro, served in a bowl.

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Quesadillas

Quesadilla à la Carnitas / Quesadilla with Carnitas — CA$20.95

Quesadilla filled with slow-cooked pork carnitas. Choice of organic brown rice or regular rice.

Quesadilla basique végétarienne / Basic Vegetarian Quesadilla — CA$15.65

Basic vegetarian quesadilla filled with cheese and choice of organic brown or regular rice.

Quesadilla au poulet / Chicken Quesadilla — CA$18.25

Chicken quesadilla with choice of organic brown rice or regular rice, served with melted cheese in a tortilla.

Quesadilla au boeuf / Beef Quesadilla — CA$20.95

Beef quesadilla with a choice of organic brown rice or regular rice.

Quesadilla à la courge / Squash Quesadilla — CA$18.25

Squash Quesadilla: Seared with choice of organic brown rice or regular rice.

Quesadilla au chou frisé / Kale Quesadilla — CA$18.25

Kale-stuffed tortilla with choice of organic brown rice or regular rice.

Quesadilla végétarienne mixte / Mixed Vegetarian Quesadilla — CA$20.95

sweets, squash and kale

Quesadilla à la bavette / steak Quesadilla — CA$23.95

Sizzling bavette steak quesadilla. Choice of organic brown or regular rice.

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Quesadilla à la patate douce / Sweet Potato Quesadilla — CA$18.25

Sweet Potato Quesadilla packed with spiced sweet potatoes, choice of organic brown or regular rice, encased in a toasted tortilla.

Quesadilla au Barbacoa lamb — CA$23.95

Agneau/Lamb

Tacos

Tacos à la patate douce / Sweet Potato Tacos — CA$18.80

Sweet potato tacos filled with organic brown rice or regular rice, served in a crispy shell.

Tacos à la courge / Squash Tacos — CA$18.80

Squash tacos served with choice of organic brown rice or regular rice.

Tacos végétariens mixtes / Mixed Vegetarian Tacos — CA$19.85

Mixed vegetarian tacos filled with a choice of organic brown rice or regular rice.



Tacos au poulet / Chicken Tacos — CA$18.80

Chicken tacos with choice of organic brown rice or regular rice, served in a taco shell.



Tacos au boeuf / Beef Tacos — CA$19.85

Beef tacos with a choice of organic brown rice or regular rice, served in a taco shell.



Tacos à la Carnitas / Tacos with Carnitas — CA$19.85

Porc effiloché. / Shredded pork

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Tacos au chou frisé / Kale Tacos — CA$18.80

Kale tacos served with either organic brown rice or regular rice.

Tacos à la bavette / steak Tacos — CA$23.95

Tacos à la bavette with choice of organic brown or regular rice, wrapped in a soft tortilla.

Enchilada

Enchiladas Verde Con Pollo — CA$20.90

Corn tortillas filled with chicken, topped with green sauce. Served with a choice of organic brown rice or regular rice.

Enchiladas Rojo Mix Végé — CA$21.90

Rolled tortillas filled with mixed vegetables, topped with red enchilada sauce and cheese.

Enchiladas Mole con Pollo — CA$21.90

Chicken enchiladas smothered in a rich mole sauce, typically including a blend of chocolate, chiles, and spices.

Enchiladas Rojo boeuf — CA$22.90

Enchiladas rojo typically consists of tortillas filled with meat, covered in a rich red sauce and topped with melted cheese.

Extras



Guacamole supplémentaire / Extra Guacamole — CA$2.00

Freshly prepared guacamole typically includes mashed avocados blended with tomatoes, onions, cilantro, and a touch of lime juice.



Riz brun / Brown Rice — CA$2.00

This is just to switch from regular rice to brown rice.... This is not a side order!! Pour remplacer le riz régulier par du riz brun!!

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Salsa maison / Homemade Salsa

CA$2.00

A blend of tomatoes, onions, and select spices, our homemade salsa maison offers a fresh, house-prepared complement to your meal.



Crème sure / Sour Cream

CA$2.00

Sour cream, typically a rich and tangy condiment, often accompanies various dishes to enhance their flavor.



Carnitas

CA$5.75

Slow-cooked, shredded pork accompanied by guacamole and pico de gallo.



Boeuf

CA$5.75

Boeuf typically includes beef prepared in a style fitting for an extra addition to a meal, possibly seasoned or marinated to enhance its flavor.



side rice and beans

CA$4.80

Savory blend of seasoned rice paired with hearty beans.



side salade with veggies small

CA$5.80

Romaine lettuce, tomatoes, cucumbers, and onions typically accompanied by a light dressing.



Trio

CA$3.00

Salsa, guacamole et crème sure. / Salsa, guacamole and sour cream.



poulet

CA$4.75

Chicken option available. Choose from beef, carnitas, or chicken to tailor your dish.

Menu Café Cantina

Boissons / Drinks



Boissons gazeuses / Soft Drinks — CA$3.50

Selection of sodas: 7up, Coke, Dr Pepper. Choose your preferred soft drink.



Smoothie — CA$7.50

Choose between strawberry or mango flavor.

Bouteille d'eau gazéifiée / Sparkling Water Bottle — CA$3.75

500ml glass bottle



Jarritos — CA$4.05

Soda mexicain. / Mexican soda



San Pellegrino — CA$3.75

San Pellegrino sparkling water. Options include lemon, orange, blood orange, grapefruit, and pomegranate flavors.

Desserts



Chausson — CA$3.75

Flaky pastry filled with fruit, offering a crisp, golden-brown exterior.



Macarron — CA$3.25

Delicate almond meringue cookies with a crisp shell and soft, chewy center, filled with a variety of flavored creams or ganache.



Biscuit — CA$2.75

A flaky pastry filled with a sweet filling, accompanied by a crisp cookie and a coconut macaroon.