

Menu

Elkhomsa resto-lounge

4050 Rue Jean-Talon E, Montréal, QC H2A 2G4, Canada | (514) 961-3733

Most Ordered



Couscous d agneau

CA$24.99

Tender lamb with chickpeas, zucchini, carrots, and green peppers over fluffy couscous.



Plat Kafteji merguez

CA$20.99

Grilled merguez sausages paired with golden fries, topped with a fried egg and garnished with chopped parsley.



Mloukheya

CA$20.99

Tender pieces of meat simmered in a rich, dark green mloukheya sauce, garnished with a whole green chili pepper.



Sandwich kafteji merguez

CA$15.99

Grilled merguez sausage with mixed vegetables, topped with crispy fries and fresh herbs, served in a baguette.



Poisson dorade /Sea bream fish

CA$24.99

Servis avec Kafteji et frites / Served with Kafteji and fries.



4 Fricassé

CA$16.99

Tender shredded chicken, sliced hard-boiled egg, green olives, and a savory sauce in a sandwich.



Plat mechoui

CA$27.99

Grilled lamb ribs and chops seasoned with herbs and spices, featuring a smoky char and tender meat.

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Makloub (Poulet / Chicken)

CA$16.99

Grilled chicken wrapped in flatbread, served with crispy fries, ketchup, and mayonnaise.



Makrouna agneau

CA$19.99

Tender lamb pieces in a rich, spiced tomato sauce with small pasta, garnished with fresh herbs and green peppers.



Trio sandwich kafteji merguez

CA$17.99

Grilled merguez sausage and spicy vegetable mix in a baguette, topped with crispy fries and fresh herbs.

Menu de ramadan Soupe brik salade et plat principal



Menu ramadan

CA$36.99

Soupe brik salade et plat principal (Kamounia ou kafteji merguez ou kafteji poulet ou kafteji foie de veau ou loubia avec boulette d agneau ou couscous jarret d agneau ou riz jerbi ou spaghetti bolognaise ou makrouna veau ou Mlouheya ou Nwacer poulet ou jelbena veau)



Couscous karnit

CA$25.99

Tender octopus and chicken with spiced couscous, chickpeas, carrots, and greens.

Breuvage



1/2 tete d agneau ras mosli

CA$18.99

Tender roasted lamb head garnished with fresh rosemary, accompanied by grilled green peppers, sliced tomatoes, and crispy potato rounds.



Couscous au poisson

CA$25.99

Tender fish fillets atop fluffy couscous, accompanied by carrots, potatoes, and green peppers.



Riz jerbi

CA$19.99

A flavorful mix of rice, tender meat chunks, chickpeas, and fresh herbs, topped with a red pepper.

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Lablebi hargma

CA$18.99

Chickpeas, crusty bread, and tender meat in a rich broth, topped with a blend of spices and garnished with olives and red pepper strips.



Citronade frais 500 ml

CA$6.99

Freshly squeezed lemon juice, balanced with water and sweetener, garnished with lemon slices and mint leaves.



Pepsi sprite coke

CA$2.99

A selection of Pepsi, Sprite, and Coke.



Boga cidre

CA$2.99

Sparkling apple cider with a refreshing taste, served in a 24 cl can.



Jus d orange

CA$2.99

Freshly squeezed orange juice, offering a vibrant and naturally sweet citrus flavor.



Jus de pomme

CA$2.99

Freshly pressed apple juice made from 100% pure apples, offering a crisp and refreshing taste.



Couscous osbane

CA$26.99

Aromatic couscous topped with tender chickpeas, carrots, potatoes, and a whole green pepper, served with flavorful meat.



Lablebi regulier

CA$14.00

Chickpeas in a savory broth, topped with a poached egg, shredded meat, and a whole red chili pepper.



Lablebi thon

CA$15.99

Tuna, chickpeas, and poached egg garnished with red chili pepper and spices.

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Mlouheya

CA$21.99

Rich, dark stew with tender chunks of meat, topped with a whole green chili pepper.



Madfouna

CA$25.99

Savory meatballs with chickpeas and greens in a rich, dark broth.



Citronade 500 ml

CA$5.99

Zesty lemon beverage, 500 ml, offering a refreshing citrus taste.



Gnawia agneau

CA$18.99

Tender lamb pieces simmered with okra in a rich, spiced tomato sauce.



Brick

CA$7.99

Crispy pastry filled with savory ingredients, garnished with a lemon wedge and fresh herbs.



Morceau Tajine poulet

CA$5.99

Tender chicken tagine pieces baked in a savory egg custard, garnished with fresh herbs and sliced tomatoes.



Tete d agneau

CA$26.99



Sandwich makloub poulet ou merguez ou thon

CA$18.99

Grilled sandwich with your choice of chicken, spicy sausage, or tuna, served with crispy fries and a side of ketchup and mayonnaise.



4 fricasse

CA$17.00

Soft bread roll filled with shredded tuna, hard-boiled egg slices, green olives, and a savory red sauce, garnished with fresh herbs.

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Menu



Makrouna agneau

CA$19.99

Tender lamb pieces in a rich, spiced tomato sauce with small pasta, garnished with fresh herbs and green peppers.



Poisson dorade /Sea bream fish

CA$24.99

Servis avec Kafteji et frites / Served with Kafteji and fries.



Jelbena d agneau

CA$19.99

Tender lamb stew with potatoes, peas, and aromatic spices, garnished with fresh herbs.



Couscous d agneau

CA$24.99

Tender lamb with chickpeas, zucchini, carrots, and green peppers over fluffy couscous.



Plat mechoui

CA$27.99

Grilled lamb ribs and chops seasoned with herbs and spices, featuring a smoky char and tender meat.



Spaghetti bolognaise

CA$18.99

Tender spaghetti topped with a rich, savory meat sauce and garnished with fresh basil.



Makloub (Poulet / Chicken)

CA$16.99

Grilled chicken wrapped in flatbread, served with crispy fries, ketchup, and mayonnaise.



Makrouna poulet

CA$16.49

Tender chicken pieces with pasta, topped with savory meatballs and garnished with vibrant green and red peppers.

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Kamounia

CA$20.99

Rich beef stew seasoned with cumin, topped with fresh onions, chopped parsley, and served with a lemon wedge.



Ojja merguez

CA$20.99

Savory merguez sausages cooked in a rich tomato sauce with green peppers and a poached egg, garnished with fresh herbs.



Loubia avec boules d agneau

CA$19.99

Tender lamb meatballs simmered with white beans, black olives, and green bell peppers in a rich, spiced tomato sauce.



Sandwich mlewi thon ou poulet

CA$13.99

Grilled wrap filled with seasoned chicken, shredded vegetables, and herbs, served with a side of crispy fries.



Gnawia agneau

CA$18.99

Tender lamb pieces simmered in a rich tomato-based sauce with okra.



Trio sandwich kafteji merguez

CA$17.99

Grilled merguez sausage and spicy vegetable mix in a baguette, topped with crispy fries and fresh herbs.



4 Fricassé

CA$16.99

Tender shredded chicken, sliced hard-boiled egg, green olives, and a savory sauce in a sandwich.



Sandwich kafteji merguez

CA$15.99

Grilled merguez sausage with mixed vegetables, topped with crispy fries and fresh herbs, served in a baguette.



Tajine tunisien

CA$4.99

A savory Tunisian casserole with spiced minced meat, eggs, and cheese, garnished with fresh parsley and tomato slices.

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Pain mlewi

CA$2.99

Layered, flaky flatbread with a golden, crispy exterior.



Plat Kafteji merguez

CA$20.99

Grilled merguez sausages paired with golden fries, topped with a fried egg and garnished with chopped parsley.



Mloukheya

CA$20.99

Tender pieces of meat simmered in a rich, dark green mloukheya sauce, garnished with a whole green chili pepper.



Sandwich tounsi

CA$15.99

Tuna, olives, red peppers, boiled egg, and fresh herbs in a baguette.



Trio sandwich tounsi

CA$17.99

Tuna, hard-boiled egg, roasted red peppers, olives, and greens nestled in a baguette.



Salade Mechweya

CA$11.99

Grilled peppers, tomatoes, and onions topped with tuna, olives, and sprouts, drizzled with a light vinaigrette.



Lablebi thon

CA$15.99

Chickpeas, shredded tuna, poached egg, and a whole chili pepper in a savory broth, garnished with spices.



Plat jelbwna d agneau

CA$19.99

Tender lamb pieces in a rich, spiced sauce, garnished with fresh cilantro, onions, and a whole red chili.



Couscous osbene

CA$26.00

Savory couscous paired with a flavorful sausage stuffing, tender chickpeas, and a whole green pepper.

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Lablebi regulier

CA$13.99

Chickpeas, poached egg, shredded tuna, bread pieces, and a whole red pepper, seasoned with spices.



Menu ramadan

CA$34.99

Soupe Brick Salade Plat principal couscous jarret d agneau ou nwacer poulet ou kafteji merguez ou makrouna poulet ou makrouna veau ou loubia avec boules d agneau ou kamounia)



Nwasser poulet

CA$18.99

Tender chicken served with chickpeas and pasta, garnished with fresh herbs.



Spaguetti boulognaise

CA$14.99

Tender spaghetti topped with a rich meat sauce, garnished with fresh basil leaves.



Spaguetti poulet

CA$18.99

Tender chicken pieces atop spaghetti, garnished with fresh herbs.



Pain tabouna

CA$2.99

Traditional round flatbread with a rustic, textured surface, featuring a golden-brown crust and subtle char marks.



Couscous au poulpe

CA$25.99

Tender octopus with fluffy couscous, garnished with chickpeas, carrots, and greens.



Gnaweya agneau

CA$19.99

Tender lamb pieces simmered in a rich, savory sauce with vegetables.



Baguette farcie poulet ou thon ou merguez

CA$16.99

Stuffed baguette with your choice of chicken, tuna, or spicy sausage, served with crispy fries, ketchup, and mayonnaise.

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Plat tunisien

CA$17.00

A vibrant mix of tuna, olives, potatoes, and chili peppers, garnished with fresh herbs and a dollop of creamy yogurt, topped with a drizzle of spicy sauce.

Desert



Assida noisette

CA$10.99

Creamy hazelnut pudding topped with a layer of finely chopped pistachios and crushed hazelnuts.



Assida zgougou

CA$10.99

Smooth pine nut pudding layered with a creamy custard, topped with crushed pistachios and nuts.