



# BISTRO GRANDE

## STARTERS


### BURNT EGGPLANT CARPACCIO

pomegranate, roasted garlic,  
beet chips, sesame, schug,  
tahini   18


### BRUSCHETTA FLATBREAD

vine-ripe tomatoes, fresh  
basil, garlic, oregano, olive oil,  
melted mozzarella 22

### EGGPLANT PARMESAN

herb-breaded eggplant, spinach,  
ricotta, mozzarella, homemade  
tomato sauce  22


### SPRING ROLL

shiitake mushroom, bell  
peppers, white cabbage,  
plum sauce  18

### MOZZARELLA

housemade mozzarella sticks  
with fresh tomato chutney 22

### BBQ CAULIFLOWER

breaded with sweet chili,  
BBQ sauce  18


### TUNA TACO

jicama salsa, radish,  
garlic aioli  26

### TARTARE TOWER



fresh tuna, salmon, avocado,  
served raw   29

### TUNA TATAKI


thinly sliced sushi grade sesame  
tuna, served rare with avocado  
& ponzu sauce  26

## SALAD


### BISTRO

mixed greens, candied  
walnuts, cranberries,  
cherry tomatoes,  
balsamic dressing   20

### CAESAR

romaine lettuce, parmesan,  
garlic croutons, roasted  
garlic dressing  20



### MEDITERRANEAN

tomato, cucumber, onion,  
bell peppers, mixed greens,  
sun-dried black olives, feta,  
roasted tomato dressing  24



### GOAT CHEESE & PEAR

red wine, poached bosc pear,  
mixed greens, crispy goat  
cheese, pomegranate seeds,  
candied walnuts, raspberry  
vinaigrette 26

### NIÇOISE

braised sesame-crusting sushi  
grade tuna, fingerling potatoes,  
green beans, olives, hard  
boiled eggs, capers, red  
onions, red wine vinegar &  
olive oil dressing   28

### QUINOA

organic quinoa, avocado,  
roasted pumpkin seeds, mixed  
greens, tomato, cucumber,  
peppers, onions, balsamic  
glazed lemon dressing   22

## EXTRAS

FRESH TUNA 17

GRILLED SALMON 15

FETA 5

## SOUP

### SOUP OF THE DAY 12

### FRENCH ONION SOUP

melted mozzarella & swiss,  
toasted baguette 15

## PANINI


lunch only, 11am to 3pm

ciabatta bun, lettuce, tomato, mild jalapeño mayo,  
small mixed greens salad, housemade balsamic dressing

### PEPPERED & GRILLED SUSHI GRADE TUNA

served rare  22

### TUNISIAN

sushi grade tuna, capers,  
potatoes, tomatoes, onions,  
spicy mayo  22

### TUSCAN STYLE GRILLED CHEESE

sautéed mushrooms 20

### GRILLED MARKET VEGETABLES

mozzarella, house-made  
basil pesto 20

### GRILLED PORTOBELLO

red onion, swiss cheese 20

### SALMON BURGER

english cucumber,  
red onions  22

## PIZZA

### MARGHERITA

tomato sauce, mozzarella,  
basil 22

### TUSCAN

tomato sauce, mozzarella,  
sun-dried tomatoes, grilled  
vegetables 24


### BIANCA

basil pesto, mozzarella,  
goat cheese, roasted garlic,  
sun-dried tomatoes,  
pine nuts 26

### ROMA

tomato sauce, mozzarella,  
mushrooms, caramelized  
onions 24

### FIVE CHEESE

tomato sauce mozzarella,  
cheddar, feta, parmesan,  
swiss  26

### PORTOBELLO

tomato sauce, mozzarella,  
spicy fire-roasted portobello  
mushrooms, fresh tomatoes 24

### MEDITERRANEAN

tomato sauce, mozzarella, feta,  
fresh tomato, sun-dried black  
olives, roasted garlic, sweet  
onion 26

 DAIRY-FREE  GLUTEN-FREE  VEGAN  PARMESAN

Substitute small caesar salad or yukon gold fries 5

All our products are cholov and pat yisroel. Aged cheese used. Wait required. Parties of 6 or more are subject to 18% gratuity

# PASTA

whole wheat pasta available

## GNOCCHI TRUFFLE RICOTTA

cream sauce, king oyster mushrooms, cardamom sofrito 28

## RAVIOLI

cheese ravioli, tomato cream sauce 28

## PENNE ARRABIATA

spicy garlic tomato sauce **DF** 24

## PENNE ROSE

rose sauce, roasted sweet peppers, spinach 24

## SPAGHETTINI

tomato basil sauce **DF** 22

## FETTUCCINE ALFREDO

parmesan cream sauce **GF** 26

## CANNELLONI

stuffed with ricotta, spinach, tomato basil sauce, lemon zest, melted mozzarella, baked in a wood burning oven **GF** 28

## TAGLIATELLE ROMANA

fresh cream & white wine sauce, sautéed cremini, shiitake & portobello mushrooms 26

## FUSILLI FUNGI

gluten-free fusilli, tomato sauce, mushrooms, spinach, green pepper **GF** **V** 26

## FARFALLE

basil pesto, zucchini, filed mushrooms, cream sauce 26

## BUSINESS LUNCH

Order any Pasta or Fish Entrée, receive a complimentary Soup of the Day or Small Mixed Greens Salad

available daily, until 3pm

# FISH

## TILAPIA

sweet potato, spinach, infused lemon garlic sauce 38

## FISH & CHIPS

halibut, creamy slaw, house-made tartar sauce **DF** 34

## GRILLED SALMON

mushroom duxelles-cruste salmon, broccoli mousse, pome anna, pistachio crumble **GF** 40

## SALMON TERIYAKI

seasonal vegetables, mashed potato 40

## GRILLED TUNA

pepper spiced tuna, portobello mushrooms, spinach, grilled vine tomatoes, mashed potatoes, red wine mushroom sauce **GF** 48

## CATCH OF THE DAY

ask your server for today's catch

## SIDES

### SAUTÉED SPINACH & GARLIC

finished with lemon juice **GF** 12

### PARMESAN TRUFFLE

FRIES **GF** **\*** 12

### FRENCH FRIES 10

### ROASTED SWEET

POTATO **GF** **V** 12

### SWEET POTATO FRIES 10

### SAUTÉED MUSHROOMS

**GF** **V** 12

### MASHED POTATOES **GF** 12

# SUNDAY BRUNCH

available 10am to 3pm

## SIGNATURE SHAKSHUKA

two poached eggs, shakshuka tomato sauce, mixed greens salad, fresh fruit **GF** **DF** 20

add feta or goat cheese 4

## EGGS FLORENTINE

two poached eggs, spinach, hollandaise sauce, toasted bagel, mixed greens salad, fresh fruit 22

## CINNAMON FRENCH TOAST

fresh berries, caramelized bananas, ricotta, maple syrup 18

## SALMON BENEDICT

two poached eggs, smoked salmon, hollandaise sauce, toasted bagel, mixed greens salad, fresh fruit 24

## BIG BREAKFAST

two eggs any style, home-fried potatoes, mixed greens salad, fresh fruit **GF** **DF** 16

## GREAT OMELETTE

three-egg omelette, home-fried potatoes, mixed greens salad, fresh fruit 18

add any to your omelette:

mushrooms, onion, peppers, tomato or spinach 3

cheddar, feta, mozzarella

or swiss 4

smoked or poached salmon 7

egg-whites only 3

## SIDES

### HOME-FRIED POTATOES 5

### TOASTED BAGEL 3

### SMOKED SALMON

(3 slices) 12

### CREAM CHEESE 7

### SLICED TOMATO 5

### SLICED CUCUMBER 5

### SLICED ONION 3

# DESSERT

## TIRAMISU

house-made mascarpone cheese, ladyfingers, espresso, chocolate liqueur, cocoa 15

## MOLTEN CHOCOLATE CAKE

vanilla ice cream, fresh orange coulis (served warm) 14

## NEW YORK STYLE CHEESECAKE

fresh berry coulis 14

## VANILLA-INFUSED CRÈME BRÛLÉE **GF** 14

## HOMEMADE ICE CREAM **GF** 12

**DF** DAIRY-FREE **GF** GLUTEN-FREE **V** VEGAN **\*** PARMESAN

BISTRO  
GRANDE

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416.782.3302 | 1000 EGLINTON AVE. TORONTO, ON M6C 2C5 | SUN - THURS. 12PM - 9PM | BISTROGRANDE.COM