

APPETIZERS

CRUNCHY VEGETABLE AND FARRO SOUP ✓ Wide variety of crunchy vegetables, farro, herbs and parmesan	9	DUO OF HUMMUS, GRILLED AND MARINATED VEGETABLES ✓ Avocado hummus and red peppers marinated with feta cheese and crunchy grains	15 ½	ZIBO! SALMON TARTARE * Served with toasted bread croutons	17
ONION SOUP AU GRATIN HERCULE	13	WARM BRIE ✓ Glazed with honey and served with caramelized walnuts	16	TUNA SASHIMI ** Ponzu sauce, shallots, lime zest, herbs, togarashi spice and tempura	19
BUFFALO MOZZARELLA AND TOMATO CARPACCIO ✓ Buffalo mozzarella, cherry tomatoes, basil, olive oil, white balsamic vinegar and fleur de sel	13	HALLOUMI CHEESE FRIES ✓ Tomatillos salsa, Greek yogurt with honey and herbs, almonds and sesame croquant	16 ½	BEEF CARPACCIO Served with arugula, olive oil and shaved parmesan	19 ½
GRILLED SAUSAGE TRIO	14	FRIED CALAMARI AND CHIPOTLE MAYO	17	SZECHUAN CHICKEN LETTUCE WRAPS Spicy and sweet sauce, cilantro, crunchy vegetables and roasted peanut crumble	22
DUMPLINGS, TERIYAKI SAUCE	14	POUTINE WITH SMOKED ANCHO CHICKEN AND CHORIZO, BEER SAUCE Cheese curds	17		
CRISPY SHRIMP POGOS Served with a spicy Thai sauce	16				

SALADS

HOUSE SALAD ✓ Fresh market lettuce with citrus dressing	7 ½	MEDITERRANEAN SALAD ✓ Cucumber, tomatoes, Romaine lettuce, Kalamata olives, red onion, feta cheese, cilantro, radishes, pita crisps and shallot dressing With grilled chicken	20	ZIBO! SALAD Fresh market lettuce, Asian vegetables, sesame, avocado, dried apricots and mango, cilantro served with shrimp and chicken breast brushed with a teriyaki glaze and a citrus dressing	26
CAESAR SALAD Romaine lettuce, shaved parmesan, croutons, crispy bacon and creamy dressing With grilled chicken	10 / 17	ORIENTAL SALAD Fresh market lettuce, Asian vegetables, crispy noodles, grilled chicken breast, cilantro, mango and red onion served with a Japanese dressing	+8 ½	THAI BEEF SALAD Fresh market lettuce, mixed vegetables, grilled marinated beef, rice vermicelli, mango, cilantro and roasted peanuts served with a Thai dressing	27 ½
SOUTHWESTERN SALAD ✓ Romaine lettuce, corn, black beans, tomatoes, red onion, avocado, feta cheese, red pepper, quinoa, cilantro, crispy tortilla strips and a lime and jalapeño dressing With grilled chicken	18 ½	CALIFORNIAN SALAD Fresh market greens, grilled chicken glazed with a sweet & sour poppy seed sauce, crispy wonton chips, fresh mango, red pepper relish, avocado, roasted sunflower seeds and a balsamic-honey dressing	24	AHI TUNA SALAD ** Strips of tuna steak lightly seared in a sesame crust, mixed Asian vegetables, edamame, red onion, cilantro and fresh market lettuce served with a Japanese dressing	28
	+8 ½				

PIZZAS

CHARLEVOIX SALAMI Tomato sauce, mozzarella, organic salami, red onion and cremini mushrooms	21 ½	PROSCIUTTO AND ARUGULA Tomato sauce, mozzarella, arugula, prosciutto, shaved parmesan and balsamic reduction	23	SOYA AND CITRUS SALMON* Pan-fried salmon, soya and citrus sauce, served with all the trimmings	32
TOMATO, FRESH BASIL AND BUFFALO MOZZARELLA ✓ Tomato sauce, fresh basil, mozzarella and buffalo mozzarella	22	SANTA FE CHICKEN Tomato sauce, mozzarella, caramelized onions, grilled chicken, corn, cilantro, avocado, red pepper relish and jalapeño cream	24	SEARED STRIPED MEDITERRANEAN BAR VERACRUZ STYLE SAUCE** Served with rice, vegetables and a Veracruz-style sauce with tomatoes, capers, olives, olive oil and herbs	32
GRILLED VEGETABLES AND SMOKED GOUDA ✓ Tomato sauce, fresh basil, mozzarella, smoked Gouda, grilled vegetables, arugula and shaved Parmesan	22	SPICY SHRIMP AND FETA Tomato sauce, shrimp marinated in chili pepper, mozzarella, feta, fresh thyme, fresh basil and spicy smoked paprika	25	ZIBO! SALMON TARTARE AND FRIES* Fresh salmon tartar à la Zibo! served with fries and toasted bread croutons	32 ½
BACON, PANCETTA AND CARAMELIZED ONIONS Tomato sauce, mozzarella, smoked Gouda, bacon, pancetta, caramelized onions and red pepper	23			AHI TUNA IN SESAME CRUST** Strips of Ahi tuna lightly seared in a sesame sauce, served with all the trimmings	38

BURGERS AND SANDWICHES

Our sandwiches and burgers are served with fries and sun-dried tomato mayonnaise or a green salad.

VENICE VEGGIE BURGER ✓ Homemade vegetarian patty, gochujang mayo, eggplant chutney, onion confit, tomato and lettuce	19 ½	SANTA FE BURGER Beef patty, chipotle mayo, bacon, havarti cheese with jalapeño, guacamole, onion confit, tomato and lettuce	23	GENERAL TAO STYLE CHICKEN Pineapple and mango relish, rice and broccoli	27
BACON AND CHEESE BURGER Beef patty, chipotle mayo, bacon, smoked gouda, tomato and lettuce	22	STEAK-SANDWICH Flatbread, horseradish mayonnaise, beef striploin strips, Swiss cheese, crispy bacon, caramelized onions and arugula	23	DIJON CHICKEN Grilled marinated chicken breast in a Dijon mustard and honey sauce served with vegetables and fries	28
CALIFORNIA CHICKEN BURGER Chicken breast, havarti cheese with jalapeño, chipotle mayo, guacamole, mango chutney, tomato and lettuce	22			GRILLED BEEF BAVETTE AAA Served with Meaux mustard sauce, vegetables and potatoes	35
				SIRLOIN NEW-YORK STEAK AAA 12 OZ New-york cut, demi-glace pepper sauce or chimichurri, served with vegetables and potatoes	46

PASTA

MAC AND CHEESE 4-cheese sauce pasta au gratin with bacon	17	CHICKEN TERIYAKI SAUTÉ Cantonese noodles with vegetables in a lightly sweetened sauce and flavoured with soya, ginger, garlic, jalapeño pepper and cashews	24 ½	FILET MIGNON AAA Demi-glace pepper sauce or chimichurri, served with vegetables and potatoes With chimichurri shrimps	49
CHICKEN AND SAUSAGE BOLOGNESE GNOCCHETTIE Homemade bolognese sauce, olive oil and parmesan	19	BRAISED BEEF RAVIOLI WITH BLUE CHEESE SAUCE Ravioli stuffed with braised beef and served with a mushroom sauce, caramelized onions and blue cheese	28	SHARED PLATTER Beef bavette, panko shrimp, grilled sausages, prosciutto, arugula, tomatoes and buffalo mozzarella and fries	68
FETTUCINI WITH ARTICHOKEs AND FETA ✓ Fresh pasta with olive oil, artichokes, broccoli, feta, green and Kalamata olives, tomatoes and fresh herbs	22	LOBSTER AND SHRIMP FETTUCINI, BISQUE SAUCE Tomato sauce, lobster broth, cream, shrimp, lobster meat, cremini and porcini mushrooms, green shallots, jalapeño pepper, parsley, basilic, chorizo and brandy	34	Please notify your server of any allergies. ✓ = vegetarian	
PENNE WITH CREAMY MUSHROOM SAUCE AND PROSCIUTTO	24				
TAGLIATELLE WITH WILD MUSHROOMS Coffee mushrooms, porcini, oyster mushrooms, king oyster, garlic, green shallots, fresh herbs, and jalapeño pepper	24				

SIGNATURE COCKTAILS

GIN CONCOMBRE Gin Roméo 🍀, cucumber, lemon, orgeat syrup, apple juice and tonic	12
ALOHA BERRY Amaretto Avril 🍀, coconut Rhum, pineapple juice and raspberry puree	12
ZIBO! SPRITZ Les Îles 🍀, Tequila, mint, orange syrup, orange bitter Prosecco and candied orange	15
ZIBO! MOJITO Coconut Rhum, White Keys Vodka 🍀, lemon juice, mint, simple syrup and Ginger ale	12
MARGARITA Tequila, orange liqueur and simple syrup	12
BLOODY CESAR Vodka, Clamato, Worcestershire and Tabasco sauces	12

MOCKTAILS (ALCOHOL-FREE)

LE SWEET SUREAU Elderberry syrup, raspberry puree, mint and soda	6
LIMONADE FIZZ Fresh lemon juice, simple syrup, white cranberry juice and Sprite	6
Add 1 ounce of alcohol	~4

SANGRIAS

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LA ROUGE Red wine, Vodka, orange liqueur, orange and pineapple juices, Sprite and fruits	10 ½	29
LA BLANCHE White wine, Vodka, orange liqueur, orange and pineapple juices, Sprite and fruits	10 ½	29
LA BLEUE White wine, Curaçao, melon liqueur, pineapple juice, Sprite and fruits	10 ½	29
LA ROSE Rosé wine, litchi liqueur, melon liqueur, white cranberry juice, orange juice, Sprite and fruits	10 ½	29

BEERS

ZIBO! DRAFT BEERS*

ZIBO! Lager ZIBO! Rousse Coors Light	8 ¾
Blanche de Chambly	9 ½
Sapporo Belgian moon	10
L'Amer IPA La Griffintown	10 ¼
Carlsberg Boréal IPA du Nord-Est	11

ZIBO! BEERS BOTTLE*

Heineken 0 %	8
Heineken Kronenbourg 1664 Blanche Sol Guinness Stout (can)	9

* Selection available in certain establishments only.

BOTTLED WATERS

355 ML 750 ML

SPARKLING WATER Saint-Justin 🍀	3 ½	7 ½
NATURAL SPRING WATER Aqua Panna		7

EXPLORE
OUR SPECIAL
SELECTION
OF WINES

ZIBO EN REG VERSO 03-2023



WHITE WINE

	G	B
RAYMOND VINEYARDS, Chardonnay, Californie	12 ¼	46
JOEL GOTT, Sauvignon blanc, Californie	13 ½	52
FALERIO, Pecorino, Italie	14 ½	55
RONCO DEL CASTELLETTO, Chardonnay, Sauvignon blanc, Italie	14 ½	54
VAL SERINA, Pinot grigio, Italie	14 ½	54
PASSALUNA, Zibibbo, Sicile, Italie	14 ½	55
CHÂTEAU MALBAT, Bordeaux, France	12 ¼	48
LOUIS LATOUR, Bourgogne, France		57
DOMAINE DU CHÂTEAU DE FLEYS, Chablis, France	18	84
SILEX, Bourgogne Aligoté, France	12 ¼	48
LA PETITE PERRIÈRE, Sauvignon blanc, France	12	45
ENFANTS DE VIGNERONS, Côtes-du-Rhône, France (BIO)	15 ½	65
DOMAINE LA PERRIÈRE, Sancerre, France		85
MADAME VEUVE POINT, Pouilly-Fuissé, France		105
LA CANTINA, Chardonnay, Vallée d'Oka, Québec (BIO) 🍀		56
TAWSE, Chardonnay, Vallée de Niagara, Canada (BIO) 🍁	13 ¼	51

RED WINE

RAYMOND VINEYARDS, Cabernet Sauvignon, Californie		49
CHÂTEAU ST-JEAN, Cabernet Sauvignon, Californie	13 ½	51
JOEL GOTT 815, Cabernet Sauvignon, Californie		61
CHÂTEAU STE-MICHELLE, Cabernet Sauvignon, État de Washington	13 ½	52
ERATH, Pinot noir, Oregon	15 ½	61
MACULAN, Pinot noir, Italie	14	53
CORTE ALEARDI, Valpolicella Classico, Italie	14 ½	54
MOCALI, Cabernet Sauvignon, Italie	15 ¼	58
PIAN DELLE VIGNE, Rosso di Montalcino, Italie	17	72
CANTINA DI MONTALCINO, Brunello di Montalcino, Italie		92
CASA DI MONTE, Chianti Riserva, Italie	16	70
CANTINA COLLI RIPANI, Piceno, Italie (BIO)		62
ROBERTO SAROTTO, Barolo Riserva 2009, Italie		132
SAGET LA PETITE PERRIÈRE, Pinot noir, France	12	46
BAIES DE BERNATEAU, St-Émilion, France (BIO)	17	72
CHÂTEAU FRANC LE MAINE, St-Émilion Grand Cru 2015, France		115
M. CHAPOUTIER, Côtes-du-Rhône, France (BIO)	14 ½	55
MAISON CHANDESAIS, Bourgogne, France	18	76
CHÂTEAU TOUR SAINT FORT, Saint-Estèphe, France		115
JEAN-PAUL BRUN SAINT-AMOUR, Beaujolais, France		85
GUY MOUSSET, Châteauneuf-du-Pape, France		142
DAVID MORENO, Rioja Crianza, Espagne	15 ½	61
AUTOCARRO N27, Aragonez, Cabernet Sauvignon, Touriga Nacional, Portugal		53
QUEYLUS SIGNATURE, Pinot noir, Vallée de Niagara, Canada 🍁		75
TAWSE, Cabernet Merlot, Vallée de Niagara, Canada (BIO) 🍁		70

ROSÉ AND ORANGE WINE

LE PÈLERIN, Grenache, France	11 ½	42
OG ORANGE WINE, Semillon,Bordeaux, France		65
PIEDRA NEGRA, Pinot gris, Argentine (BIO)		44
TAWSE, Pinot noir, Cabernet franc, Vallée de Niagara, Canada 🍁	12 ½	48

SPARKLING WINE

MIONETTO PRESTIGE, Prosecco, Italie	11	45
PARÈS BALTA, Cava, Espagne (BIO)		46
DEVAUX COEUR DES BAR, Champagne		125
BERNARD REMY, Champagne grande reserve		120