



RESTAURANT "LE TALIER"

~ MENU ~

ENTRÉES

TASTE WINGS 700

Choice of cajun, lemon, mango, orange, parm, tso, grilled, jerk, hot, ranch, BBQ.

CAJUN FRIED LOBSTER BITES 1000

Served with house made tartar sauce & melted butter.

CHICKEN FRIED CAULIFLOWER 2500

Crispy battered cauliflower bites, fried golden and packed with flavor.

CAJUN FRIES 1500

House cut fries covered in cajun cream sauce, diced red and green bell peppers, bacon, shaved parmesan, and scallions.

SMOTHERED FRIES 3500

House cut fries covered in southern brown gravy, bacon, and chives.

LOADED FRIES 4500

House cut fries topped with smoked gouda cheese sauce, bacon, chives & sour cream.

CAJUN CHICKEN STRIPS 2000

Choice of cajun fried, herb lemon pepper, grilled jerk, mango habanero, orange pepper, BBQ or spicy ranch.

FRIED OKRA 2500

Crispy, seasoned fried okra bites perfect for snacking or sides.

SOUPES & SALADES

CHICKEN & WAFFLE SALAD 6500

Chicken, greens, cranberries, pecans, goat cheese, waffle croutons, maple balsamic.

STRAWBERRY FIELDS 4000

Baby arugula, sliced strawberries, spiced glazed pecans, and feta cheese.

SPINACH SALAD 6500

Baby spinach tossed with bacon, red onion, smoked almonds with homemade garlic buttermilk ranch.

TOMATO SOUP & CHEESE CROUTONS 4500

Creamy tomato soup topped with crispy grilled cheese croutons.

CAESAR SALAD 5500

Crisp romaine, shaved parmesan, cornbread croutons in a house-made caesar dressing.

COBB SALAD 9000

Romaine & spring mix, boiled eggs, bacon, blue cheese, tomatoes, avocado, fried chicken, lemon vinaigrette.

CLAM CHOWDER 4500

Creamy soup with clams and potatoes. Classic new england style.

SIDE SALAD 3000

Caesar, mixed greens, spinach, or strawberry fields. Add chicken +\$10, cauliflower +\$9, shrimp +\$11.

SANDWICHS

LOBSTER BLT SANDWICH **22000**

Lobster tail + bacon + green leaf lettuce + tomato + cheddar cheese + tartar sauce.

CHICKEN SANDWICH **15000**

Blue cheese crumbles + greenleaf lettuce + sliced tomato.

TURKEY CHEESEBURGER **9000**

A juicy grilled turkey patty topped with melted cheese, fresh lettuce, tomato, and tangy mayo on a toasted bun.

HOT CHICKEN SANDWICH **13000**

Bread and butter pickles, homemade coleslaw.

CAJUN CHICKEN SANDWICH **6000**

(Fried, grilled, or blackened) chicken + cheddar cheese + greenleaf lettuce + tomato + bread and butter pickles + taste secret sauce.

CATFISH SANDWICH **6000**

Catfish (fried or blackened) + green leaf lettuce + tomato + tartar sauce.

JERK CHICKEN SANDWICH **14000**

Smoked gouda cheese + grilled onions + smoky BBQ sauce.

SHRIMP SANDWICH **12000**

Fried shrimp + cheddar cheese + greenleaf lettuce + tomato + tartar sauce.

SIGNATURE ENTRÉES

TWIN LOBSTER

18000

1 Fried 8 oz lobster tail + 1 grilled 8 oz lobster tail served with smoked gouda mac & cheese.

TASTE SURF & TURF

25000

Jerk lamb chops + deep fried lobster served with braised collard greens (sub garlic & herb).

JERK RACK OF LAMB

35000

Half a rack of jerk marinated grilled lamp chops served with smoked gouda mac & cheese and braised collard greens (sub garlic & herb).

TASTE OF SOUL

11000

Smothered chicken (white or dark meat) + collard greens + candied yams + rice and gravy and choice of cornbread or biscuit waffle.

TASTE BREAKFAST

20000

Two eggs any style, choice of grits or hashbrowns, bacon, and waffles (specialty waffle +\$3) (sub jerk lamb chops +\$36, fried lobster tail +\$25).

CAJUN SEAFOOD PASTA

18000

Gulf shrimp + lobster tail + bacon + green onions + shaved parmesan tossed in linguini and cajun cream sauce (spicy marinara sauce sub available).

BLACKENED SALMON

14000

Pan-seared salmon fillet with cajun spices. Comes with rice pilaf and roasted asparagus.

FRUITS DE MER

SEAFOOD PLATTER **25000**

8 oz lobster tail, catfish filet, 6 gulf shrimp & fresh cut french fries & choice of cornbread or biscuit waffle.

SHRIMP PLATTER **12000**

A dozen butterflied shrimp served with house-cut french fries & a choice of cornbread or biscuit waffle.

CATFISH PLATTER **17000**

2 catfish filets served with house-cut french fries and a choice of cornbread or biscuit waffle.

SIDES

Grits	3000
Sauteed Spinach	2500
Breakfast Potatoes	1500
Candied Yams	4500
Two Eggs Anyway	3500
Sweet Cream Corn	2000
Braised Collard Greens	4000
Bacon	3200
Garlic Mashed Potatoes	\$7.00
House Cut Fries	1500
White Rice	7000
Truffle Fries	3000
Steamed Seasonal Vegetables	3000

DESSERTS

Taste Cheesecake	5000
Butter Cake	4000
A La Mode	6000
Deep Fried Waffle Bread Pudding	2000
Chocolate Lava Cake	4000
Classic Cheesecake	5000
Warm Apple Pie	3500
Lemon Tart	2500
Brownie Sundae	5000

BOISSONS

Cranberry Juice	3000
Lemonade	3000
Pineapple Juice	2500
Strawberry Orange Juice	3000
Club Soda	2500
Iced Sweet Tea	1600
Milk	3000
Orange Juice	2000
Soft Drinks	1500
Sparkling Water	2000
Strawberry Lemonade	6000

La consommation de viande, de fruits de mer crus
peut augmenter le risque de contracter une
intoxication alimentaire.



**Restaurant
"Le talier"
Votre satisfaction,
notre priorité.**



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