

Restaurant Oli Shish Taouk

Menu

Address:

2670 Rue Galt O, Sherbrooke, QC J1K 2X2, Canada

Phone: +1 819-821-2494

Opening times:

11:00 AM - 08:00 PM

Boissons

Bubly Fraise / Bubly Fraise	CA\$3.60
Pepsi Diète / Pepsi Diète	CA\$3.60
Bubbly Lime / Bubbly Lime	CA\$3.60
Jus De Légumes	CA\$4.55
Café Glacé Infusé Au Pamplemousse	CA\$5.25

Poutines et patates

Extra Fromage / Extra Fromage	CA\$4.95
Patates / Patates	CA\$5.95
Patate Sauce / Patate Sauce	CA\$6.25
Patate Mayo / Patate Mayo	CA\$6.25
Poutine Au Poulet / Poutine Au Poulet	CA\$0.00

Desserts

Biscuit / Biscuit	CA\$2.25
Baklava 2 Unités / Baklava 2 Unités	CA\$6.25
Baklava 1 Unité / Baklava 1 Unité	CA\$3.75

Entrée

Entrée Falafels / Entrée Falafels	CA\$5.50
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Produits Maison

Pita Chips / Pita Chips	CA\$6.50
Falafel 6 Unités / Falafel 6 Unités	CA\$10.35

Extra

Mayo / Mayo	CA\$0.95
Extra Falafel 1 Unité / Extra Falafel 1 Unité	CA\$2.25
Sauce À Poutine / Sauce À Poutine	CA\$1.95
Yogourt Citron Coriandre	CA\$1.15
Extra Salade Du Jour / Extra Salade Du Jour	CA\$4.00

Repas

Trio De Salades / Trio De Salades	CA\$17.25
Assiette Shish Taouk / Assiette Shish Taouk	CA\$22.50
Salade Repas / Salade Repas	CA\$22.50
Repas Enfant / Repas Enfant	CA\$10.75
Bol Protéiné	CA\$19.45

If you ever find yourself wandering through Sherbrooke and craving something flavorful yet comforting, the **Restaurant Oli Shish Taouk Menu** at 2670 Rue Galt O, Sherbrooke, QC, is worth stopping for. This cozy spot brings together the essence of Lebanese-inspired fast food and the warmth of homemade meals. From the first glance at the menu, it’s clear that the team behind Oli Shish Taouk understands the art of balance-offering dishes that satisfy both quick-bite seekers and those looking to indulge in something truly hearty.

The **Restaurant Oli Shish Taouk Menu** begins with an inviting selection of entrées that set the tone for a flavorful experience. The Entrée Falafels are a standout-crispy on the outside, soft and aromatic on the inside, perfectly seasoned with Middle Eastern spices. They’re often served with a creamy tahini or garlic sauce, making each bite rich yet refreshing. For anyone who loves plant-based dishes that don’t compromise on taste, these falafels are a must-try.

Moving deeper into the menu, the heart of Oli Shish Taouk lies in its **poutines and potato creations**-a true Canadian comfort food experience with a Mediterranean twist. Their Poutine au Poulet blends juicy, seasoned chicken with golden fries, smooth gravy, and a generous layer of cheese curds that melt beautifully. It’s the kind of dish that leaves you feeling satisfied and a little nostalgic, as though it were made in a family kitchen. If you prefer something simpler, the Patates Sauce or Patate Mayo offer classic flavors with a creamy, tangy touch. And for cheese lovers, Extra Fromage is always an irresistible add-on-because at Oli Shish Taouk, there’s no such thing as too much cheese.

The **homemade products** section of the **Restaurant Oli Shish Taouk Menu** is where the craftsmanship of the kitchen really shines. Their Falafel 6 Unités are prepared fresh, maintaining that perfect balance of texture and taste. The Pita Chips are delightfully crunchy, lightly salted, and perfect for dipping into hummus or munching on their own. You can tell these items are made in-house with care, giving you a genuine taste of authenticity that’s hard to

find in chain restaurants.

To end on a sweet note, the **dessert section** adds a lovely finish to the meal. The Baklava, available in one or two-unit portions, is a true gem-flaky layers of pastry filled with crushed nuts and sweet syrup, creating a dessert that's both rich and light. There's also the Biscuit, simple yet comforting, perfect for pairing with one of the restaurant's signature beverages.

Speaking of drinks, the **boissons menu** keeps things refreshing and varied. Choices like Bubly Fraise, Bubbly Lime, and Pepsi Diète cater to different tastes, while the Jus de Légumes and Café Glacé Infusé au Pamplemousse offer unique options for those who like a twist. The grapefruit-infused iced coffee, in particular, surprises the palate with its balance of citrusy brightness and coffee's deep, roasted flavor-an unexpected but delightful pairing.

Overall, the **Restaurant Oli Shish Taouk Menu** reflects more than just food-it's a blend of cultures and comfort. Each item, whether it's the sizzling poutine, the handmade falafel, or the golden baklava, tells a story of care, tradition, and flavor. Dining here feels less like eating out and more like being welcomed into a home where the grill is always hot, and the aromas make you feel instantly at ease. Whether you're a local or just passing through Sherbrooke, Oli Shish Taouk is the kind of spot that makes you want to return-not just for the food, but for the feeling it leaves behind: warm, full, and genuinely happy.