

Your Cheng Du Flavour

In the heart of Sichuan Province, where the pulse of China's culinary scene beats strongest, lies the vibrant city of Chengdu — a place where life is celebrated through food, and every street corner tells a story of flavor, spice, and tradition. It was here, amid the bustling markets and lively alleyways, that the spirit of Chengdu Street Food was born.

Across the world, in the heart of Montreal, our restaurant brings this same vibrant energy to life. Step inside and immerse yourself in the rich culinary heritage of Chengdu — a world of bold, aromatic, and irresistible flavors that define authentic Sichuan cuisine. We take pride in sourcing only the finest local ingredients, crafting each dish with care to reflect the true essence of Chengdu's cooking traditions.

We warmly invite you to experience the genuine taste of Sichuan — right here at Chengdu Street Food.



主厨推荐

Chef's Special

贡菜拌毛肚

Beef Tripe Salad with Celtuce Stem

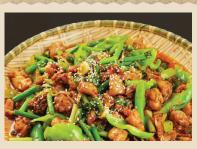
\$18.99



肝腰合炒

\$25.99

Stir-Fried Pork Liver and **Kidney with Chili Peppers**



自贡小煎鸡

\$29.99

\$18.99

Zigong-Style Stir-Fried Chicken (With Bone-in/Boneless)





麻婆黑白无间

(牛肉碎, 猪血, 豆腐)

Mapo "Black & White Harmony" Tofu with Minced Beef, Pork Blood Cubes, Chili Bean Paste, and Sichuan Peppercorn



神仙泡椒兔 \$32.99 Stir-Fried Bone-in Rabbit with Pickled Chili Peppers



袍哥烧鸡公 \$29.99

Paoge-Style Braised

Bone-in Chicken

夫妻肺片 \$19.99

功夫水煮牛 \$28.99

Sichuan Boiled Beef

in Hot Chili Oil

Sliced Beef and Tripe

in Chilli Sauce

江湖豆瓣鱼 \$40.99

Sichuan Style Simmered Whole Fish with Spicy Broad Bean Paste

豆苗小酥肉汤

Pea Shoots and Crispy Pork Soup

\$18.99

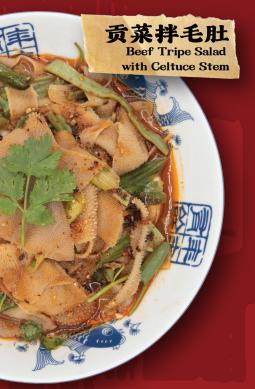




金汤泡椒酸菜鱼

Golden Broth Fish with Pickled Chili and Mustard Greens \$30.99

凉菜 Cold Dish



炸豆腐 ————	9.99
Crispy Tofu with Sichuan Spicy Sauce	
烧椒皮蛋 ———	10.99
Century Eggs with Hot Peppers	11.00
凉拌茄子 Spicy Garlic Eggplant Salad	11.99
凉拌白肉 ———	14.99
Sliced Pork with Garlic Chili Vinegarette 蘸水毛肚 ————————————————————————————————————	17.99
Beef Tripe with Sichuan "Zhan Shui" dipping sa	
贡菜拌毛肚 Beef Tripe Salad with Celtuce Stem	18.99
夫妻肺片 ————————————————————————————————————	19.99
Sliced Beef and Tripe in Chilli Sauce 拈拌跑山鸡(半只)	01.00
Hand-Mixed Bone-in Chicken with Fragrant Seas	
	onings,
Hand-Mixed Bone-in Chicken with Fragrant Seas Garlic, and Chili Oil	onings, 21.99

蘑菇葱爆牛肉 ——	24.99
Stir-Fried Beef with Mushrooms and Onion	
芥蓝牛肉片————	24.99
Stir-Fried Beef with Chinese Broccoli	
干煸牛肉丝 ————	24.99
Deep-Fried Shredded Beef with	
Sichuan Peppercorn and Chili	
尖椒牛肉丝 ————	24.99
Stir-Fried Shredded Beef with Green Chili	Peppers
火爆魔芋小炒牛	24.99
Stir-Fried Beef with Konjac and Chili	
九香小炒牛	24.99
Stir-Fried Beef with Chili and Chives	
土匪胸口油 ————	25.99
Stir-Fried Beef Brisket Fat with Chili	
泡椒牛肉 ————	25.99
Stir-Fried Beef with Pickled Chili Peppers	
功夫水煮牛 ————	28.99
Sichuan Boiled Beef in Hot Chili Oil	
牛魔王肥肠 —————	29.99
Stir-Fried Pork Intestine and Sliced Beef	
with Potato and Lotus Root	
火爆黄喉	31.99
Stir-Fried Beef Aorta Slices with Chili	







鲜椒辣子兔

Stir-Fried Bone-in Rabbit with Fresh Chili Peppers



32.99

Stir-Fried Bone-in Rabbit with Fresh Chili Peppers

神仙泡椒兔

Stir-Fried Bone-in Rabbit with Pickled Chili Peppers

粉蒸排骨





39.99 啤酒鸭 Braised Bone-in Duck pieces with Beer and Chili

17.99

25.99

26.99

28.99

Pork



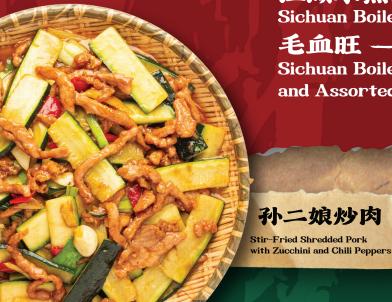
Steamed Pork Ribs Coated in Rice Flour on Sweet Por	tato Bed
孙二娘炒肉————	19.99
Stir-Fried Shredded Pork with Zucchini and Chili l	Peppers
咸烧白 —————	20.99
Steamed Pork Belly with Pickled Vegetables	
	20 .99
Stir-Fried Shredded Pork with Chili and Chives	
	20.99
Stir-Fried Shredded Pork with Smoked Bamboo	Shoots
鱼香肉丝 ————	20.99
Yu Xiang Shredded Pork	
江湖小炒肉 ————	20.99
Stir-Fried Pork with Green Chili Peppers	
干煸肥肠 ————	23.99
Dry-Fried Pork Intestine with Chili and Sichuan Per	percorn
火爆腰花————	24.99
Stir-Fried Pork Kidney with Chili Peppers	
糖醋里脊 ————	24.99
Sweet and Sour Crispy Pork Tenderloin	
大刀回锅肉 ————	24.99
Double Cooked Pork Slices	

Stir-Fried Pork Liver and Kidney with Chili Peppers

Sichuan Boiled Beef Tripe, Pork Blood, Luncheon Meat

Sichuan Boiled Pork Slices in Spicy Chili Broth

and Assorted Vegetables in Spicy Chili Broth



孙二娘炒肉

肝腰合炒

江湖水煮肉片

左宗棠鸡 ————	18.99
General Tso's Chicken	
柠檬鸡	18.99
Lemon Chicken	
宫保鸡丁 ————	21.99
Kung Pao Chicken	
自贡小煎鸡 (有骨/无骨)——Zigong-Style Stir-Fried Chick (With Bone-in/Boneless)	29.99 sen
歌乐山辣子鸡 (有骨/无骨) Gele Mountain Style Deep Frie	
with Dried Chili Peppers and S (With Bone-in/Boneless)	
袍哥烧鸡公————Paoge-Style Braised Bone-in C	
鲜椒辣子鸡 ————————————————————————————————————	
with Sichuan Peppercorn and G	Chilli Pepper
魔芋泡椒跑山鸡——	
Stir-Fried Bone-in Chicken wi	
Kon jac and Pickled Chili Peppe	ers



袍哥烧鸡公Paoge-Style Braised
Bone-in Chicken



Fish & Sea Food

韭香小河虾 ————————————————————————————————————	24.99
Stir-Fried River Shimp with Chives	
宫保虾球 ————————————————————————————————————	27.99
Kung Pao Shrimp	
香橙荔枝虾 ——————————	27.99
Orange Lychee Shrimp	
辣炒花蛤 ————————————————————————————————————	27.99
Spicy Stir-Fried Clams	
四川水煮鱼————————————————————	30.99
Sichuan Boiled Fish Fillet in Spicy Chili Broth	
金汤泡椒酸菜鱼	30.99
Golden Broth Fish with Pickled Chili and Mustard Greens	
椒盐牛蛙 ————————————————————————————————————	31.99
Crispy Salt and Pepper Bullfrog	
火爆香水蛙 ————————————————————————————————————	— 31.99
Stir-Fried Spicy Bullfrog with Sichuan Aromatic Sauce	
双椒江湖鱼 ————————————————————————————————————	37.99
Sichuan Style Simmered Fish with Double Peppers	
江湖豆瓣鱼	40.99
Sichuan Style Simmered Whole Fish with Spicy Broad Bean Paste	
干烧鱼	40.99
Braised Whole Fish in Spicy Chili Bean Sauce	

江湖豆瓣鱼Sichuan Style Simmered Whole Fish
with Spicy Broad Bean Paste



青菜 Vegetable

	vege	table	
番茄炒蛋 Stir-Fried Scrambled Egg an 功夫土豆丝 (酸辣/尖椒) — Stir-Fried Shredded Potatoes (Sour & Spicy/Green Chilli) 江湖炒蛋 Sichuan Style Stir-Fried Scra 手撕包菜 Sichuan Style Stir-Fried Slice 干煸四季豆 (猪肉碎) Dry-Fried String Beans with Minced Pork and Chili 鱼香茄子 Yu Xiang Eggplant 油渣吃炒小唐菜 Stir-Fried Baby Bok Choy with Preserved Pork Fat	15.99 s 15.99 ambled Egg 16.99 ed Cabbage 16.99	麻婆豆腐 (牛肉碎) Mapo Tofu with Minced Beef 芥兰 (蒜蓉/清炒) Chinese Broccoli (with Garlic / Plain St 麻婆黑白无间 (牛肉碎, 猪血, 豆腐) Mapo "Black & White Harmony" — Tofu with Minced Beef, Pork Blocchili Bean Paste, and Sichuan Peppel 老成都炒涼粉 Old Chengdu Stir-Fried Liangfen (Mung Bean Jelly Noodles) 家常千页豆腐 Homestyle Stir-Fried Silky Sheet-St 豆苗 (蒜蓉/清炒) Stir-Fried Pea Shoots (with Garlic / Plain Stir-Fried)	17.99 tir-Fried) 18.99 od Cubes, rcorn -19.99 tyle Tofu
	So	up	
小菜豆腐汤 ————————————————————————————————————	12.99	豆苗小酥肉汤 ———— Pea Shoots and Crispy Pork Soup	18.99
丝瓜煎蛋汤 ————————————————————————————————————	14.99	老妈蹄花养颜汤———Pork Trotter Soup	27 .99
番茄泡蛋汤————Tomato and Egg Drop Soup	14.99		
Tomato and Egg Drop Soup	火步	饭	
	Fried	Rice	
酱油炒饭 ————— Vegetable Fried Rice	14.99	江湖蛋炒饭 ————————————————————————————————————	16.99
酸豆角炒饭————————————————————————————————————	10.00	扬州炒饭 —————Yangzhou Fried Rice	16.99
	炒	面	
	Fried 1	Noolde	
素炒面 Vegetable Fried Noodles	14.99	鸡肉炒面 Chicken Fried Noodles	-16.99
牛肉炒面 Beef Fried Noodles	—16.99		
我世里	爆浆红糖料 Molton Brown		5.99
Dessert	大满贯冰和 Supreme Sich	Sugar Glutinous Rice Cakes uan-style Jello with ping Jello Dessert	7.99
	Troop von 10p	ping deno Desser (

油渣呛炒小唐菜 Stir-Fried Baby Bok Choy with Preserved Pork Fat