



MAPLE GRILL

OPENING HOURS

12:00 PM -
9:00 PM

APPETIZERS

ISRAELI TAPAS \$30

Hummus, carrot hummus, beet hummus, green tahini, and baba ghanoush. Served with warm challah.

BEEF CARPACCIO \$18

Showcases thinly sliced beets, served with arugula and vegan feta cheese, topped with almond crumbles for a delightful blend of flavors and textures

AVOCADO SPRING ROLLS \$19

Crispy spring rolls filled with avocado, accompanied by red pepper relish.

TURKISH ARAYES \$25

Beef-stuffed pita with spices, and herbs, on a bed of lettuce, tomato, topped with tahini and red salsa.



CHICKEN WINGS \$18

10 pieces with your choice of BBQ sauce, hot sauce, maple-teriyaki sauce, salt & pepper or dry rub.

FALAFEL PLATE \$18

Complete with a creamy green tahini bed and 6 tasty falafel balls!

CHICKEN TENDERS \$15

Crispy chicken tenders served with fries, perfect for kids.

ONION RINGS \$18

Crispy, golden-brown rings of sweet onion with a satisfyingly simple and delicious crunch.

SCHÜG \$2

Hard to say, easy to enjoy. A spicy condiment consisting of herbs, hot green chillies and warm spices.

SALADS



ISRAELI SALAD \$15

Zesty Israeli salad with tomatoes, cucumbers, onions, and fresh herbs.

SALMON-SPINACH SALAD \$20

Lightly salted salmon, cherry tomatoes, spinach, yuzu sauce and beet-balsamic cream.

CAULIFLOWER SALAD \$15

Marinated cauliflower with maple-garlic dressing.

TURKISH EGGPLANT \$15

Marinated eggplant with aromatic spices, peppers and fresh herbs.

SOUPS & SALADS

ONION SOUP \$16

Classic French preparation, with vegan cheese, for a taste of cozy comfort. Served with challah.

TOMATO BISQUE \$16

Ripe tomatoes and a blend of aromatic spices, delivering a burst of comforting flavor in every spoonful.

BUTTERNUT SQUASH SOUP \$16

Made with roasted squash, spices, and fresh herbs.

CHICKEN SOUP \$16

Served with chicken, pasta, greens, vegetables, and egg.

MIXED GREENS WITH \$17

CAULIFLOWER
Mixed field greens, maple-balsamic dressing, and pickled cauliflower.

CAESAR SALAD \$15

Crisp romaine, cherry tomato, caesar dressing, croutons.
Add Chicken Breast +\$12
Add Salmon +\$12

PITA & DIPS



HUMMUS \$13

Made with fresh chickpeas and spices.

HUMMUS & GROUND \$23

BEEF

Expand your plate with a larger portion, for an abundance of hummus and succulent beef mince in tomato sauce.

GREEN TAHINI \$13

Sesame-based dip seasoned with hints of lemon and garlic.

BABA GHANOUSH \$13

Roasted eggplant dip with Middle Eastern spices. Made with tahini.

Served with pillowy warm pita bread.

MAPLE GRILL

1965 West Broadway, Vancouver, BC
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www.maplegrillpopup.com

ENTREES

CLASSIC SCHNITZEL \$38
Panko-crusted chicken breast schnitzel. Served with mashed potatoes and Israeli salad.

CRIMEAN CHICKEN \$40
Juicy grilled chicken breast with delicate citrus-mint sauce. Served with caramelized apple, caramelized carrots

SHISH KEBAB \$40
Grilled beef with Middle Eastern spices on cinnamon sticks with tahini sauce. Served with salsa and accompanied by tasty marinated red onions.

SALMON FILLET \$40
Pan-seared salmon fillet accompanied by Italian potato gnocchi in creamy pesto sauce and spinach.



STEAK

BLACK ANGUS RIBEYE STEAK \$84
Get into the essence of American cuisine with our grilled Ribeye Steak (≈350 grams) served with truffle mashed potatoes and a cherry tomato and pickled red onion salad.

CAULIFLOWER STEAK \$25
"Cauliflower Steak" features thick slices of seasoned and roasted cauliflower, served with asian-inspired dressing creating a harmonious blend of flavors and textures.

SIDES

FRIES \$10
Freshly cut and cooked to a crispy golden brown, seasoned with just the right amount of salt.

ROASTED MARKET VEGETABLES \$10
With herb marinade.

MASHED POTATOES \$9
Velvety vegan mashed potatoes for a delicious and satisfying side.

STEAMED SEASONED RICE \$9
Fluffy, steamed rice, perfectly cooked for a simple and satisfying accompaniment to your meal.

MINI CHALLAH BUN \$3
Baked in-house, slightly sweet and a great accompaniment for just about anything on our menu.

PITA \$2
Pillowy, soft, and served warm.

SANDWICHES

Served on a bun or a gluten free burger bun and served with fries. Add-on Israeli Salad +\$3

BBQ BRISKET BURGER \$32
Tender slow-cooked brisket on a bun with pepper sauce, arugula, beets and onion jam.

GRILLED SALMON BURGER \$26
Grilled succulent salmon on a bun, served with tar-tar sauce and veggies.

FALAFEL BURGER \$24
Crisp falafel patties nestled within a soft bun, accompanied by fresh vegetables and tangy tahini sauce.

CHICKEN BURGER \$26
Grilled chicken on a toasted burger bun, lettuce, tomato, red onion and zesty house-made sauce.

CLASSIC BURGER \$20
Juicy, seasoned patty topped with fresh lettuce, ripe tomatoes, tangy pickles, and zesty house-made sauce.

VEGAN BONZAI BURGER \$20
Beyond Burger with maple-teriyaki glaze, lettuce, tomato, sweet red onion.

SPECIALTIES

TUNA TATAKI \$28
Tuna tataki, a delicacy originating from Japan, features lightly seared tuna slices accompanied by ponze sauce offering a harmonious fusion of flavors.

CHALLAH SCHNITZEL SANDWICH \$28
A delectable sandwich featuring crispy chicken schnitzel served on mini-challah bread, topped with sweet pickled onions, spinach and a carrot hummus for added flavor. An Israeli favourite!



DESSERTS

VEGAN CHEESECAKE \$12
CHOCOLATE FUDGE \$12
ICE CREAM \$12
STRUDEL & VANILLA CREAM \$12
BROWNIE & CHERRY CREAM \$12

COLD DRINKS

SPARKLING WATER (1L) \$7
SAN PELEGRINO SODAS \$3
COCA-COLA \$3
COKE ZERO/ DIET \$3
GINGER ALE \$3
NESTEA ICED TEA \$3
KEDEM GRAPE JUICE \$4
TROPICANA JUICES \$4

HOT DRINKS

SOLO ESPRESSO \$4
DOPPIO ESPRESSO \$5
AMERICANO \$4
CAPPUCCINO \$7
LATTE \$7
FLAT WHITE \$8
FRESH MINT (NANA) TEA \$5
TEAS \$5



All items on this menu are certified kosher under the supervision of an on-site Mashgiach. We do not use dairy in any of our recipes.