



CHAKALAKA

SMALL PLATES

GF=Gluten Free, DF=Dairy Free, V=Vegan

SNACKS

- 7 | PAN FRIED GYOZA** DF JAPAN
chicken +vegetable dumplings, daikon ponzu, hot mustard
- 7 | PANI PURI** V INDIA
chickpea masala, khatta meetha, tamarind water, boodi
- 6.75 | CEVICHE** GF JALISCO, MEXICO
citrus cured shrimp, pickled beet crema, corn tostada
- 5 | MISO TOFU** V/GF JAPAN
fermented sake, white miso, togarashi
- 8 | CHIPS + GUAC** V/GF MEXICO
hass avocado, pico de gallo, corn chips
- 4 | YELLOW RICE** GF/DF ZIMBABWE, INDIA
turmeric blend, mixed vegetable, canola

SALADS

- 7 | JAPANESE SALAD** V/GF JAPAN
fermented plum + carrot emulsion, crispy yam, wild arugula
- 7 | MOROCCAN SALAD** V/GF MOROCCO
ras el hannout carrot + cauliflower, cashew butter, harissa
- 7 | GARDEN SALAD** V/GF OPTION CANADA
balsamic dressing, mixed greens, creamy goat cheese, cranberries, croutons
- 7.5 | WATERMELON SALAD** GF CANADA
compressed watermelon, earl grey tomato, pink peppercorn honey, cucumber ribbons, brie cheese

CHAKALAKA BRAAI

Traditional cooking on a lava rock charbroiler

- 4.5 | BRUSSEL SPROUTS SKEWER (2) V/GF** JAPAN
fermented miso glaze, togarashi, sesame
- 8 | THAI COCONUT CURRY SHRIMP SKEWER (2) GF/DF** THAILAND
coconut milk, thai chilies, curry spice blend, basil
- 7.50 | LEMON PEPPER SHRIMP SKEWER (2) GF/DF** USA
pacific white rock shrimp, chakalaka lemon pepper seasoning
- 8 | TANDOORI SHRIMP SKEWER (2) GF** INDIA
chakalaka signature tandoori masala, greek yoghurt
- 9 | CARIBBEAN JERK CHICKEN GF/DF** JAMAICA
spicy habanero, caribbean spice blend
- 6.75 | CHICKEN TANDOORI SKEWER (2) GF** INDIA
chakalaka signature tandoori masala, greek yoghurt
- 6.75 | CHICKEN TIKKA SKEWER (2) GF** INDIA
chakalaka signature tikka masala, greek yoghurt, lemon
- 34 | LAMB CHOP GF/DF** CANADA
Rosemary honey garlic
- 16 | BBQ RIBS GF/DF** SOUTH AFRICA
Maui style, signature bbq sauce, house spice blend

BOEREWORS

south african all beef sausages
made with our famous south african spice blend

- 21 | SPICY CHAKALAKA GF/DF** SOUTH AFRICA
hot chili blend
- 21 | BBQ GF/DF** SOUTH AFRICA
bbq seasoning
- 21 | COUNTRY STYLE GF/DF** SOUTH AFRICA
original spice blend

ROBATA-YAKI

traditional japanese cooking method using binchotan charcoal

- 9 | DUCK SKEWER (2) GF/DF** CANADA
sous vide + smoked Lac Brome duck, house spice blend

- 7.5 | FILIPINO BBQ PORK SKEWER (2) GF/DF** PHILIPPINES
signature bbq sauce, chili flakes, peri peri
- 7 | CHICKEN YAKI SKEWER (2) GF/DF** JAPAN
Heritage Farms chicken thigh, salt
- 9.75 | BBQ BEEF SKEWER (2) GF/DF** BRAZIL
picanha steak, signature bbq sauce, house spice blend
- 9.75 | BEEF SATAY SKEWER (2) GF/DF** CANADA
sirloin steak, chimichurri glaze, maldon salt
- 14 | SALMON SKEWER (2) GF/DF** CANADA
arctic salmon, rosemary honey lemon glaze

HOT LAVA STONE COOKING

all our fondues come with garlic butter and our house made chimichurri, ponzu & hot mustard
sauces
add on (extra meat) minimum 4oz/order

- 45 | EXOTIC FONDUE 7oz** INTERNATIONAL
kangaroo, alligator, ostrich, frog legs
- 35 | STEAK & LOBSTER FONDUE 6oz** INTERNATIONAL
steak, lobster
- 44 | KANGAROO FONDUE 6oz** AUSTRALIA
add on 1oz – 4.5
- 40 | OSTRICH FONDUE 6oz** SOUTH AFRICA
add on 1oz – 4.5
- 42 | ALLIGATOR FONDUE 6oz** USA
add on 1oz – 5.5
- 38 | FROG LEGS FONDUE 6oz** FRANCE
add on 1oz – 4.5
- 38 | LOBSTER FONDUE 6oz** CUBA
add on 3oz – 17
- 30 | STEAK FONDUE 6oz** CANADA

DESSERTS

- 25 | CHAKALAKA DESSERT PLATTER**
Red velvet cake, mini donuts, chocolate covered oreos, saskatoon berry compote, french vanilla ice cream
- 23 | FERRIS WHEEL**
Daily feature cakesicles + macaroons, caramel popcorn, chocolate covered oreos, chocolate bark
- 7 | CAKESICLES**
Red velvet, White chocolate

5 | ICE CREAM

French vanilla

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CUSTOMER DISCLAIMER

consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. we cannot guarantee the absence of nut traces in any of our dishes. please advise a member of staff if you have any particular dietary requirements/restrictions

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