

Bismillah



TRADITIONAL MEXICAN KITCHEN | COCINA MEXICANA TRADICIONAL

Welcome to Comal y Canela, your favourite neighbourhood Mexican restaurant where we welcome everyone with an open heart and a ready smile.

SUBSTITUTIONS/MODIFICATIONS:

While substitutions may seem easy to accommodate, these requests and modifications compromise the unique characteristics of our food and the efficiency of our service. Substitutions on certain dishes politely declined.

Q & A

HALAL

Our chicken and beef is from HMA or IFANCC certified facilities. Our suppliers are Sargent farms and Cargill meat solutions. We take the utmost care to ensure our ingredients are from certified halal facilities as well as safeguarding our own in-house halal production from cross contamination.

BIRRIA: A traditional dish from Jalisco made from a combination of dried chilies based adobo, beef, vegetables, herbs and spices cooked at low heat.

CONSOMÉ: The beef birria which is stewed for up to 10 hours with the dried chilies adobo, vegetables and spices naturally release their own juices becoming what we know as consommé. No water is used in creating the birria broth; it is wholly composed of the natural juices released by the meats, dried peppers, vegetables and spices.



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APPETIZERS

SOPE ORDER (2) 16.50

Handcrafted Nixtamal masa base filled with beans, choice of toppings, Shredded lettuce, fresh cream & fresh Mexican cheese.

CHOOSE 2 PROTEINS:

Suadero  | Carnitas | Chorizo | Campechanos

Mushroom & Epazote   | Smoked Beef Bacon 

CHUNKY GUACAMOLE &

TORTILLA CHIPS 15.50

Freshly diced avocados, tomatoes, white onions, jalapeños, cilantro & squeeze of fresh lime juice. Served with seasoned house-made corn tortilla chips.

VEGAN SOPE ORDER (2) 16.50

Nixtamal Sopes filled with beans, mushrooms, epazote, onions & lettuce. A satisfying meal for one or a perfect appetizer for two!

NACHOS 16.50

Homemade corn tortilla chips, covered in house-made bean sauce, topped with pico de gallo, drizzled with fresh Mexican cream & fresh cheese.

TOP WITH: Chorizo 7.50

Chicken al pastor  7.50

Suadero  7.50

Diced Smoked beef bacon  7.50

FLAUTAS 16.50

Golden corn taquitos filled with pulled chicken breast. Garnished With fresh Mexican cream, fresh cheese and shredded lettuce. Side of charred tomatillo salsa.



Add side of guac. to your tacos 6.00

GOBERNADOR TACOS 22.60

Shrimps sauteed in pico de gallo atop 3 cheese crusted corn tortillas. Our 1 LB shrimp taco order is topped with cilantro, lime, Mexican cream & queso fresco.

VEGAN STREET TACOS (4) 19.50

An explosion of flavours in every bite! Filled with hearty mushrooms, seasoned onions, fragrant epazote, and a delightful crunch from golden fries. A treat for your taste buds!

PRIME RIB STEAK TACOS

Corn tortillas filled with prime rib steak topped with our signature citrusy guacamole. Served with blistered jalapeños & onions and garnishes.

2 TACOS: 21.50 | 4 TACOS: 30.30

TACO MIX N MATCH 21.40

4 corn tortilla tacos 2 proteins served with blistered jalapeños & onions and garnishes.

CHOOSE FROM:

Al Pastor Chicken  | Suadero  | Carnitas | Chorizo
Campechanos | Mushrooms & Epazote  

TACO ORDER

4 soft corn tortillas filled with a choice of one filling. with garnishes and sautéed onions & jalapeños.

19.50

Carnitas
Chorizo
Campechanos

21.40

Chicken Al Pastor 
Suadero 

BIRRIA TACOS

crispy tacos filled with pulled beef birria and cheese. Accompanied with garnishes and consomme..

3 TACOS 21.40

5 TACOS 25.60

8 TACOS 39.80 (GREAT FOR SHARING)

Prices do not include h.s.t.

BEEF BIRRIA SOUP 22.30

The perfect way to experience the authentic flavours of Mexican cuisine. Whether you're in the mood for a hearty and satisfying meal or simply looking to try something new. Known for curing hangovers. Served with tortillas garnishes.

COMAL Y CANELA PLATTER 25.25

Choice of a main served with two red cheese enchiladas, fluffy Mexican red rice, black bean purée and a side of chunky guacamole with a stack of warm freshly made corn tortillas.

CHOOSE YOUR MAIN

Carnitas | AAA Prime rib steak  | Suadero  | Campechana
Mushroom with epazote onions and home fries  

ENMOLADAS 22.30

4 corn tortillas dipped in our house made artisanal Mole Poblano with your choice of filling. Topped with queso fresco, crema fresca and sesame seeds. Served with rice. contains nuts & seeds.

**Contains nut and sesame seeds*

CHOOSE FILLING: Mozzarella   | Pulled Chicken Breast 

ENCHILADAS 22.30

4 corn tortillas dipped in your choice of salsa and filling. Garnished with crema fresca and queso fresco. Served with rice.

CHOOSE YOUR SAUCE

Red tomato salsa | Green tomatillo salsa

CHOOSE FILLING: Mozzarella   | Pulled Chicken Breast 

TOP WITH: Chorizo +7.50 | Prime Rib steak +10.80 



MEXICAN FRIED STREET FOOD



QUESADILLA ESTILO DF

Nixtamal masa shaped into a half moon filled with cheese and stuffing of your choice. Fried till golden garnished with queso fresco and crema fresca.

11.25 Cheese

13.25 Pulled chicken breast | Carnitas | Chorizo
Smoked Beef Bacon | Mushroom & Epazote
Beef Bacon & Mushrooms

15.25 Suadero | Chicken Al Pastor
Beef birria with consomé

CHILAQUILES MOUNTAIN 22.50

House made corn chips in salsa of your choice. Topped with onion, crema & queso fresco, protein of your choosing, avocado. Side of black beans.

CHOOSE YOUR SALSA Red | Green

CHOOSE YOUR PROTEIN

Vegetarian | Pulled chicken breast

Chorizo | Carnitas | Suadero

Prime Rib Steak **+10.80**



POUTINES



BIRRIA POUTINE 17.25

Crispy fries, mozzarella, homemade birria gravy with mountains of pulled beef birria.

SUADERO POUTINE 17.25

Crispy fries, CyC bean sauce, real Canadian cheese, homemade gravy, diced beef Suadero.

MEXICAN POUTINE 17.25

Crispy fries, mozza, choice of sauce, Mexican chorizo, diced avocado. Crema fresca & queso fresco.

CHOOSE YOUR SALSA Red | Green

CHOOSE Chorizo | Veggie

HALF A KILOGRAM

with 12 soft corn tortillas, black bean purée, blistered jalapeños, pickled jalapeños and garnishes. **Al Pastor served with rice instead of beans and pineapple instead of blistered peppers.**

CHOOSE ONE PROTEIN FROM

46.90

Carnitas Michoacanas

Chorizo

Mushrooms w/ Epazote onions

& potatoes  

57.50

Chicken Al Pastor 

Suadero 

Campechana

1 KILOGRAM

with sides of black bean purée, Mexican rice, 24 soft corn tortillas, blistered jalapeños, pickled jalapeños, garnishes and hot sauces.

CHOOSE ONE PROTEIN FROM

70.80

Carnitas

Chorizo

75.22

Chicken Al Pastor 

Suadero 

Campechana

KILO MIX N MATCH **75.22**

with sides of black bean purée, Mexican rice, 24 tortillas, blistered jalapeños, pickled jalapeños, garnishes and hot sauces.

CHOOSE 2 PROTEINS FROM

Carnitas

Chorizo

Campechana

Chicken Al Pastor 

Suadero 

Mushrooms w/ Epazote onions

& potatoes  



THE 1.5LB BURRITO



PASTOR 22.60

Giant flour tortilla with a cheese crust filled with halal chicken that has soaked up an earthy, citrusy & sweet al pastor marinade made with citrus juices, achiote, & spices. Filled with Pineapple and avocado.

MICHOACANO 22.60

Giant flour tortilla with a cheese crust, black bean purée, braised pork, onion, jalapeño, avocado, crema fresca and queso fresco.

CAMPECHANO 22.60

Giant flour tortilla with a cheese crust filled with savoury Mexican chorizo, suadero, onion, jalapeño, tomato, crema fresca and queso fresco.

CHILANGO 22.60

A giant burrito filled with Suadero, bed of black bean purée, diced onion, avocado, crema fresca and queso fresco.



Prices do not include h.s.t.



SIDE DISHES



BIRRIA CONSOMÉ

Just enough to dip your tacos in. Purported to be a hangover cure.

8oz 5.00 12oz 7.50

BLISTERED JALAPEÑO AND ONIONS

SMALL 5.00 MEDIUM 7.50 LARGE 9.50

HOUSE MADE PICKLED JALAPEÑOS

SMALL 5.00 MEDIUM 7.50 LARGE 9.50

PICO DE GALLO

SMALL 5.00 MEDIUM 7.50 LARGE 9.50

BLACK BEAN PURÉE

SMALL 5.00 MEDIUM 7.50 LARGE 9.50

MEXICAN RED RICE

SMALL 5.00 MEDIUM 7.50 LARGE 9.50

FRENCH FRIES **6.30**



Prices do not include h.s.t.

DESSERTS

MI VIDA 6.20

Our unique Mexican take of a tiramisu made with real cream, cafe de olla infused cookies & Mexican cocoa.

LIME CHARLOTTE 6.20

Maria cookie layers filled with a citrusy sweet cream filling.

FRESH MANGO & CHAMOY 9.20

Fresh mango wedges with chamoy, miguelito, chilli, dried mango, sesame seeds & lime.

DRINKS

HOUSE DRINKS OF THE DAY 7.30

Hibiscus Limeade, Horchata, Guavamint, Cucumber Limeade

CHAMOYADA 10.20

Choice of fruit blended with Ice cubes & sugar. Garnished with Tajin, Miguelito, gummies & tamarind candy straw.

TAMARIND | MANGO

SANGRIA PREPARADA 10.20

Sangria Soda, lime juice, tajin, Pineapple & orange chunks.

CHAMPURRADO Reg.5.00 Lrg.6.00

Mexican hot chocolate thickened with Nixtamal masa.

CAFE DE OLLA Reg.5.00 Lrg.6.00

traditional spiced and sweetened Mexican coffee

MEXICAN COCA COLA 5.00

JARRITOS 3.00

Mango, Tamarind, Mandarin, Lime, Pineapple, Tutti Frutti, Mineral Water, Sangria Señorial, Guava.

CANNED POP 2.00

Sprite, Ginger ale, Nestea, Coca Cola Coke Zero, Diet Coke

COFFE 2.00 ESPRESSO 4.00 LATTE 4.00 **HOT CHOCOLATE 4.00 TEA 3.00**



BREAKFAST



Served weekends 8am – noon

MEXICAN MORNING COMBOS 18.50

3 eggs accompanied with black bean purée, chilaquiles, tortillas, choice of drink and fresh fruit of the day. Divorced & ranch style made with 2 eggs instead of 3.

EGG STYLE: Scrambled | Scrambled with chorizo a la Mexicana | fried eggs | Divorced | Rancheros

CHOOSE YOUR SAUCE: Red | Green

ADD: AAA Prime rib +10.80 | Suadero +7.50 | Chorizo +7.50 Carnitas +7.50 | Artisanal hand sliced beef bacon +7.50

CHOOSE YOUR DRINK: Coffee | Tea | Mexican Coffee Hot Chocolate | Champurrado

CANADIAN MORNING COMBO 18.50

3 eggs any style, artisanal hand sliced beef bacon, cyc home fries, sliced toasted bun, fresh fruit of the day and drink of your choice.

EGG STYLE: Scrambled | sunny side up | over easy over medium | over hard

CHOOSE YOUR DRINK: Coffee | Tea | Mexican Coffee Hot Chocolate | Champurrado

ADD: AAA Prime rib +10.80

CHILAQUILES 17.00

Homemade Corn Tortilla chips smothered in signature salsa of your choosing topped with pulled chicken breast, crema fresca, queso fresco and 2 fried eggs.

MEXICAN MORNING SANDWICH 17.00

Toasted bun with a cheese crust, pureed beans, scrambled egg & chorizo, pico & lettuce.

MORNING BURRITO 17.00

Giant flour tortilla with cheese crust, scrambled eggs, savoury Mexican chorizo, tomato, onion, jalapeño, avocado, queso & crema fresca with side of beans.

MOLLETES 14.60

Open faced bun sandwich with a cheese crust, puréed black beans, pico de gallo, queso fresco, crema fresca and avocado.

TOP WITH: 2 Eggs +4.20 | Chorizo +7.50

Smoked beef bacon +7.50 

TORTA DE CHILAQUILES 14.60

A toasted bun filled with chilaquiles in choice of sauce, queso and crema fresca.

CHOOSE YOUR SAUCE: Green | Verde

TOP WITH: 2 Eggs +4.20 | Chorizo +7.50

Q & A

AL PASTOR MARINADE: Is made from pineapple, annatto seeds, dried chilies, spices, Ceylon cinnamon and aromatic herbs to create an earthy, citrusy, & subtly sweet flavour.

CARNITAS MICHOACANAS: Tail to snout choice cuts of pork that are braised in their own rendered lard with aromatic herbs, citrus juices and spices until tender. The process takes five hours resulting in very tender and juicy pork meats.

ARTISANAL MEXICAN CHORIZO: Our chorizo making process takes a total of 4 days to create. Crafted with our signature blend of spices and premium choice cuts of pork. The result is a savoury and slightly spicy chorizo that boasts a robust flavour that is achieved through our artisanal marinade.

SUADERO: A cut of beef sometimes referred to as rose meat because of its light pink colour, often confused with brisket or skirt steak. At CyC choice cuts of rose meat are slow cooked for hours then braised. Finally Suadero is confitted in homemade seasoned beef tallow which results in a uniquely rich beefy flavour with a unique texture.

CAMPECHANA: A delicious mix of our suadero and our in house made artisanal chorizo.

PRIME RIB: Our marbled Prime rib steak comes from a select inventory of Canadian-Raised bone-in Prime Ribs. Grading of a whole individual cattle of beef in the industry comes from the rib which determines its grading. We utilise CANADA PRIME which is of a higher quality than AAA or USDA Prime. Our steak is tender, juicy and flavourful.

RED OR GREEN SALSA: Red salsa is a Mexican sauce made from ripe red tomatoes, onions, garlic, dried chili peppers, spices and herbs. Our home made red salsa is made daily and has a delicious savoury, tangy and sweet flavour. Green salsa is a sauce made with roasted tomatillos, onions, chilis, garlic, herbs and spices. Green salsa is tart and acidic and generally spicier than red salsa. A variation is given to our salsas used in poutines and flautas ahogadas to give them a unique flavour that pairs well with these dishes.

TOMATILLOS: “husk tomatoes” look like beautiful bright green unripe tomatoes with a dry, leafy husk that wraps around the outside. They are slightly more acidic, less sweet than ripe and unripe tomatoes. The flavour is more vegetable and bright than red tomatoes.





APPETIZERS

NACHOS 14.20

Homemade corn tortilla chips, covered in house-made bean sauce, topped with pico de gallo, drizzled with fresh Mexican cream & fresh cheese.

TOP WITH: Chorizo 7

Chicken al pastor  7

Suadero  7

Diced Smoked beef bacon  7.50