



# 狗不理

GOU BU LI

## DOWNTOWN

272 SPADINA AVE, TORONTO, ON M5T 2E5

(416) 901-7885

枱號 TABLE NO

忌口/过敏请告知服务人员

## 包子 GOUBULI STEAM BU

- 101 传统猪肉包 [猪肉, 大葱]

7.00 [4pcs]

11.00 [8pcs]

Traditional Steamed Pork Bao stuffed with Ground Pork and Green Onion
- 102 三鲜包 [猪肉, 虾仁, 木耳, 韭菜]

8.00 [4pcs]

13.00 [8pcs]

Steamed Bun stuffed with Ground Pork, Shrimp, Black Fungus and Chive
- 103a 韭菜鸡蛋虾皮粉丝包

8.00 [4pcs]

13.00 [8pcs]

Steamed Bun stuffed with Chive, Egg, Dried Small Shrimp and Vermicelli
- 103b 什锦素包 [高丽菜, 胡萝卜, 粉丝, 木耳]

6.00 [4pcs]

10.50 [8pcs]

Steamed Bun stuffed with Cabbage, Carrots, Black Fungus and Vermicelli
- 104 百年酱肉包 [酱猪肉, 韭菜]

6.50 [4pcs]

12.00 [8pcs]

Steamed Bun stuffed with Marinated Pork and Chinese Chiv
- 105 胡萝卜牛肉包 [牛肉, 胡萝卜]

7.00 [4pcs]

13.00 [8pcs]

Steamed Bun stuffed with Ground Beef and Carrots
- 106 香菇鸡肉包 [鸡肉, 香菇]

7.00 [4pcs]

13.00 [8pcs]

Steamed Bun stuffed with Chicken and Mushroom
- 107 小笼汤包 [猪肉]

5.00 [4pcs]

8.00 [8pcs]

Juicy Pork Bun
- 108 小笼蟹粉汤包 [猪肉, 蟹肉]

7.00 [4pcs]

13.00 [8pcs]

Juicy Pork Bun with Crab Meat
- 109a 麻辣火锅包

7.00 [4pcs]

13.00 [8pcs]

Spicy Hotpot Flavored Bun
- 109b 麻辣小龙虾包 [猪肉|小龙虾]

4.00 [each]

Steamed Bun stuffed with Pork and Crayfish

## 水饺 DUMPLINGS

- 110 猪肉白菜水饺

11.00 [12pcs]

Dumpling stuffed with Ground Pork and Cabbage
- 111 猪肉茴香水饺

11.00 [12pcs]

Dumpling stuffed with Ground Pork and Dill
- 112 猪肉酸菜水饺

11.00 [12pcs]

Dumpling stuffed with Ground Pork and Pickled Cabbage
- 113 三鲜水饺

13.00 [12pcs]

Dumpling stuffed with Ground Pork, Chives, Scrambled Egg and Shrimp

## 小吃 SNACKS

- 114 天津煎饼果子 [油条/薄脆]

9.00

Tianjin Saviar Crepe
- 115 特色火腿  
煎饼果子 [猪肉/ 鸡肉]

12.00

Tianjin Saviar Crepe with Ham and Scrambled Egg Ground Pork and Celery [Pork or Chicken]
- 116 芝士肥牛煎饼果子

19.00

Tianjin saviar crepe with Beef and Cheese
- 117 豆腐脑

7.00

Tianjin Salted Pudding
- 118 韭菜盒子

9.00 [2pcs]

Pan-fried Leek Dumplings
- 119 特色煎饺

14.00 [10pcs]

Pan Fried Dumplings with Ground Pork and Celery
- 120 牛肉馅饼

10.00 [3pcs]

Pan-fried Beef and Onion Pie
- 121 葱油饼

8.00

Scallion Pancake
- 122 家常饼

6.00

Homestyle Pancake
- 123 油条

3.00

Deep-fried Dough Sticks
- 124 烤冷面

11.00

Toasted Cold Noodle with Chicken and Sausage in Chinese Style
- 125 红油抄手

9.00

Wonton in Chili Oil
- 126 天津特色鸡汤馄饨

12.00

Pork Wonton Soup

## 海鲜 SEAFOOD

- 213 葱烧海参

19.00 [位]

Braided Sea Cucumber (per person)
- 214 香米扣鲍鱼

58.00 [位]

Brasied Abalone with Rice (per person)
- 215 石锅葱烧海参

68.00

Braised Sea Cucumber in Stone Pot
- 216 桂花鱼 (干烧|红烧)

46.00

Mandarin Fish (Braised Fish/ Chilli Sauce)
- 217 游水温哥华蟹

时价 [Seasonal Price]

(蒜蓉蒸粉丝 | 姜葱 | 避风塘 | 姜葱粉丝煲+10)

Vancouver Crab

(Steamed with Garlic | Ginger & Green Onion | Hong Kong Style | Hotpot+10)
- 218 鲜竹笋烧海参

48.00

Braised Sea Cucumber with Fresh Bamboo
- 219 游水龙虾

时价 [Seasonal Price]

(蒜蓉蒸粉丝 | 姜葱 | 避风塘)

Lobster

[Steamed with Garlic | Ginger & Green Onion | Hong Kong Style]
- 220 游水青斑 [清蒸 | 松鼠+10]

时价 [Seasonal Price]

Live Silver Bass

[Steamed | Sweet & Sour Sauce +10]
- 221a 鲜活蛭子

时价 [Seasonal Price]

(蒜蓉蒸粉丝 | 辣炒 | 豉汁炒)

Razor Clam [Steamed | Chili | Black Bean Sauce]
- 221b 鲜活响螺片 [辣炒 | 油爆]

时价 [Seasonal Price]

Conch [ Chili | Stir-fried]

## 请老外必点 MUST ORDER

- 154 鲜果咕咾肉

17.00

Sweet Sour Pork with Fruits
- 155 宫保虾球

26.00

Kung Pao Tiger Shrimp
- 156 宫保鸡丁

17.00

Kung Pao Chicken
- 157 黑蒜子牛肉粒

23.00

Diced Beef with Black Pepper and Garlic

## 不狗理榜销畅 GOUBULI'S BEST SELLING

- 140 特色北京烤鸭 [两吃]

68.00

[附赠鸭料一份和12张春饼]

鸭架加工(五选一)

椒盐 | 辣炒 | 姜葱炒 | 避风塘+\$5 | 鸭汤+\$5

加春饼(6张)

3.00

加小料酱

3.00

Featured Peking Duck

Duck Bone (Choose 1 of the 5 options)

Salt & Pepper | Chilli | Ginger & Green Onion | Hong Kong Style +\$5.00 | Duck Soup +\$5.00

Add Spring Cake (6pcs) +\$3.00 or Duck Sauce +\$3.00
- 140b 特色酱鸭

[Half] 30.00

58.00 [Whole]

Braised Duck with Brown Sauce
- 141 砂锅冬瓜丸子

16.00 [S]

22.00 [L]

Winter Melon with Meat Balls Soup
- 142 京酱肉丝

19.00

Salted Shredded Pork with Soybean Paste served with Tofu Sheets & Spring Cakes
- 143 三杯鸡

19.00

Taiwan Three-cup Chicken
- 144 狗不理椒麻鱼

22.00

Goubuli Mandarin Fish with Chili Sauce Soup
- 145a 毛血旺

34.00

Pork Blood Curd with Pork Intestine, Fish, Lunchmeat and Bean Sprouts with Chili Sauce
- 145b 老酒东坡肉

22.00

Braised Pork Blocks in Rice Wine Sauce
- 146 火爆黄喉

19.00

Stir-fried Cow Throat and Chayote
- 147 炆锅腰花

19.00

Pork Kidney with Chili Sauce
- 148 老爆三

19.00

Stir Fried Pork With Pig Liver And Kidney
- 149 新爆三 [鸡肉 | 鱿鱼 | 虾仁]

26.00

Stir-fried with Shrimp, Squid and Chicken
- 150 津门第一爆 [猪肉 | 百叶 | 羊肚]

24.00

Stir-fried with Pork, Beef Omasum and Lamb Tripe
- 151 八珍豆腐

23.00

Stir-fried Mix Seafood with Tofu Stew and Veggies
- 152 茼爆肚丝

18.00

Stir-fried Pork Tripe with Cilantro
- 153 黄炆牛腩面筋

24.00

Beef Brisket and Gluten Bread with Soybean Sauce



凉菜 COLD DISH

- 127 天津熏肉 [配家常饼] 23.00  
Tianjin Smoked Pork slice with Home-style Pancake and Soybean Sauce
- 128 麻辣肚丝 13.00  
Pork Tripe in Chilli Sauce
- 129 手撕鸡 [盐焗|麻辣] 16.00  
Hand Pulled Chicken [Salted | Spicy]
- 130 疑难杂症 16.00  
Beef with Green Pepper, Peanuts and Cucumber in Chilli Sauce
- 131 酸辣蕨根粉 13.00  
Fern Root Noodles in Dark Vinegar with Chilli Sauce
- 132 擂椒皮蛋 13.00  
Preserved Eggs with Cooked Hot Peppers
- 133 拌茄子 11.00  
Seasoned Eggplants
- 134 老醋海蜇头 16.00  
Jellyfish in Dark Vinegar
- 135 水爆毛肚丝 16.00  
Shredded Beef Omasum with Sesame Sauce
- 137a 老汤酱牛腱 15.00  
Braised Beef Shank with garlic Soy sauce
- 137 拌牛肉 18.00  
Sliced Braised Beef with Seasoning
- 138 干捞豆腐丝 11.00  
Shredded Tofu Sheets with Special Sauce
- 139 狗不理秘制熏鸡 16.00 [S] 28.00 [L]  
Goubuli Smoked Chicken

砂锅 POTTERY POT

- 158 酸菜排骨煲 21.00  
Pork Ribs with Pickled Cabbage Soup
- 159 榄菜排骨煲 17.00  
Pork Ribs and Chinese Olive in Hot Casserole
- 160 砂锅番茄牛腩 24.00  
Beef Brisket with Tomato Stew
- 161 砂锅猪肚鸡 30.00 [S] 48.00 [L]  
Pork Stomach with Chicken Stew
- 161b 砂锅羊腩煲 68.00  
Lamb Brisket Stew

伴酒菜 DISHES GO WITH WINE

- 162 黄飞鸿鸡脆骨 18.00  
Stir-fried Chicken Gristle with Dry hot Peppers
- 163 孜然小羊肉 25.00  
Stir-fried Dice Grilled Charcoal Lamb with Cumin
- 164 炙烤小羊肉 25.00  
Lamb with Onion
- 165 笑口常开 [鱿鱼须/腰果] 17.00  
Deep-fried Squid Tentacles with Cashew
- 166 爆炒鱿鱼须 17.00  
Stir-fried Squid Tentacles with Chinese Chives
- 167 椒麻鸡 37.00  
Spicy Chicken in Chili Sauce  
加面条 | Add Noodle 5.00

干饭专区 FEAST ZONE

- 168 水煮牛肉/水煮肉片 23.00  
Sichuan Beef or Pork in Chilli Broth
- 169 干锅千页豆腐 16.00  
Stir-fried Chiba Tofu with Pork and Chilli Peppper
- 170 麻婆豆腐 14.00  
Mapo Tofu with Beef
- 171 金沙蟹粉豆腐 19.00  
Stew Tofu with Salted Duck, Egg, Crab, Meat and Shrimp
- 172 客家小炒肉 17.00  
Stir-fried Pork with Green Chilli
- 173 雪菜腌笋炒肉丝 17.00  
Stir-fried Shredded Pork with Salted Veggie and Pickled Bamboo Shoots
- 174 鱼香肉丝 17.00  
Stir-fried Shredded Pork and Assorted Veggies with Fish Flavour
- 175 干锅肥肠 19.00  
Stir-fried Pork Intestine and Onion in Casserole
- 176 腊肉香干椰菜花 22.00  
Dried Sausage with Spiced Dried Bean Curd and Cauliflower
- 177 干锅富贵椰菜花 15.00  
Stir-fried Cauliflower with Sliced Pork

蔬菜 VEGETABLE

- 179 干锅手撕包菜 14.00  
Stir-fried Cabbage
- 180 酱爆高丽菜 16.00  
Stir-fried Cabbage with Soybean Paste
- 181 家乡炆炒高丽菜 15.00  
Homestyle Stir-fried Cabbage
- 182 樱花小炒土豆丝 15.00  
Stir-fried Sliced Potato with Dried Small Shrimp
- 183 酸辣土豆丝 15.00  
Stir-fried Sliced Potato with Hot Sour Flavour
- 184 葱爆秋耳 16.00  
Stir-fried Black Fungus with Freen Onion
- 185 清炒菜心 16.00  
Stir-fried Choi Sum
- 186 家烧/鱼香茄子 15.00  
Stir-fried Eggplants with Soy Flavour or Fish Flavour
- 187 烧二冬 (山菌/竹筒) 18.00  
Stir-fried Braised Mushroom and Winter Bamboo Shoot
- 188 蒜蓉粉丝娃娃菜 17.00  
Steamed Baby Cabbage with Vermicelli and Garlic
- 189 大豆苗 (清炒|蒜蓉) 19.00  
Stir-fried Snow Pea Sprout
- 190 皇子菇大豆苗 23.00  
Stir-fried Snow Pea Sprouts with Oyster Mushroom
- 191 金沙双味菇 19.00  
Stir-fried Mushroom with Salted Duck Yolk
- 192 金沙板栗南瓜 19.00  
Stir-fried Pumpkin and Crashed Chestnut with Salted Duck Yolk

主食 STAPLE FOOD

- 193 食神炒饭 20.00  
Fried Rice with Sausage, Shrimp, Egg and Mix Veggie (Fish Roe on top)
- 194 扬州炒饭 19.00  
Fried Rice with Sausage, Shrimp, Egg and Mixed Veggies
- 195 宫爆炒饭 (鸡肉|牛肉|虾仁) 17.00  
Kung Pao Fried Rice with Chicken or Beef or Shrimp
- 196 虹豆角酸菜腊肉炒饭 17.00  
Fried Rice with Preserved pork, Pickled Cabbage and Long Beans
- 197 孜然鸡肉炒饭 17.00  
Fried Rice with Chicken and Cumin

- 198 干炒牛河 20.00  
Stir-fried Rice Noodles with Beef and Scallions
- 199 素炒河粉 15.00  
Stir-fried Rice Noodle with Mixed Veggies
- 200 泰式炒河粉 19.00  
Pad Thai
- 201 三鲜炒面 19.00  
Seafood Fried Noodle
- 202 素炒面 15.00  
Veggie Fried Noodle
- 203 老北京炸酱面 15.00  
Beijing Style Noodle with Soybean Paste
- 204 西红柿打卤面/汤面 15.00  
Noodle with Tomato Paste or Tomato Soup
- 205 红烧牛肉面 17.00  
Braised Beef Soup Noodles
- 206 白米饭 2.50  
Steamed Rice

汤羹 SOUP

- 207 瑶柱花胶土鸡汤 9.00 [位]  
Scallop Fish with Chicken Soup (per person)
- 208 酸辣汤 15.00  
Hot and Sour Soup
- 209 西红柿蛋花汤 11.00  
Tomato and Egg Soup
- 210 羊杂汤 16.00  
Lamb Organ Soup
- 211 虾皮疙瘩汤 14.00  
Dough Drops Soup with Dried Small Shrimp
- 212 海皇鱼肚羹 19.00  
Fish Maw with Assorted Seafood Soup

甜品 DESSERT

- 222 驴打滚 7.00 [3个]  
Rice Roll with Red Bean Paste
- 223 蛋黄酥 12.00 [3个]  
Egg Yolk Pastry
- 224 南瓜饼 9.00 [5pcs]  
Pumpkin Pancake
- 225a 酒酿小丸子 15.00  
Little Glutinous Rice Ball in Sweet Fermented with Rice Sauce
- 225b 酒酿汤圆 (黑芝麻馅) 16.00  
Glutinous Black Sesame Rice Ball in Sweet Fermented with Rice Wine Sauce