



狗不理

GOU BU LI

正宗北方料理 | 闻名天津小吃

“狗不理”始创于一八五八年，当时天津武清县有一户农家，四十岁喜得贵子，为求平安，取乳名叫“狗子”。狗子长到十四岁时，开始学手艺，在一家蒸食铺做小伙计。他发明了水馅、半发面的工艺，制作的包子口感柔软、鲜香不腻，包子外表如同一朵白菊花，色、香、味、形独具特色。吸引十里百里的人们都前来吃包子，狗子忙得顾不上说话，吃包子的人们都说“狗子卖包子不理人”。这样，天长日久，人们就叫他“狗不理”了。

袁世凯将“狗不理”包子带入宫中，敬献给慈禧太后。老佛爷吃完包子龙颜大悦，说：“山中走兽云中雁，腹地牛羊海底鲜，不及狗不理包子香矣，食之长寿也。”从此“狗不理”名声大振。

2016年，“狗不理”漂洋过海来到了加拿大，第一间门店落户在华人社区列治文山，为了让海外乡亲品尝到正宗的“狗不理”包子，总店派遣中国非物质文化遗产持有人“狗不理”第七代传人亲自主理。“狗不理”除了每日提供各式正宗现做包子外，还有北方正宗料理和闻名四海的天津小吃供海外乡亲品尝。





101

传统猪肉包
[猪肉, 大葱]

Traditional Steamed Pork Bao stuffed with
Ground Pork and Green Onion

7.00 [4pcs] | 11.00 [8pcs]



102

猪肉芹菜包
[猪肉, 芹菜]

Steamed Bao stuffed
with Ground Pork
Minced Celery

7.00 [4pcs]
11.00 [8pcs]

103 小笼汤包 Juicy Pork Dumplings
5.00 [4pcs] | 8.00 [8pcs]

104 小笼蟹粉汤包
Juicy Crab Meat Dumplings
7.00 [4pcs] | 11.00 [8pcs]

105 什锦素包 Mixed vegetable buns
5.00 [4pcs] | 8.00 [8pcs]

BAO

GOUBULI
STEAM BUN

包子



106

猪肉茴香包
[猪肉, 芹菜]

Steamed Bao stuffed
with Ground Pork
Minced Celery

5.50 [4pcs]
9.50 [8pcs]



107

猪肉东北酸菜包

Steamed Bao stuffed with
Ground Pork, pickled cabbage

5.50 [4pcs]
9.50 [8pcs]



108

猪肉木耳豆角包

Steamed Bao stuffed with
Ground Pork, Fungus, stringbean

5.50 [4pcs]
9.50 [8pcs]

109
酱肉辣白菜包
Steamed Bao stuffed with Ancient Recipe Marinated Ground Pork and Kimchi
6.50 [4pcs]
10.50 [8pcs]



105
什锦素包
[木耳, 高丽菜, 胡萝卜, 豆干, 粉丝]
Steamed Bao stuffed with Ground Pork Minced Celery
5.00 [4pcs]
8.00 [8pcs]



110
百年酱肉包
[酱猪肉, 韭菜]
Steamed Bao stuffed with Ancient Recipe Marinated Ground Pork and Chinese Chive
6.50 [4pcs]
10.50 [8pcs]



111
胡萝卜牛肉包
[牛肉, 胡萝卜]
Steamed Bao stuffed with Ground Beef and Carrots
8.00 [4pcs]
12.00 [8pcs]



112
小龙虾包
Steamed Bao stuffed with Crayfish
4.00 [each]



113
羊肉大葱包
Traditional Steamed Pork Bao stuffed with Ground lamb and Green Onion
8.00 [4pcs]
12.00 [8pcs]



114
三鲜包
Steamed Bao stuffed with Ground pork shrimp black fungus and Sea Cucumber
9.00 [4pcs]
13.00 [8pcs]



115
猪肉白菜
Dumpling stuffed with Ground Pork and Cabbage
13.00 [12pcs]



116
猪肉茴香
Dumpling stuffed with Ground Pork and Dill
13.00 [12pcs]



117
三鲜
Dampling stuffed with Chives, Scrambled Eggs, and Shrimps
16.00 [12pcs]



118
猪肉酸菜
Dumpling stuffed with Ground Pork and pickled cabbage
13.00 [12pcs]



水饺

DUMPLINGS



119
煎饼果子
Tianjin savior
crepe
7.00

小吃

SNACKS

120 芝士肥牛 | 19.00
煎饼果子
Tianjin savior crepe
with beef and cheese

121 生煎包 | 13.00
Pan fried Bun

122 韭菜盒子 | 8.00 [2pcs]
Pan fried leek dumplings

123 煎饺 | 14.00
Pan Fried Dumpling
[ground pork & cabbage]

124 牛肉馅饼 | 9.00
Beef Pie

125 葱油饼 | 8.00 [5pcs]
Scallion Pancake

126 家常饼 | 5.00
Home special pancake

127 油条 | 2.50
Deep-fried Dough Sticks

128 豆腐脑 | 5.00
Bean curd in soup

129 烧饼 | 5.00 [2pcs]
Sesamed cake

130 红油抄手 | 7.00
Spicy wontons in chili oil

131
烤冷面
Toasted col
noodles
8.00

132
鸡汤大馄饨
Wonton soup
8.00



201
特色北京烤鸭[两吃] | 58.00
椒盐 | 辣炒 | 姜葱炒 |
避风塘+\$5 | 鸭汤+\$5
Featured Peking Duck

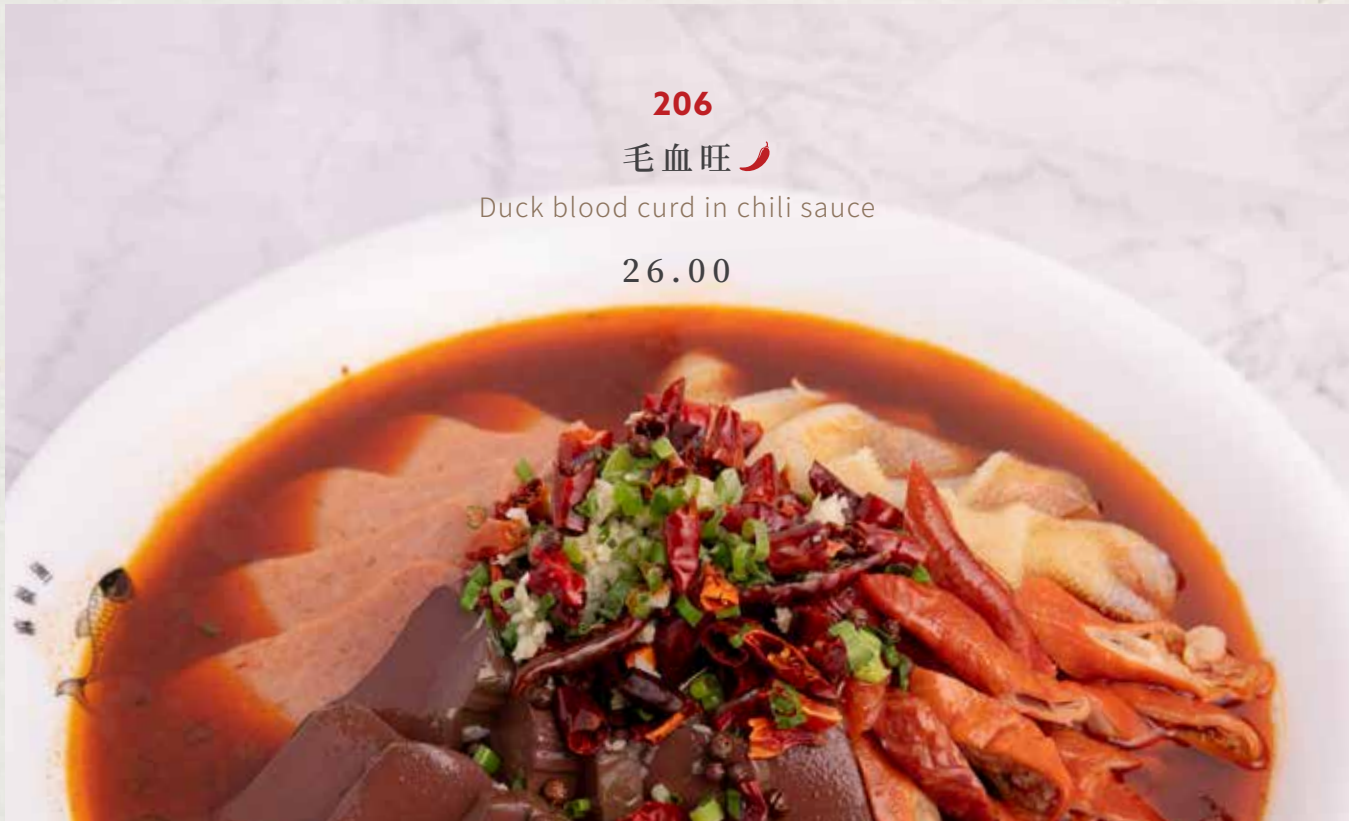
加小料酱 | 3.00
Add Sauce

202
砂锅冬瓜丸子
Winter melon with
meat balls soup
14.00 [大]
20.00 [小]

GOUBULI'S
BEST SELLING
TOP 5

203
京酱肉丝
Sauted shredded pork with
soy bean paste served with
dry tofu sheets
19.00

204
黑蒜子牛肉粒
Diced beef with black
pepper and garlic
19.00



经典天津菜

CLASSIC
TIANJIN
CUISINE

205

不理椒麻鱼

Goubuli Spicy Fish in Chili Sauce

17.00

206

毛血旺

Duck blood curd in chili sauce

26.00

207

火爆黄喉

Stir fried cow throat

19.00

208

炆锅腰花

Stir-fried pork kidney

19.00

209

宫保虾球

Kung Pao
Shrimp ball

22.00

210

海鲜豆腐煲

Seafood Tofu
Stew

19.00

211

老爆三

Stir Fried Pork
With Pig Liver
And Kidney

17.00

212

茼爆肚丝

Shredded Pork
Tripe in Soybean
Sauce

18.00

凉菜

COLD
DISH



301
天津熏肉
[配家常饼]
Tianjin Smoked
Pork slice with
Crispy Pan
fried Crepe and
Soybean Sauce
17.00



302
麻辣肚丝 
Shredded pork tripe in
chili sauce
13.00



303
水晶肘花
Jellied pork leg meat
16.00



304
手撕鸡
[盐焗|麻辣] 
Hand pulled
Braised Chicken
[Spicy | Salted]
16.00



305
疑难杂症
Bresid beet green
pepper flavored
peanuts and
cucumbers in
chilli sauce
15.00



306
酸辣蕨根粉 
Spicy fern root noodles
in dark vinegar
11.00



307
烧椒皮蛋 
Preserved Eggs with
Cooked Peppers
12.00



308
拌茄子 
Seasoned Eggplants
11.00



309
老醋海蜇头
Jellyfish with Cucumber in
Dark Vinegar
14.00



310
水爆百叶丝
Shredded beef omasum with
sesame Sauce
13.00



311

拌牛肉 🌶️

Sliced Braised Beef with Seasoning

18.00



312

老汤酱牛腱

Braised Beef Shank with galic Soy sauce

14.00



313

狗不理熏鸡

Goubuli Smoked Chicken

16.00 [half]

28.00 [whole]



314

捞汁小海鲜 🌶️

Assorted Seafood in Seasoned Sauce

17.00



401

辽参

Liao sea cucumber

38.00 [位]



403

爆炒鱿鱼须

Stir-fired Squid

17.00



405

石锅海参

Sea Cucumber in Stone Pot

58.00



407

🌶️ 麻婆豆腐双龙虾

Spicy Bean Curd and Lobster

时价

[Seasonal Price]

408 皇帝蟹 | 时价 [Seasonal Price]
[蒜蓉蒸 | 美极头爪 | 蟹膏炒饭]

Kingcrab [Steamed with minced garlic | Deep fried crabs legs with maggie sauce | Crab roe fried rice]

409 金多宝 | 时价 [Seasonal Price]
[清蒸 | 干烧]

Gold turbot [Steamed | Dry fried]

410 象拔蚌 | 时价 [Seasonal Price]
[刺身 | 堂灼 | 汤泡饭]

Gold turbot [Steamed | Dry fried]

411 特色麻辣 | 时价 [Seasonal Price]
龙虾铜锅

Special spicy lobsterin copper hot pot

412 游水财神斑 | 时价 [Seasonal Price]
[清蒸 | 麻椒活鱼 | 炒球]

Abyssal fishes [Steamed | Spicy live fish | Deep fried fish ball]

413 鲜活蛭子 | 时价 [Seasonal Price]
[辣炒 | 豉汁炒]

Razor clam [Spicy sauce | Black bean sauce]

海鲜

SEAFOOD

请
老
外
必
点

MUST
ORDER



213
鲜果咕佬肉
Sweet sour
pork with fruits
17.00



214
老酒东坡肉
Braised pork
blocks in rice
wine sauce
19.00



215
宫保鸡丁
Kung Pao
Chicken
17.00



216
三杯鸡
Taiwan three
cup sauce
sauteed chicken
16.00



217
酸菜排骨
Pork Ribs
with Pickled
Vegetables
19.00



218
榄菜排骨煲
Pork Rib and Chinese
olive in hot casserole
17.00



219
黄焖牛腩面筋
Beef Brisket and
gluten bread with
Soybean Sauce
20.00



220
贴饽饽熬鱼
Stewed Cod with
Pancakes
33.00



221
砂锅番茄牛腩
Beef brisket with
tomato stew
20.00

砂
锅

POTTERY
POT

伴酒菜

DISHES
GO WITH
WINE

222
黄飞鸿鸡脆骨 
Huang Feihong
Chicken Cartilage
18.00



223
孜然小羊肉
Deep fry diced
lamb with cumin
19.00



224
炙烤小羊肉 
Grilled diced lamb with cumin
19.00



225
笑口常开[腰果鱿鱼]
Cashewnuts and squid
17.00



226
香辣土豆排骨 
Spicy potato and pork ribs
17.00



227
 椒麻鸡
Spicy Chicken in
chili sauce
28.00
加面条 | 5.00
Add Noodle



228
水煮牛肉 
Sichuan beef in chili broth
18.00



229
干锅千页豆腐 
Tripe and Tofu Sauted in Casserole
14.00



230
麻婆豆腐 
Mapou tofu
13.00



231
水煮鱼 
Mandarin fish filets in hot chili oil
18.00



232
雪菜腌笋炒肉丝 
Stir-fried Shredded Pork with Salted
Vegetable and Pickled Bamboo Shoots
16.00



233
鱼香肉丝 
shredded pork with assorted
vegetable sauted with fish flavour
16.00



234
干锅肥肠 
Pork intestine and green pepper
sauteed in casserole
18.00



235
腊肉香干椰菜花
Dried Bacon with Spiced Dried Bean
Curd and Sauteed Cauliflower
17.00



干饭专区

FEAST
ZONE

蔬菜

VEGETABLE

501 小炒椰菜花 | 14.00
Stir-fried Cauliflower

502 清炒菜心 | 16.00
Stir-fried Choi Sum

503
家烧/鱼香茄子
Soy flavored / fish-flavored eggplant
14.00

504
小炒淮山
Stir-fried Chinese Yam
16.00

505
松仁小玉米白玉菇
Stir-fried pine nuts, baby corn and
white mushroom
16.00

506
山菌烧竹筒
Braised mushroom and winter
bamboo shoots stir fry
16.00

507
蒜蓉粉丝蒸娃娃菜
Steamed Baby Cabbage with
Garlic and Vermicelli
15.00

508
清炒蒜蓉 |
蒜蓉豆苗皇子菇
Stir-fried
Pea Sprouts
16.00

509
金沙双味菇
Double-flavored mushroom with
salted duck yolk
16.00

510
金沙板栗南瓜
Crashed chestnut and pumpkin
stir fried with duck yolk
16.00

601
食神炒饭
Braised Beef
Noodles
15.00

602
虹豆角酸菜
腊肉炒饭
Preserved pork,
cabbage and long
beans fried rice
16.00

603
金钩荷叶饭
Sichuan beef in
chili broth
22.00

604 干炒牛河 | 17.00
Stir fried rice noodles
with beef and scallion

605 炸酱面 | 13.00
Beijing soya bean
paste noodles

606 西红柿打卤面 | 13.00
Soya bean paste and
tomatoes with noodles

607 红烧牛肉面 | 14.00
Braised beef noodles

608 三鲜炒面 | 14.00
Seafood fried noodle

609 素炒面 | 12.00
Vege fried noodle

610 米饭 | 2.00
Steamed rice

主食

STAPLE
FOOD

汤羹

SOUP

701 瑶柱花胶 | 9.00 [位]
土鸡汤
Braised chicken soup

702 羊肉羊杂汤 | 16.00
Mutton soup

703 酸辣汤 | 14.00 [窝]
Spicy sour soup

704 西红柿蛋花汤 | 11.00
Tomato egg drop soup

705 虾皮疙瘩汤 | 14.00
Dough drop soup with
dried shrimp

706 海皇鱼肚羹 | 19.00
Fish maw with assorted
seafood soup

甜品

DESSERT

801 小猪包 | 2.50
Red bean steamed bun

802 南瓜饼 | 9.00 [5pcs]
Pumpkin Pancake

803 八宝饭 | 10.00
Chinese Rick Pudding with
Red Dates, Dried Longans,
and Red Bean Paste

804
蛋黄酥
Egg yolk pastry
3.00 [个]



805
驴打滚
Rice roll with red bean paste
2.50 [个]



806
酒酿小丸子
Little Glutinous
Rice Balls in Sweet
Fermented Rick Wine
12.00

