

Feast Menu

\$35 per person. Tea and Coffee Included
Minimum 10 people

Appetizers (pick 4)

Hummus: Chickpeas, lemon, garlic, tahini paste (sesame seed), olive oil. 🌱 🌿

Mhammara: Mixed spicy walnuts with tomato & grilled red pepper. 🌱 🌿

Mutabbal: Roasted eggplant, tahini, garlic, yogurt and lemon topped with olive oil. 🌱 🌿

Batata Harrah: Cubed potato fries, mixed with cilantros, lemon, garlic and chili flakes 🌱 🌿

Pali Salad: Palestinian salad of cucumbers, tomato, lettuce, onions and peppers. 🌱 🌿

Couscous Salad: Couscous, kidney beans, chickpeas, cilantro, lemon, olive oil, peppers, onions, oregano. 🌱 🌿

Pickles, Olives, Vegetables Platter: Assorted pickles and olives, fresh cut vegetable tray. 🌱 🌿

Mains (pick 3)

Cabbage Rolls: Rice, parsley, chick-peas slow cooked, topped with mint, garlic and lemon juice. 🌱 🌿

Koshary: Egyptian dish of rice, pasta, and black lentil with some tomato sauce, chickpeas and crispy onion. 🌿

Shawarma Feast: Platter with chicken and beef shawarma on a bed of rice

Makloubeh: Layered dish of Chicken basted with authentic Arabic spices with veggies and rice

Bamya: Sautee green Ladies Finger cooked in tantalizing tomato base topped with garlic & basil. Served with side rice. 🌱 🌿

Mini Manakeesh: An assortment of - 5" manakeesh of Zaatar, Cheese, Sfeiha and Spinach.

Falafel: Deep-fried Falafel balls are made of chickpeas, parsley, onion, garlic. 🌱 🌿

Kuwaiti Saffron Rice: Rice scented with cardamom, saffron and topped with split chickpeas & raisins. 🌱 🌿

Machbous Chicken: Kuwaiti dish with cardamom, saffron on rice with split chickpeas & raisins served with Daqous

Msakhan Rouleaux: A mini version of the main traditional Musakhan, which translates into English as "heated up", the most famous of Palestinian dishes, a perennial favorite on menus that comes to the fore during celebrations such as the olive harvest season to celebrate freshly pressed oil. Rolls of thin dough rolled around shredded pieces of chicken with tomato, onion, zaatar, sumac and olive oil.

Desserts (pick 2)

Roz Haleeb: Rice pudding with slow cooked rice in rose water & milk. Topped with cinnamon and nuts. 🌱

Warbat: Triangles layers of phyllo pastry filled with homemade cream drizzled with honey & pistachio 🌱

Basbousa: Deliciously sweet squares made of semolina, almonds and honey. 🌿

Baklawa: Layers of Phyllo pastry filled with walnuts - almonds - cinnamon topped with honey and pistachio 🌿



🌱 Vegetarian 🌿 Vegan 🌱 Gluten-Free

At Yafa's kitchens, we can never guarantee that a dish is completely free from any allergens