

HOT DRINKS

المشروبات الساخنة

	Regular	Large
Coffee, Brewed & locally roasted	\$2.50	\$3.00
Espresso	\$3.00	-
Espresso Macchiato Single shot espresso with textured milk	\$3.00	-
Americano	\$3.50	\$4.00
Flat White	\$3.75	-
Cappuccino	\$4.25	\$4.50
Café Latte/Café Au Lait	\$4.25	\$4.50
Mocha Latte	\$4.50	\$5.25
Hazelnut Latte	\$4.50	\$5.25
Vanilla Bean Latte	\$4.50	\$5.25
Honey Cardamom Latte ✓	\$4.50	\$5.25
Latte Caramella ✓	\$4.50	\$5.25
Coffee By The Bean (Bag)	\$17.00	
Premium Black Tea Dallah. All varieties.	\$4.00	\$6.00
Sage, Mint, Jasmin, Earl Grey, Cardamom		
Herbal Tea Dallah. All flavors.	\$4.00	\$6.00
Green Tea, Chamomile, Yansoon "Anise", Karkade "Hibiscus"		
Apple Cider	\$4.00	\$4.50
London Fog Tea	\$4.00	\$4.50
Hot Chocolate	\$4.00	\$4.50
White Chocolate	\$4.00	\$4.50
Green Matcha Tea Latte	\$4.50	\$5.25
Chai Tea Latte	\$4.50	\$5.25
Spanish Latte	\$4.50	\$5.25
Espresso based latte flavored with vanilla with textured creamy milk and condensed milk		

COLD DRINKS

المشروبات الباردة

	Large
Pop canned drink or bottled water	\$2.50
Bottled Juices	\$2.50
Brewed Iced Tea	\$3.00
Brewed Iced Coffee	\$3.00
Barbikan Malt <small>Non-alcoholic beer</small>	\$4.00
Cream Italian Soda <small>Strawberry and Vanilla</small>	\$5.00
Triple Berry Soda <small>Raspberry, Blueberry, Strawberry, Salted Caramel</small>	\$5.00
Hazelnut Supreme Soda <small>Hazelnut, Vanilla, Salted Caramel</small>	\$5.00
Peach Glow Soda <small>Grapefruit, raspberry, peach</small>	\$5.00
Manitoba Summer Soda <small>Blueberry, peppermint, raspberry</small>	\$5.00
Citronade Soda <small>Passion fruit, lemon, strawberry, vanilla, lime, cherry</small>	\$5.00
Matcha Iced Tea	\$5.00
Blended Latte Caramella <small>☺ Café or Tea - all flavors</small>	\$5.00
Spanish Latte <small>☺ Espresso based latte flavored with vanilla, textured creamy milk & condensed milk</small>	\$5.00
Orange Creamcicle <small>White hot chocolate, vanilla, orange juice, milk</small>	\$5.50
Mango Latte <small>A blend of yogurt, milk, ice, mint and mango fruit</small>	\$6.00

AN ARABIC TASTE

مشروبات عربية

	Regular
Salty Yogurt <small>☺</small>	\$5.00
Karkade <small>☺ Egyptian Karkade (Hibiscus) tea served hot or iced. Sweetened with syrup to your taste</small>	\$5.00
Limonada <small>☺</small>	\$5.00
Dates Power <small>☺ Banana, Dates, Cinnamon, Milk & Honey</small>	\$6.00
Chai Karak Dallah <small>☺ Unique blend of tea, cardamom, anise & saffron cooked with milk. Extra \$2 for large pot.</small>	\$6.00
Turkish Coffee Dallah <small>Extra \$2 for large pot.</small>	\$6.00
Sahlab <small>☺ Arabic winter drink that will surely warm you up. Velvety milk drink topped with nuts. It contains roots of mountain orchid, a great antioxidant that was used in ancient days by sailors when during long journeys to keep them healthy.</small>	\$6.00

HOT APPETIZERS

All dips are served with one fresh pita bread.

المقبلات الساخنة

Adas \$4 شوربة عدس

Cooked red lentils, hot and flavorful addition to any meal, served September to May.

Foule Mudammas Dip \$5 فول مصري مدمس

National Egyptian dish that was made 5,000 years ago and was eaten by the Pharaohs of seasoned mashed fava beans with cumin, garlic, lemon, olive oil. Foule is the Arabic word of fava beans. Vegan option available.

Qudsiyeh Dip \$5 قدسيه

Hummus mixed foule, lemon and olive oil. Prepared the Jerusalemite way.

Batata Harrah \$5 بطاطا حره

Cubed potato fries, mixed with cilantros, lemon, garlic and chili flakes.

Batata Mfarrakeh \$8 مفركة بطاطا

Scrambled eggs and potatoes with aromatic spices. A glorious and simple Lebanese country style meal.

Foule and Bayd \$9 فول و بيض

Our famous foule Medames, the mashed fava beans topped with two eggs boiled or fried to scoop up the yumminess of this protein packed dish!

Shakshouka \$10 شكشوكه

Tunisian dish of sweet smoky tomato, garlic, onions, red peppers, breaking eggs.

Hummus Shawarma \$10 حمص شاورما

Chickpeas purée with sesame paste, lemon juice and olive oil topped with slices of beef Shawarma, and roasted almonds.

Fatta Shawarma \$12 فتة شاورما

Fatta means crumbled, incredibly satisfying mixture of contrasting texture and temperature of crunchy bread, with spicy tomato sauce, garlic and vinegar topped with rice and beef or chicken shawarma. Traditionally served in festive occasions and very ancient.

Poutine Shawarma \$13 بوتين شاورما

A remix twist of Canadian Poutine. Soaked in Yafa Gravy and topped with curd cheese, chicken or beef shawarma with vibrant toppings of tahineh and garlic sauce.

COLD APPETIZERS

المقبلات الباردة

Hummus Dip \$5   حمص
Chickpeas, lemon, tahini paste (sesame seed), olive oil.

Labneh Dip \$5   لبنه
Creamy strained yogurt mixed with zaatar and ground red pepper topped with olive oil.

Mutabal Dip \$6   متبل
Roasted eggplant, tahini, garlic, yogurt and lemon topped with olive oil.

Mhammara Dip \$6  محمره
Mixed spicy walnuts with tomato & grilled red pepper. Vegan Option Available.

Pali-Salad \$5    سلطه فلاحيه - فلسطينيه
Palestinian salad of cucumbers, tomato, onions, lettuce and peppers.

Fattouche Salad \$6  فتوش
Traditional Lebanese salad of mixed greens, seasoned with olive oil and pomegranate molasses and topped with fried pita bread.

Tabouleh Salad \$6  تبوله
Lebanese salad of parsley, cracked wheat, tomato, onion, mint, lemon, olive oil.

Musabha \$7  مسبحة
A sister of the Hummus but blended with soft whole Chickpeas and different in texture and in taste. The name suggests it's to swim and that's for the dish served in a pool of hummus and lightly showered with olive oil. A glorious dish to satisfy hummus lovers.

Yafa Salad \$11  سلطه يافا
Food in our culture is all about sharing. This is our scrumptious Pali-Salad topped with your choice of chicken or beef shawarma or falafel, for the vegan option.

Sampling 3 cold appetizers \$12   تشكيلة مقبلات
A sampling of any 3 cold appetizers served with fresh bread basket.

All Day Arabic Breakfast \$15  فطور عربي
If you never tried Arabic breakfast, then you are in for a great surprise! Plate of Hummus Foule and Falafel as they get side by side for breakfast. Manakeesh Zaatar served with fresh bread and tea Dallah. Vegan Option Available.

MANAKEESH

Made fresh from our stone oven

مناقيش على أصولها

Zaatar \$3 زعتر

Oregano, thyme and marjoram rounded out by nutty toasted sesame seeds and lemony sumac. Perfect with tea. Add veggies: \$1

Zaatar-Shatta \$5 زعتر ورَب الحار

Zaatar with a snap of heat, spread of tomato hot chili. Very thrilling. Add labneh ball: \$1

Zaatar-Labneh \$4 زعتر لبنه

Dollops of Labneh makes the tang of sumac and the sharpness of the wild herbs lighter and more lemony

Zaatar-Cheese \$5 جبنة وزعتر

Half the pie of melted cheese and the other half zaatar and taste each topping with every bite.

Cheese Fusion \$5 جبنة

Melted mixture of 4 cheeses. You will be glad we invented it.

Spinach Triangle \$5 مثلث سبانخ

Spinach mixed with onions, oregano, and marinated with lemon and sumac. Vibrant & tangy.

Spinach-Cheese \$6 سبانخ وجبنة

Spinach mixed with onions, oregano and sumac spread and topped with cheese.

Sfeiha \$5 صفيحه / لحم بعجين

Delicious seasoned ground beef/lamb mixed with Arabic spices, tomato, onions & mint (Lahm-bi-aajin).

Sfeiha-Cheese \$6 صفيحه مع جبنة

Sfeiha ground beef/lamb mixture topped with a blend of melted cheese.

Khodra (Veggie) \$6 خضره

Our special sauce topped with cheese, olives and peppers with an infusion of zaatar to steal the hearts.

Sunny Eggs \$7 قدوح بيض

Savory mixture of beaten eggs, cheeses, parsley, zaatar and black pepper.

Yafa Spicy Chicken \$9 دجاج حار

This means plenty of chili, Gaza style, shawarma chicken on hot tomato sauce topped with cheese.

WRAPS (12")

Add \$3 to make it a combo with fries and pop can.

سندويشات

Falafel \$11 فلافل

Steaming hot falafel balls made of chickpeas, parsley warped with vegetables, hummus, pickles and tahini. Vegan option available.

Kabab Kofta \$11 كباب كفته

Ground beef/lamb grilled to perfection with onions, parsley, tomato, pickles, and hummus.

Shawarma (Chicken or Beef) \$11 شاورما دجاج أو لحمه

Thinly shredded pieces of chicken/beef marinated with abundance of spices, and citrus sauce.

Pali-Msakhn Rouleau \$11 مسخن

Layers of happiness wrapped of sumac-braised chicken, caramelized onions and Pali Salad.

Shish Taouq \$11 شيش طاووق

Grilled chicken breast marinated in, garlic, lemon, yogurt, wrapped with garlic paste and vegetables.

Amba Arous \$11 عروس عمبه

Arous means bride, a mind-blowing taste from Iraq, it contains eggplants, potatoes, boiled eggs, salad, onions, pickled amba (mango) and hot sauce.

SIDES

إضافات

Extra Sauces (Hot sauce, garlic sauce, tahineh) \$1 صلصات اضافيه

Fresh bread \$1  خبز طازج

Falafel (1/2 dozen) \$6   فلافل

Frites \$4  بطاطا مقليه

Rice \$4   أرز

MAIN PLATES

أطباق رئيسيه

Koshary \$13 كشرى

The most delicious Egyptian dish. It is very suitable for vegans. Rice, pasta, and black lentil with some tomato sauce, chickpeas and crispy onion.

Falafel Delight \$13 فلافل

Falafel balls garnished with tahini sauce, served with pickles, hummus and fresh baked bread to make for a perfect meal. Served with fries. Vegan option available.

Palestinian Msakhan \$13 مسخن فلسطينى

Msakhan is all about fresh, simple ingredients, yet complex and captivating in taste. The compelling flavor of caramelized onions, the tartness of sumac, the mellow taste of olive oil and the crunchy almonds; all enveloped around perfectly roasted chicken over fresh baked bread is truly a winner that makes it a national dish of Palestine! Messy but happy eating. Served with yogurt dip or Pali Salad.

Shishbarak Dumplings \$15 شوشبرك

Thin dough filled by meat and cilantro and dipped in cooked yogurt and infused in garlicky oil and dry mint. The masterpiece of the Syrian cuisine. Paired with rice to make a satisfying meal.

Chicken or Beef Shawarma \$15 شاورما

Tiny layers of beef or chicken marinated in our specialty citrus sauce. Served on a bed of Kuwaiti rice or fries with hummus or garlic dip sides and vegetables.

Makloubeh \$16 مقلوبه فلسطينيه

The ultimate feast of Yafa, a layered dish of Chicken basted with authentic Arabic spices with veggies mainly eggplants and rice with variations of festive ingredients. A famous Palestinian plate, its name suggests upside down in how it's presented.

Kabab Kofta \$17 كباب كفته

2 Skewers of ground beef and lamb mixed with parsley, onions, and seasoned with our house spices. Served on a bed of Kuwaiti rice or fries with hummus and vegetables.

Shish Taouk \$17 شيش طاووق

2 skewers of threaded boneless chicken, Lebanese style and dipped in exotic spices, herbs, lemon, yogurt, loads of garlic. Served over rice or fries with vegetables, hummus and garlic sauce.

Mini-Mix Grill \$17 مشاوي مشكله

2 skewers of one Shish Taouk and one Kabab Kofta with vegetables, hummus and garlic sauce with your choice of rice or fries.

Beef Tikkeh \$20 تكا (لحم شقف) عراقيه

2 skewers of tender beef cubes marinated with olive oil and slightly spiced and grilled. The absolute favorite of Iraq. Served over rice or fries with vegetables and hummus.

FAMILY PLATTERS FOR 5

أطباق عائليه

Mini Manakeesh Deal 10 for \$20 مناقيش

Travelling? Grab a package for your loved one. A variety of 5" size, feel free to mix 10 from the Manakeesh Menu. Perfect finger food appetizer. Easy to freeze and great for kid's lunches.

Msakhan Rouleaux Deal 15 for \$30 رولات مسخن

15 Rolls of thin dough rolled around shredded pieces of chicken with onion, sumac and olive oil. The mini version of the traditional Msakhan. Perfect Finger food

Wraps Share Deal 5 for \$60 سندويشات للمشاركه

Any 5 assorted sandwiches combination from the wrap's menu. Comes with fries, 5 pop and 5 Baklawas. Perfect for corporate events.

Shawarma Feast \$80 مهرجان الشاورما

Platter with your choice of chicken or beef shawarma or both on a bed of rice or fries. Sides of vegetables, hummus, garlic dip, pickles, 5 breads, 5 pops, 5 Baklawas.

Yafa Deluxe Grillade \$90 جاط فاخر

5 skewers kabab kofta, 5 skewers Shish Taouk over rice or fries. Sides of hummus, garlic dip, pickles, vegetables, 5 breads, 5 pops, 5 Baklawas.

HELOU CORNER (SWEETS)

الحلويات

Regardless of how you approach our menu, it is essential to save room for our hand-made sweets!

Basbousa \$3/each or \$20/kg بسبوسة مصريه

Classical Arabic cake sold in every corner. We serve the Egyptian variation, made of semolina and soaked in Orange blossom sugar syrup. Rich and satisfying delights.

Baklawa \$3/each or \$30/kg بقلاوه

The richest Arabic sweets, ground mixture of nuts centered in a crunchy, velvety layer up on layer of dough drenched in rose water syrup and topped with pistachio.

Knafeh Nabulsi \$7 or \$40/kg كنافه نابلسيه

The King of Arabic Dessert. A Palestinian iconic dessert loved all over the World. It is a melting cheese on top of shredded wheat, and drizzled with syrup leaving a food experience never to be forgotten.

Cinnamon & Sugar \$5 قرفه وسكر

Sweet pie freshly baked with butter dusted with brown sugar and cinnamon.

Nutella & Chokolata \$8 نوتيللا وموز و شوكلاته

Sweet baked manakeesh with Nutella spread topped with Flakes chocolate and chocolate sauce. Add \$1 for sliced banana

Halawa & Pistachio \$8 حلاوه وموز

Luxurious Arabic sweet manakeesh of tahini with caramel sauce sprinkled with pistachio. Add \$1 for sliced banana

SEASONAL

Ghorayba (Arabic Shortbread) \$2/each or \$30/kg غريبه

Ancient Arabic shortbread. Its meltiness makes it special, with aromatic rose water.

Date-Ring Cookies \$2 or \$30/kg كعك أساور فلسطيني

Sugar free Palestinian cookies stuffed with dates. Seasoned with Mahlab aromatic spice, cinnamon, anise, turmeric, cardamom and rosewater. Extremely moreish, crunchy and delicious.

Maamoul \$30/kg معمول

Cookies made of cream flour, semolina and butter, stuffed with dates or nuts.
Seasonally served around Easter, Christmas and Eid Holidays