

LET US FEED YOU, IT'S WHAT WE DO BEST!

Yafa's Catering provides a fresh approach to flavors from the Arab World food catering. We know how to celebrate food that we don't just offer Arabic food from one region, but rather cuisines from various countries in order to provide you with a more authentic and traditional food catering experience.

Serves approximately 8-10 people.

Appetizers, Salads & Light Bites

Yafa's Famous Hummus \$30

Chickpeas, lemon, garlic, tahini paste (sesame seed), salt, topped with olive oil.

Pali Salad \$30

Cucumber, tomato, mint, onions, bell pepper, lemon and olive oil.

Fattouche \$30

Traditional Lebanese salad of mixed greens, seasoned with olive oil and pomegranate molasses and topped with fried pita bread.

Tabbouleh \$40

Lebanese salad of Cracked wheat, tomato, green onion, mint, parsley, lemon, olive oil.

Batata Harra (Spicy) \$40

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

Falafel Tray \$40

3-dozen (36) falafel patties made of Chickpea, coriander, parsley and garlic. Comes with 16 oz hummus.

Cabbage Rolls (Malfoof) \$80

Short grain rice mixed with ground beef, parsley, and cooked between layers of garlic simmered on low heat, topped with mint and lemon juice. Stuffed rice and split chick-peas for a vegan version. 4 Liter pot.

Warak Enab \$80

Short grain rice mixed with various vegetables wrapped with grape leaves, topped with lemon & olive oil. 4 Liter pot.

Tabeeh (Arabic Classic Dishes)

Koshary \$50

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

Bamya and Rice Stew \$60

Sautee green okra cooked in tomato sauce with stewed chunks of beef stew. Add \$20 for lamb. Vegetarian Option available. Served with side basmati white rice.

Machbous \$60

Famous Kuwaiti dish of rice with chicken in authentic spices scented with cardamom, saffron and dried limes topped with split chickpeas and raisins. Add \$20 for lamb. Served with hot tomato sauce dip.

Makloubeh \$60

Palestinian traditional dish of rice mixed with exotic Arabic spices and cooked over fried sliced eggplant, vegetables and chicken. Add \$20 for lamb.

Traditional Msakhan Feast \$90

The national dish of Palestine. A whole quartered chicken put on top 5 round pieces of bread and completely covered by a layer of sauteed onions, sumac, olive oil and crunchy almonds. A fun meal with friends and family, meant to be eaten by hand, messy but happy eating. Comes with 12 Msakhan rolls, large salad, 5 baklawas and 5 pops. Vegan version made with cauliflower florets.

Sayadia (Fisherman Delight) \$80

A sensational dish from Gaza. Fragrant spicy rice cooked with a fillet fish and topped with caramelized onions and roasted almonds. Served with hot sauce.

Desserts

Basbousa \$25/kg

Deliciously sweet squares made of semolina, hazelnuts and honey. 1 kg serves 15 people.

Warbat Tray \$25/kg

Triangle shaped layers of phyllo pastry baked to a golden-brown perfection filled with homemade cream (Qishta) drizzled with honey flavored in rose water and topped with pistachio. 1 Kg serves 8 people.

Baklawa Tray \$35/kg

Homemade taste and quality of baklawa squares filled with mixed walnuts, almonds and cinnamon topped with honey syrup and pistachio. 1 Kg serves 15 people.

Knafeh Nabulsi \$35/kg

The King of Arabic sweets and there is truly no dessert in the world like sweet melting cheese knafeh topped with pistachios and drizzled with honey syrup. Once you've tried it, you'll never stop craving it! 1 Kg serves 8 people.



Our catering packages are carefully crafted for your event, office parties or casual get-togethers. Whether you are catering for a simple boardroom lunch or a product launch for hundreds of guests, we will professionally attend to your needs.

Yafa will provide delicious food that will pleasantly surprise your guests, and make your next event a massive success. Our dishes are prepared fresh and advance notice allows us to accommodate your order.

Please allow 24hr notice from order to pick up.

To place a catering order call 204-221-1636, email info@yafacafe.com, or visit us at 1785 Portage Ave.



We host community events for up to 50.
Call us to place your order.

Open 7 days a week

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



FLAVORS OF THE ARAB WORLD