

Please note that 24-72 hrs notice is required for certain items. Dishes serve 8-10 people unless otherwise noted.

## Appetizers, Salads & Light Bites

-  **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.
-  **Gaza Salad \$30**  
Daily salad served in Gaza of tomatoes, garlic, dill seed, lemon, olive oil and chili peppers dagga which means pounded. Served with a fresh bread.
-  **Batata Harra (Spicy) \$40**  
Cube potato fries, mixed with cilantro, lemon, garlic and chili flakes.
-  **Hummus Tray \$40**  
Chickpeas, lemon, garlic, tahini paste (sesame seed), salt, topped with olive oil.
- Mhammara Tray \$40**  
Mixed spicy walnuts with tomato & grilled red-hot pepper. Vegan without tahini. Served with a fresh bread.
-  **Labneh Tray \$40**  
Creamy strained yogurt topped with zaatar, mint and ground red pepper topped with olive oil. Served with a fresh bread.
- Foul Tray \$40**  
Egyptian seasoned smashed fava beans with cumin, garlic, lemon, olive oil. Vegan without tahini. Served with a fresh bread.
-  **Falafel Tray \$45**  
36 falafel patties made of chickpea, coriander, parsley and garlic.
-  **Tabbouleh \$50**  
Lebanese salad of Cracked wheat, tomato, green onion, mint, parsley, lemon, olive oil.



Vegan



Gluten-Free

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

## Tabeekh (Arabic Classic Dishes)

- Kubbeh Tray (24) \$50 48hr Notice Required**  
Cracked whole wheat and bulgur shell stuffed with ground beef, onions and sumac.
-  **Adas Rashta \$50 24hr Notice Required**  
Traditional stewed lentil and noodles dish with garlic and tangy caramelized Onions is cooked in olive oil. This is a vegan stew, very homey, rustic and provides lots of energy.
-  **Koshary \$60**  
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 24hr Notice Required**  
Sautéed green okra cooked in tomato sauce. Served with side basmati white rice.
-  **Machbous \$80 24hr Notice Required**  
Famous Kuwaiti dish of rice with whole quartered chicken in authentic spices scented with cardamom, saffron and dried limes topped with split chickpeas and raisins. Served with hot tomato sauce dip.
-  **Makloubeh \$80 24hr Notice Required**  
Palestinian traditional dish of rice mixed with exotic Arabic spices and cooked over fried sliced eggplant, vegetables and whole quartered chicken.
-  **Kofta Tray \$80**  
Oven baked ground beef and lamb mixed with herbs, garlic, and onions. Spiced and topped with potato slices. Juicy delicious, baked with tomato hot sauce. Served with fresh bread or rice.
-  **Yamani Mandi \$80 24hr Notice Required**  
Steam cooked basmati rice with a whole quartered chicken with a special blend of spices topped with caramelized onions and raisins. Served with Daqous "hot tomato sauce".
- Traditional Msakhan Feast \$90 24hr Notice Required**  
The national dish of Palestine. A quartered chicken on top of 5 breads and covered by onions, sumac, olive oil and almonds. Comes with 12 Msakhan rolls, large salad, 5 baklawa's and 5 pops. Vegan option with cauliflower florets.
-  **Sayadia (Fisherman Delight) \$100**  
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.

-  **Cabbage Rolls (Malfoof) \$100 24hr Notice Required**  
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 dill split chick-peas for a vegan version. 4 liter pot.
-  **Warak Enab \$100 48hr Notice Required**  
Short grain rice mixed with various vegetables wrapped with grape leaves, topped with lemon & olive oil. 4 Liter pot.
- Jordanian Mansaf \$130 48hr Notice Required**  
Lamb (2 kilos) cooked in native dried yogurt laid on rice and bread topped with roasted almonds and parsley. The name of the dish comes from the term large dish served to honor guests.
-  **Whole Stuffed Manitoba Lamb \$500 72hr Notice Required**  
Whole stuffed lamb cooked in a special oven stuffed and roasted with spice rice and nuts. Comes with salad and daqous "hot sauce". Easily feeds 20 people. Perfect for special occasions.

## Desserts

- Um Ali \$25/kg 24hr Notice Required**  
Egypt's National desert that goes back to the 13th century. Bread, butter with raisins, coconut baked in milk, and topped with pistachios.
-  **Basbousa \$35/kg**  
Deliciously sweet squares made of semolina, hazelnuts and honey. 1 kg serves 15 people.
- Warbat Tray \$35/kg 24hr Notice Required**  
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.
-  **Kaak with dates \$35/kg 48hr Notice Required**  
Cookies filled with dates and spiced with Mahlab, cinnamon, anise, turmeric, cardamom and rose blossom water.

### Knafeh Nabulsi \$40/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.

To place a catering order call 204-221-1636, email [info@yafacafe.com](mailto: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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**CATERING  
MENU**