

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

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

Dips

Hummus Tray \$45

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

Mhammara Tray (Spicy) \$45

Mixed spicy walnuts with tomato & grilled red-hot pepper. Vegan
without tahini. Served with a fresh bread.

Foul Tray \$45

Egyptian seasoned smashed fava beans with cumin, garlic, lemon,
olive oil. Vegan without tahini. Served with a fresh bread.

Labneh Garlic Tray \$45

Strained yogurt that has the texture of cream cheese mixed with
garlic, dry mint and olive oil.

Salads

Pali Salad \$35

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

Fattouche \$35

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

Cucumber & Yogurt Salad \$35

Fresh yogurt chopped cucumbers mixed with dry mint fines and
minced garlic.

Gaza Salad (spicy) \$35

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.

Tabbouleh \$50

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

Finger Food Trays

Falafel 1 Dozen Tray \$20

24 falafel patties made of chickpea, coriander, parsley and garlic.

Sfieha 1 Dozen Mini Pies \$24

12 pocket pies with ground beef and lamb with onions, tomatoes and
mint.

Kubbeh 1 Dozen Tray \$30

12 balls of cracked whole wheat and bulgur shell stuffed with ground
beef, onions and sumac.

Msakhan Rolls 1 Dozen Tray \$30

12 rolls, mini versions of the traditional Msakhan.

Finger Food Assortment Tray \$60

6 Cheese pies, 6 Sfeiha pies, 6 Kubbeh, 6 Msakhan Rolls. 6 Zaatar.
Fixed assortments.

Vegan Arabic Dishes

Batata Harra (Spicy) \$40

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

Koshary \$50

The most delicious Egyptian dish. Rice, pasta, and black lentil with
some tomato sauce, chickpeas and crispy onion.

Adas Rashta \$50

Traditional stewed lentil and noodles dish with garlic and tangy
caramelized Onions is cooked in olive oil. Very homey, rustic and
provides lots of energy.

Bamya Stew \$60 24 hrs

Sautee green okra cooked in tomato sauce with stewed chunks of beef
stew. Served with side basmati white rice.

Warak Enab \$100 24 hrs

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

Classic Arabic Dishes

Makloubah \$100 24 hr

Palestinian traditional dish of rice mixed with exotic Arabic spices
and cooked over fried sliced eggplant, vegetables and whole
quartered chicken.

Kofta Tray \$100

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.

Palestinian Msakhan Feast \$100 24 hrs

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.

Lebanese Rice and Chicken \$100 24 hrs

Spiced rice with braised chicken with nuts and fragrant herbs

Yemeni Mandi \$100 24 hrs

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".

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 24 hrs

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.

Jordanian Lamb Mansaf \$150 24 hrs

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 72 hrs

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.



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

Sweet Trays

Um Ali \$25/kg 24 hrs

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 24 hrs

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.

Baklava Tray \$35/kg

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

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.

Delivery: Based on availability and subject to an additional charge. Please call to discuss pricing.

Plates: Paper plates, utensils and napkins can also be included for an additional charge.



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

Open 7 days a week

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www.yafacafe.com

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CATERING MENU