

AUSTRALIA

Kanga Banga ——— \$7.50

An Aussie BBQ classic. We toss a gourmet recipe Kangaroo sausage on the barbie, then cook it through and gently rest the banga on a puffy, pillow-like slice of white bread. It is then bathed in a relish containing native Australian Bush Tomato and Pepperberry. It's bonza!

Lemon, Lime & Bitters Drink ——— \$5.50

Deliciously refreshing and large cool drink. Sweet, but with the tang of bitters and complemented with fresh citrus fruits. A Heritage favourite for almost 10 years!

Vegemite on Toast ——— \$3.00

It's Vegemite on buttered toast, mate.

Fairy Bread ——— \$3.00

A children's birthday party delight (for all ages). Fluffy white bread smeared with butter and doused with hundreds and thousands (you might call them sprinkles).

AZERBAIJAN

Beef Kebab ——— \$13.00

Juicy, bold, and flame-grilled over charcoal. Ground beef mixed with onion, hand-shaped onto skewers and grilled over charcoal for that signature Azerbaijani aroma and taste.

Chicken Kebab ——— \$13.00

Tender and smoky with a savory kick! Marinated chicken pieces bursting with flavor, cooked slowly over charcoal for that authentic Azerbaijani taste.

Dolma (6 pcs) ——— \$6.00

A bite-sized taste of home! Grape leaves wrapped around a savory mix of rice, herbs, and a hint of lemon—simple, fresh, and addictive.

Paxlava (Baklava, 4 pcs) ——— \$6.00

Layered pastry filled with crushed nuts, sweetened with honey or syrup, and baked until golden. Dough, pistachio, walnut, sugar, butter, honey or syrup

Tea (Chay) ——— \$2.00

Steeped black tea, traditionally enjoyed with a cube of sugar and good conversation.

BANGLADESH

Chicken Biryani ——— \$10.00

This is one of the most popular food items in the Bangladeshi community. Mixed special rice for biryani with chicken (halal) served with salad.

Beef Biryani (Khaccie Biryani) ——— \$12.00

Beef biryani is one of the most popular meals in our Bangladeshi community for any type of event. Mixed rice with halal beef along with salad.

Jhal Muri ——— \$5.00

This one is a popular food in houses or on the street everywhere as a common light food made of spices.

Vegetable Pakura ——— \$5.00/3 pcs or \$7.00/10 pcs

Pakura made with vegetables served with Bangladeshi traditional sauces.

Watermelon (2 pcs) ——— \$5.00

Pieces of bigger/standard size watermelon.

Mango Smoothie ——— \$5.00

Cold beverage with mango pulp and ice cream blended together.

Chai/Stip Tea ——— \$3.00

Tea is one of the most common and popular drinks in Bangladesh.

BARBADOS

Fish Cakes ——— \$7.00

Flaked salted cod mixed with a blend of herbs and spices, transformed into a savoury batter and deep fried to golden perfection.

"Pickled" Chicken Steppers ——— \$6.00

Chicken feet, topped with a tangy, brined blend of grated cucumber, lime, peppers, onion, and parsley.

Snowcone ——— \$6.00

Shaved ice with a variety of tropical flavored syrups, topped with condensed milk (optional).

Barbeque Pigtales ——— \$9.00

Parboiled, salted pigtales are basted with a special BBQ sauce. The meat is fall-off-the-bone tender, with sweet, smoky caramelization that balances the salty brine.

Pop and Water ——— \$3.00

BOSNIA AND HERZEGOVINA

Cevapi ——— \$10.00

Rolls of ground beef served with bun, onions, and sour cream.

Jagnjetina ——— \$15.00

Lamb toasted and served with bun and salad.

Burek ——— \$8.00

Thin dough rolled with beef, onion, salt, and oil.

Sirnica ——— \$8.00

Thin dough filled with cheese, eggs, spices.

Stuffed Peppers ——— \$8.00

Peppers stuffed with ground beef, rice, and spices.

Baklava ——— \$5.00

Baked dough soaked in sugar syrup filled with walnuts.

Hrumasica ——— \$5.00

Dough filled with walnuts and coconut.

Bosnian Coffee ——— \$5.00

Fine strong coffee.

Watermelon ——— \$3.00

Lemonade ——— \$5.00

Regular Coffee ——— \$4.00

Pop and Water ——— \$3.00

CANADA INDIGENOUS

Fried Bannock with Butter and Jam ——— \$6.00

Fried Bannock (1 pc) served with butter and jam.

BBQ Bannock Bison Burger ——— \$14.00

BBQ bannock bison burger on a fried bannock bun.

Bannock Bison Burger with Cheese ——— \$15.00

BBQ bison burger with cheese served on a fried bannock bun.

Bannock Beef Burger ——— \$13.00

BBQ beef burger served on a fried bannock bun.

BBQ Beef Burger With Cheese ——— \$14.00

BBQ bannock beef burger with sliced cheddar and served on a fried bannock bun.

Mint Tea (Laboom) ——— \$2.00

Wild mint tea leaves and mint tea bags strained and served in a disposable cup.

Pop and Water ——— \$3.25

CAMEROON

Beef Kebab (Indomitable Suya) ——— \$10.00

Tender beef sirloin, marinated in our signature Cameroonian Suya spice continent-blend and grilled to smoky, well-done perfection. Bold, flavorful, unforgettable.

Chicken Drumsticks (Indomitable Chicken) ——— \$5.00

Grilled chicken drumsticks marinated in carefully selected fresh green and a handful of Cameroonian dry rub.

Plantains Banana (Indomitable Dodo) ——— \$5.00

Even french fries cut bananas. Deep fried in canola oil and lightly salted.

Hibiscus Punch (Indomitable Folere/Bissap/Zobo/Sorrel) ——— \$5.00

A mixture of dry hibiscus flower, pineapple, ginger, cinnamon stick, lemon, rosemary, cloves, slow cooked for about 3 hours. Allowed to cool then added sugar and vanilla flavoring.

Whole Baby Coconut Water ——— \$10.00

Whole baby coconut water, cut open and sipped with the straw.

Flour Donut (Indomitable Atchobo, 3 pcs) ——— \$5.00

A mixture of overly white flour, sugar, salt, and yeast. Deep fried in canola oil.

Fried Beans (Indomitable Jazz) ——— \$5.00

Red beans, indomitable spices, tomatoes stew with canola oil, garlic onion, and crayfish.

Chilled Water ——— \$3.00

Exotic Ice Cream (Indomitable Glace) ——— \$5.00

Cook the milk, cream and sugar until the sugar has dissolved. Then add the Cameroonian spice flavoring. Finally pour the mixture into an ice cream maker. Serve immediately or reserve in the freezer before serving.

CHINA

Green Onion Cake ——— \$6.00

Fried green onion cake made with flour dough and served with hot sauce.

Golden Buns (2 pcs) ——— \$5.50

Deep fried steamed buns with condensed milk.

Dragon Tail ——— \$5.50

Deep fried Chinese long donut sweetened with cinnamon sugar.

Spring Rolls (3 pcs) ——— \$6.50

Crispy pork and vegetable filled spring rolls. These spring rolls are hand rolled, then deep fried to a perfect crispy exterior.

Deep Fried Siu Mai (3 pcs) ——— \$6.50

Classic dim sum pork and shrimp dumpling, deep fried.

Shanghai Noodles ——— \$6.50

Rich thick noodles fried with cabbage, bean sprouts, preserved vegetable & soy sauce.

Yang Chow Fried Rice ——— \$6.50

Specially fried rice with peas, carrots, and corn.

Dim Sum Sticky Rice (1 pc) ——— \$5.50

Steamed sweet rice with chicken and pork wrapped in lotus leaves.

Pot Stickers (3 pcs) ——— \$6.00

Deep-fried chicken dumplings with cabbage and topped with dumpling sauce.

Sweet and Sour Chicken ——— \$8.50

Deep-fried chicken strips with sweet and sour sauce.

Ginger Beef with Sauce ——— \$8.50

Deep fried beef strips with ginger sauce.

Watermelon Slice (2 pcs) ——— \$5.00

Combination Plate ——— \$16.00

Choose Fried Rice or Shanghai Noodles and 2 other items.

Mochi Doughnut ——— \$5.00

Matcha or strawberry flavoured mochi doughnuts.

Bubble Tea - Taro Coconut Smoothie ——— \$9.00

Taro coconut smoothie with tapioca (700 mL).

Bubble Tea - Passion Peach Slushie ——— \$9.00

Passionfruit peach slush with coconut jelly (700 mL).

Bubble Tea - Brown Sugar Milk Tea ——— \$9.00

Brown sugar milk tea with tapioca (700 mL).

Ice Cream - Single Scoop Cup ——— \$7.25

Chinatown inspired flavours (Daan Taat, Black Sesame, Lychee Sorbet (vegan), Peach Milk Tea, Taro Cookies N Cream).

Ice Cream - Single Scoop Cone ——— \$8.75

Chinatown inspired flavours (Daan Taat, Black Sesame, Lychee Sorbet (vegan), Peach Milk Tea, Taro Cookies N Cream).

Ice Cream - Double Scoop Cup ——— \$9.66

Chinatown inspired flavours (Daan Taat, Black Sesame, Lychee Sorbet (vegan), Peach Milk Tea, Taro Cookies N Cream).

Ice Cream - Double Scoop Cone ——— \$11.17

Chinatown inspired flavours (Daan Taat, Black Sesame, Lychee Sorbet (vegan), Peach Milk Tea, Taro Cookies N Cream).

Ice Cream - Kids Scoop Cup ——— \$5.44

Chinatown inspired flavours (Daan Taat, Black Sesame, Lychee Sorbet (vegan), Peach Milk Tea, Taro Cookies N Cream).

Ice Cream - Kids Scoop Cone ——— \$6.64

Chinatown inspired flavours (Daan Taat, Black Sesame, Lychee Sorbet (vegan), Peach Milk Tea, Taro Cookies N Cream).

Pop ——— \$3.50

Fuze Ice Tea ——— \$3.50

Dasani Water ——— \$3.00

SmartWater ——— \$3.50

COLOMBIA

Empanadas ——— \$9.00

Delicious fritters served with sautéed shredded beef, chicken, or beef and topped with ají and lime wedges (gluten free).

Patacones ——— \$10.00

A savory sensation crafted from twice-fried green plantain slices, generously topped with flavorful hogao, creamy feta cheese, and a medley of tantalizing sauces.

Chicharrones ——— \$13.00

Cassava fried with salt with style fried pork, spices, and a touch of lemon essence.

Super Waffles ——— \$11.00

An irresistible fusion of golden crispiness and artisanal flavors, featuring this year's tantalizing options: bold Coffee, indulgent Dulce de Leche, and refreshing Tropical.

Super Waffle Syrup ——— \$8.00

A timeless favorite, our golden waffle is served warm and crisp, drizzled generously with rich, buttery syrup for that perfect sweet finish. Simple, nostalgic, and delicious.

Arroz Con Leche ——— \$5.00

Delicious Spanish rice pudding served with sprinklings of cinnamon and grated coconut.

Raspados ——— \$5.00

All the glory of a snow cone with a Colombian flavored twist. Condensed Milk to tickle your taste buds. Check out the flavor of this year and enjoy!

Agua Panela (Sugar Cane Drink) ——— \$4.00

Molasses flavored iced drink that is the Colombian equivalent of biting into a stalk of fresh sugarcane.

La Colombiana ——— \$5.00

A Colombian soft drink, similar to cream soda or bubblegum flavored drinks.

Pony Malta ——— \$5.00

Ethnic soft drink, malted beverage.

Manzana Postobon ——— \$5.00

Apple flavoured soft drink.

Jugo De Mango ——— \$6.00

A refreshing tropical mango juice, naturally sweet and silky smooth. Bursting with ripe mango flavor—served chilled to cool you down!

Papas Rellenas ——— \$10.00

Crispy fried mashed potato ball filled with savory ground beef, spices, and egg. A comforting Colombian street snack with bold flavor in every bite.

Soft Drink ——— \$3.50

Water ——— \$3.00

CÔTE D'IVOIRE

Skewers & Bread ——— \$15.00

Skewers and bread.

Skewers ——— \$10.00

Skewers.

Skewers & Fried Plantain ——— \$20.00

Skewers and fried plantain.

Fried Plantain ——— \$10.00

Fried plantain.

Fried Plantain & Chicken ——— \$15.00

Fried plantain and chicken.

Chicken ——— \$5.00

Chicken.

Hibiscus Juice ——— \$5.00

Hibiscus juice.

Ginger Juice ——— \$5.00

Ginger juice.

Ivorian Yellow Donut ——— \$10.00

Yellow donut. Served with macaroni.

CROATIA

Croatian Doughnut ——— \$6.00

Deep fried dough topped with icing sugar.

Lamb Plate ——— \$12.00

Roasted lamb served with coleslaw salad and a bun.

Pork Plate ——— \$10.00

Roasted pork served with coleslaw salad and a bun.

Shish Kabobs ——— \$8.00

Pork skewers (2 pcs) served with onions and a bun.

Coffee ——— \$2.00

Brewed coffee with the option of cream, milk and/or sugar.

Water ——— \$3.00

Pop ——— \$3.50

CUBA

Genuine Cuban Piña Colada Smoothie ——— \$7.50

A refreshing cold drink.

Cuban Pulled Pork Sandwich (Pan Con Lechon) — \$7.00
A tasty meat sandwich.

Cuban Pulled Pork Tortilla — \$3.50
A sampler of the pulled pork on a tortilla.

Ropa Vieja (Pulled Beef) Sandwich — \$8.50
A traditional meat dish in a bun.

Ropa Vieja (Pulled Beef) Tortilla — \$5.00
A sampler of the traditional meat on a tortilla.

Congri — \$4.50
Rice and black beans traditionally served in Cuba.

Combo Cuban Pulled Pork — \$12.00
Cuban pulled pork with congri.

Combo Ropa Vieja — \$14.00
Ropa vieja with congri.

Virgin Mojito — \$7.50
Another refreshing drink for hot days.

Pop — \$4.50

Water — \$3.00

DEMOCRATIC REPUBLIC OF THE CONGO

BBQ Beef Kabob — \$8.00
Marinated diced beef prepared on skewers, cooked in the BBQ grill.

BBQ Chicken — \$6.00
Chicken drum sticks, marinated in Congolese spices, cooked on the BBQ.

Spinach and Rice — \$8.00
Fresh spinach cooked with peanut butter in Congolese sauce.

Fried Plantin — \$5.00
Banana plantin fried in vegetable cooking oil, seasoned with Congolese spices.

Mikate — \$5.00
Mini donuts made a la Congolese.

Slurpee/Slush ——— \$5.00
Iced slurpee made of different flavours.

ECUADOR

Cheese Empanada (Empanada de Queso) ——— \$5.00
Deep fried pastry stuffed with mozzarella cheese.

Beef Empanadas (Empanada de Carne) ——— \$5.00
Deep fried pastry stuffed with ground beef and vegetables.

Beef Skewer (Carne en Pallito) ——— \$8.00
Barbequed beef skewer with peppers.

Beef Sandwich (Pan con Carne) ——— \$8.00
Marinated beef sandwich served with traditional salad (onion, tomato, cilantro).

Chocolate Covered Banana (Chocobanano) ——— \$6.00
Chocolate covered banana.

Tres Leches Cake ——— \$10.00
Light, sponge cake soaked in a mixture of three types of milk and topped with whipped cream and strawberries.

Chicha ——— \$4.00
Beverage made with quaker and pineapple.

Meringue Cream Dessert (Espumilla) ——— \$4.00
Light and fluffy meringue dessert.

Homemade Hot Sauce (Ahi) ——— \$10.00
Homemade hot sauce.

Frozen Bag of Empanadas (cheese) ——— \$65.00
A dozen frozen cheese empanadas.

Bottled Water ——— \$5.00

Fruit Juice ——— \$4.00
Traditional flavoured juices.

Frozen Bag of Empanadas (beef) ——— \$75.00
A dozen frozen beef empanadas.

EL SALVADOR

Pupusa - Mixed Cheese ——— \$6.00

Flattened corn dough stuffed with pork, mozzarella cheese, and beans, or just cheese. Both served with cabbage and salsa!

Mango Loco ——— \$7.00

Freshly peeled mango on a stick rolled in chamony and hot spices.

BBQ Corn ——— \$6.00-\$8.00

1. Original corn dipped in butter and you add your favourite spices.
2. Corn dipped in our own homemade mayo sauce covered with Flamming Hot Cheetos.

Horchata/Horchata Café ——— \$5.00

1. Horchata is a traditional drink made up of white rice soaked in water, flavoured with cinnamon and sweetened with sugar.
2. Horchata ice coffee

Mangonada Drink ——— \$7.00

Mango.

ERITREA

Hamli ——— \$10.00

Vegan dish.

Ades ——— \$10.00

Vegan dish.

Shiro ——— \$10.00

Vegan dish.

Zigni ——— \$12.00

Beef stew.

Sambusa ——— \$7.00

Beef, chicken sambusa.

Mango Juice ——— \$3.50

Bottled mango juice (Ocho Rios).

Canned Pop ——— \$3.50

Water ——— \$3.50

ETHIOPIA

Meat Combination ——— \$13.00

Combination of meat: Tibs siga, Tibs key wot, and Tibs Alcha.

Vegetarian Combination ——— \$10.00

Miser wot (special red lentils), kik alcha (yellow split pea stew), gomen (collard green), dinch, karot alcha (potato and carrot stew), and key sir (beets, potatoes, and carrot stew).

Misir (Lentils) ——— \$6.00

Red lentils (misir) cooked with red onion and marinated with oil.

Ater Kik ——— \$6.00

Ater cooked with onion marinated with oil.

Gomen (Kale) ——— \$6.00

Kale prepared with oil, chili paper, and salt.

Samosa ——— \$3.00

Brown lentils, yellow onion, garlic, paper.

Dabo (Traditional Ethiopian Bread) ——— \$2.00

Traditional Ethiopian bread cooked with white flour.

Coffee ——— \$2.00

Ethiopian traditional coffee.

Kolo ——— \$2.00

Barley mixed with salt, spice, and sometimes peanuts.

Dabo Colo ——— \$2.00

Cornbread prepared with slightly diced bread and served with coffee.

FIJI

Goat Curry with Rice or Roti ——— \$14.00

Goat curry served on steamed rice or roti.

Chicken Curry with Rice or Roti ——— \$12.00

Chicken curry served on steamed rice or roti.

Vegetable Curry with Rice or Roti ——— \$10.00

Vegetable curry served with rice or roti.

Samosa ——— \$4.00

Cubed potatoes and vegetables wrapped in flour dough and deep fried.

Bhajia ——— \$3.50

Spinach, onion, salt, wrapped in batter and deep fried.

Gulgula ——— \$2.50

The deep fried Indo-Fijian styled donut.

Mango Slice ——— \$2.50

Watermelon Slice ——— \$2.50

Fish Wrap ——— \$5.00

Fish wrapped in roti.

Fijian BBQ Lamb ——— \$12.00

Spring lamb B-B-Q'ed in a Fijian style, served with a potato salad and coleslaw.

Tropical Fruit Juice Mix ——— \$2.50

Fiji fruit punch.

Kava ——— \$2.50

Kava, also known by its Fijian name Yagona, is an indigenous plant native to the Pacific Islands, known for its pleasant relaxation effect. It is first pounded into fine powder and then mixed with fresh water. A Fijian traditional drink.

Extra Roti ——— \$2.00

Rice ——— \$3.00

Steamed rice.

FRANCE

Crepes ——— \$3.00

Crepes with a choice of three sauces or sugar.

Macarons ——— \$3.00

Madeleine ——— \$3.00

Cake.

Perrier ——— \$4

Bottled water.

Orangina ——— \$4

Bottled pop.

Water and Pop ——— \$3.50

Ice Tea (with lemon slice) and Coffee ——— \$2.50

GERMANY

Bratwurst on a Bun with Sauerkraut ——— \$12.50

A savory bratwurst nestled in a soft, fresh-baked bun, accompanied by the tangy crunch of sauerkraut.

Bratwurst on a Bun ——— \$8.75

A savory bratwurst nestled in a soft, fresh-baked bun.

Leberkase on a Bun with Sauerkraut ——— \$12.50

Our irresistible leberkase is tender, seasoned meat made from finely ground pork, beef, and bacon, nestled in a soft, fresh-baked bun, accompanied by the tangy crunch of sauerkraut.

Leberkase on a Bun ——— \$8.75

Our irresistible Leberkase is tender, seasoned meat made from finely ground pork, beef, and bacon, nestled in a soft, fresh-baked bun.

Sauerkraut Plate ——— \$4.50

Our savory plate of sauerkraut, a classic German delicacy bursting with flavor and tradition, made from finely shredded cabbage fermented and spiced to perfection.

Bavarian Pretzel ——— \$5.00

A classic Bavarian delight, our soft and perfectly salted pretzel, golden baked, satisfying crunch on the outside and a warm, pillowy softness inside. Enjoy it with mustard!

Apfel Strudel ——— \$5.50

Layers of flaky, golden pastry enveloping a decadent filling of tender, cinnamon-spiced apples.

German Imported Dealcoholized Beer ——— \$6.00

Authentic beer, with crisp refreshing taste and subtle hints of malt and hops, using traditional German brewing methods and premium ingredients, but without the alcohol.

Assorted Soft Drinks & Water ——— \$4.00

GHANA

Jollof Rice and Chicken ——— \$20.00

Rice cooked in stew and fried chicken.

Waakye, Stew, Chicken, Meat or Fish ——— \$20.00

Rice and beans cooked together, stew and shito (black pepper sauce), fried chicken, fish, meat and boiled eggs as per customer request.

Fried Yam and Fish ——— \$15.00

Fried yam (Ghana french fries), fried fish, ground fresh pepper or black pepper to taste.

Kelewele ——— \$10.00

Ripped plantain fried in oil with spices.

BBQ Corn ——— \$5.00

Fresh corn barbequed.

Khebab (Suriya) ——— \$10.00

Spiced meat, skewed and barbecued.

Bofrot ——— \$2.00

Mixture of flour, sugar and spices to taste fried in oil.

HONG KONG

Curry Fish Ball ——— \$3.00

Deep fried fish ball topped with curry sauce.

Vegetable Spring Roll ——— \$4.00

Crunchy vegetable spring roll that tastes even better if dipped in the plum sauce.

Deep Fried Dumpling / Wonton ——— \$5.00

A very popular bite size snack food that makes you crave for more.

Green Onion Cake ——— \$6.00

One of our most best selling items, deep fried dough, fluffy and with the fragrance of green onion.

Rice Noodle Rolls ——— \$5.00

Steamed rice noodle rolls that taste best with different sauces mixed together.

Sticky Rice ——— \$6.00

Steamed sticky rice with mouth watering fragrance of lotus leaf.

Fried Rice ——— \$9.00

A combination of fried rice, BBQ pork and vegetables mixed nicely together.

Chow Mein ——— \$9.00

Stir fried chow mein garnished with mixed vegetables.

Ginger Beef with White Rice ——— \$10.00

Crispy ginger beef with vegetables and white rice on the side.

Egg Bubble Waffle ——— \$6.00
Traditional Hong Kong style street food.

Crunchy Shrimp Chips ——— \$3.00
Shrimp chips.

Deep Fried Sesame Ball ——— \$4.00
Bite size snack with roasted sesame on top.

Iced Lemon Tea ——— \$4.50
Refreshing iced lemon tea.

Iced Sour Plum Drink ——— \$4.50
A traditional Chinese summer drink, it's a refreshing and cooling beverage with a unique flavor profile.

Fruit Flavored Tea ——— \$5.50
Refreshing fruit flavored tea.

Iced Jelly ——— \$5.00
A popular East Asian dessert, it's a refreshing, transparent, and mildly flavored jelly that's often served with toppings like fruit, syrup, and marshmallows.

Pop ——— \$4.00

Water ——— \$3.00

HUNGARY

Langos (Elephant Ear) ——— \$7.00
Deep fried bread dough.

Traditional Langos of Hungary ——— \$9.00
Deep fried bread dough.

Wiener in a Blanket ——— \$9.00
Deep fried bread dough covered wiener.

Goulash ——— \$9.00
Traditional Hungarian style beef soup.

Hungarian Sauerkraut ——— \$8.00
Pork meat with Hungarian style sauerkraut.

Hungarian Pork Sausage (mild) ——— \$8.00

Mild Hungarian pork sausage.

Hungarian Sauerkraut with Hungarian Pork Sausage (Combo) ——— \$13.00
Hungarian sauerkraut with Hungarian pork sausage.

Hungarian Style Ice Cream ——— \$5.00
Hungarian style ice cream in different flavours.

INDIA

Chicken Bhoona with Basmati Rice ——— \$15.00
Boneless chicken cooked in a curry sauce with tomatoes and Indian herbs.

Chickpeas Curry with Basmati Rice ——— \$14.00
Garbanzo beans cooked in a curry sauce with tomatoes and Indian herbs.

Vegetable Pakoras (5 pcs) ——— \$5.00
Deep-fried fritters made with chickpea flour.

Combo Plate ——— \$17.00
Sample of chicken curry, chickpeas, and a pakora with basmati rice.

Butter Chicken with Basmati Rice ——— \$16.00
Boneless chicken cooked in a creamy curry sauce with Indian spices.

Naan Bread ——— \$3.00
Indian flat bread.

Vegetable Samosa ——— \$3.00
Deep-fried dough filled with boiled potatoes, green peas, cumin, and other spices.

Samosas (2 pcs) with Chickpeas Curry ——— \$14.00
Samosas and chickpea curry.

Bhel Puri ——— \$10.00
Bhel puri is made of puffed rice, vegetables, and tamarind sauce.

Papdi Chaat ——— \$10.00
Refreshing Indian street food made with papdi, chickpeas, potatoes, and yogurt.

Gulab Jamun (2 pcs) ——— \$4.00
Deep fried Indian dumplings, dipped in sugar.

Mango Juice ——— \$6.00
Indian mango juice.

Lemonade ——— \$6.00

Refreshing lemon drink.

Jaljeera ——— \$6.00

Tangy and fragrant Indian cumin water.

Mango Lassi ——— \$9.00

Yogurt-based mango smoothie.

Chai Tea ——— \$3.00

Black tea mixed with milk, strong spices, cinnamon, cardamom, and ginger.

INDONESIA

Rendang (Indonesian Beef Curry) ——— \$12.00

A rich meat-based dish that is slow cooked, braised in coconut milk, and seasoned with herb and spice mixture over a period of several hours. This dish is served with rice, crunchy fried onion, and vegetable pickles (cucumbers, carrots, and onion).

Mie Goreng (Indonesian Fried Noodles) ——— \$9.00

Indonesian-style of special stir-fried noodles. This dish will be served with crunchy fried onion, and vegetable pickles (cucumbers, carrots, and onion).

Lumpia (Indonesian Spring Rolls, 3 pcs) ——— \$5.00

Deep fried vegetable spring rolls with sweet and sour pineapple sauce, and hot sauce (optional).

Satay ——— \$8.00

Grilled chicken skewers flavored with soy sauce and salt and served with a peanut dipping sauce and vegetable pickles.

Satay Combo ——— \$10.00

Chicken satay served with a peanut dipping sauce, rice, and vegetable pickles.

Risol (2 pcs) ——— \$6.00

A small croquette shaped like a spring roll, filled with chicken and vegetables, covered in breadcrumbs, and deep-fried.

Tropical Slushie ——— \$6.00

Crushed ice slushie drink with assorted tropical fruit flavors.

IRAN

Chicken with Rice and Barberries ——— \$18.00

Chicken thigh with special sauce with rice, saffron, and barberries.

Koobide ——— \$15.00

Charcoal grilled mix of minced lamb and beef with salad, served on a bed of bread (Naan).

Mahicheh ——— \$24.00

Lamb shank cooked in tomato sauce, served on a bed of herb rice.

Felfel Dolme ——— \$12.00

Bell peppers stuffed with rice and lentils, cooked to perfection.

Bastani Zaferooni ——— \$6.00

Saffron ice cream topped with pistachio.

Saffron Rice ——— \$6.00

Saffron rice topped with slivered almonds.

Pop and Water ——— \$3.50

IRELAND

Guinness Beef Irish Stew (full sized portion) ——— \$9.25

Served with a slice of fresh soda bread.

Guinness Beef Irish Stew (half sized portion) ——— \$5.50

Served with a slice of fresh soda bread.

Potato Pancakes ——— \$5.00

3 shamrock shaped pieces served with sour cream or butter.

Irish Soda Bread (2 slices) ——— \$2.00

Served with butter/jam.

Irish Soda Bread (loaf) ——— \$7.00

To enjoy at home with a nice cup of tea!

Irish Shortbread Cookies ——— \$2.00

Delicious thick shortbread cookies with green sprinkles.

Shaved Snow Cones ——— \$3.50

Blue Raspberry, Cherry, Cotton Candy, Grape, Lime, Orange, Root Beer, Tigers Blood, and more flavors if we can find them. Flavored syrup served over crushed ice in a paper cone, max 3 flavors on each cone.

Guinness 0.0 Beverage ——— \$6.00

Guinness 0.0 boasts the same beautifully smooth taste, perfectly balanced flavour, and unique dark color of Guinness, just without the alcohol.

"99" Soft Serve Ice Cream Cone ——— \$6.00

Soft serve ice cream in a cone, with a flake chocolate bar inserted into the side of the ice cream, drizzled with strawberry sauce.

Tayto Crisps "Chips" (multiple flavors) ——— \$2.00

Potato chips from Ireland, they really are better than all the rest!

Pop and Water ——— \$3.00

ISRAEL

Combo #1: Latke Combo ——— \$12.00

Fried potato latkes, side hummus, side Israeli salad, and homemade lemonana.

Combo #2: Falafel Combo ——— \$12.00

Hot and crispy falafel balls (3 pcs), side hummus, side Israeli salad, and homemade lemonana.

Hummus & Pita ——— \$9.00

Made-to-order fresh hummus, chickpeas, cumin, sweet paprika, olive oil, parsley served with hot pita bread.

Falafel Cone ——— \$8.00

Fresh, hot, crispy falafel balls (5 pcs) in a cone.

Falafel Bowl ——— \$10.00

Hot and crispy falafel balls with a tahini drizzle, served with hummus.

Latke ——— \$8.00

Traditional Jewish/ Israeli potato pancakes served with your choice of topping.

Pita Bread ——— \$2.00

One piece of fresh pita bread.

Challah Bread ——— \$5.00

Traditionally braided Jewish bread.

Malabi ——— \$7.00

Rich flavoured pudding, topped with raspberry rosewater syrup and toasted coconut topping (optional).

Basbousa ——— \$7.00

A moist semolina cake soaked in rosewater syrup.

Lemonana ——— \$4.00

Refreshing Israeli lemonade w/ optional fresh mint or rosewater.

Israeli Coffee ——— \$5.00

Cardamom and cinnamon cold brew coffee. Made black served over ice.

Pop and Water ——— \$4.00

ITALY

Pasta with Tomato Sauce (penne or spaghetti) ——— \$8.00

Penne or spaghetti with tomato sauce.

BBQ Italian Sausage on a Bun (mild or hot) ——— \$8.50

BBQ Italian sausage on a bun (mild or hot).

Cappuccino ——— \$5.50

Espresso-based coffee drink that is prepared with steamed milk including a layer of milk foam.

Latte ——— \$5.50

Espresso-based coffee drink that is made up of espresso, steamed milk and a final, thin layer of frothed milk on top.

Espresso ——— \$3.00

A concentrated type of coffee made with specially roasted beans and an espresso machine.

Italian Sodas/Cold Juices (variety) ——— \$5.00

A variety of Italian sodas and cold juices.

Gelato (Italian Ice Cream) ——— \$5.00

Italian ice cream.

Mini Bombolone ——— \$2.50/pc or \$8.00/4 pcs

Mini Italian doughnuts filled with pastry cream, chocolate or caramel.

Pop and Water ——— \$3.00

JAMAICA

Jerk Chicken with Rice and Peas ——— \$14.00

Chicken seasoned with jerk spice and broiled.

Jerk Pork with Rice and Peas ——— \$14.00

Pork seasoned with jerk spices and broiled.

Spinach with Festival ——— \$12.00

Spinach seasoned with onions, pepper and spices and sauteed. Served with festival.

Jamaican Beef Patties ——— \$7.00

Seasoned ground beef in pastry shell.

Festival (3 pcs) ——— \$6.00

Deep fried dumplings.

Caribbean Flavoured Ice Cream ——— \$6.00

Ice cream in a cone.

Assorted Non Alcoholic Jamaican Beverages ——— \$4.00

Assorted flavours: pineapple, cream soda, ginger beer, kola champagne.

Assorted Canadian Pop and Water ——— \$4.00

Ginger Beer ——— \$6.00

Non-alcoholic drink.

Snow Cone ——— \$4.00

Shaved ice with syrup.

JAPAN

Onigiri ——— \$5.00

Rice ball, two flavors (salmon and teriyaki beef soboro).

Okonomiyaki ——— \$10.00

Japanese style savory pancake with pork. It is a soul food from the Kansai region.

Taiyaki ——— \$5.00

Waffle kind of dessert, two flavors (Anko (sweet Japanese red beans) and Nutella).

Kakigori ——— \$5.00

Shaved ice (strawberry or matcha). Add condensed milk and Anko for an additional charge of \$1.

Yotsuba Specialty Hokkaido Milk (200 mL) ——— \$3.00

High quality milk from Hokkaido.

Water Bottle ——— \$3.00

KENYA

Marinated Chicken BBQ with Kenyan Spices ——— \$8.00

Chicken marinated in Kenya's natural spices.

Mandazi (Kenyan Donut) ——— \$4.00

A form of fried bread that originated on the Swahili coast of Kenya & Tanzania.

Chai Tangawizi ——— \$4.00

This comforting tea is lightly simmered with ginger, milk, and warming spices (mixed water & milk in equal ratio).

Chapati ——— \$5.00

A soft, flaky, chewy flatbread that is a staple part of celebratory meals in Kenya and other East African Countries. Popularly known as "Chapo" in Kenya, it is usually enjoyed with curries as a main meal, with tea or eggs for breakfast.

Water ——— \$4.00

Soft Drinks (Pop) ——— \$4.00

KOREA

Bulgogi Combo ——— \$15.00

Marinated beef with rice and kimchi.

Korean Cup Noodle ——— \$5.00

Wheat flour, potato starch, salt, water, yeast extract, chilly pepper, garlic.

Sweet Pancake ——— \$5.00

Traditional sweet pancakes with brown sugar syrup filing inside the pancake.

Tornado Potatoes Stick ——— \$5.00

Potatoes on a stick.

Lemon Chung ——— \$5.00

Korean style lemonade.

Patbingsu ——— \$10.00

Milk, syrup, powdered roasted grain, fruit.

KURDISTAN

Combo Plate ——— \$15.00

Cooked rice, kabab or teka and salad.

Kabab ——— \$14.99

BBQ meat and salad.

Beef Teka or Chicken Breast and Salad ——— \$14.99

Beef meat and chicken breast and vegetables.

Briani with Salad ——— \$12.00

Rice and beans with salad.

Dolma with Salad ——— \$9.00
5 pcs of dolma with salad.

Dolma with Meat and Salad ——— \$14.99
5 pcs.

Saj Bread ——— \$5.99
Bread flour, salt, and yeast.

Pop and Water ——— \$5.99

Zlobia Bread ——— \$4.99
Whole wheat bread.

LEBANON

Hummus ——— \$9.00
Chickpea dip.

Fatouch Salad ——— \$12.00
Parsley, tomato, cucumber, green onion, sweet pepper, mint, arugula, lettuce.

Battata Hara ——— \$9.00
Spicy potato wedges with cilantro, garlic, and lemon juice.

Kibbee (2 pcs) ——— \$8.00
Fried beef, fine bulgur wheat, onions and a mix of Lebanese spices. Served with hummus dip.

Fatayer Cheese Saj ——— \$7.00
Cheese pizza style in a Saj bread.

Fatayer Spinach Saj ——— \$6.00
Spinach pie.

Fatayer Zaatar Saj ——— \$6.00
Zaatar with olive oil in a pizza style.

Shawarma Beef Wrap ——— \$14.00
Beef with shawarma spices wrapped in pita bread.

Shawarma Chicken Wrap ——— \$14.00
Chicken with shawarma spices wrapped in pita bread.

Falafel Wrap ——— \$12.00
Falafel in a pita sandwich.

Combo Meat Plate ——— \$22.00

Combo of meat or chicken shawarma, hummus, fatouch, and spicy potato.

Combo Veggie Plate ——— \$20.00

Combo of falafel, hummus, fatouch, and spicy potato.

Baklawa (2 pcs) ——— \$6.00

Phyllo pastry, butter, walnuts & sugar syrup.

Lebanese Ice Cream (1 scoop) ——— \$5.00

Two flavors: Ashta & Baklawa.

Lemonade - Lebanese Style ——— \$6.00

Juice ——— \$2.50

Bonjus.

Water ——— \$3.50

LIBERIA

Jollof Rice with Chicken ——— \$15.99

Liberian jollof rice with tomato and seasoning spice.

Jollof Rice with Fish ——— \$15.99

Liberian jollof rice with tomato and Liberian seasoning spice.

Fried Rice with Chicken ——— \$15.99

Continental fried rice with mixed vegetables.

Fried Rice with Fish ——— \$15.99

Continental fried rice with mixed vegetables.

Potato Green with White Rice ——— \$15.99

Rice, potato greens, assorted beef and chicken, vegetable oil, mixed seasoning.

Check Rice and Gravy ——— \$15.99

Rice with blended spinach and okra.

Pofpof ——— \$5.99

Liberian pofpof with gravy (hot).

Meat Pie ——— \$5.99

Liberian meat pie (beef).

Sour Milk ——— \$5.99

Liberian ice cream.

Cool Aid ——— \$4.99

Liberian cool aid.

Dry Rice ——— \$15.99

Liberian traditional dry rice with fish/chicken.

Water ——— \$4.99

Pop ——— \$4.99

MALAYSIA AND SINGAPORE

Grill Satay Beef / Chicken (3 skewers) ——— \$12.00

Grilled spiced meat in skewers.

Malaysian Laksa ——— \$9.00

Spicy noodle soup.

Teh Tarik ——— \$7.00

Traditional Malaysian milk tea.

Coconut Water ——— \$7.50

Fruit.

Deep Fried Ice Cream ——— \$9.00

Battered ice cream.

MAURITIUS

Mauritian Lemonade ——— \$5.00

Lemonade made with tropical fruits.

Cotton Candy ——— \$5.00

Cotton candy with multiple colors.

Roti (Vegan Curry) ——— \$6.00

Roti made of flour griddled on a tawa (flat pan) and wrapped around lima bean curry, Tomato Rougaille Creole tomato sauce), and coriander (chutney).

Roti (Non Veg) ——— \$8.00

Roti made of flour griddled on a tawa (flat pan) and wrapped around butter chicken and coriander chutney.

Tornado Potato ——— \$5.00

Tornado potato with different flavors: dill pickle, BBQ, salt and pepper, ketchup.

Ice Shavers ——— \$5.00

Ice shavers with different flavors.

Mauritian Fritters ——— \$6.00

5 varieties of delicious Mauritian vegetable fritters served with chutney or hot sauce.

Roti with Salmon Curry ——— \$8.00

Salmon cooked in curry and served with salad and roti.

MEXICO

Tacos al Pastor (2) ——— \$10.00

Thinly sliced, marinated pork, served on corn tortillas and topped with pineapple, onions, cilantro, and salsa. Nut free and gluten free.

Tostadas (2) ——— \$12.00

Toasted tortillas topped with shredded chicken, refried beans, lettuce, sour cream, cheese, salsa, avocado. Nut free and gluten free.

Sopes (2) ——— \$12.00

Thick, handmade corn masa bases with pinched edges, topped with shredded chicken, refried beans, lettuce, sour cream, cheese, and salsa. Nut free and gluten free.

Crispy Tacos Dorados (3) ——— \$12.00

Thick, handmade corn masa bases, topped with shredded chicken, refried beans, lettuce, sour cream, cheese, and salsa. Nut free and gluten free.

Chocoflan ——— \$7.00

Layered dessert that combines chocolate cake and creamy flan, topped with caramel sauce. Nut free.

Horchata ——— \$4.00

Creamy rice-based drink infused with cinnamon, vanilla, and sugar.

Jamaica ——— \$4.00

Refreshing hibiscus tea sweetened with sugar.

Coca-Cola ——— \$6.00

MONGOLIA

Beef Buuz (Dumplings) ——— \$9.00

These juicy, hand-folded dumplings are a Mongolian favourite—filled with seasoned ground beef, onions, and spices, then steamed until perfectly tender. Each bite is bursting with savoury flavour, offering a delicious taste of Mongolian home cooking and tradition.

Lazy Buuz ——— \$9.00

Juicy meat pockets made by layering seasoned ground beef between sheets of dough, then steaming it to perfection. Can be eaten like a wrap or cut into pieces like sushi! This simplified twist on traditional buuz delivers all the rich, savoury flavour with none of the folding fuss.

Beef Khuushuur ——— \$10.00

Crispy on the outside, juicy on the inside—these golden Mongolian pastries are stuffed with seasoned ground beef and onions, then pan fried to perfection. A flavourful, satisfying street food classic!

Shorlog (Pork BBQ) ——— \$10.00

Tender chunks of pork shoulder marinated in a blend of savoury seasonings and spices, then grilled over charcoal for a smoky, rich flavour.

Bortsog (Fried Pastry) ——— \$3.00

Made from a simple, classic dough, bortsog is a beloved staple in Mongolian cuisine. These golden, deep-fried bites are lightly sweet, crispy on the outside, and soft inside - perfect for snacking or enjoying with a hot cup of suutei tsai (Mongolian milk tea).

Seabuckthorn Freeze Pops ——— \$2.00

A cool, citrusy treat made with real Mongolian seabuckthorn juice - tangy, refreshing, and perfect on a hot day!

Buuz/Khuushuur Combo ——— \$10.00

2 beef buuz + 2 beef khuushuur.

Pop ——— \$3.50

Water ——— \$3.00

MOROCCO

Couscous ——— \$10.00

A Moroccan popular hot meal based on Semoulina served on top of veggies and meat.

Harira Moroccan Soup ——— \$5.00

A hot soup.

Harcha ——— \$3.00

Harcha is based on Semoulina, a bit similar to pancake.

Baghrir ——— \$3.00

Moroccan pancake served with honey.

Msemen ——— \$3.00

Flatbread served with honey and butter.

Moroccan Cookies ——— \$3.00

Moroccan pastry.

Juices ——— \$6.00

2 kinds of different juices.

Tea ——— \$3.00

Moroccan tea with mint.

Pop and Water ——— \$3.00

MYANMAR

Burmese Traditional Fish Noodle Soup (Mont Hin Gar) ——— \$15.00

Savory, aromatic fish-based broth, balanced by the soft texture of rice noodles.

Burmese Pancake (Bane Mont) ——— \$5.00

Crispy on the outside, chewy and fluffy inside with a nutty sweetness from poppy seeds, coconut, and almonds. Toppings poppy seeds, slivered almonds, sesame seeds.

Burmese Dessert (Shwe Yin Aye) ——— \$10.00

Tastes sweet, creamy and cooling, with a silky coconut milk base.

Pop and Water ——— \$3.50

NEPAL

Mango Lassi ——— \$5.00

Mango drink with yogurt.

Nepali Masala Chai (Tea) ——— \$5.00

Hot drink similar to chai tea.

Ice Cream ——— \$5.00

Water ——— \$3.50

Coke ——— \$4.00

NETHERLANDS

Poffertjes ——— \$7.00

Mini pancakes with butter and powdered sugar.

Dutch Fries ——— \$7.00

Deep fried fries.

Cassis Pop ——— \$4.00

Black currant pop.

Fanta Orange Pop ——— \$4.00

Carbonated orange pop.

Non Alcoholic Heineken ——— \$4.00

Non alcoholic beverage.

Dutch Cucumber Mint Puur Sap ——— \$7.50

Fresh blended juice.

Dutch Real Fruit Puur Sap ——— \$7.50

Fresh blended fruits.

Fresh Fruit Juice ——— \$7.50

Fresh blended oranges, pineapple, and strawberries.

NIGERIA

Jollof Rice ——— \$10.00

Long grain rice cooked in tomato sauce.

Beef Suya ——— \$10.00

Spicy beef fillet with suya pepper.

Plantains Fried ——— \$5.00

Plantains fried in vegetable oil.

Fried Fish - Tilapia ——— \$15.00

Whole tilapia fried.

Puff-Puff ——— \$5.00

Deep fried sweet dough balls.

Turkey Pepper Soup ——— \$10.00

Cut turkey wings in a flavorful peppery soup.

Chicken Suya ——— \$8.00

Grilled chicken thighs with suya spice.

Nigerian Chapman Drink ——— \$5.00
Mocktail drink served over ice.

Pop and Water ——— \$3.00

OROMIA (OROMO)

Cooked Lean Beef with Spice (Waaddii Foonii Jiidhaa Diimaa) ——— \$16.00
Lean beef cubes sauteed with onions, tomatoes, jalapeno paper and seasoned with a rich blend of herbs and spices served with 'budena'/injera or rice of choice.

Cooked Lean Beef without Red Pepper (Waaddii Foonii-Alliccaa) ——— \$16.00
Lean beef cubes sauteed with onions, tomatoes, green paper and seasoned with a rich blend of herbs and spices served with 'budena'/injera or rice of choice.

Fried Beef or Oromo BBQ, Chacha Style (Waaddii Jajii Foonii) ——— \$16.00
Beef marinated with special spice and cooked as BBQ and served with 'budena'/injera and spicy paper and soya sauce.

Lean Beef Cubes (Ittoo Diimaa Foonii) ——— \$16.00
Lean beef cubes cooked with onion and a blend of hot and spicy served with 'budena'/'injera' or rice.

Samosa (Saambusaa) ——— \$5.00
Choice of lentils or beef thin dough shells stuffed with a blend of minced lentils or minced beef with green chilly and herbs lightly fried vegetable oil.

Malawwa (Malawwaa) - Home Made Oromo Traditional Naan Bread ——— \$6.00
Wheat or barley flour mixed with water and salt and cooked with canola oil, served with or without honey upon choice.

Chachabsa (Caccabsaa) ——— \$6.00
Wheat or barley flour mixed with salt and water, baked in an oven (smoothed by oil) and then after torn into pieces and mixed with spiced red paper powder and spiced butter.

Chumbo/Chororsa (Cumboo/Coroorsaa) ——— \$6.00
Corn or Teff flour mixed with water sourdough starter, fermented for about 8 hours and baked on special grill (Eelee), and served with feta cheese (Baaduu) made from butter milk and melted butter with spicy grinded chili pepper.

Chukko (Cukkoo) ——— \$6.00
Barley flour mixed with melted hot spicy butter and salt.

Qori (Qorii) ——— \$6.00
Roasted barley mixed with melted butter with spice and salt.

Chukko-Qori Mix (Makaa Cukkoo fi Qorii) ——— \$10.00

Barley flour mixed with melted hot spicy butter and salt for Chukko, and roasted barley mixed with melted butter with spice and salt for Qori.

Organic Oromian Coffee with Traditional Ceremony (Buna Uumamaa Aadaa Oromiyaa) ——— \$4.00

Roasted grinded and potted or brewed organic coffee served with choice of sugar or salt in traditional ceremony.

Chupa (Cuuphaa) ——— \$5.00

Garlic, cayenne, pepper, cilantro, green onion, butter, onion blended together spreads on budena. Budena is made from Teff flour mixed with water, fermented and baked on a special grill or oven called 'Eelee'.

Shumo with Oromo Spice and Milk Yoghurt (Shuummoo) ——— \$ 6 without yoghurt, \$10 with yoghurt, \$5 for yoghurt alone

Shumo: Cooked Corn and cooked peas (of different kinds) mixed together.

Milk Yoghurt: Boiled Milk, made cool and added with yoghurt, made ready and preserved for consumption.

Mixed Oromo Style Spices: Different spices blended and made ready as tops with 'Shumo'."

Pop and Water ——— \$4.00

PAKISTAN

Chicken Tikka ——— \$15.00

Grilled BBQ chicken served with bread or rice, salad and mint chutney.

Butter Chicken ——— \$15.00

Butter chicken served with bread or rice.

Veggie Pulao ——— \$10.00

Veggie pulao served with salad and yogurt sauce.

Fish Pakora ——— \$15.00

Fried fish coated with chickpea batter served with mint chutney.

Beef Seekh Kabab with Naan/Bread ——— \$15.00

Beef seekh kabab served with naan or bread.

Goat Qorma ——— \$18.00

Pakistani goat qorma is a popular Mughlai Pakistani dish recipe. In this curry, goat meat is cooked with yogurt, spices and oil, allowing the flavors to blend perfectly.

Gol Gappay ——— \$6.00

Gol Gappay filled with boiled potatoes, chickpeas and served with salad and chutney.

Mango Shake ——— \$5.00

Refreshing mango shake.

Water/Pop/Punch ——— \$3.00

Choice of one bottle of water, orange, mango punch, pop can, or sparkling water.

Veggie Pakora ——— \$6.00

Veggie pakora served with mint chutney.

Jalebi ——— \$6.00

Sweet spring rounded hand sized fried and dipped in sugar sauce.

Veggie Samosas ——— \$6.00

Veggie samosa served with chutney and salad.

Papri Chaat ——— \$6.00

Papri chaat.

Milk Tea / Chai ——— \$3.00

Milk and black tea leaves boiled in water. Sugar and or honey added as needed by the customers.

PALESTINE

Ramallah Falafel Sandwich ——— \$10.00

A warm pita bread stuffed with patties made of chickpeas and favabeans, lots of fresh herbs, and warm spices, surrounded by cool and crunchy diced tomatoes, and drenched with nutty tahini sauce.

Jerusalem Falafel Bowl ——— \$10.00

Patties made of chickpeas or favabeans, lots of fresh herbs, and warm spices, surrounded by cool and crunchy diced tomatoes, and drenched with nutty tahini sauce, fattoush salad, humus.

Batata ——— \$10.00

Palestinian style potatoes packed with tons of flavor from garlic, fresh herbs, and a unique mix of warm spices like turmeric and coriander seeds, which give them plenty of earthy flavor. A splash of lime juice adds a little extra brightness.

Falastini Hummus Dip - Original Recipe ——— \$8.00

Delicious dip made from chickpeas, tahini, lemon, and spices served with pita bread.

Fatayer SabaneKh (Spinach Pies, 2 pcs) ——— \$6.00

Authentic Palestinian recipe, filled dough with spinach, onions, lemon juice, olive oil, and the magical ingredient sumac.

Knafi Nabulsieh (Kunafa) ——— \$8.00

Spun pastry kataifi, soaked in a sweet, sugar-based syrup. Attar and layered with cheese, or with other ingredients such as clotted cream, pistachio or nuts.

Baklawa (Baklava) ——— \$8.00

Layered pastry dessert made of filopastries, filled with chopped nuts, and sweetened with syrup or honey.

Booza (Ice Cream) ——— \$4.00

Frozen dairy dessert traditionally made by pounding and stirring and it has a stretchy and chewy texture. Chocolate, mango, and Arabic flavours available.

Watermelon ——— \$2.00

Water and Soft Drinks ——— \$3.00

PERU

Anticuchos ——— \$7.00

Marinated beef heart skewers served with a side of potatoes, topped with pico de gallo.

Mazamorra Morada ——— \$4.00

Purple corn pudding.

Chacarero ——— \$8.00

Thinly sliced marinated beef on a soft bun, mayo, topped with tomato, green beans and pico de gallo.

Empanada de Queso ——— \$6.00

Deep fried dough filled with mozzarella cheese.

Roasted Corn on the Cob ——— \$7.00 or \$12.00/2 pcs

Roasted corn, dipped in butter if desired and seasoning to fit.

Pina Colada ——— \$6.00

Frosty blend of coconut water and pineapple.

ChocoBanana ——— \$6.50

Chocolate covered frozen banana vegan and gluten free.

Chicha Morada ——— \$4.00

A popular Peruvian beverage made from purple corn.

Mango Juice or on a Stick ——— \$6.00

Mango pulp blended with milk or water and sugar. Mango served with toppings.

Pollada ——— \$10.00

Marinated deep fried chicken served with potatoes and coleslaw.

Churros ——— \$6.00

Deep fried dough filled with caramel and sprinkled with icing sugar.

Picarones ——— \$6.00

Peruvian doughnut covered with homemade syrup.

Tamal Verde ——— \$10.00

Steam cooked green dough served with slices of cheese accompanied with marinated red onion.

Chicharron ——— \$12.00

Fried pork served with crispy sweet potato, onion, and salsa criollo.

Water ——— \$4.00

Pop ——— \$4.00

PHILIPPINES

Chicken Adobo with Rice ——— \$16.00

Chicken (bite size), stewed in a savory blend of spices, served with rice.

Pork Sisig with Rice ——— \$18.00

The Philippine's most iconic "Pulutan" (beer food), pork belly, boiled, fried to a crisp then chopped, along with onions, ginger, green onions and other spices, served with rice.

Dinuguan at Puto ——— \$16.00

Pork (bite size), stewed in pork blood, and a flavourful blend of spices, served with puto (mini rice cakes, 2 pcs).

Pork Menudo with Rice ——— \$16.00

Tomato-based pork stew. A classic Filipino comfort dish. Hearty and flavorful, this dish is a staple at community gatherings. Contains potatoes, carrots, green peas and bell peppers.

Chicken Inasal with Rice ——— \$18.00

Chicken thigh, marinated in a delicate blend of spices, grilled to perfection, served with atsara (pickled papaya) and rice.

Pork BBQ (2 skewers) with Rice and Atsara ——— \$16.00

Pork bite size slices, marinated in a sweet/spicy savoury blend, in bamboo skewers, fire-grilled to perfection, served with atsara (pickled papaya) and rice.

Pancit Miki ——— \$14.00

Rice noodles, stir-fried with mixed veggies, chicken.

Spring Rolls (2 pcs) - Pork or Veggie ——— \$6.00

Your choice of either pork or veggie spring rolls, fried, served in pairs.

Extra Rice ——— \$3.00

Steamed white, long grain rice, extra scoop.

Pinoy Red Jumbo Hotdog (2 pcs) ——— \$10.00

Uniquely Filipino, red, juicy, very tasty hot dog, mildly sweet, widely loved by kids and adults alike.

Turon (2 pcs) ——— \$10.00

Plantain banana rolled in a wrapper, sprinkled with brown sugar, deep fried till golden brown.

Halo Halo ——— \$17.00

Frozen dessert: a delicate mixture of tropical fruit pieces, sweet beans and yams, served with milk/cream, topped with ice cream and custard. Served in 16 oz cups.

Mais con Yelo ——— \$15.00

A popular Filipino cold dessert that's sweet and refreshing, and perfect for hot summer days. Made from layers of sweet corn kernels, crushed ice, milk, sugar and assorted toppings.

Refreshing Fruit Drink ——— \$10.00

Refreshing, ice cold, flavour-rich fruit drink, with fruit pieces. Choice of cantaloupe or mango. Served in 16 oz cups.

Gulaman at Sago ——— \$10.00

Tapioca pearls and gelatin pieces served ice-cold, with a sweet water/sugar solution. Served in 16 oz cups.

Philippine Style Ice Cream (2 scoops) ——— \$10.00

Ube and mango.

Ice Scramble ——— \$14.00

Frozen delight, made from shaved ice, ice cream, milk, cream and sugar.

Street Food Truck - BBQ Pork (3 skewers) ——— \$16.00

BBQ pork bite size slices, marinated in a sweet/spicy savoury blend, in bamboo skewers, fire-grilled to perfection.

Street Food Truck - BBQ Beef (3 skewers) ——— \$16.00

BBQ beef bite size slices, marinated in a sweet/spicy savoury blend, in bamboo skewers, fire-grilled to perfection.

Street Food Truck - BBQ Chicken (3 skewers) ——— \$16.00

BBQ chicken bite size slices, marinated in a sweet/spicy savoury blend, in bamboo skewers, fire-grilled to perfection.

Street Food Truck - BBQ Pork Ears (3 skewers) ——— \$15.00

Sliced pork ears marinated in a sweet and savory mixture, boiled then skewered and grilled.

Street Food Truck - BBQ Isaw (3 skewers) ——— \$15.00

Grilled pork intestines, thoroughly cleaned, boiled and marinated in a sweet savory blend, fire grilled to perfection.

Street Food Truck - Fish Balls (9 pcs) ——— \$14.00 Fish (paste) balls, deep fried till golden brown, served with a special sweet and spicy sauce.

Street Food Truck - Kikiam (5 pcs) ——— \$14.00

A flattened meat roll made of ground pork, fish and vegetables, wrapped in flour, then deep-fried to perfection.

Street Food Truck - Kwek Kwek (4 pcs) ——— \$14.00

One of the most iconic and beloved Filipino street food, made of hard-boiled eggs, peeled then coated in a thick orange coloured batter, deep fried till crispy and golden brown.

Street Food Truck - Siomai (4 pcs) ——— \$14.00

A dumpling of Chinese origin made with ground pork, wrapped in wonton wrapper and steamed.

Truck - World's Best Flavoured Fries ——— Jumbo Size - \$8.00, Mega Size - \$10.00, Tera Size (Taste the Two Flavors) - \$18.00

Assorted flavours: Cheese, BBQ, Sour Cream, and Chili BBQ, All Dressed, Cheddar Jalapeño, Mango Habanero, Peri-Peri, Salt and Vinegar, Sweetcorn, and Truffles.

Truck - World's Best Flavoured Chicken Pop Corn ——— Jumbo Size - \$12.00, Mega Size \$18.00, Giga Size Fries with Chicken Pop Corn - \$21.00

Chicken popcorn in assorted flavours: Cheese, BBQ, Sour Cream, Chili BBQ, All Dressed, Cheddar Jalapeño, Mango Habanero, Peri-Peri, Salt and Vinegar, Sweetcorn, and Truffles.

Pearl and Jelly Coolers ——— \$10.00

Tapioca pearls and gelatin pieces served ice-cold, with a sweet water/sugar solution. Served in 20 oz cups.

Water ——— \$3.00

POLAND

Polish Combo ——— \$15.00

Sampler plate composed of: 250 g hunters stew, 1 sausage, 2 perogies & 1 slice of rye bread.

Perogies ——— \$12.00

Perogies filled with potatoes & cheddar cheese, topped with bacon, fried onions, & sour cream.

Potato Pancakes ——— \$9.00

Grated potatoes mixed with chopped onions & pan fried until crispy, topped with sour cream.

Bigos (Hunter's Stew) ——— \$11.00

250 g of stew composed of cabbage & pieces of beef/pork cooked down & served hot.

Polish Sausage ——— \$8.00

Pork sausage served with fried onions, condiments (mustard/ketchup) & 1 slice of rye bread.

Polish Donut ——— \$4.00

Jelly filled donut (filled with either plum butter or raspberry jam).

Iced Coffee ——— \$5.00

Instant ice coffee served with milk & sugar.

Drinks (Coke, Coke Zero, Sprite, Canada Dry, Fuze Iced Tea) ——— \$3.50

Bottled Water (Dasani) ——— \$3.00

PORTUGAL

Bifanas (Pork Sandwich) ——— \$8.00

Traditional Portuguese sandwiches made with thin slices of pork that are marinated and simmered in a sauce.

Rissóis de Camarão (Shrimp Turnovers, 1 pc) ——— \$2.50

Portuguese shrimp turnovers featuring a crisp, golden brown crust with the most delicious light and a little creamy shrimp filling in the middle.

Bolinhas de Bacalhau (Codfish Fritters, 1 pc) ——— \$2.50

Small, fried codfish fritters, often described as a popular snack or appetizer.

Sardinhas com Broa (Sardines, 3 pcs, with Cornbread) ——— \$8.00

Grilled sardines over an open flame. Served with cornbread.

Sumol (Portuguese Pop) ——— \$3.50

We will be selling passion fruit, pineapple, and orange.

Pastel de Nata (Egg Custard Egg Tart) ——— \$3.50

Portuguese custard tarts are a beloved dessert known for their crispy, flaky pastry shell and creamy, rich custard filling.

Water ——— \$4.00

ROMANIA

Scovergi (Elephant Ears) ——— \$7.00

Deep fried dough topped with icing sugar.

Mititei (Meat Rolls, 2 pcs) ——— \$7.00

Mixed beef and pork ground meat, garlic spiced and BBQ grilled. Served with bread and mustard.

Sarmale (Cabbage Rolls, 2 pcs) ——— \$7.00

Rice and ground pork rolled in sour cabbage leaves. Served with bread, sour cream, and hot pepper.

Coltunasi (Perogies, 6 pcs) ——— \$7.00

Cheese- and potato-filled. Served with sour cream.

Fasole cu Carnati (Romanian Chili) ——— \$7.00

Beans, mild sausage, onion, and tomato paste. Served with bread and hot pepper.

Combo Plate (Taster) ——— \$14.00

Includes 1 sarma (cabbage roll), 1 mititel (meat roll), 3 coltunasi (perogies), and 1 small bowl of fasole cu carnati (Romanian chili). Served with sour cream, bread, mustard, and hot pepper.

Water ——— \$3.00

Assorted Soft Drinks ——— \$3.50

SCANDINAVIAN COUNTRIES (NORWAY, SWEDEN, ICELAND, DENMARK, FINLAND)

Pickled Herring and Curried Egg Smorrebrod ——— \$6.50

Pickled herring with curried egg salad, pickled onion on Danish rye bread.

Havarti and Lingonberry Chutney Smorrebrod ——— \$6.50

Aged Havarti cheese with Lingonberry chutney, on Alpine rye bread.

Swedish Meatballs with Gravy ——— \$7.00

Ground pork meatballs with beef gravy.

Gravy - Individual Serving ——— \$4.00

Beef gravy.

Finnish Pickles ——— \$3.00

Cucumbers in a vinegar brine.

Rodkal - Red Cabbage ——— \$5.00

Red cabbage cooked in a sweet vinegar brine.

Meatball Combo - Meatballs, Rodkal, Finnish Pickles ——— \$14.00

Ground pork meatballs with beef gravy, a side of Rodkal (red cabbage) and Finnish pickles.

Riskrem (Rice Pudding) with Raspberry Sauce ——— \$6.00

Creamy rice pudding with raspberry sauce.

Kransekake (Almond Cookie) ——— \$4.00

Almond finger cookie with an icing sugar drizzle.

Cardamom Knots ——— \$5.00

A twisted sweet bread with cardamom and cinnamon filling.

St. Lucia Buns ——— \$5.00

A twisted sweet bread infused with saffron, cardamom and raisins.

Skyl Popsicle ——— \$5.00

An Icelandic frozen treat made with elderflower syrup, mixed berries, vanilla, and skyl yogurt.

Swedish Candies ——— \$7.50

A variety of Swedish candies served in a paper cone.

Bilberry Lemonade ——— \$8.00

A slightly tart lemonade infused with bilberry (Scandinavian blueberry) syrup and garnished with blueberries.

Pop/Water ——— \$4.00

Coffee ——— \$2.00

SERBIA

Chevapi (5 pcs) ——— \$12.00

Serbian caseless sausages with bun, chopped onion, and sour cream.

Elephant Ears (Serbian Mekike) ——— \$7.00

Deep fried dough with choice of toppings.

Kabobs (Raznjici) ——— \$7.00

Barbecued marinated pork skewers, green peppers, onion, seasoning, oil.

Serbian Grilled Smoked Sausage (Kobasica) ——— \$7.00

Pork and seasoning.

Traditional Cabbage (Svadbarski Kupus) ——— \$7.00

Pork, beef, cabbage, vegetables and seasoning with a bun.

Serbian Crepes (Palacinke, 1 pc) ——— \$4.00

Mixed eggs and flour, cooked on a frying pan and filled with jam and Nutella.

Serbian Baklava (1 pc) ——— \$5.00

Phyllo dough layered with walnuts.

Coffee ——— \$2.00

Ice Cream (1 scoop) ——— \$4.00

Vanilla, strawberry, chocolate, etc.

Ice Cream (2 scoop) ——— \$6.00

Vanilla, strawberry, chocolate, etc.

Pop Drinks ——— \$4.00

Coke, Diet Coke, Canada Dry, Nestea Cool. Coke, Diet Coke, Canada Dry, Fuze

Water ——— \$3.00

SPAIN

Churros (6 pcs) ——— \$10.50

Authentic Spanish pastry topped with icing sugar. Freshly made!

Relleno (Jumbo Filled Churro, 1 pc) ——— \$6.00

Jumbo churro filled with chocolate fudge or Manjar fudge (dulce de leche). A decadent treat!

Dip ——— \$2.25

Cup of chocolate fudge or caramel fudge for dipping churros.

Helado Suave Sundae ——— \$9.25

Cool rich and creamy vanilla soft serve sundae. Topping chocolate, caramel or mango.

Helado Suave Sundae with Churros ——— \$10.50

Cool rich and creamy sundae served with 2 churros (topping chocolate, mango or caramel).
Delicious!

Nevada ——— \$8.50

Mango granizado "slush" with soft serve. Cool treat!

Zumo Juice ——— \$5.50

Mango juice.

Patatas with Alioli ——— \$10.50

Fresh cut potato chip served with fresh garlic mayo.

SUDAN

Chicken Thigh BBQ ——— \$7.00

Marinated chicken thigh.

Samosa ——— \$3.00

Choice of seasoned beef or mixed vegetables wrapped in pastry, deep-fried.

Kebab ——— \$6.00

Kebab is ground beef shaped on skewers.

Tamiya (Falafel) ——— \$3.00

Fried chickpeas with parsley and spices served with mild spicy dipping sauce.

Combo ——— \$14.00

Chicken thigh or kebab + Samosa + Tamiya + served pita bread, dipping sauce and choice of juice.

Karkaday ——— \$4.00

Herbal drink or slushy of hibiscus flower.

Aradaib ——— \$4.00

Natural drink or slushy of tamarind.

Ice Cream ——— \$4.00

A variety of ice cream flavours with options of gluten-free, nut-free, and sugar-free (vanilla, chocolate, strawberry).

Coffee ——— \$3.00

High quality coffee beans brewed to perfection.

Ligamat (Zalabia) ——— \$4.50

Sweet treat - Yeasted dough, fried and then most classically sweetened with simple syrup.

Abreh "Hulu-Murr" ("Bittersweet") Juice ——— \$4.00

Traditional drink made from fermented ground sorghum and with a blend of spices, it's both sweet and slightly sour. It is a Sudanese speciality during Holy Ramada.

TAIWAN

Brown Sugar Pearl Milk ——— \$9.50

Whole milk blended with freshly made tapioca pearls in brown sugar and ice.

Brown Sugar Pearl Milk Tea ——— \$8.50

Freshly brewed black tea mixed with creamer and tapioca pearls.

Mango Smoothie with Juicy Popping Pearls ——— \$7.50

Mango flavored smoothie with popping tapioca.

Strawberry Smoothie with Juicy Popping Pearls ——— \$7.50

Strawberry flavored smoothie with juicy popping tapioca.

Leechee Smoothie with Juicy Popping Pearls ——— \$7.50

Leechee flavored smoothie with juicy popping tapioca.

Passionfruit Jasmine Green Tea with Jelly ——— \$7.00

Jasmine green tea mixed with passionfruit juice with jelly.

Winter Melon Tea with Lemon Juice and Jelly ——— \$7.00

Winter melon tea mixed with lemon juice and jelly.

Steamed Bun (Pork, Chicken, Vegetarian) ——— \$5.00

Steamed bun with BBQ pork, chicken, or assorted vegetables.

Green Onion Cake ——— \$5.00

Savory green onion pancake.

Spring Rolls (2pcs) ——— \$5.50

Deep fried vegetarian spring rolls.

Sticky Rice (pork) ——— \$7.50

Lotus leaves wrapped with glutinous rice and ground pork.

Gua Bao ——— \$8.00

Steamed bun wrapped with pulled pork and pickle veggies.

Egg Fried Rice ——— \$12.00

Jasmine rice stir fried with eggs, mixed with vegetables.

Chicken Fried Rice Noodles ——— \$12.00

Rice noodles stir fried with chicken and mixed vegetables.

Rice & Noodles Combo ——— \$16.00

Egg fried rice and chicken fried noodles with spring roll and your choice of cold drink.

Water and Pop ——— \$5.00

THAILAND

Pad Thai ——— \$10.00

A stir-fry dish made with rice noodles, and bean sprouts. The ingredients are sauteed together in a wok and tossed in a delicious Pad Thai sauce. (Vegetarian) (For allergies no peanuts or eggs)

Sweet Coconut Sticky Rice with Mango ——— \$10.00

Sweet coconut sticky rice with mango.

Thai Tea ——— \$5.00

Cold Thai tea.

Thai Combo ——— \$23.00

Pad thai with sweet coconut sticky rice and mango and a cold Thai tea.

TOGO

Puff-Puff (Africa Fried Dough) ——— \$5.00

Flour, sugar, salt, yeast, water and oil for deep frying.

Fried Plantain ——— \$5.00

Plantain and oil for frying.

Ginger Juice ——— \$5.00

Ginger root, peeled, chopped and blended, water and sugar.

Bissap Juice ——— \$5.00

Dried hibiscus leaves are boiled in water and sugar.

BBQ Chicken ——— \$7.00

Marinated chicken grilled on BBQ.

Jollof Rice ——— \$5.00

Long-grain rice, tomatoes, onions and spices cooked together.

Beef Skewers ——— \$10.00

Marinated beef cubes.

Combo #1 ——— \$20.00

Rice, BBQ chicken, and fried plantain.

Combo #2 ——— \$30.00

Rice, BBQ chicken, fried plantain, and beef skewers.

Combo #3 ——— \$35.00

Rice, BBQ chicken, fried plantain, beef skewers, and Puff-Puff.

Combo #4 ——— \$12.00

Jollof rice and BBQ chicken.

Combo #5 ——— \$15.00

Jollof rice and beef skewers.

Combo #6 ——— \$15.00

Fried plantain and beef skewers.

Combo #7 ——— \$12.00

BBQ chicken and fried plantain.

Combo #8 ——— \$10.00

Fried plantain and Puff-Puff.

Pop ——— \$4.00

Water ——— \$4.00

TURKIYE

Baklava ——— \$3 or \$5/2 pcs

Turkish style layered phyllo dough filled with walnuts and sweetened with syrup.

Donair Wrap ——— \$15.00

Pita bread topped with donair meat, onions, tomatoes, lettuce and donair sauce.

Chicken Wrap ——— \$15.00

Pita bread topped with grilled chicken breast, onions, tomatoes, lettuce and sauce.

Gozleme ——— \$9.00

Savoury Turkish flatbread made with fresh unleavened dough filled with spinach and feta cheese.

Semolina Halva with Ice Cream ——— \$8.00

A tasty Turkish dessert made by toasting semolina in butter and oil and sugary syrup with water and milk. Warm halva to be served with vanilla ice cream, and chocolate sauce.

Turkish Coffee ——— \$4.00

Slow cooked Turkish coffee served with a side of Turkish delight.

Ayran ——— \$4.00

Cold plain yogurt and water drink.

Turkish Tea ——— \$2.00

Turkish style black loose tea.

Cig Kofte - Small Wrap ——— \$6.00

Çiğ köfte, pronounced chee kofta, is a vegan meatballs dish in Turkish cuisine and is vaguely similar to the Western steak tartare. Traditionally it is made with meat, we will feature the completely vegan version made with fine bulgur wheat. The wrap will feature Cig Kofte on flatbread with onions and greens.

Cig Kofte - Roll in a Cup ——— \$12.00

Roll-in a cup is a larger portion of Cig Kofte wraps, sliced for easy sharing, served in a cup/bowl.

Sarma/Dolma (Stuffed Grape Leaves, 5 pcs) ——— \$5.00

Pickled vine leaves stuffed with rice and onions, served with a slice of lemon/lemon juice.

Pop and Water ——— \$3.50

UGANDA

Samosa - Meat, Chicken and Peas ——— \$5.00

Diverse tastes and preferences, caters for vegetarians too.

Cassava Fried and Mandazi Donuts ——— \$5.00

Offering a range of options including vegetarian.

Chapati Flat Bread ——— \$5.00

Appeal to different taste receptors.

Plantain Deep Fried Ripe Banana ——— \$5.00

Giant herbs and freshly root system.

Rolex Chapati with Eggs, Tomatoes and Vegetables ——— \$10.00

Flatbread wrap that appeals to all.

Steamed Beef and Chicken with Green Banana ——— \$35.00

Steamed meat, chicken, with green bananas, peanut stew served with matooke green bananas wrapped in banana leaves.

Chicken Drum Sticks ——— \$10.00

Roasted chicken drum sticks on a grill served with any item above.

Pop Soda Tropical Punch ——— \$5.00

Tropical punch with a variety of fruits including apples, mangoes, strawberries, and black- or blueberries.

Pop ——— \$2.00

UKRAINE

Varenyky (Perogy) - Potato and Cheddar Cheese ——— \$8.00

Plate of varenyky (6 pcs) with the choice of sour cream and bacon bits.

Varenyky (Perogy) - Sour Cherry ——— \$14.00

Plate of varenyky (6 pcs) with the choice of sour cream.

Varenyky (Perogy) - Sauerkraut ——— \$12.00

Plate of varenyky (6 pcs) with the choice of sour cream and bacon bits.

Combo (Cheddar Cheese Perogies and Sausage) ——— \$15.00

Plate of varenyky (6 pcs) and sausage (120 g) with the choice of sour cream.

Bowl of Borshch ——— \$12.00

One bowl of borshch with the choice of bun and sour cream.

Lvivska Kava - Coffee from Lviv ——— \$5.00

6 oz cup of coffee.

"UZVAR" Cherry Drink ——— \$4.00

8 oz cup of cold drink.

Caramelized Apple Crepes ——— \$13.00

Crepes (2 pcs) with the choice of sour cream.

Sweet Cottage Cheese Crepes ——— \$14.00

Crepes (2 pcs) with the choice of sour cream.

Cottage Cheese and Blueberry Crepes ——— \$14.00

Crepes (2 pcs) with the choice of sour cream.

Cottage Cheese and Strawberry Crepes ——— \$14.00

Crepes (2 pcs) with the choice of sour cream.

Traditional Kovbasa (Sausage) ——— \$8.00
Sliced sausage (100-120 g).

Pop and Water ——— \$5.00

Honey Cake (100 g, individually packaged) ——— \$5.00
Classic Ukrainian cake made of several thin layers of honey-based sponge, leavened with baking soda, which gives it a distinct caramel aroma and a delicate honey flavor.

Ukrainian Layer Cake (180 g, individually packaged) ——— \$7.50
Ukrainian layer cake in a glass. With crispy cakes and creamy filling.

UYGHUR

Uyghur Polo (Rice with Lamb) ——— \$13.00
Rice with carrots and lamb.

Laghmen (Handmade Noodles) ——— \$14.00
Handmade noodles with traditional Uyghur stir fry.

Turkic Goat Milk Ice Cream ——— \$12.00
Traditional goat milk ice cream, with an ice cream scoop game!

Quymaq (Uyghur Style Elephant Ears) ——— \$9.00
Deep fried dough, optional coating of sugar.

Black Tea ——— \$2.00

Combo: Quymaq and Tea ——— \$10.00
One Quymaq and one tea.

Pop ——— \$3.50

Water ——— \$3.00

VIETNAM

Grilled Beef and Spring Roll Vermicelli Noodles ——— \$14.00
Perfectly marinated and grilled beef with spring rolls on vermicelli noodles served with fresh lettuce, shredded carrot, and fish sauce.

Spring Rolls (5 pcs) ——— \$6.00
Crispy deep fried spring rolls.

Green Onion Cake (1 pc) ——— \$6.00
Crispy deep fried green onion cake.

Vietnamese Iced Coffee —— \$6.00

Freshly brewed coffee mixed with sweetened condensed milk served with ice.

Vietnamese Three Colour Dessert —— \$6.00

Sugar, three kinds of beans, coconut milk, 2% milk, agar and served with ice.

Pop and Water —— \$3.00