

2023 Festival Menu

Australia

1. Kanga Banga \$7.75 - Kangaroo sausage sleeping on white bread, drizzled in native Australian bush tomato & pepperberry relish. *The sausage and relish will be made gluten-free, so this dish can be served gluten-free
2. Warney \$5 - Deliciously refreshing lemon, lime & bitters drink. Named after an Australian legend
3. Vegemite on Toast \$3 - It's vegemite on toast, mate
4. Fairy Bread \$3 - Sprinkles on buttered bread, a Downunder kid's party classic

Azerbaijan

1. Lokma / Bamiya \$8 - A delectable dessert made from deep-fried balls of dough, generously drizzled with syrup for a sweet and sticky finish. These golden, bite-sized treats offer a delightful contrast of crispy exteriors and soft, doughy interiors, creating a heavenly indulgence for the taste buds
2. Donair Wrap \$10 - A mouthwatering wrap featuring a warm pita bread filled with thinly sliced roasted beef, accompanied by a flavorful combination of onions, tomatoes, and the signature donair sauce. This savory and satisfying handheld delight offers a perfect balance of textures and a harmonious blend of savory and tangy flavors
3. Qutab / Gozleme (Spinach or Meat) \$9 - A beloved stuffed flatbread/crepe that offers two delicious options to satisfy different tastes. One option is filled with a delightful combination of spinach and cheese, providing a savory and creamy experience. The other option tantalizes the taste buds with succulent meat fillings, offering a mouthwatering blend of textures and flavors. Whether you prefer the refreshing taste of spinach and cheese or the hearty goodness of meat, Gozleme guarantees a satisfying culinary delight!
4. Lentil Balls \$6 - A beloved vegan finger food, Lentil Balls are crafted from a mixture of cooked lentils combined with fragrant herbs, spices, and seasonings. Packed with plant-based protein, Lentil Balls offer a nutritious and flavorful option for appetizers or snacks without the need for frying
5. Dolma \$6 - A delightful culinary creation, Dolma (meaning stuffed in Azerbaijani Turkic) consists of tender grape leaves carefully stuffed with a mixture of rice, aromatic herbs, spices and vegetables. This artfully crafted dish offers a harmonious blend of flavors and textures, with the grape leaves imparting a delicate and slightly tangy taste that perfectly complements the herb-infused rice and vegetable filling. Dolma is a cherished delicacy, a staple of Azerbaijani cuisine, and is enjoyed as a flavorful appetizer or a satisfying main course

Bangladesh

1. Chicken Biryani \$11 - Mixed rice dish with chicken (halal), served with salad
2. Beef Biryani \$12 - Mixed rice dish with beef (halal), served with salad
3. Vegetable Pakora \$5 - 2 pieces of crispy fritter made with vegetables, served with traditional Bangladeshi sauce
4. Jhal Muri \$5 - Popular Bangladesh street food made of spicy puffed rice, served with chanachur
5. Sweet Crunchy Flour Cake \$5 - 3 pieces of Sweet Crunchy Flour Cake, served with icing sugar
6. Watermelon \$4 - 2 slices of watermelon
7. Mango Smoothie \$5 - Cold beverage with mango pulp and ice-cream
8. Lemonade \$4 - Cold beverage with lime and sugar
9. Chai (Tea) \$3 - Hot beverage with tea, milk and sugar

Barbados

1. Fish Cakes \$6 - Salted seasoned cod fish in a flour batter and fried
2. Ham Cutter \$6 - Slow baked to perfection leg ham with Barbadian spices with a bun and hot sauce
3. Pickled Chicken Steppers \$6 - Pickled chicken steppers, soaked in a fusion made of lime juice, salt, onions, parsley, special spices
4. Snow cone \$6 - Flavored shaved ice

Bosnia & Herzegovina

1. Cevapi / Chevapi \$12 - Rolls of ground beef grilled and served with a bun, sour cream and fresh cut onion
2. Jagnjetina / Lamb Meat \$15 - Roasted lamb (200gr) served with a bun and salad
3. Burek / Pastry with Ground Beef \$7 - Thin dough rolled with ground beef, onion, salt, and spices
4. Sirnica / Pastry with Cheese \$7 - Thin dough filled with feta cheese, cottage cheese, eggs and spices
5. Punjene Paprike / Stuffed Peppers \$6 - Peppers stuffed with ground beef, rice and spices
6. Baklava / Traditional Bosnian Dessert \$5 - Oven-baked dough soaked with a simple syrup made of sugar, water, and lemon, filled with walnuts
7. Bosanski Kolaci / Assorted Traditional Bosnian Desserts (Cakes and Cookies) \$3 - Oven-baked dough soaked with a simple syrup made of sugar, water, and lemon covered by flakes of coconut, a different type of pastry with walnuts and coconut
8. Voce / Fruit \$3 - Watermelon and/or cantaloupe

9. Kafa I Rahat Lokum / Traditional Bosnian Coffee with Delight Locum \$5 - Finely ground, very strong, with bold and dark flavor served with traditional delight locum and/or sugar squares
10. Limunada / Lemonade \$5 - Freshly squeezed cold lemonade

Cameroon

1. Beef Kebab (Indomitable Suya) \$5 - Cubic size beef sirloin cut, marinated in suya spice mix, skewered then grilled to perfection (well done)
2. Chicken Drumsticks (Indomitable Chicken) \$5 - Grilled chicken drumsticks marinated in carefully selected in fresh green and a handful Cameroonian dry rub
3. Plantains Banana (Indomitable Dodo) \$5 - Evenly french fries cuts of plantains banana. Deep fried in canola oil and lightly salted
4. Accra Banana (Indomitable Bite) \$5 - A mixture of overly ripe bananas and pureed cassava roots. Molded into circular shapes and deep fried
5. Hibiscus punch (Indomitable Folere/Bissap/Zobo/Sorrel) \$5 - 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
6. Whole Baby Coconut Water \$5 - Whole baby coconut water, cut open and sipped with the straw
7. Koki Beans (Indomitable spicy cake) \$5 - Peeled black eyes peas, pureed and mixed with palm oil, habanero pepper, whole baby spinach and baked
8. Chilled Water \$2.5 - Chilled bottled water from EHFA's official provider
9. Flour Donut (Indomitable Lofombo) 2 pieces/\$5 - A mixture of overly white flour, sugar, salt, lemon zest, butter, eggs and yeast. Molded into circular shapes and deep fried into canola oil

China

1. Green Onion Cake \$5 - Fried green onion cake made with flour dough and served with hot sauce
2. Golden Buns (2 pcs) \$5 - Deep-fried steamed buns with condensed milk
3. Dragon Tail \$5 - Deep fried Chinese long donut sweetened with icing sugar
4. Spring Rolls (3 pcs) \$6 - Deep fried wonton wrapping roll with vegetables
5. Shanghai Noodles \$6 - Rich thick noodles fried with cabbage, bean sprouts, preserved vegetable & soy sauce
6. Yang Chow Fried Rice \$6 - Specially fried rice with peas, carrots, corn and BBQ pork
7. Dim Sum Sticky Rice (2pcs) \$6 - Steamed sweet rice with chicken and pork wrapped in lotus leaves
8. Pot Stickers (4 pcs) \$6 - Deep-fried chicken dumplings with cabbage and topped with dumpling sauce
9. Sweet and Sour Chicken \$8 - Deep-fried chicken strips with sweet and sour sauce
10. Ginger Beef with Sauce \$8 - Deep-fried beef strips with ginger sauce

11. Shrimp Chips \$3 - Deep-fried colourful shrimp flavoured chips
12. Fortune Cookies (3 pcs) \$2
13. Watermelon Slice (2 pcs) \$5
14. Combination Plate (Choose 3 of the Above Items-smaller portions) \$15 - Choose 3 items from above menu, served in smaller or lesser portion on a 9"" plate. Sticky Rice is not a combination item
15. Iced Chinese Green Tea with Lychee \$4
16. Brown Sugar Milk Tea with Tapioca \$9 - (700ml)
17. PassionFruit Grapefruit Slush with Coconut Jelly \$9 - (700ml)
18. PassionFruit Pineapple Slush with Coconut Jelly \$9 - (700ml)
19. Mango Strawberry Slush with Tapioca \$9 - (700ml)
20. Taro Coconut Smoothie with Tapioca \$9 - (700ml)

Columbia

1. Empanadas \$7 - (2 pcs) Delicious fritters served with sautéed shredded beef, chicken, or beef and topped with aji and lime wedges - gluten free
2. Patacones \$9 - (2 pcs) Twice fried green plantain slices topped with a savory hogao, fresh feta cheese and sauces
3. Salchipapas con Pollo \$10 - Traditional homestyle fries, topped with beef hot-dog sausage, served with mozzarella cheese, house sauce and cilantro
4. Arroz con Leche \$5 - Delicious Spanish rice pudding served with sprinklings of cinnamon and grated coconut
5. Raspados \$5 - All the glory of a sno-cone with a Colombian flavored twist. Condensed milk to tickle your taste buds. Check out the flavour of this year and enjoy!
6. Cafe Colombiano | Coffee \$3 - From Colombia to Edmonton, premium coffee at its finest
7. Agua Panela \$3 - Sugar cane drink, molasses flavoured iced drink that is the Colombian equivalent of biting into a stalk of fresh sugarcane
8. Pony Malta \$4 - Ethnic soft drink, malted beverage (non-alcoholic)
9. Manzana Postobon \$4 - Apple flavoured soft drink
10. La Colombiana \$4 - Ethnic soft drink, cream soda flavoured with a fruity undertone

Congo

1. Beef Kabob \$8 - Bbq beef kabob with congolese spices
2. Bbq Chicken \$6 - Chicken drum sticks marinated in congolese spices
3. Spinash and Rice \$8 - Spinash cooked with peanut butter and congolese spices, served with rice
4. Fried Plantin \$5 - Banana plantin fried in vegetable oil(canola or palm)
5. Mikate \$5 - Mini donuts cooked in vegetable oil
6. Slush or Slurppy \$5 - Regular slushed iced, flavoured with raspberry, blueberry and lemonade

Croatia

1. Croatian Donut \$6 - Deep fried dough topped with icing sugar
2. Shishkabobs \$7 - 2 pork skewers served with onions and a bun
3. Pork Plate \$9 - Roasted pig with coleslaw salad and a bun
4. Lamb Plate \$12 - Roasted lamb with coleslaw salad and a bun
5. Coffee \$2 - Brewed coffee with the option of cream, milk, and/or sugar
6. Pop \$3 - Assortment of pop or water

Cuba

1. Piña Colada Smoothie \$7 - Cold, sweet drink
2. Cuban Pulled Pork Sandwich \$7 - Pulled pork sandwich cuban style
3. Cuban Pulled Pork Tortilla \$3.5 - Pulled pork cuban style on a corn tortilla
4. Ropa Vieja Sandwich (Pulled Beef) \$8 - Pulled beef with spices, peppers, in a tomato sauce bun
5. Ropa Vieja Tortilla \$5 - Pulled beef in a tomato sauce with spices on a tortilla
6. Congri \$4 - Rice and black beans
7. Cuban Coffee \$3.5
8. Pop \$4
9. Water \$3

Denmark, Finland, Iceland, Norway, & Sweden

1. Pylsa (Icelandic Hot Dog) \$6.5 - Icelandic style hot dog with remoulade, mustard and crispy fried onions
2. Herring with Egg Butter on Rye Bread \$4 - Herring, egg butter, dill served on rye bread
3. Swedish Meatballs \$3.5 - Swedish meatballs served with creamy gravy and lingonberry
4. Riskrem \$4 - Creamy rice pudding with raspberry sauce
5. Desert Lefse \$2 - 1 Norwegian potato and flour crepe with butter, sugar and cinnamon
6. Raspberry Danish \$3 - Danish with raspberry filling
7. Scandinavian Thimble Cookies \$2 - Shortbread cookie with raspberry centre
8. Almond Finger Shaped Pastry (Kransekake) \$2 - Almond Kransekake
9. Raspberry Square \$2.25 - Shortbread cookie base with raspberry topping
10. Petit Four \$2.5 - Small piece of almond cake covered in chocolate
11. Strawberry Ribbon Cake \$2.5 - Vanilla cake layers on puff pastry with strawberry filling
12. Coffee \$2
13. Pop and Water \$4

Ecuador & El Salvador

1. Cheese Empanada \$4 - Fried turnover style pastry filled with mozzarella cheese

2. Meat Empanada \$5 - Fried turnover style pastry filled with ground beef, carrots and peas
3. Pupusa \$6 - Corn flour patty filled with: pork, refried beans, and cheese
4. Panes con Pollo \$10 - Fresh bun filled with stewed chicken, lettuce, tomato and radish
5. Seco de Pollo \$15 - Stewed chicken cooked in a sauce serviced on white rice and salad
6. Chocolate Covered Banana \$5 - Frozen chocolate covered banana
7. Tres Leches \$10 - Light cake soaked in a milk mixture topped with whipped cream and strawberries
8. Tropical Drink \$4 - Tropical fruit drink
9. Jarritos \$4 - Latin american soda
10. Pop & Water \$3

El Salvador

1. Pupusa (Revueltas / Cheese) \$5 - Flattened corn dough stuffed with pork, beans and mozzarella cheese/ or just cheese. Both served with cabbage and salsa!
2. Mango Loco \$7 - Freshly peeled mango put on a stick rolled in chamoy and hot spices
3. BBQ Corn \$6-\$8 - 1. Original corn dipped in butter 2. Flaming Hot Cheetos corn dipped in mayo/ sour cream
4. Popsicles \$5 - Mango, Tamarindo, and Mangonada
5. Horchata \$5 - Horchata is a traditional drink made up of white rice soaked in water, it is flavoured with cinnamon and sweetened with sugar
6. Blueberry Slush \$4
7. Mangonada Drink \$7

Ethiopia

1. Kaye Wot ቀይ ወጥ Served with Injera \$9 - Lean beef cubes cooked with onions, berbere (red curry) , vegetable oil, and a blend of spices
2. Yemisir Kik Wot የምስክር ክክ ወጥ (Red Lentils) Served with Injera \$6 - Split red lentils cooked with onions, fresh garlic, berbere and a rich blend of spices
3. Ater Kik Wot የእተር ክክ ወጥ; Served with Injera \$6 - Split peas cooked with onions, fresh garlic, ginger, turmeric and a rich blend of spices. Injera made with barley and/or wheat flour and/or teff
4. Gomen Wot የጎመን ወጥ Served with Injera \$6 - Chopped kale or spinach cooked to perfection with onions and fresh garlic
5. Pastie \$2 - wheat flour, baking powder/yeast, spices, fried
6. Combination \$13 - Keywat (beef) ቀይ ወጥ , miser wot የምስክር ክክ ወጥ, ater kik wot የእተር ክክ ወጥ, kale/spinach የጎመን ወጥ served with injera
7. Vegetarian Combination \$11 - Yemisir Kik Wot - የምስክር ክክ ወጥ- Split red lentils cooked with onions, fresh garlic, Berbere and a rich blend of spices. Ater Kik Wot የእተር ክክ ወጥ

Split peas cooked with onions, fresh garlic, ginger, Gomen Wot የጎመን ወጥ Chopped kale or spinach cooked to perfection with onions and fresh garlic

8. Coffee \$3 – Coffee/Buna from Ethiopia is renowned for its vibrant fruity and flowery characteristics and a light to medium body. Ethiopian traditional coffee is brewed by first roasting the green coffee beans in a pan. This is followed by the grinding of the beans, normally in a traditional wooden mortar and pestle. The processing technique significantly influences the coffee's final flavor
- 9.

France

1. Crêpes \$5 - A French crêpe with your choice of topping (chocolate, jam or sugar)
2. Madeleine \$3 - Freshly prepared French like sponge cakes
3. Coffee \$2 - Can add cream
4. Water \$2
5. Tea \$2
6. Sparkling Apple Juice \$4

Fiji

1. Goat Curry Served with Rice or Roti \$10 - Cubed goat meat in bones cooked with delicious spices, garlic, onion, ginger & oil served on steamed rice or roti
2. Chicken Curry Served with Rice or Roti \$10 - Small pieces of chicken in bones cooked with delicious spices
3. Vegetable Curry Served with Rice or Roti \$7 - Vegetables cooked with delicious spices
4. Samosa \$3 - Cubed potatoes and vegetable wrapped in flour dough and deep fried
5. Potatoes \$2 - Flat bread made from a mixture of flour and water mixed together and deep fried
6. Bhajia \$2 - Spinach, onion, salt, wrapped in batter and deep fried
7. Chicken Pulav \$10 - Cooked pieces of chicken in bones with rice and delicious spiced
8. Mango Slices \$2
9. Fiji Punch \$2 - (8oz) A mix of tropical fruit juices – diced fruit with sugar and iced water
10. Water \$3 - Dasani
11. Watermelon Slices \$2
12. Kava \$2 - Kava, also known by its Fijian name yaqona, is an indigenous pepper plant where only the root is used by Pacific Island cultures for its pleasant relaxation effect. It is first pounded into fine powder and then mixed into fresh water. The result looks a bit like muddy rain water and it has a slightly bitter taste.
13. BHAJIA \$2 - Spinach, onion, salt, wrapped in batter and deep fried
14. Chicken Pulav with Chutney \$10 - Cubed Chickens cooked in bones with delicious spices mixed in steamed rice

Germany

1. Bratwurst on a Bun with Sauerkraut \$10
2. Bratwurst on a Bun \$7
3. Sauerkraut with a Bun \$4
4. Apple Strudel \$4
5. Bavarian Pretzel \$4
6. German Dealcoholized Beer \$6
7. Pop/Water/Juice \$4

Hong Kong

1. Fish Ball \$4 - Deep fried fish ball topped with tasty curry sauce
2. Sticky Rice \$6 - Steamed sticky rice with mouth watering fragrance of lotus leaf
3. Ginger Beef with White Rice \$8.5 - Crispy ginger beef with vegetables and white rice on the side
4. Fried Rice with BBQ Pork \$8.5 - A combination of fried rice, BBQ pork and vegetables mixed nicely together
5. Vegetable Roll \$4 - Crunchy vegetable spring roll that tastes even better if dipped in the plum sauce
6. Green Onion Cake \$5 - One of our best selling items
7. Chow Mein \$8.5 - Stir fried chow mein garnished with vegetables
8. Deep Fried Dumpling / Wonton \$5 - Deep fried chicken dumpling and wonton made of minced pork
9. Rice Noodle Rolls \$5 - Steamed rice noodle rolls topped with different sauces at your own choice
10. Egg Bubble Waffle \$5.5 - Traditional Hong Kong style street food
11. Shrimp Chips \$3 - Crunchy shrimp chips
12. Deep Fried Sesame Ball \$4 - Bite size snack with roasted sesame on top
13. Iced Lemon Tea \$4.5 - Refreshing ice cold lemon tea
14. Fruit Flavored Tea \$5.5 - Refreshing fruit flavored tea

Hungary

1. Langos \$6 - Deep fried bread dough
2. Goulash \$8 - Hungarian style beef stew
3. Hungarian Sauerkraut \$7 - Pork meat with Hungarian style sauerkraut
4. Hungarian Pork Sausage Mild \$6 - pork, spices, onion, and garlic
5. Hungarian Sauerkraut with Hungarian Pork Sausage (Combo) \$8 - Sauerkraut, pork, spices, onion, and garlic
6. Hungarian Style Ice Cream in Cups \$4/scoop - Different flavours of Hungarian style ice-cream

India

1. Chicken Bhoona with Basmati Rice \$11 - Boneless chicken cooked in a curry sauce with tomatoes & Indian herbs
2. Chick Peas Curry with Basmati Rice \$10 - Garbanzo beans cooked in a curry sauce with tomatoes & Indian herbs
3. Veg Pakora (5 pieces) \$5 - Deep-fried fritters made with chick peas flour
4. Combo Plate (Sample of Menu Item #1, #2 and #3) \$13 - Sample of chicken bhoona, chick peas and a pakora with basmati rice
5. Vegetable Samosa \$3 (OR 2 for \$5) - Deep-fried dough filled with boiled potatoes, green peas, cumin & other spices
6. 2 Samosas with Chick Peas Curry \$10
7. Bhel Puri \$7 - Bhel puri is made of puffed rice, vegetables & tamarind sauce
8. Gulab Jamun (2 pieces) \$4 - Deep fried Indian dumplings, dipped in sugar
9. Mango Juice \$4
10. Lemonade \$4
11. Chai Tea \$3 - Black tea mixed with milk, strong spices, cinnamon, cardamom & ginger
12. Naan Bread \$3 - Indian flat bread
13. Butter Chicken with Basmati Rice \$12 - Boneless chicken cooked in a creamy curry sauce with Indian spices

Indigenous

1. Bannock Bison Burgers \$12
2. Bannock Cheese Bison Burgers \$113
3. Bannock \$4 - With jam and butter
4. Mint Tea \$3
5. Water \$3
6. Pop \$3

Indonesia

1. Rendang Rice Bowl \$10 - Jasmine rice, beef (sirloin cuts) and baby potatoes in a coconut milk gravy topped with crunchy fried onions
2. Javanese Special Fried Noodles \$8 - Special egg noodles with tropical signature flavors of Southeast Asia
3. Chicken Satay \$7 - Grilled chicken skewers flavored with soy sauce and herbs, served with a peanut dipping sauce and pickled vegetables
4. Chicken Satay Combo \$10 - Chicken satay served with a peanut dipping sauce, rice, and pickled vegetables
5. Lumpia \$6 - Vegetable spring rolls with sweet and sour sauce
6. Tropical Slushie \$5 - Ice-blended drink mixed with tropical flavours

Iran

1. Beef Kebab (Kobideh) \$13 - A mix of ground beef with onion and spices grilled over charcoals BBQ, served with traditional pita bread, and mixed salad (lettuce, onion) with our special in-house-made sauce
2. Chicken Kebab (Joojeh Kebab) \$13 - Chopped boneless chicken breast marinated in saffron sauce grilled over charcoals BBQ, served with traditional pita bread and mixed salad (lettuce, parsley, onion) with our special house-made sumac sauce
3. Saffron Ice Cream \$6 - Traditional ice cream infused with Saffron

Ireland

1. Guinness Beef Irish Stew \$8 full sized portion, \$4 for half size. Both served with a slice of fresh Soda Bread
2. Potato Pancakes, 4 pieces served with sour cream or butter \$5
3. Irish Soda Bread with butter/jam \$2
4. Irish Buttermilk Scones with butter/jam \$2
5. Shamrock Sugar Cookies \$3 - Delicious shortbread cookies in the shape of the Shamrock
6. Shaved Sno Cones \$3 - Blue raspberry, lime, cherry, grape & orange; flavoured syrup served over crushed ice in a paper cone
7. O'Douls Non-Alcoholic Beer \$4 - Non-alcoholic malt beverage

Israel

1. Hummus Bowl: \$7 - Made-to-order fresh hummus, chickpeas/tahini/fava beans, cumin, sweet paprika, olive oil, parsley served with pita bread
Optional add on: Shawarma (Vegan) \$3
Optional add on: Falafel balls (3) \$3
 2. Falafel Pita Pocket \$10 or Shawarma Pita Pocket: \$10- Fresh and flavourful vegan shawarma or Falafel (3 balls), hummus, tahini, and salad in pita bread. Optional spicy paste and/or amba sauce
 3. Combo Plate (sampler) \$12 - Fresh and flavorful falafel balls (2) / vegan shawarma, side hummus, side Israeli salad, and homemade lemonade
Optional add pita \$2
- Sides:
4. Fries \$5 - Deep fried potato French fries
 5. Israeli Salad \$6 - Chopped cucumbers, tomatoes, red onions, mixed greens, fresh squeezed lemon, olive oil, and parsley
 6. Additional Pita \$2
 7. Challah Bread buns \$5 - Traditional braided Jewish bread buns
- Desserts:
8. Malabi (Vegan Pudding) \$7 - Rich flavoured pudding with authentic rose water, toasted coconut, and grenadine syrup
 9. Beach Freeze Freezies \$3 - Assorted flavoured Mr. Freeze (Kosher)

Beverages:

10. Lemonana \$3 - Refreshing Israeli version of lemonade with mint

Italy

1. Pasta with Tomato Sauce (Penne or Spaghetti) \$8 - Penne or spaghetti with tomato sauce
2. BBQ Italian Sausage on a Bun (mild and hot) \$8 - BBQ Italian sausage on a bun (mild and hot)
3. Lattes/Cappuccino (Iced or Hot) \$5.5
4. Espresso Coffee \$3
5. Gelato (Italian Ice-Cream) \$5
6. Italian Sodas/Cold Juices \$5
7. Mini-Bombolone \$2 each or 4 for \$7 - Mini-Italian donuts, chocolate or caramel

Jamaica

1. Jerk Chicken \$12 - Chicken seasoned with jerk spices and BBQ served with rice or festival
2. Jerk Pork \$12 - Cubes of pork marinated in jerk then BBQed. Served with rice or festival
3. Jamaican Beef Patties \$6 - Spicy beef patty
4. Festival \$3 for 2 - Deep fried dumplings
5. Caribbean Flavored Ice Cream \$5
6. Jamaican Pop \$4
7. Canadian Pop and Water \$4 - Assorted Coke products

Kenya

1. BBQ Chicken with Kenyan Spices \$7 - Chicken marinated in Kenya's natural spices
2. Mandazi (Kenyan Donut) \$4 - Mandazi is a form of fried bread that originated on the Swahili coast. It is one of the principal dishes in the cuisine of the Swahili people who inhabit the coastal region of Kenya and Tanzania
3. Cane Juice \$5 - Sugarcane juice is the liquid extracted from pressed sugarcane
4. Smoothie \$5 - Smoothies are versatile, refreshing and nutritious drinks! Made with fruits and vegetables, they allow us to stock up on vitamins and minerals
5. Water \$3
6. Soft Drinks \$3

Korea

1. Bulgogi Combo \$15 - Marinated beef with rice, and kimchi

2. Dakgalbi Combo \$15 - Marinated chicken, rice, and kimchi
3. Sweet Pancake \$5 - Traditional snack with sweet syrup inside the pancake
4. Tornado potatoes stick \$5 - Potatoes on a stick
5. Lemon Chung \$5 - Korean style lemonade

Malaysia & Singapore

1. Fresh Young Coconut \$8 - Fresh coconut water
2. Kalimansi Pandan Nojito \$7 - Pandan lime drink
3. Curry Puff \$8 - A puff pastries with fillings
4. Pulut Panggang \$8 - Sticky rice with coconut shavings filling
5. Nasi Lemak \$8 - Coconut rice with, sambal (spicy paste), anchovies, cucumber, and egg
6. Sambal Noodles \$8 - Fried sambal noodles
7. Rendang Chicken \$8 - Authentic chicken curry style
8. Satay (Chicken or Beef) \$7 - Meat skewers
9. Creamy Coconut Butterfly Pea Tea \$7 - Coconut milk and syrup tea
10. Assorted Sambal Popcorn \$7 - Chicken/crab deep fried balls
11. Roti Canai \$6 - Southeast Asia flatbread
12. Laksa \$10 - Traditional mild spicy east Malaysia noodle soup serve with proteins, egg, and bean sprout
13. Ngo Hiang (meat roll) \$8 - Chinese meat roll
14. Bottled Water \$3
15. Combos \$5 - Add on to the nasi lemak and sambal noodles

Mauritius

1. Mauritian Snack \$6 - Vegetarian Snacks: 5 items - split pea cake, potatoes, eggplants, baja and Mauritian samosas
2. Mauritian Lemonade \$4 - Mauritian Lemonade from fruits grown in tropical countries like Mauritius, served cold
3. Mauritian Pastries \$4 - Delicious pastries: Mauritian taste of pastries: pond of love, banana tarte and napolitaine
4. Tornado Potato \$4 - Potato tornado with some Mauritian flavours of your choice
5. Magic Bowl \$8 - A magic bowl which turn upside down to reveal a delicious Mauritian recipe of goodness of rice
6. Shave Ice Cream \$4 - Mauritian Ice Shaver cream made with Mauritian flavours

Mexico

1. Tacos Al Pastor \$5/piece - Slow cooked pork marinated with dried chilies and topped with pineapple, cilantro and onion
2. Tostadas \$15 - Crispy tortillas topped with beans, chicken, lettuce, tomatoes, radish, sour cream, feta cheese and avocado (3 pcs)

3. Tacos Dorados \$3 - Fried tacos filled with chicken, topped with lettuce, tomato, radish, sour cream, cheese and avocado
4. Sopes (Individual) \$6 - Handmade thick tortilla topped with chicken, sour cream, radish, feta cheese and avocado
5. Chocoflan \$7
6. Horchata \$3 - A sweet refreshing drink made out of rice, milk, vanilla, and cinnamon
7. Jamaica \$3 - A refreshing drink made with hibiscus flowers

Mongolia

1. Beef Buuz \$8 - Steamed Mongolian dumplings which are tasty little meat pockets
2. Veggie Buuz \$8 - Steamed Mongolian dumplings made with vegetables
3. Beef Khuushuur \$10 - Khuushuur is a type of fried meat dumpling. The khuushuur is then served hot, and can be eaten by hand
4. Pork BBQ \$10 - Cube cut pork pieces that are marinated in a special mixture of seasonings and spice. grilled over charcoal pork shoulder shashlik

Morocco

1. Moroccan Cookie \$2 - With coconut and nuts
2. Baghrir \$3 - Moroccan pancakes served with honey or syrup
3. Carrot Smoothie \$4 - With pineapple, carrots, and oranges
4. Moroccan Tea \$3

Nepal

1. Momo \$6 - Ground chicken, onion, leaks, cabbage and Nepalese spices
2. Chicken Curry \$6 - Chicken cooked with Nepalese spices
3. Chicken Curry with Rice \$7 - Chicken cooked with Nepalese spices served with rice
4. Mango Lassi \$5 - Mango drink with yogurt
5. Spicy Chiya \$4 - Hot drink similar to chai tea
6. Pakora (Veg) \$5 - Crispy fritters made with vegetable (onions, potatoes, cauliflower, spinach, chickpeas flour, spices and herbs
7. Spicy Kakro (Cucumber) \$4 - Fresh cucumber with Nepalese spices

Netherlands

1. Poffertjes \$6 - Mini crepes topped with butter and icing sugar
2. Dutch Fry's \$6 - Fried sliced potatoes with ketchup or fritessaus
- 3.

Nigeria

1. Jollof rice \$10 - Rice Cooked in tomato sauce
2. Suya \$15 - Spicy beef filet with pepper
3. Plantains Fried \$7 - Plantains fried in vegetable oil
4. Fried Fish (Tilapia) \$15 - Whole tilapia fried
5. Puff Puff \$6 - Deep fried sweet dough balls
6. Chicken Pepper Soup \$15 - Cut chicken wings in a flavorful peppery soup
7. Nigerian Chapman Drink \$5 - Mocktail drink served over ice

Oromia

1. Vegetarian Cambo \$10 - Split red lentils cooked with onions, fresh garlic and Oromo Ethiopian spicy with cabbage
2. Cooked Lean Beef (Waaddii Jiidhaa) \$10 - Lean beef cubes sautéed with onions, tomatoes, jalapeno paper and seasoned with rich blend of herbal and spices served with 'budena'/injera or rice
3. Fried Beef or Oromo BBQ (Waaddii Jajii or Chacha style) \$8 - Beef marinated with special spicy and cooked as BBQ and served with 'budena'/injera and spicy paper
4. Lean Beef Cubes (Ittoo Diimaa) \$10 - Lean beef cubes cooked with onion and blend of hot and spicy served with 'budena'/injera or rice
5. Samosa (Sambusaa) \$4 - Choice of lentils or beef thin dough shells stuffed with blend of minced lentils or minced beef with green chilly and herbs lightly fried vegetable oil
6. Malawwa (Malawwaa) \$5 - Wheat or barley flour mixed with water and salt and cooked with canola oil and choices of egg, pepper, onion and tomato
7. Chachabsa (Caccabsaa) \$5 - Wheat or barley flour mixed with salt and water, baked on oven (smoothed by oil)and then after torn into pieces and mixed with spiced red paper powder and spiced butter
8. Chumbo/Chororsa (Cumboo/Coroorsaa) \$5 - Corn or teff flour mixed with water sourdough starter, fermented for about 8 hours and baked on a special grill (eelee). Served with feta cheese (baaduu) made from butter milk and melted butter with spicy grinded chili pepper
9. Chukko (Cukkoo) \$5 - Barley flour mixed with melted hot spicy butter and salt
10. Qori (Qorii) \$5 - Roasted barley mixed with melted butter with spice and salt
11. Organic Oromian Coffee (with its Traditional Ceremony) \$3 - Roasted grinded and potted organic coffee served with choice of sugar or salt

Pakistan

1. Chicken Tikka Served w/ Naan & Mint Chutney \$14
2. Chicken Biryani \$15 (Basmati rice cooked w/ chicken & spices)
3. Butter Chicken Served w/ Naan \$15
4. Chappal Kebab Served w/ Naan & Chutney \$14

5. Veggie Samosa Served w/ Chutney \$8
6. Veggie Pakora served w/ Mint Chutney \$7
7. Fish Pakora \$10 Fish Pakora Served w/ Mint Chutney
8. Papri Chaat \$7
9. Mango Shake \$7
10. Combo 1 - 2 Veggie Items & 1 Meat Item of your choice from the menu \$16
11. Combo 2 - 2 Meat Items & 1 Veggie Item of your choice from the menu \$19

Palestine

1. Ramallah Falafel Sandwich \$8 - A warm pita bread stuffed with patties made of chickpeas and fava beans, lots of fresh herbs, and warm spices, surrounded by cool and crunchy diced tomatoes, and drenched with nutty tahini sauce
2. Jerusalem Falafel Bowl \$10 - Patties made of chickpeas or fava beans, lots of fresh herbs, and warm spices., surrounded by cool and crunchy diced tomatoes, and drenched with nutty tahini sauce, fatoush salad , and hummus
3. Falastin Hummus Dip (Original Recipe) \$6 - Delicious dip made from chickpeas, tahini, lemon, and spices served with pita bread
4. Fatayer SabaneKh (spinach) 2 for \$6 - Authentic Palestinian recipe, filled dough with spinach, onions, lemon juice, olive oil and the magical ingredient "sumac"
5. Fatoush Salad \$6 - Chopped mint, parsley, cucumbers, green onions , red radish, lettuce, tomatoes drizzled in lemon juice and olive oil
6. Knafi Nabulsieh (Kunafa) \$6 - 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.
7. Baklawa (Baklava) \$6 - Layered pastry dessert made of filo pastry, filled with chopped nuts, and sweetened with syrup or honey
8. "Bouza " Ice Cream \$6 - Arabian style ice cream
9. Mint Limonada \$4 - Refreshing ice lemonade! Fresh lemons, lemon juice, sugar, and mint
10. Water and Soft Drinks – prices depends on Heritage festival supplier

Peru

1. Churros \$6 - Deep fried dough filled with caramel & sprinkled with icing
2. Pollada \$10 - Marinated deep fried chicken, served with potatoes and coleslaw salad
3. Mango Juice \$6 - Mango juice with water or milk and sugar
4. ChocoBanana \$6 - Chocolate covered frozen banana
5. Chicha Morada \$4 - Popular Peruvian beverage made from purple corn, this refreshing drink comes in a 16oz (437mL) cup
6. Salchipapa \$7 - French fries served with beef sausage, topped with creamy Peruvian yellow chili pepper, mayonnaise, ketchup and mustard

7. Chicharron \$12 - Fried pork accompanied by crispy sweet potato, onion, and chili relish (salsa criolla)
8. Chacarero \$7 - Thinly sliced bbq steak on a kaiser bun with mayonnaise and topped with tomatoes green beans & cilantro
9. Empanada \$6 - Fried dough filled with cheese
10. Anticuchos \$6 - Marinated beef heart on a stick served with potato
11. Mazamorra Morada \$4 - Purple corn pudding sprinkled with cinnamon
12. Roasted Corn on the Cob \$7 or 2 for \$12 - Roasted corn on the cob, dipped in butter (if desired)
13. Pina Colada \$6.5 - Blended pineapple chunks, ice and coconut drink
14. Pineapple Slushie \$5.5 - Pineapple drink blended with crushed ice
15. Mango Loco \$6 - Whole mango on a stick

Philippines

1. Chicken Adobo with Rice \$13 - Authentic Filipino Comfort Food (AFCF) Chicken (bite size), stewed in a savory blend of spices, served with rice
2. Bicol Express with Rice \$13 - Authentic Filipino Comfort Food (AFCF) Pork cubes (bite size), stewed till tender in coconut milk and spices, served with rice
3. Dinuguan at Puto \$13 - Authentic Filipino Comfort Food (AFCF) Pork pieces (bite size), stewed in pork blood, and a flavourful blend of spices, served with puto (2 pc, rice cakes)
4. Chicken Inasal with Rice \$15 - Authentic Filipino Comfort Food (AFCF) Chicken leg, marinated in delicate blend of spice, grilled to perfection, served with atsara (pickled papaya) and rice.
5. Pork BBQ (2) Served with Rice and Atsara \$13 - Authentic Filipino Comfort Food (AFCF) Pork slices (bite size), marinated in a sweet/spicy savoury blend, skewered in bamboo sticks and fire-grilled to perfection, served with atsara (pickled papaya) and rice
6. Pancit Miki \$13 - Authentic Filipino Comfort Food (AFCF) Rice noodles, stir-fried with mixed veggies, chicken and shrimp
7. Spring Rolls, Pork, or Veggie (2) \$6 - Your choice of either pork or veggie spring rolls, fried, served in pairs.
8. Extra Rice \$3 - Steamed white rice, extra cup
9. Pinoy Red Hotdog (2) \$7 - Authentic Filipino Comfort Food (AFCF) Red, juicy, very tasty HOT DOG, unlike any!
10. Kwek Kwek (2) \$6 - Authentic Filipino Street Food (AFSF). Boiled chicken eggs coated in an orange batter, deep fried till crispy.
11. Turon (2) \$7 - Authentic Filipino Comfort Food (AFCF) Banana rolled in a wrapper, sprinkled with brown sugar, deep fried till golden brown
12. Halo Halo \$14 - Authentic Filipino Comfort Food (AFCF) Frozen dessert: a delicate mixture of tropical fruits pieces, sweet beans and yams, served with milk/cream, topped with shaved or crushed ice. The perfect snack or dessert for a hot summer day!
13. Refreshing Fruit Drinks \$8 - Authentic Filipino Comfort Food (AFCF) Refreshing, ice cold, flavour-rich fruit drinks, with fruit pieces served with ice; in 3 traditional flavours: cantaloupe, pineapple and coconut

14. Gulaman at Sago \$8 - Authentic Filipino Comfort Food (AFCF) Tapioca pearls and gelatin pieces served ice-cold, with a sweet water/sugar solution
15. Bottled Water \$3

Poland

1. Bigos (Polish Hunter's Stew) \$10 - Stew composed of cabbage and pieces of meat, cooked down and served hot
2. Perogies \$11 - Perogies filled with potatoes and cheddar cheese/cottage cheese, topped with bacon, fried onions, and sour cream (all optional)
3. Potato Pancakes \$8 - Grated potatoes mixed with chopped onions and pan fried until crispy, topped with sour cream
4. Polish Donut \$4 - Jelly filled donut
5. Sausage \$7 - Pork and beef sausage served with condiments and a slice of bread
6. Polish Ice Coffee \$5 - Instant ice coffee served with milk
7. Polish Combo \$14 - This is a sampler plate composed of the listed items: hunter's stew, sausage, perogies, and a slice of bread

Romania

1. Scovergi (Elephant Ears) \$6 - Deep fried dough topped with icing sugar
2. Mititei (Meat Rolls) \$6 - (2 pcs) Mixed beef and pork ground meat, garlic spiced and bbq grilled. Served with bread and mustard
3. Sarmale (Cabbage Rolls) \$6 - (2 pcs) Rice, beef & pork rolled in sour cabbage leaves. Served with bread, sour cream, and hot pepper
4. Coltunasi (Perogies) \$6 - (6 pcs) Cheese- and potato-filled. served with sour cream
5. Fasole cu Carnati (Romanian chili) \$6 - Beans, mild sausage, onion, and tomato paste. Served with bread and hot pepper
6. Combo Plate (Taster) \$12 - 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
7. Water \$3
8. Assorted Soft Drinks \$3.5

Russia

1. Pelmeni with Chicken \$9 - Dumplings with chicken breast filling
2. Bliny with Meat \$6 - Russian crepes with ground beef
3. Bliny with Cottage Cheese \$6 - Russian crepes with cottage cheese
4. Piroshki with Apple and Berries \$6 - Little pies with apple or berries pieces inside
5. Kvas \$6 - Russian cold drink (fermented)
6. Vinegret \$7 - Salad/vegetable mix
7. "Caramel candy ""Petushok"" \$3 - Sugar caramel in rooster or other animal shape

Serbia

1. Chevapi \$12 - Serbian minced meat fingers/bun, onion, sour cream
2. Elephant Ears (Serbian Mekike) \$7 - Dough-Choice of toppings
3. Kabobs (Raznjici) \$6 - Barbecued marinated pork skewers, green peppers, onion and seasoning
4. Serbian Grilled Smoked Sausage (Kobasica) \$6 - Pork and seasoning
5. Traditional Cabbage (Svadbarski Kupus) \$6 - Pork, beef, cabbage, vegetables and seasoning with a bun
6. Cheese Filled Pastry (Pita sa Sirom) \$6 - Oven baked pastry filed with cheese
7. Serbian Crepes (Palacinke) \$3 - Eggs, flour, fruit jam and nutella
8. Strudles (Apple or Poppy seeds) \$5 - Baked pastry with apple filling or poppy seeds
9. Serbian Baklava \$4 - Phyllo dough layered with walnuts
10. Serbian Proja \$3 - Serbian dish made of corn flour
11. Coffee \$2

Spain

1. Churros \$9.50- 6pcs Spanish Pastry topped with icing sugar (optional drizzle)
2. Churros Special family pack 20pcs \$23
3. Relleno \$5.5 - 1pc Jumbo churro filled w/ chocolate/caramel or manjar fudge
4. Relleno Special 2pcs for \$10
5. Patatas \$8 - Fresh cut potatoes served with alioli (fresh garlic mayo)
6. Helado Suave "Cono" \$5.25 - Vanilla soft serve cone
7. Helado Suave Sundae \$6.5 - Vanilla soft serve ice cream choose topping: chocolate/mango/caramel /manjar fudge
8. Sundae with Churros \$8.5 - Vanilla soft serve sundae served with churros
9. Zumo \$4 - Juice choose: mango/ peach/cafe
10. Nevada \$6.5 - Choose peach/mango/cafe slush with vanilla soft serve ice cream
11. Granizado \$5 - Peach mango cafe slush
12. 1 Extra Topping \$1.25
13. 2 Extra Toppings \$2.00

Sudan

1. Chicken Thigh BBQ \$7 - Marinated thigh grilled (1 Pc)
2. Chicken Shish Kebab \$8 - Marinated breast, grilled with onion and peppers (1 Pc)
3. Samosa \$4 - Choice of seasoned beef or mixed vegetables wrapped in pastry, deep-fried (1 Pc)
4. Tamiya \$3 - Fried chickpeas with parsley and spices served with mild spicy dipping sauce (1 pc)

5. Tamiya (2pcs) \$5 - Fried chickpeas with parsley and spices served with mild spicy dipping sauce (2 pc)
6. Combo \$14 - Chicken thigh or shish kebab + samosa + tamiya + choice of your juice
7. Karkaday \$4 - Herbal drink or slushy of hibiscus flower
8. Aradaib \$4 - Natural drink or slushy of tamarind
9. Ice Cream \$4 - Various Ice-Cream types
10. Coffee \$3 - High quality coffee beans brewed to perfection
11. Balila \$4 - Boiled chickpeas with variety of toppings (onion, butter, limon) and spices (hot sauce, cumin) in a cup
12. Mini Tamiya Plate \$10 - Tamiya put on top of a bed of lettuce with variety of toppings 3 of customer choice (onion, tomatoes, pickles, hot sauce, green chili hot sauce, parsley)
13. Freeze \$2 - Various flavors hibiscus, tamarind, and water

Taiwan

Cold Drinks:

1. Brown Sugar Bubble Milk \$8 - Fresh cold milk blended with brown sugar syrup, and tapioca
2. Bubble Milk Tea \$7 - Black tea blended with sugar, milk, ice rock and tapioca
3. Passion Fruit Smoothie \$7 – Passion fruit syrup blended with ice and jelly (optional)
4. Mango Smooth \$7 – Mango syrup blended with ice and jelly (optional)
5. Strawberry Smooth \$7 – Strawberry syrup blended with ice and jelly (optional)
6. Peachy Smooth \$7 – Peach syrup blended with ice and jelly (optional)
7. Winter Melon Lemon Ice Tea \$6 - Winter melon mixed with lemon juice

Hot Foods:

8. BBQ Bun \$5 - Steamed bun with sweetness BBQ pork filling
9. Vegetarian Bun \$5 - Steamed bun with mixed of vegetables filling
10. Taiwanese Sausage \$6 - Sweet and savory pork sausage
11. Sticky Rice \$8 – Savory glutenous rice rapped in bamboo leaves with pork
12. Vegetarian Sticky Rice \$8 - Savory glutenous rice rapped in bamboo leaves with chickpea, shiitake mushroom and pickle radish
13. Taiwanese Popcorn Chicken \$10 – Deep fried boneless chicken pieces with unique spices
14. Taiwanese vermicelli \$10 – Thin rice noodles fried with pork and mix-vegetables

Thailand

1. Pad Thai \$7 - Asian-flavoured rice noodle favourite. Optional extra – shrimp or chicken
2. Beef Massaman Curry with Rice \$8 - Tender beef potato massaman sauce curry with rice
3. Chicken Satay \$5 - Skewered grilled satay chicken

4. Sweet Coconut Sticky Rice with Mango \$5 - Sweet Coconut Sticky Rice with sliced mango
5. Thai Tea \$5 - Thai tea served with sugar, milk and ice
6. Assorted Thai Tropical Fruit Juices \$5 - Assorted Thai Tropical Fruit Juices, chilled or with ice

Togo

1. Puff Puff \$7 - Crispy fried puff puff
2. Jollof rice \$10 - Cooked rice with tomato sauce
3. Fried plantain \$10 - Fried plantain in oil
4. Tomato Stew \$5 - Cooked tomato sauce with oil, peper, garlic, and ginger
5. Beef Skewers \$10 - Beef BBQ
6. Chicken \$10 - Chicken BBQ
7. Spinach Stew \$10 - Cooked spinach with tomato, salt, and pepper
8. *Okay soup \$10 - Cook okay with salt and pepper
9. Banana Puff Puff \$10 - Fried banana
10. Ademe sauce \$10 - Cook ademe
11. Bissap juice \$7 - Bissap with sugar and fruits
12. Ginger juice \$7 - Blended ginger squeezed juice mixed with water

Türkiye

1. Borek (Turkish Cheese Pastry) \$7 - Turkish style phyllo dough filled with cheese (2 pcs)
2. Baklava \$6 - Turkish style sweet phyllo dough filled with pistachio (2 pcs)
3. Dolma \$5 - Vine leaves, stuffed with rice (4 pcs)
4. Borek and Tea Combo \$8 - A cup of Turkish style tea and 2 pieces of borek
5. Baklava and Tea Combo \$7 - A cup of Turkish style tea and 2 pieces of baklava
6. Turkish Coffee \$3 - Turkish style coffee served with Turkish delight
7. Turkish Tea \$2 - Turkish style black tea

Ukraine

1. Varenyky (Perogy) Plate \$10 - 6 varenyky (potatoo & cheddar) + optional: sour cream + fried onions + bacon bits
2. Bowl of Borshch \$7
3. Coke Classic, Diet Coke, Sprite, Water \$4

Uyghur

1. Uyghur Polo and Salad \$9 - Fried rice with carrots and lamb, with a side of simple salad
2. Laghmen (Hand Pulled Noodles) \$9 - Handmade noodles with traditional Uyghur stir fry
3. Turkic Goat Milk Ice Cream \$9 - Traditional goat milk ice cream, Ice cream scoop style

4. Donair \$9 - Beef donair wrapped in pita bread with lettuce, tomatoes and onions
5. Sucuk \$9 - Turkic beef sausage with tomato and lettuce served in a bun

Vietnam

1. Grilled Beef and Spring Roll Vermicelli \$12 - Perfectly marinated and grilled beef with spring roll on vermicelli served with fresh lettuce, shredded carrot and fish sauce
2. Spring Rolls (4) \$6 - Crispy deep fried spring rolls
3. Onion Cake \$6 - Crispy deep fried onion cake
4. Vietnamese Iced Coffee \$6 - Freshly brewed coffee mixed with sweetened condensed milk served with ice
5. Three Color Dessert \$6 - Sugar, colorful three kinds of bean, coconut milk, 2% milk, and agar served with ice

Zimbabwe

1. Fried Talapia & Salad \$15 - Seasoned fried Talapia and vegetable salad
2. Peri-Peri Grilled Chicken \$10 - Seasoned with mild Peri-Peri Sauce
3. Sadza & Peanut Butter Spinach \$7