

2024 Festival Menu

Welcome to the Heritage Festival! Our menu is a celebration of global flavors, offering a diverse selection of delicious dishes from around the world. Savor the tastes and traditions that unite us all in this culinary adventure. Enjoy~

Australia

1. **Kanga Banga (Kangaroo Meat Sausage) \$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
2. **Warney - Lemon, Lime & Bitters Drink \$5.00** - 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!
3. **Vegemite on Toast \$3.00** - It's Vegemite on buttered toast, mate.
4. **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

1. **Lokma / Bamiya \$8.00** - A mouthwatering dessert made from deep-fried donut balls, 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 \$12.00** - A popular 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) \$10.00** - 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 tasty 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, Qutab guarantees a satisfying culinary delight!
4. **Lentil Balls \$7.00** - 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 flavorsome option

5. **Lamb Kebab (Plate) \$14.00** - A skewer of kebab (lamb & beef) served with aromatic pilav rice, creamy hummus, and a refreshing salad. This hearty plate is a perfect combination of savory meats and fresh sides
6. **Lamb Kebab (Wrap) \$12.00** - A skewer of kebab (lamb & beef) wrapped in a soft pita with a crisp salad for a satisfying handheld meal.
7. **Beef Kebab (Plate) \$14.00** - A skewer of Beef kebab served with a portion of pilav rice, creamy hummus, and a fresh mixed salad
8. **Beef Kebab (Wrap) \$12.00** - A skewer of Beef kebab wrapped in a warm pita with a fresh and crunchy salad
9. **Chicken Kebab (Plate) \$14.00** - A skewer of Grilled chicken served with fragrant pilav rice, smooth hummus, and a vibrant mixed salad
10. **Chicken Kebab (Wrap) \$12.00** - A skewer of Grilled chicken, wrapped in a warm pita with a fresh and crunchy salad
11. **Stuffed Meatball \$12.00** - Delicious stuffed meatballs made with lean ground meat and bulgur wheat, offering a satisfying bite with every mouthful. These fried meatballs are packed with flavor

Bangladesh

1. **Chicken Biryani \$15.00** - Fried rice with mixed chicken curry
2. **Beef Biryani \$15.00** - Fried rice with mixed beef curry
3. **Pakora/Fish Fry (3 pcs) \$7.00** - Fried cabbage and fish
4. **Beef Curry \$15.00** - Traditional food
5. **Lemonade \$4.00** - Lime juice and sugar
6. **Watermelon \$3.00** - Watermelon
7. **Samosa \$6.00** - Traditional food

Barbados

1. **Fish Cakes \$6.00** - Salted, seasoned cod fish in a flour batter and fried
2. **Ham Cutter \$6.00** - Slow baked to perfection ham with Barbadian spices with a bun and pepper sauce
3. **Pickled Chicken Steppers \$6.00** - Pickled chicken steppers, soaked in a fusion brine made of lime juice, onions, cucumbers, parsley and special seasonings
4. **Snowcone \$6.00** - Shaved ice with a variety of Caribbean flavoured syrups

Bosnia and Herzegovina

1. **Chevapi \$10.00** - Rolls of ground beef and served with a bun, onion and sour cream
2. **Jagnjetina \$12.00** - Lamb roasted and served with bun and salad

3. **Burek \$7.00** - Thin dough rolled with beef ,onion,salt,flour and oil
4. **Sirnica \$7.00** - Thin dough filled with feta cheese,cottage cheese,eggs and spices
5. **Stuffed Peppers \$7.00** - Peppers stuffed with beef, rice and spices
6. **Baklava \$5.00** - Oven baked dough soaked in sugar syrup filled with walnuts
7. **Cake - Assorted Bosnian \$4.00** - Different type of pastry with walnuts, coconut, and sugar
8. **Watermelon \$3.00** - Watermelon
9. **Bosnian Coffee \$3.00** - Finely ground, very strong with bold dark flavor. Served with sugar
10. **Coffee \$3.00** - Coffee served with milk cream and sugar
11. **Water/Pop \$3.00**

Burundi

1. **Sambusa \$4.00** - Sambusa is a fried pastry with a savory filling of beef and vegetables mostly served as appetizers Spring rolls pastries, beef, onions, celeries, peppers, montreal spices, salt and oil.
2. **Beef/Goat Brochettes \$10.00** - Brochette is a kebab marinated with Burundian spices and cooked on a grill or barbecue Beef, goat Burundian spices and salt
3. **Fries \$5.00** - Fries with ketchup Potatoes, oil
4. **Pop \$2.00** - Crush, Canada Dry, Coca-Cola
5. **Water \$2.00** - Bottled water
6. **Combo \$20.00** - Includes 1 Sambusa, 1 Beef/Goat Brochettes (Kebab), 1 small box of fries and 1 water bottle/pop

Cameroon

1. **Beef Kebab (Indomitable Suya) \$5.00** - Cubic size beef sirloin cut, marinated in suya spice mix, skewered then grilled to perfection (well done)
2. **Chicken Drumsticks (Indomitable Chicken) \$5.00** - Grilled chicken drumsticks marinated in carefully selected in fresh green and a handful Cameroonian dry rub
3. **Plantains Banana (Indomitable Dodo) \$5.00** - Evenly french fries cut plantains banana. Deep fried in canola oil and lightly salted
4. **Accra Banana (Indomitable Bite) \$5.00** - 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) \$5.00** - 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
6. **Ginger punch (Indomitable Djindja) \$5.00** - A mixture of fresh ginger, rosemary, cloves, slow cooked for about 3 hours. Allowed to cool then added sugar and vanilla flavoring

7. **Whole Baby Coconut Water \$10.00** - Whole baby coconut water, cut open and sipped with the straw
8. **Chilled Water \$3.00** - Chilled bottled water
9. **Flour Donut (Indomitable Atchobo) 5pcs \$5.00** - A mixture of overly white flour, Sugar, salt, and yeast. Deep fried in canola oil
10. **Fried beans (Indomitable Jazz) \$5.00** - Red beans, indomitable spices, tomatoes stew with canola oil, garlic onion, and crayfish
11. **Koki Beans (Indomitable Beans cake) \$5.00** - Peeled black eyed peas, pureed and mixed with palm oil, pepper, whole baby spinach, and baked.
12. **Fried rice (Indomitable Riz Saute) \$5.00** - Spices basmati rice, coconut oil in Cameroonian spice mixture.
13. **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

1. **Green Onion Cake \$5.50** - Fried green onion cake made with flour dough and served with hot sauce
2. **Golden Buns (2 pcs) \$5.50** - Deep fried steamed buns with condensed milk
3. **Dragon Tail \$5.5** - Deep-fried chinese long donut sweetened with cinnamon sugar
4. **Spring Rolls(3 pcs) \$6.50** - Deep fried wonton wrapping roll with pork and vegetables
5. **Shanghai Noodles \$6.50** - Rich thick noodles fried with cabbage, bean sprouts, preserved vegetable & soy sauce
6. **Yang Chow Fried Rice \$6.50** - Specially fried rice with peas,carrots, corn and bbq pork
7. **Dim sum sticky rice (1pc) \$5.50** - Steamed sweet rice with chicken and pork wrapped in lotus leaves
8. **Pot Stickers (4 pcs) \$6.50** - Deep-fried chicken dumplings with cabbage and topped with dumpling sauce
9. **Sweet and Sour Chicken \$8.50** - Deep-fried chicken strips with sweet and sour sauce
10. **Ginger beef with sauce \$8.50** - Deep-fried beef strips with ginger sauce
11. **Yum Yum Shrimp \$9.00** - Deep fried shrimp with peaches in special sauce
12. **Shrimp Chips \$3.00** - Deep-fried colourful shrimp flavoured chips
13. **Fortune cookies (3 pcs) \$2.00** - Fortune Cookies. Taste the future
14. **Watermelon Slice (2 pcs) \$5.00** - Watermelon Slice
15. **Combination Plate \$15.00** - Choose Fried Rice or Shanghai Noodles and 2 other food items
16. **Iced Chinese Green Tea with Lychee \$4.00** - Green Tea with Lychee
17. **Panda Milk Tea with Tapioca and Sago \$9.00** - Panda Milk Tea with Tapioca and Sago (700ml)
18. **Shangri-La with Coconut Jelly (Peach Lychee Ice Tea Mix) \$9.00** - Shangri-La with Coconut Jelly (700ml)

19. **Mango Ice Tea with Coconut Jelly \$9.00** - Mango Ice Tea with Coconut Jelly mixed with Strawberry/Mango Pop (700ml)
20. **Passion Fruit Pineapple Slush with Coconut Jelly \$9.00** - Passion Fruit Pineapple Slush with Coconut Jelly mixed with Strawberry/Mango Pop (700ml)
21. **Mango Strawberry Slush with Coconut Jelly \$9.00** - Mango Strawberry Slush with Coconut Jelly mixed with Strawberry/Mango Pop (700ml)

Colombia

1. **Empanadas \$9.00** - (2 pcs) delicious fritters served with sautéed shredded beef, chicken, or beef and topped with Aji and lime wedges - gluten free
2. **Patacones \$9.00** - (2 pcs) A savory sensation crafted from twice-fried green plantain slices, generously topped with flavorful hogao, creamy feta cheese, and a medley of tantalizing sauces
3. **Chicharrones \$12.00** - Cassava fried with salt with style fried pork, spices, and a touch of lemon essence
4. **Salchipapas \$13.00** - Traditional homestyle fries, topped with beef hot-dog sausage, served with mozzarella cheese, house sauce and cilantro
5. **Super Waffles \$7.50** - An irresistible fusion of golden crispiness and artisanal flavors, featuring tantalizing options like rich Coffee, indulgent Dulce de Leche, or exotic Passion Fruit
6. **Arroz con Leche \$5.00** - Delicious Spanish rice pudding served with sprinklings of cinnamon and grated coconut
7. **Raspados \$5.00** - All the glory of a Sno Cone with a Colombian flavored twist. Condensed Milk to tickle your taste buds. Check out the flavor of this year and enjoy!
8. **Aguapanela \$4.00** - Sugar Cane Drink - molasses flavoured iced drink that is the Colombian equivalent of biting into a stalk of fresh sugarcane
9. **La Colombiana \$5.00** - Ethnic Soft Drink, cream soda flavored with a fruity undertone
10. **Pony Malta \$5.00** - Ethnic soft drink - Malted Beverage
11. **Manzana Postobon \$5.00** - Apple flavoured soft drink

Côte D'Ivoire

1. **Ivorian Brown Donut \$5.00** - Ivorian brown donut are one of the best from Ivory Coast good for snacks
2. **Fried Plantain (Alloco) \$5.00** - Fried Plantain (Alloco) is a beloved Ivorian dish that serves as a delightful snack or side of dish
3. **Grilled Chicken (Poulet Braise) \$3.00** - Ivorian grilled chicken is one of the famous in Ivory Coast previously marinated then cooked over the grill
4. **Skewer \$7.00** - Skewers are one of the best foods in Ivory Coast

5. **Fried Plantain & Grilled Chicken \$10.00** - Selling both menu item as a combo - description and ingredients already listed
6. **Fried Plantain & Skewers \$12.00** - Selling both menu item as a combo - description and ingredients already listed
7. **Skewers Sandwich \$12.00** - In Côte D'Ivoire, the meat can be put on a baguette once it's cooked, along with a variety of other toppings. this is known as PAIN BROCHETTE
8. **Bissap (Hibiscus juice) \$5.00** - Bissap is usually drunk cold; it is sweet, and extremely refreshing
9. **Ginger Juice (Gnamankou) \$5.00** - Ginger juice is one of Cote D'Ivoire refreshing drinks. It's very common in Ivory Coast
10. **Ivorian White Donut \$5.00** - Ivorian white donut are one of the best from Ivory Coast good for snacks

Croatia

1. **Croatian Donut \$6.00** - Deep fried dough topped with icing sugar
2. **Shish Kabobs \$8.00** - 2 pork skewers served with onions and a bun
3. **Pork Plate \$10.00** - Roasted pig with coleslaw salad and a bun
4. **Lamb Plate \$12.00** - Roasted lamb with coleslaw salad and a bun
5. **Coffee \$2.00** - Brewed coffee with the option of cream, milk, and/or sugar
6. **Water \$3.00** - Bottle of water
7. **Pop \$3.50** - Assortment of pop

Cuba

1. **Genuine Cuban Pina Colada Smoothie \$7.00** - A refreshing cold drink
2. **Cuban Pulled Pork Sandwich \$7.00** - A tasty meat sandwich referred to in Cuba as pan con lechon
3. **Cuban Pulled Pork Tortilla \$3.50** - A sampler of the cuban pulled pork on a tortilla
4. **Ropa Vieja (Pulled Beef) Sandwich \$8.00** - A traditional cuban meat dish on a bun
5. **Ropa Vieja (Pulled Beef)Tortilla \$5.00** - A sampler of the ropa vieja on a tortilla
6. **Congri \$4.0** - Rice and black bean dish traditionally served in Cuba
7. **Combo Cuban Pulled Pork \$12.00** - Cuban pulled pork with the congri
8. **Combo Ropa Vieja \$14.00** - Ropa Vieja (pulled beef) and congri
9. **Cubanito Virgen \$7.50** - A tasty drink with a twist
10. **BBQ Corn \$6.00** - Corn
11. **Pop \$4.00** - Pop
12. **Bottled water \$3.00** - Water

Congo

1. **Beef Kabob/Bamundele \$8.00** - BBQ beef kabob with Congolese spices
2. **BBQ Chicken \$6.00** - Chicken drumsticks marinated in Congolese spices
3. **Spinach and Rice \$8.00** - Spinach cooked with peanut butter and Congolese spices served with plain rice
4. **Fried Plantain \$5.00** - Plantain sliced, fried in vegetable oil and spiced with Congolese spices
5. **Mikate \$5.00** - Mini donuts cooked in vegetable oil
6. **Slushie or Slurpee \$5.00** - Regular slushed ice, flavoured with blue raspberry, raspberry and lemonade mix

Ecuador

1. **Meat Empanadas ~ Empanadas de Carne \$5.00** - Deep fried dough patty filled with marinated ground beef and vegetables
2. **Cheese Empanadas ~ Empanadas de Queso \$5.00** - Deep fried dough patty filled with mozzarella cheese
3. **Beef Skewers ~ Pinchos \$8.00** - Marinated beef skewers with vegetables
4. **Chocolate Covered Bananas ~ Chocobano \$5.00** - Dipped banana pop in chocolate
5. **Tres Leches Cake \$10.00** - Cake soaked in a three milk mixture topped with whipping cream & strawberries
6. **Hot Sauce ~ Ahi Traditional Hot Sauce \$4.00** - Traditional savory hot sauce
7. **Meringue Cream Dessert ~ Espumilla \$4.00** - Fruit flavored light and fluffy meringue served with a topping
8. **Traditional Fruit Juices ~ Jugos \$4.00** - Traditional fruit juice flavors found in various areas of Ecuador

El Salvador

1. **Pupusa - Mixed/Cheese \$6.00** - Flattened corn dough stuffed with pork, mozzarella cheese, and beans/ Or just cheese. Both served with cabbage and salsa!
2. **Mango Loco \$7.00** - Freshly peeled mango put on a stick rolled in chamoy and hot spices
3. **BBQ Corn \$6.00-\$8.00** - 1.Original corn dipped in butter 2.Flaming Hot Cheetos Corn dipped in our own homemade mayo sauce
4. **Horchata \$5.00** - Horchata is a traditional drink made up of white rice soaked in water, its flavoured with cinnamon and sweetened with sugar
5. **Mangonada Drink \$7.00** - Mango
6. **Limonada \$7.00** - Lime

Ethiopia

1. **Kaye Wot \$9.00** - Kaye Wot ቀይወጥ Served with Injera
2. **Combination \$13.00** - Combination: Keywat (beef) ቀይወጥ, miser wot የምስርክክወጥ , ater kik wot የእተርክክወጥ, kale/spinach የጎመንወጥ served with Injera
3. **Mesir kik wot \$6.00** - Yemisir Kik Wot የምስርክክወጥ (Red Lentils) Served with Injera
4. **Ater kik \$6.0** - የእተርክክወጥ, Ater kik served with Injera
5. **Gomen (Kale) \$6.00** - Gomen Wot የጎመንወጥ Served with Injera
6. **Vegetarian Combination \$11.00** - Yemisir Kik Wot - የምስርክክወጥ- 7 Vegetarian Combination: Yemisir Kik Wot - የምስርክክወጥ- Split red lentils cooked with onions, fresh garlic, Berbere and a rich blend of spices. Ater Kik Wot የእተርክክወጥ Split peas cooked with onions, fresh garlic, ginger, Gomen Wot የጎመንወጥ Chopped kale or spinach cooked to perfection with onions and fresh garlic
7. **Pastie \$2.00** - Pastie - wheat flour, baking powder/yeast, spices, fried
8. **Coffee \$3.00** - 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

Fiji

1. **Goat Curry served with Rice or Roti \$10.00** - Goat Curry served with Rice or Roti
2. **Chicken Curry served with Rice or Roti \$10.00** - Chicken Curry served with Rice or Roti
3. **Vegetable Curry Served with Rice or Roti \$7.00** - Vegetable Curry served with Rice or Roti.
4. **Samosa \$3.00** - Cubed potatoes and vegetables wrapped in flour dough and deep fried
5. **Bhajia \$2.00** - Spinach, onion, salt, wrapped in batter and deep fried
6. **Mango Slice \$2.00** - Sliced mango
7. **Fiji Punch \$2.00** - A mix of tropical fruit juices
8. **Watermelon Slice \$2.00** - Sliced watermelon
9. **Kava \$2.00** - 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
10. **Gulgula \$2.00** - The deep fried Indo-Fijian styled donut
11. **Extra Roti \$2.00**
12. **Extra Bowl of Rice \$2.00**

France

1. **Crepes \$8.00** - 2 crepes + topping/s
2. **Macaron \$3.00** - Macarons
3. **Chocolate sauce** - Topping for the Crepes
4. **Red Fruit sauce** - Topping for the crepes
5. **Suzette Sauce** - Topping for the crepes
6. **Coffee (Hot) \$3.00** - Coffee
7. **Ice Tea \$3.00** - Tea
8. **Soft Drinks \$4.00** - Assorted Soft Drinks
9. **Water \$3.00** - Water

Germany

1. **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
2. **Bratwurst on a Bun \$8.50** - A savory bratwurst nestled in a soft, fresh-baked bun
3. **Leberkäse on a Bun with Sauerkraut \$12.50** - Our irresistible Leberkäse is tender, seasoned meat made from finely ground pork, beef & bacon, nestled in a soft, fresh-baked bun, accompanied by the tangy crunch of sauerkraut
4. **Leberkäse on a Bun \$8.50** - Our irresistible Leberkäse is tender, seasoned meat made from finely ground pork, beef & bacon, nestled in a soft, fresh-baked bun
5. **Sauerkraut plate \$4.00** - Our savory plate of Sauerkraut, a classic German delicacy bursting with flavor and tradition, made from finely shredded cabbage fermented and spiced to perfection
6. **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
7. **Bavarian Pretzel with German mustard \$6.50** - A classic Bavarian delight, our soft and perfectly salted pretzel, golden baked, satisfying crunch on the outside and a warm, pillowy softness inside. Comes with specialty Haus German mustard
8. **Apfel Strudel \$5.50** - Layers of flaky, golden pastry enveloping a decadent filling of tender, cinnamon-spiced apples
9. **German Imported Dealcoholized Beer \$6.50** - 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
10. **Assorted soft drinks & water \$4.00**

Ghana

1. **Jollof Rice, Chicken and Kelewele \$15.00** - Rice cooked in stew, fried chicken and fried ripe plantain
2. **Fried Yam Chicken Wings \$10.00** - Yam fried in oil, fried chicken wings

3. **Bofrot \$5.00** - Flour with sugar and yeast fried in oil.
4. **Khebab \$7.00** - Beef marinade and barbecue with spices/chili powder

Guinea

1. **Guinean Boeuf Kebab \$12.00** - Guinea fowl chunks chopped and grilled on kebab sticks
2. **Guinean Chicken BBQ \$12.00** - Barbecued Spiced Guinea Fowl
3. **Guinean Beignet (Pouff/Pouff) \$7.00** - Made with self rising flour
4. **Fried Banana Plantain \$7.00** - Banana Plantain & a little salt
5. **Bissap - Hibiscus Juice \$7.00** - Bissap juice is made from Hibiscus Flowers
6. **Ginger Drink \$7.0** - Ginger Drink

Hong Kong

1. **Curry Fish Ball \$3.00** - Deep fried fish ball topped with curry sauce
2. **Sticky Rice \$6.00** - Steamed sticky rice with mouth watering fragrance of lotus leaf
3. **Ginger Beef with White Rice \$8.50** - Crispy ginger beef with vegetables and white rice on the side
4. **Fried Rice \$8.50** - A combination of fried rice, BBQ pork and vegetables mixed nicely together
5. **Vegetable Spring Roll \$4.00** - Crunchy vegetable spring roll that tastes even better if dipped in the plum sauce
6. **Green Onion Cake \$5.00** - One of our most best selling items, deep fried dough, fluffy and with the fragrance of green onion
7. **Chow Mein \$8.50** - Stir fried chow mein garnished with mixed vegetables
8. **Deep Fried Dumpling/Wonton \$5.00** - A very popular bite size snack food that makes you crave for more
9. **Rice Noodle Rolls \$5.00** - Steamed rice noodle rolls that taste best with different sauces mixed together
10. **Egg Bubble Waffle \$5.50** - Traditional Hong Kong style street food
11. **Shrimp Chips \$3.00** - Crunchy Shrimp Chips
12. **Deep Fried Sesame Ball \$4.00** - Bite size snack with roasted sesame on top
13. **Combination Plate \$15.00** - Any one of the \$8.5 menu items plus 2 side items valued at \$5.00 or below (except Green Onion Cake and Rice Noodle Rolls)
14. **Iced Lemon Tea \$4.50** - Refreshing ice cold lemon tea
15. **Fruit Flavored Tea \$5.50** - Refreshing fruit flavored tea
16. **Steamed Rice Cup Cake \$4.00** - One of the most popular traditional desserts in Hong Kong
17. **Steamed Rice Pudding \$2.50**

Hungary

1. **Langos (Elephant Ear) \$6.00** - Deep-fried bread dough
2. **Goulash \$8.00** - Hungarian Style Beef Stew
3. **Hungarian Sauerkraut \$7.00** - Pork meat with Hungarian style sauerkraut
4. **Hungarian Pork Sausage (Mild) \$8.00** - Hungarian Pork Sausage mild
5. **Hungarian Sauerkraut with Hungarian Pork Sausage (Combo) \$12.00** - Hungarian Sauerkraut with Hungarian Pork Sausage
6. **Sausage (or Wiener) in a Blanket \$8.00** - Deep-fried, bread dough covered sausage or wiener
7. **Hungarian Style Ice-cream \$5.00** - Scoop/cup - Hungarian Style Ice-cream in different flavours

India

1. **Chicken Bhoona with Basmati Rice \$13.00** - Boneless chicken cooked in a curry sauce with tomatoes & Indian herbs
2. **Chickpea Curry with Basmati Rice \$12.00** - Garbanzo beans cooked in a curry sauce with tomatoes & Indian herbs
3. **Vegetable Pakoras (5 pieces) \$5.00** - Deep-fried fritters made with chickpeas flour
4. **Combo Plate (Sample of Menu Item #1, #2, #3) \$15.0** - Sample of Chicken Bhoona, Chick Peas and a Pakora with Basmati Rice
5. **Vegetable Samosa \$3.00 (or 2 for \$5.00)** - Deep-fried dough filled with boiled potatoes, green peas, cumin & other spices
6. **2 Samosas with Chickpeas Curry \$12.00** - 2 Samosas with Chickpeas Curry
7. **Bhel Puri \$8.00** - Bhel puri is made of puffed rice, vegetables & tamarind sauce
8. **Gulab Jamun (2 pieces) \$4.00** - Deep fried Indian dumplings, dipped in sugar
9. **Mango Juice \$5.00** - Indian mango juice
10. **Lemonade \$5.00** - Lemonade
11. **Jaljeera \$5.00** - Tangy and fragrant Indian cumin water
12. **Chai Tea \$3.00** - Black tea mixed with milk, strong spices, cinnamon, cardamom & ginger
13. **Naan Bread \$3.00** - Indian flat bread
14. **Butter Chicken with Basmati Rice \$14.00** - Boneless chicken cooked in a creamy curry sauce with Indian spices
15. **Papdi Chaat \$10.00** - Refreshing Indian street food made with papdi, chickpeas, potatoes and yogurt

Indigenous

1. **Bannock Cheese Bison Burger \$14.00** - BBQ Bison Burger with a slice of Cheese on a fried Bannock Bun
2. **Bannock Bison Burger \$13.00** - BBQ Bison Burger on fried Bannock Bun
3. **Bannock Cheese Beef Burger \$13.00** - BBQ Beef Burger with a slice of cheese served on a Fried Bannock Bun
4. **Bannock Beef Burger \$12.00** - BBQ Beef Burger Served on a Fried Bannock Bun
5. **Bannock with Jam & Butter \$5.00** - Fried Bannock served with a side of butter and Jam
6. **Mint Tea \$3.00** - Loose Laboom Tea leaves and Mint Tea Bags strained and served in disposable cup
7. **Pop & Water assorted \$4.00** - Coke products

Indonesia

1. **Rendang (Indonesian Beef Curry) \$10.00** - 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).
2. **Mie Goreng (Indonesian Fried Noodles) \$8.00** - Indonesian-style of special stir-fried noodles. This dish will be served with crunchy fried onion, and vegetable pickles (cucumbers, carrots, and onion).
3. **Package Combo 1: Rendang, Fried Noodle, and Lumpia \$14.00** - Combination of Rendang, Mie Goreng, and Lumpia
4. **Package Combo 2: Fried Noodle and Lumpia \$10.00** - Combination of Mie Goreng & Lumpia
5. **Chicken Satay \$8.00** - Grilled chicken skewers flavoured with soy sauce and salt and served with a peanut dipping sauce
6. **Chicken Satay Combo \$10.00** - Chicken satay served with a peanut dipping sauce, rice, and vegetable pickles
7. **Lumpia (Indonesian Spring Rolls) (3pcs.) \$5.00** - Deep fried vegetable spring rolls with sweet and sour pineapple sauce, and hot sauce (optional)
8. **Risol (2 pcs.) \$6.00** - A small croquette shaped like a spring roll, filled with chicken and vegetables, covered in breadcrumbs, and deep-fried.
9. **Tropical Slushie \$6.00** - Crushed ice Slushie drink with assorted tropical fruit flavours

Iran

1. **Single Dolmeh - Vegan (Stuffed bell pepper) \$8.00** - Stuffed Bell Pepper (Dolmeh) with Herbs, Rice, and Lentils in Tomato Sauce: Indulge in the vibrant flavours of dolmeh, featuring bell peppers stuffed with a savoury blend of herb-infused rice and hearty lentils, all bathed in a mouthwatering tomato sauce. Each bite is a burst of

- Mediterranean-inspired goodness, harmonizing the earthy tones of the rice and lentils with the tangy sweetness of the tomato sauce.* This is a Vegan option
2. **Double Dolmeh - Vegan (Stuffed bell pepper) \$12.00** - Stuffed Bell Pepper (Dolmeh) with Herbs, Rice, and Lentils in Tomato Sauce: Indulge in the vibrant flavours of dolmeh, featuring bell peppers stuffed with a savoury blend of herb-infused rice and hearty lentils, all bathed in a mouthwatering tomato sauce. Each bite is a burst of Mediterranean-inspired goodness, harmonizing the earthy tones of the rice and lentils with the tangy sweetness of the tomato sauce.* This is a Vegan option
 3. **Jojuh (Chicken) Kebob \$14.00** - Served alongside a medley of fresh vegetables, pita bread, and a delectable house salad, a true culinary delight
 4. **Koobideh Kabob \$14.00** - Koobideh Kabob (Signature Iranian Dish) The Exquisite blend of succulent lamb and beef, finely shredded onions, expertly seasoned, and flame-grilled to perfection over charcoal. Accompanied by our delectable house salad, enhanced with a touch of Sumac seasoning, and served alongside a tantalizing yogurt mint sauce that tantalise your taste buds
 5. **Lamb Shank (with dill rice) \$21.00** - Slow Cooked Lamb Shank with Dill Basmati Rice: Tender lamb shank slow-cooked to perfection, served alongside fragrant basmati rice infused with the delicate flavours of fresh dill. This dish promises a melt-in-your-mouth experience, with the richness of the lamb complemented by the lightness of the herb-infused rice, along with gravy and caramelized onion
 6. **Saffron Ice cream \$6.00**
 7. **Water/Pop \$3.50**

Ireland

1. **Guinness Beef Irish Stew (full sized portion) \$9.00** - Served with a slice of fresh Soda Bread
2. **Guinness Beef Irish Stew (half sized portion) \$5.00** - Served with a slice of fresh Soda Bread
3. **Potato Pancakes \$5.00** - 3 pieces served with sour cream or butter
4. **2 slices of Irish Soda Bread with Butter/Jam \$2.0**
5. **A full-sized Loaf of Irish soda Bread \$7.00** - To enjoy at home with a nice cup of tea!
6. **Shamrock Sugar Cookies \$3.00** - Delicious thick shortbread cookies with green sprinkles
7. **Shaved Snow Cones \$4.00** - Blue Raspberry, Cherry, Cotton Candy, Grape, Lime, Orange, Root Beer, Tigers Blood, and more flavours if we can find them, flavoured syrup served over crushed ice in a paper cone, max 3 flavours on each cone.
8. **Guinness 0.0 Beverage \$6.00** - Guinness 0.0 boasts the same beautifully smooth taste, perfectly balanced flavour, and unique dark colour of Guinness, just without the alcohol
9. **"99" Ice Cream Cone \$6.00** - Soft serve ice-cream in a cone, with a Flake bar inserted into the side of the ice-cream, drizzled with strawberry sauce
10. **Pop & Water \$3.00**

11. **Tayto Crisps, multiple flavours \$3.00** - Potato chips from Ireland, they really are better than all the rest!

Israel

1. **Hummus and Pita \$9.00** - Israeli street food-made-to-order fresh hummus, chickpeas, cumin, sweet paprika, olive oil, parsley served with pita bread
2. **Falafel Cone \$7.00** - Israeli street food-5 fresh, hot and crispy Falafel balls served in a cone with a choice of hot sauce
3. **Arayes - Vegan Pita burger \$12.00** - Israeli street food, vegan burger in a pita with optional fixings
4. **Falafel Pita Pocket \$12.00** - Hot and crispy falafel balls, hummus, tahini, sauerkraut OR salad, schug-spicy paste in pita pocket bread
5. **Vegan Shawarma Pita Pocket \$12.00** - Vegan shawarma, hummus, tahini, salad, schug-spicy paste in pita bread
6. **Vegan Kabab in a Pita Pocket \$12.00** - Kabab, hummus, tahini, salad, schug-spicy paste, in pita bread
7. **Combo #1: Kabab Combo \$15.00** - Kebab patties, side hummus, side Israeli salad, pita bread, and homemade lemonade
8. **Combo #2: Shawarma Combo \$15.00** - Vegan shawarma, side hummus, side Israeli salad, schug (spicy paste) in pita bread, and homemade lemonana
9. **Combo #3: Falafel Combo \$15.00** - Hot and crispy falafel balls, side hummus, side salad, pita bread and homemade lemonana
10. **Fries \$5.0** - Deep fried potato, French fries
11. **Challah-Traditionally Braided Bread Buns \$5.00** - In Jewish tradition, challah bread is traditionally 'twisted' or braided in preparation for the weekly Sabbath
12. **Malabi (Israeli vegan dessert pudding) \$7.00** - Rich flavoured pudding with authentic rose water, toasted coconut, and grenadine syrup
13. **Tel Aviv Beach Ice Cream Delights (various) \$4.00** - Selection of Tel Aviv beach ice cream delights, ice cream sandwiches, drumsticks
14. **Lemonana \$3.00** - Refreshing Israeli lemonade w/ fresh mint
15. **Jerusalem Coffee \$3.00** - Israeli style coffee

Italy

1. **Pasta with Tomato Sauce (penne or spaghetti) \$8.00** - Penne or spaghetti with tomato sauce
2. **BBQ Italian Sausage on a Bun (mild and hot) \$8.50** - BBQ Italian Sausage on a Bun (mild and hot)
3. **Cappuccino \$5.50** - Espresso-based coffee drink that is prepared with steamed milk including a layer of milk foam.

4. **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.
5. **Espresso \$3.00** - A concentrated type of coffee made with specially roasted beans and an espresso machine.
6. **Italian Soda (variety) \$5.00** - Italian soda
7. **Gelato (Italian Ice-Cream) \$5.00** - Italian ice-cream
8. **Bomboloni \$2.50 each or 4 for \$8.00** - Italian doughnuts that are filled with pastry cream, chocolate or caramel.

Jamaica

1. **Jerk Chicken served with rice \$14.00** - Chicken seasoned with Jerk spices and BBQ
2. **Jerk Pork served with rice \$14.00** - Pork seasoned with Jerk Spices
3. **Jamaican Beef Patties \$6.00** - Seasoned ground beef in a pastry shell
4. **Festival \$5.00** - Deep fried dumplings (3pcs)
5. **Caribbean flavoured Ice Cream \$5.00** - Ice Cream and cone
6. **Assorted Jamaican non alcoholic beverage \$4.00** - Assorted flavours
7. **Assorted Canadian Pop and Water \$4.00**
8. **Snow-cone \$3.00** - Shaved ice + syrup
9. **Homemade Ginger Beer \$5.00** - Drink

Kenya

1. **Chicken BBQ with Kenyan Spices \$7.00** - Chicken marinated in Kenya's natural spices.
2. **Mandazi- Kenyan Donut \$4.00** - 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. **Mshikaki in Kenyan Spices \$8.00** - Street-style chicken or beef kebabs marinated in a flavorful blend of fresh garlic, coriander, ginger, lime and mango juice, then grilled and glazed with mango chili tamarind sauce.
4. **Nyama Choma \$8.00** - The expression nyama choma means "barbecue meat" in Kiswahili. The meat is marinated in spices and then grilled over an open fire. This tasty Kenyan roast meat is served in places called nyama choma joints
5. **Pilau No Meat \$8.00** - Kenya Pilau is a traditional, beautiful fragrant rice dish made with many aromatic spices that adds an amazing depth of flavor to the rice
6. **Kachumbari \$4.00** - Kachumbari is a tomato and onion-based salad that is part of the cuisine of Kenya, Tanzania and other neighboring countries
7. **Corn \$5.00** - Roasted corn with Kenyan Spices
8. **Chai Ya Tangawizi \$4.00** - This comforting tea is lightly simmered with ginger, milk, and warming spices. (Mixed water & Milk in equal ratio)

Korea

1. **Bulgogi Combo \$15.00** - Marinated beef with Rice and Kimchi
2. **Korean Cup Ramen \$5.00** - Cup ramen
3. **Sweet Pancake \$5.00** - Traditional Sweet pancakes with brown sugar syrup filling inside the pancake
4. **Tornado Potatoes Stick \$5.00** - Potatoes on a stick
5. **Lemon Chung \$5.00** - Korean style Lemonade

Kurdistan

1. **Kabob Plate \$15.00** - Beef Kabob served with rice and salad
2. **Beef or grilled chicken wrap and salad \$14.00** - Beef or grilled chicken wrap and salad
3. **Dolma and salad \$8.99** - Ground beef, and rice wrapped in grape leaves
4. **Biryani Rice \$9.99** - Rice with chicken, peas, corn, carrots, green beans, lima beans
5. **Kadek \$5.99** - Ground beef, cheese, parsley and Kurdish traditional nan
6. **Baklava \$4.99** (2 pieces) - Baklava is a rich, sweet pastry made of layers of filo dough filled with chopped nuts
7. **Pop and Water \$2.99** - Pop and water
8. **Mastaw \$3.00** - Traditional Kurdish beverage

Lebanon

1. **Hummus \$8.00** - Chickpeas Dip
2. **Fattoush Salad \$10.00** - Parsley, Tomato, Cucumber, Green Onion, Sweet Pepper, Mint, Arugula, Lettuce
3. **Battata Hara \$8.00** - Spicy Potato wedges With Cilantro, Garlic and Lemon juice
4. **Fatayer Meat \$6.00** - Spiced meat pizza style
5. **Fatayer Spinach \$6.00** - Spinach Pie
6. **Fatayer Zaatar \$6.00** - Zaatar with olive oil in a pizza style
7. **Shawarma Beef wrap \$13.00** - Beef with Shawarma spices wrapped in Pita Bread
8. **Shawarma Chicken Wrap \$13.00** - Chicken with Shawarma spices wrapped in Pita Bread
9. **Falafel Wrap \$12.00** - Falafel in pita sandwich
10. **Combo Meat Plate \$20.00** - Combo of Meat or Chicken Shawarma, Hummus, Fattoush, and spicy potato
11. **Combo Veggie Plate \$20.00** - Combo of Falafel, Hummus, Fattoush, and spicy potato
12. **Baklawa (2pc) \$5.00**
13. **Macaron (2pc) \$5.00**
14. **Mushabak (1pc) \$5.00**

15. **Lebanese Ice Cream (2 scoops) \$6.00** - Two Flavors: Ashta & Baklawa
16. **Lemonade - Lebanese Style \$6.00**
17. **Bonjus - Special Lebanese Juice \$3.00** - Pineapple flavour

Malaysia & Singapore

1. **Sarawak Laksa (Main) \$10.00** - Spicy coconut broth, vermicelli, shredded chicken, shredded eggs, sprouts, shrimp and cilantro
2. **Nasi Lemak Chicken Rendang (Main) \$10.00** - Sambal, coconut rice, boiled egg, fried anchovies, toasted peanuts, pickled veg, cucumbers, herbed spiced chicken curry with carrots
3. **Sambal Noodles (Main) \$10.00** - Sambal sauce tossed vermicelli, sprouts, eggs, shredded chicken
4. **Pulut Panggang - 4pcs (Sides) \$8.00** - Glutinous rice, pea flour, shredded coconut, sambal, wrapped in banana leaf
5. **Ngo Hiang - 2pc (Sides) \$8.00** - Pork sausage wrapped in tofu skin, carrots, mushrooms
6. **Curry Puff (Sides) \$8.00** - Fried pastry filled with curried potatoes and onion
7. **Chicken/Beef Satay Skewers (Sides) \$8.00** - Lemongrass, cumin, coriander, peanut sauce, cucumbers
8. **Curry Seafood Balls (By itself) \$8.00** - Fish balls, prawn balls, curry sauce
9. **Roti Canai - Malaysian Flatbread (By Itself) \$8.00** - Buttery flatbread with lentil curry
10. **Combo 1 (One Main + 1pc Satay & 2pc Curry Puff) \$18.00** - Combo 1 (One Main + 1pc Satay & 2pc Curry Puff)
11. **Combo 2 (One Main + 2pcs Pulut Panggang & 1pc Ngo Hiang) \$18.00** - Combo 2 (One Main + 2pcs Pulut Panggang & 1pc Ngo Hiang)
12. **Coconut Butterfly Pea Sunset \$6.00** - Sweetened coconut shavings, sprite, butterfly pea syrup
13. **Coconut Butterfly Pea Sunset \$6.00** - Calamansi citrus, fresh pandan leaves, lemonade
14. **Fresh Young Coconut \$9.00** - Fresh Young Coconut
15. **Bottled Water \$3.00** - Bottled Water

Mauritius

1. **Magic Bowl \$8.00** - A Magic Bowl with delicious chicken and vegetables - top that with a sunny side egg - Open the magic bowl to discover the deliciousness
2. **Mauritian Fritters - Vegetables \$6.00** - 5 varieties of delicious Mauritian vegetables fritters served with chutney or hot sauce
3. **Ice Shaver \$4.00** - Ice Shavers with different flavors

4. **Mauritian Pastries \$5.00** - Mauritian Napolitain, Pond of Love and Banana tarte - Pastries
5. **Tornado Potato \$5.00** - Tornado potato with different flavors: dill pickle, BBQ, Salt and Pepper and Ketchup
6. **Dholl Puri \$8.00** - Dholl puri made of yellow split peas seasoned with cumin and turmeric, griddled on a tawa (flat pan) and wrapped around cari gros pois (Lima bean curry) with rougaille (spicy Creole tomato sauce), coriander satini (chutney) and chilli
7. **Mauritian Lemonade \$5.00** - Mauritian lemonade made with Lemon, Lime, tamarind and oranges
8. **Cotton Candy \$5.00** - Cotton Candy with multiple colour

Mexico

1. **Beef Tacos \$18.00 for 3 tacos** - Soft tortilla with stewed beef in Mexican style ASADA : Griller beef BIRRIA: stew tender juicy meat DESEBRADA: Shredded beef in a savoury tomato sauce
2. **Chicken Tacos \$18.00 for 3 tacos** - TINGA: Chicken cooked with chipotle and onions, BARBACOA: Traditional chicken seasoned with dried chiles PIBIL: Mexican style chicken
3. **Pork Tacos \$18.00 for 3 tacos** - PASTOR : Marinated pork with pineapple.COCHINITA: Mexican style pulled pork CHORIZO: Seasoned ground pork
4. **Vegetarian Tacos \$18.00 for 3 tacos** - RAJAS: Strips of poblano pepper with corn kernels and onions PAPA A LA MEXICANA: Delicious potatoes with a mixed onions and tomato sauce.CHAMPIÑONES AL AJILLO: Garlic sautéed and mushrooms
5. **Tamales \$6.00** - CHICKEN,PORK or RAJAS CON QUESO. Corn dough that is filled with chicken, pork or strips of poblano pepper and cheese. Wrapped in corn leaves
6. **Tostielotes \$15.00** - Boiled corn with delicious ingredients combining them with Tostitos flavor
7. **Flan \$8.00** - Delicious Mexican desert
8. **Bua'uelos De Viento \$10.00 for 3 BuAuelos** - BuAuelos de viento is Mexican desert light crispy and dusted with sugar and cinnamon
9. **Mangonadas \$6.00** - Frozen natural mango with chamoy
10. **Raspados \$7.00** - Crushed ice with different Delicious fruit flavours
11. **Delicious Drinks Prepared Mexican style \$5.00** - JAMAICA: Hibiscus HORCHATA: Milk, rice, cinnamon sugar JARRITOS: Mexican drink ask for available flavours.

Mongolia

1. **Beef Buuz \$8.00** - Steamed Mongolian dumplings which are tasty little meat pockets
2. **Beef Khuushuur \$10.00** - Khuushuur is a type of deep fried meat dumpling The khuushuur is then served hot, and can be eaten by hand.

3. **Pork BBQ \$10.00** - Cube cut pork pieces that are marinated in a special mixture of seasonings and spice. grilled over charcoal pork shoulder shashlik
4. **Boortsog \$3.00** - Deep fried dough with powdered sugar
5. **Seabuckthorn Popsicle \$2.00** - Frozen seabuckthorn popsicle

Morocco

1. **Moroccan Cookie \$4.00** - Moroccan cookies in different flavours
2. **Moroccan Pancake \$3.00**
3. **Moroccan Harcha \$4.00** - Moroccan sweet
4. **Moroccan Tea \$3.00**
5. **Moroccan Buns \$4.00**
6. **Juice \$6.00** - Lemonade, Carrot-Mango
7. **Moroccan Soup \$5.00**
8. **Moroccan Couscous \$12.00** - A plate, served with chicken

Netherlands

1. **Poffertjes \$6.00** - Mini light pancakes topped with butter and icing sugar
2. **Dutch Fry's \$6.00** - Fried sliced potatoes with Ketchup and or Fritessaus
3. **Dutch Delight Puur Sap \$7.00** - Fresh Fruit Juice
4. **Dutch Cucumber Mint Puur Sap \$7.00** - Fresh Blended Juices
5. **Dutch Real Fruit Puur Sap \$7.00** - Fresh Blended Fruits
6. **Heineken 0.0 \$4.50** - Non Alcoholic Beer
7. **Cassis \$4.50** - Black Current Soft Drink
8. **Fanta Orange \$4.50** - Orange soda soft drink

Nepal

1. **Chicken Curry and Rice \$8.00** - Chicken cooked with Nepalese spices
2. **Chicken Curry \$7.00** - Chicken cooked with Nepalese spices
3. **Veggie Pakoda \$5.00** - Crispy fritters made with vegetables
4. **Mo:Mo 5 Pcs \$7.00** - Chicken dumplings with Nepalese spices
5. **Mango Lassi \$5.00** - Mango drink with yogurt
6. **Chiya \$4.00** - Hot drinks similar to Chai tea with nepalese spices

Nicaragua

1. **Tacos \$6.00** - Delicious soft corn tortilla stuffed with your choice of meat plus onion, cilantro, lettuce, guacamole and hot sauce. Topped with choice of 4 proteins : Carnitas, Chorizo, Tinga de Pollo or Birria de Res Available side; delicious habanero pepper salsa or habanero pickled onions
2. **Tacos De Pescado \$7.00** - Soft tortilla taco topped with battered fish and your choice of onion, cilantro , lemon , lettuce and hot sauce if desired
3. **Quesabirria \$15.00** - Mouthwatering mix between a taco and a quesadilla. It's a Birria-style cooked beef folded into a tortilla with melted cheese
4. **Flautas De Pollo \$15.00** - Delicious tightly rolled tacos with a cheesy shredded chicken filling wrapped in a crispy, golden , fried tortilla or taquito
5. **Tostadas \$8.00** - Basically a flat taco. Flat and crispy corn tortilla topped with lettuce, tomato, onion, sour cream, guacamole, salsa and sprinkled with feta cheese. Topped with choice of 4 proteins : Carnitas, Chorizo, Tinga de Pollo or Birria de Res Side available : habanero pepper salsa and habanero pickled onions
6. **Big Empanada - Chicken or Beef \$7.00 (1 PIECE)** - Gluten Free Crispy and tasty golden empanadas have an outer crust made with cornmeal. The filling is stewed beef meat or chicken and potatoes seasoned. Deep fried empanada is soft on the inside. Topped with Salsa
7. **Cheese Empanada \$7.00 (1 PIECE)** - Addictive golden deep fried Cheese empanadas. Fried cornmeal pastry filled with a creamy melted curd or mozzarella cheese
8. **Jarritos \$4.00** - Colorful refreshing bottled Latin pop soda sweetened with sugar cane in tropical flavours; MANGO, PINEAPPLE, LIME, MANDARIN, ORANGE, STRAWBERRY, GUAVA, MALTA ETC
9. **Agua De Jamaica \$4.00** - Refreshing Cold Hibiscus tea made from infusion of hibiscus flowers with lime juice
10. **Horchata Drink \$4.00** - Cold Refreshing all natural drink made from ground rice, cinnamon, calabash, vanilla, milk and sugar
11. **Sweet Corn Tamale \$9.00** - Gluten free sweet tamale dish made of masa (a corn-based flour), filled with mozzarella cheese, sugary filling steamed or boiled in a corn husk.
12. **Vigoron/ Chancho Con Yuca \$10.00** - Satisfying meal made of boiled cassava root (yuca) topped with crispy pork rinds or chancho frito (shredded stewed pork loin) topped with shredded cabbage salad. Hot sauce available
13. **Coca Cola \$4.00** - Coca Cola products and Bottled Water

Nigeria

1. **Jollof Rice \$10.00** - Long grain Rice cooked in tomato sauce
2. **Suya Beef \$10.00** - Spicy beef fillet with Suya pepper
3. **Plantains Fried \$5.00** - Plantains fried in vegetable oil
4. **Fried Fish-Tilapia \$15.00** - Whole tilapia fried
5. **Puff-Puff \$5.00** - Deep fried sweet dough balls
6. **Turkey Pepper Soup \$10.00** - Cut Turkey wings in a flavorful peppery soup

7. **Chicken Suya \$7.00** - Grilled Chicken thighs with suya spice
8. **Nigerian Chapman Drink \$5.00** - Mocktail drink served over ice

Oromo

1. **Vegetarian Combo (Kuduraa Waloo) \$12.00** - Split red lentils cooked with onions, fresh garlic and Oromo spicy with cabbage
2. **Cooked Lean Beef (Waaddii Foon Jiidhaa) \$12.00** - Lean beef cubes sauteed 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, Chacha Style (Waaddii Foon Jajii) \$12.00** - Beef marinated with special spicy and cooked as BBQ and served with 'budena'/injera and spicy paper
4. **Lean Beef Cubes (Ittoo Diimaa Foonii) \$12.00** - Lean beef cubes cooked with onion and blend of hot and spicy served with 'budena'/injera' or rice
5. **Samosa (Saambusaa) \$4.00** - 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) - Home Made Oromo Traditional Naan Bread \$5.00** - Wheat or barley flour mixed with water and salt and cooked with canola oil, served with or without honey upon choice
7. **Chachabsa (Caccabsaa) \$5.00** - 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 pepper powder and spiced butter
8. **Chumbo/Chororsa (Cumboo/Coroorsaa) \$5.00** - 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 ground chili pepper
9. **Chukko (Cukkoo) \$5.00** - Barley flour mixed with melted hot spicy butter and salt
10. **Qori (Qorii) \$5.00** - Roasted barley mixed with melted butter with spice and salt for Qori
11. **Chukko-Qori Mix (Makaa Cukkoo fi Qorii) \$8.00** - 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
12. **Organic Oromian Coffee with Traditional Ceremony (Buna Uumamaa Aadaa Oromiyaa) \$3.00** - Roasted grinded and potted or brewed organic coffee served with choice of sugar or salt in traditional ceremony
13. **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 special grill or oven called 'Eelee'

Pakistan

1. **Chicken Tikka \$16.00** - Grilled BBQ Chicken Served w/ Naan, salad & Mint Chutney
2. **Chicken Biryani \$16.00** - Chicken Biryani served with salad and yogurt sauce
3. **Butter Chicken \$16.00** - Butter Chicken Served w/ Naan
4. **Chappal Kebab \$16.00** - Chappal Kebab Served w/ Naan , salad & Chutney
5. **Veggie Samosas \$8.00** - Veggie Samosa Served w/ Chutney
6. **Veggie Pakora \$8.00** - Veggie Pakora served w/ Mint Chutney
7. **Fish Pakora \$10.00** - Fried Fish coated with chickpea batter Served w/ Mint Chutney
8. **Papri Chaat \$7.00** - Papri Chaat
9. **Combo 1 \$18.00** - Any 2 Veggie Items & 1 Meat Item of your choice from the menu served with salad, sauce and bread
10. **Combo 2 \$20.00** - Any 2 Meat Items & 1 Veggie Item of your choice from the menu served with salad, sauce of your choice, naan bread
11. **Mango Shake \$6.00** - Refreshing Mango Shake
12. **Water/Pop \$4.00**

Palestine

1. **Ramallah Falafel Sandwich \$10.00** - 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 \$12.00** - 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, Fattoush Salad , Humus
3. **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.
4. **Falastin Hummus Dip - Original Recipe \$8.00** - Delicious dip made from chickpeas, tahini, lemon, and spices served with Pitta bread
5. **Fatayer Sabanekh (Spinach) 2 for \$6.00** - Authentic Palestinian Recipe, filled dough with spinach, onions, lemon juice, olive Oil and the magical ingredient sumac
6. **Knafi Nabulsieh (Kunafa) \$7.00** - 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
7. **Baklava (Baklava) \$7.00** - Layered pastry dessert made of filo pastry, filled with chopped nuts, and sweetened with syrup or honey
8. **Mint Limonada \$4.00** - Refreshing Ice Lemonade ! Fresh lemons, lemon juice, sugar , mint
9. **Water and Soft Drinks \$3.00** - Water, Soft Drinks

Peru

1. **Inca Kola \$4.00** - El Sabor del Perú (The taste of Peru) The "Golden Kola" soft drink created in Peru with a sweet, fruity flavour.
2. **Antichuchos \$7.00** - Marinated beef heart skewers served with a side of potatoes, topped with pico de gallo
3. **Mazamorra Morada \$4.00** - Peruvian purple corn pudding sprinkled with cinnamon
4. **Chacarero \$8.00** - Thinly sliced marinated BBQ'ed beef on a soft bun, topped with tomato, green beans and pico de gallo
5. **Empanada de Queso \$6.00** - Deep fried dough filled with mozzarella cheese
6. **Roasted Corn on the Cob \$7.00 or two for \$12.00** - Roasted corn dipped in butter, if desired and choice of spices to sprinkle on
7. **Pina Colada \$6.00** - Frosty blend of coconut water and pineapple
8. **ChocoBanana \$6.00** - Chocolate-covered frozen bananas vegan and gluten free
9. **Chicha Morada \$4.00** - A popular Peruvian beverage made from purple corn, traditionally the purple corn is boiled w/ pineapple rind & clovers, cinnamon & sugar w/ an added touch of lime, this refreshing drink comes in a 16-ounce (437ml) cup
10. **Mango Juice or On a Stick \$6.00** - Jugo de Mango - Mango pulp blended with milk or water and sugar Mango Mix - slices of mango or whole with toppings
11. **Pollada \$10.00** - Marinated deep fried chicken served with potatoes and coleslaw
12. **Churros \$6.00** - Deep fried dough filled with caramel and sprinkled with icing sugar
13. **Picarones \$6.00** - Peruvian doughnut covered with homemade syrup
14. **Tamal Verde \$8.00** - Steam cooked green dough served with slices of cheese accompanied with marinated red onions
15. **Chicharron \$12.00** - Fried Pork served with crispy sweet potato, onion, and salsa criollo (chilli relish).

Philippines

1. **Filipino BBQ Skewers \$7.00 for 1 skewer, \$20.00 for 3 skewers, \$30.00 for 5 skewers** - Marinated pork BBQ stick
2. **Beef Caldereta with rice \$18.00** - Braised beef in sweet tomato sauce with a medley of vegetables
3. **Single Chori Burger \$14.00** - Boracay Island's most famous burger
4. **Double Chori Burger \$18.00** - Boracay Island's most famous burger
5. **Pork Adobo with Rice \$15.00** - Pork cooked in vinegar & soy sauce
6. **Spring Rolls - Vegetarian \$8.00 for 3 pieces** - Vegetables deep fried in wrapper
7. **Sisig with Rice \$18.00** - Pork seasoned with calamansi, onions and chili peppers
8. **Pancit \$10.00** - Filipino noodles
9. **Okoy \$7.00** - Filipino crispy, deep-fried fritters
10. **Steamed Rice \$3.00** - Steamed white rice
11. **Halo Halo \$14.00** - Filipino cold dessert
12. **Turon \$7.00 for 2** - Deep-fried banana in flour wrapper
13. **Melon Juice \$6.00** - Melon drink
14. **Gulaman \$6.00** - Gulaman drink

15. **Yelo'd Ice Cream Single scoop cup \$6.93 Single scoop cone \$8.19 Double scoop cup \$9.45 Double scoop cone \$10.71 Kids scoop \$5.25** - Filipino and Asian-inspired Ice Cream

Poland

1. **Polish Combo \$14.00** - Sampler plate composed of: 250gr. hunter's stew, 1 sausage, 2 perogies and 1 slice of rye bread
2. **Perogies \$11.00** - Perogies filled with potatoes and cheddar cheese, topped with bacon, fried onions, and sour cream
3. **Potato Pancakes \$8.00** - Grated potatoes mixed with chopped onions and pan fried until crispy, topped with sour cream
4. **Bigos (Hunter's Stew) \$10.00** - 250 gr. of stew composed of cabbage and pieces of meat (beef/pork) cooked down and served hot
5. **Polish Sausage \$7.00** - Pork sausage served with fried onion, condiments (mustard/ketchup) and 1 slice of bread
6. **Polish Donut \$4.00** - Jelly-filled donut (filled with either plum butter or raspberry jam)
7. **Iced Coffee \$5.00** - Instant ice coffee served with milk and sugar
8. **Drinks: Coke, Coke Zero, Sprite, Canada Dry, Nestea Cool \$3.50** - Commercial cool bottled beverages in ice bath
9. **Bottled Water (Dasani) \$3.00** - Commercial bottled water in ice bath

Romania

1. **Scovergi (Elephant Ears) \$6.00** - Deep Fried Dough Topped with Icing Sugar
2. **Mititei (Meat Rolls) \$6.00/SERVING (2 PCS)** - Mixed Beef and Pork Ground Meat, Garlic Spiced and BBQ Grilled. Served with Bread and Mustard
3. **Sarmale (Cabbage Rolls) \$6.00/SERVING (2 PCS)** - Rice, Beef & Pork Rolled in Sour Cabbage Leaves. Served with Bread, Sour Cream, and Hot Pepper
4. **Coltunasi (Perogies) \$6.00/SERVING (6 PCS)** - Cheese- and Potato-filled. Served with Sour Cream
5. **Fasole cu Carnati (Romanian Chili) \$6.00** - Beans, Mild Sausage, Onion, and Tomato Paste. Served with Bread and Hot Pepper
6. **Combo Plate (Taster) \$12.00** - 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

Scandinavia

1. **Polse \$9.50** - European pork wiener with Danish remoulade, crispy onions, sweet pickles, on a hot dog bun

2. **Pickled Herring Smorrebrod \$5.50** - Pickled herring with curried egg salad, pickled onion, on Danish rye bread
3. **Speigepoise Smorrebrod \$5.50** - Danish salami with grilled asparagus, Danish remoulade, crispy onion on Danish rye bread
4. **Finnish Pickles \$2.00** - 2 oz small container (about 6 pickle slices) of sliced pickles
5. **Riskrem \$5.00** - Creamy rice pudding with raspberry sauce
6. **Desert Lefse \$2.00** - Norwegian potato and flour crepe with butter, sugar & cinnamon
7. **Cherry Danish Turnover \$3.25** - Cherry filled Danish
8. **Almond Finger Shaped Pastry (Kransekake) \$3.25** - Almond finger cookie
9. **Swedish Candies \$7.00** - A mixed variety of Swedish candies served in 8 ounce cup
10. **Icelandic Elderflower Berry Vanilla Skyr Popsicle \$5.00** - Bold mixed berry popsicle
11. **Finnish Bilberry Lemonade \$5.00** - Bilberry lemonade, garnished with lemon slices and blueberries
12. **Coffee \$2.00** - 10 ounce cup of coffee
13. **Pop and Water \$4.00** - Pop and water varieties to be determined at festival

Serbia

1. **Chevapi (6 pieces) \$12.00** - Serbian minced meat fingers/bun , onion, sour cream
2. **Elephant Ears (Serbian Mekike) \$7.00** - Dough - Choice of toppings
3. **Kabobs (Raznjici) \$6.00** - Barbecued marinated pork skewers, green peppers, onion and seasoning
4. **Serbian Grilled Smoked Sausage (Kobasica) ½ \$6.00** - Pork and seasoning
5. **Traditional Cabbage (Svadbarski Kupus) \$6.00** - Pork, beef, cabbage, vegetables, and seasoning with a bun
6. **Serbian Crepes (Palacinke) \$3.00 (one piece)** - Eggs, flour, fruit, jam and nutella
7. **Serbian Baklava \$5.00** - Phyllo dough layered with walnuts
8. **Coffee \$2.00**

Spain

1. **Churros \$10.50** - Heritage classic 6 pieces Spanish Pastry topped with Icing sugar
2. **Relleno (JUMBO filled Churro) \$6.50** - 1 Jumbo Churro filled with Chocolate fudge or Manjar fudge(homemade caramel)
3. **Patatas Alioli \$10.50** - Thinly sliced fresh cut potatoes served with Aioli (fresh garlic mayo) (Optional cayenne picante)
4. **Helado Suave Sundae \$9.25** - Helado Suave Vanilla soft serve topped with mango, chocolate fudge, Manjar fudge or caramel
5. **Special Helado Suave Sundae w/ Churros \$10.50** - Soft serve sundae w/churros Topped w/ mango, chocolate caramel or manjar
6. **Nevada \$8.50** - Mango slush with vanilla soft serve
7. **ZUMO JUICE \$6.00** - Mango juice

8. **Dip/Extra \$2.30** - Dip of caramel, manjar or chocolate

Sudan

1. **Mini Tamiya Plate \$8.00** - 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)
2. **Chicken Thigh BBQ \$7.00** - Marinated chicken thigh
3. **Samosa \$3.0** - Choice of seasoned beef or mixed vegetables wrapped in pastry, deep-fried
4. **Fried Fish (Sandwich/Wrap) \$7.00** - Comes with Lemon wedges, hot sauce, and potatoes chips for serving
5. **Pickled Cucumbers/Carrots** - Free along with Fish Sandwich
6. **Tamiya(Falafel) \$3.00** - Fried chickpeas with parsley and spices served with mild spicy dipping sauce
7. **Combo \$14.00** - Combo: Chicken thigh or kebab + Samosa + Tamiya + served pita bread, dipping sauce, and choice of your juice
8. **Karkaday \$4.00** - Herbal drink or slushy of hibiscus flower
9. **Aradaib \$4.00** - Natural drink or slushy of tamarind
10. **Mushabak \$3.00** - Special pattern dessert, deep fried and glazed with sugar.
11. **Zalabia (Legemat) \$5.00** - Sudanese timbits. Deep fried dough coated in a sweet sugary syrup
12. **Ice Cream \$4.00** - Various Ice-Cream types
13. **Coffee \$3.00** - High quality coffee beans brewed to perfection
14. **Balila \$4.00** - Boiled chickpeas with variety of toppings (onion, butter, limon) and spices (hot sauce, cumin) in a cup
15. **Kebab \$6.00** - Kebab is ground beef shaped on skewers

Türkiye

1. **Donair Poutine \$10.00** - Traditional Turkish Donair meat, fries, cheese, and gravy
2. **Baklava 1 piece for \$3.00, 2 pieces for \$5.00** - Turkish style layered phyllo dough filled with walnuts and sweetened with syrup
3. **Borek (Turkish Spinach or Potato pastry) \$6.00** - Thin flaky dough with potato or spinach filling
4. **Dolma (stuffed grape leaves) \$5.00 (for 5 pieces)** - Pickled vine leaves stuffed with rice and onions
5. **Turkish Tea \$2.00** - Turkish style black loose tea
6. **Kisir (Spicy Bulgur Wheat Salad) \$6.00** - Finely ground bulgur, mixed with tomato and pepper paste, onions, fresh parsley, shredded carrots, cornichons, spices, olive oil, sour pomegranate molasses, olive oil and lemon juice

7. **Turkish Coffee (with fortune reading) \$10.00** - Turkish coffee served in traditional porcelain coffee cups with Turkish delights. One of the cultural traditions in Turkey is to flip empty coffee cups and have someone read your fortune based on the images left by the coffee grains. We will have volunteers offering coffee cup readings in our cultural tent for those ordering this menu item
8. **Peach Slush \$5.00** - Turkish style peach or lemonade slush

Taiwan

1. **Brown Sugar Bubble Milk \$8.00** - Fresh cold milk blended with brown sugar syrup and tapioca pearls
2. **Bubble Milk Tea \$7.00** - English tea blended with sugar, milk, ice and tapioca
3. **Smoothie (Mango, Strawberry, Peachy and Passion Fruits) \$7.00** - 4 flavors: Mango, Strawberry, Peach and Passion Fruit syrup blended with ice
4. **Winter Melon Lemon Iced Tea \$7.00** - Winter melon mixed with lemon juice from concentrate
5. **Steamed Bun - BBQ Pork, Chicken, Vegetables \$5.00** - Steamed bun with pork, or chicken or assorted vegetables for your choice
6. **Spring Roll - 2pc Vegetables \$5.00** - Deep fried Spring roll filling with carrots, wood ear mushroom and bean noodles
7. **Pork Dumpling - 2pcs \$5.00** - Pan-Fried Dumpling filling with pork, cabbage and shiitake mushroom
8. **Sticky Rice Wrap in Lotus Leaf \$7.00** - Savoury glutinous rice with pork and sausage wrapped in lotus leaf
9. **Taiwanese Cold Noodles \$10.00** - Cold Noodles with shredded carrots & cucumber and garlicky sauce
10. **Taiwanese Braised Pork on Rice \$10.00** - Braised pork on jasmine steamed rice served with pickle radish & bok Choy
11. **Pop/Bottled Water \$3.00**

Thailand

1. **Pad Thai \$7.00** - Pad Thai is a stir-fry dish made with rice noodles and bean sprouts. The ingredients are sautéed together in a wok and tossed in a delicious Pad Thai sauce. (Vegetarian)
2. **Chicken Curry with Rice \$7.00** - Chicken cooked in a curry sauce with rice
3. **Sweet Coconut Sticky Rice with Mango \$7.00** - Sweet Coconut Sticky Rice with Mango
4. **Thai Tea \$5.00**

Togo

1. **Puff-Puff (Africa Fried Dough) \$5.00** - Flour, sugar, salt, yeast, water and oil for deep frying
2. **Fried Plantain \$5.00** - Plantain and oil for frying
3. **Jollof Rice \$5.00** - Long-grain rice, tomatoes, onions and spices
4. **Beef Skewers \$7.00** - Beef cube marinade, ground ginger and onion, peppers, salt, green and red peppers
5. **BBQ Chicken \$10.00** - Marinade chicken grill on bbq (seasons, salt, pepper, onion powder paprika powder and garlic powder)
6. **Tomato Stew \$5.00** - Tomato pasta and tomato sauce cook in vegetable oil, with spices, onion, salt, powder paprika powder and ginger
7. **Ginger Juice \$7.00** - Ginger root, peeled, chopped and blended, water and sugar
8. **Bissap Juice \$5.00** - Dried hibiscus leaves boil in water and sugar
9. **Ice Cream Float \$5.00**
10. **Bubble Waffle \$7.00**
11. **(Combo of two) \$10.00** - BBQ Chicken, with Fried Plantain or Jollof Rice
12. **(Combo of three) \$15.00** - Jollof Rice, BBQ Chicken and Fried Plantain or Jollof Rice
13. **(Combo of four) \$25.00** - Jollof Rice, BBQ Chicken, Fried Plantain and Beef Skewers
14. **(Combo of five) \$30.00** - Jollof Rice, BBQ Chicken, Fried Plantain, Beef Skewers, Puff puff and tomato stew

Uganda

1. **Rolex chapat \$7.00** - Chapat
2. **Chicken \$10.00** - Grilled chicken pieces
3. **Kabalaga \$5.00** - Like pancakes (Ugandan style pancakes)
4. **Samosa \$5.00** - Packed of spices, potatoes, peas and seasoned with cumin salt
5. **Fried Rice \$10.00** - Cooked rice and fried on the pan
6. **Katogo \$10.00** - Peeled matoke mixed with beans or meat, served hot on a plate
7. **Cassava \$5.00** - Fried cassava
8. **Smoothie \$7.00** - Beverage made with pureeing in a blender with liquid
9. **Chai tea \$5.00** - Boiling water, milk served hot in a cup
10. **Mandazi \$5.00** - Fried bread or puff puff
11. **Kebab \$10.00** - Small pieces of meat on skewer and grilled
12. **Water and Soda \$3.00** - Chilled soda in fridge and water bottles

Ukraine

1. **Varenyky (Perogy) Plate \$10.00** - 8 Varenyky (potato & cheddar) + optional: sour cream (sc) + fried onions (fo) + bacon bits (bb)

2. **Borshch \$6.00** - 335ml (12oz)
3. **Beverages \$4.00** - Coke Classic, Diet Coke, Sprite, Water
4. **Levivska Kava Coffee from Lviv \$5.00** - 237 ml (8 oz) cup

Uyghur

1. **Uyghur Polo (Rice with Lamb) \$12.00** - Fried rice with carrots and lamb
2. **Laghmen (Handmade Noodles) \$12.00** - Handmade noodles with traditional Uyghur stir fry
3. **Turkic Goat Milk Ice Cream \$10.00** - Traditional goat milk ice cream, with an ice cream scoop game!
4. **Quymaq (Deep Fried Dough) \$9.00** - Deep fried dough, optional; coating of sugar
5. **Black Tea \$2.00**

Venezuela

1. **Arepa \$10.00** - A corn flour dough, round shaped and stuffed with saute shredded chicken, served with guasacaca sauce
2. **Hallacas / Venezuelan Tamal \$15.00** - A corn dough stuffed with a stew of beef, pork, and chicken and other ingredients such as raisins, capers, and olives, fresh onion rings, red and green bell pepper slices. All these ingredients are wrapped in a banana leaves and then boiled
3. **Tequeños \$10.00** - Tequeños is a Venezuelan appetizer made with sticks of hard white cheese wrapped by a strip of dough and then deep fried (4 Tequeños per plate)
4. **Quesillo \$8.00** - Vanilla flan cooked on a thin layer of caramelized sugar
5. **Helado De Coco \$10.00** - Coconut Ice Cream served on a coconut shell

Vietnam

1. **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
2. **Spring Rolls (4) \$6.00** - Crispy deep fried spring rolls
3. **Green Onion Cake (1) \$6.00** - Crispy deep fried green onion cake
4. **Vietnamese Iced Coffee \$6.00** - Freshly brewed coffee mixed with sweetened condensed milk and served with ice
5. **Vietnamese Three Color Dessert \$6.00** - Sugar, three kinds of colored beans, coconut milk, 2% milk, agar and served with ice

Zimbabwe

1. **Fried Tilapia Fish \$15.00** - Fried Tilapia fish with vegetable salad
2. **BB Chicken \$15.00** - Grilled Chicken & vegetable salad
3. **Sadza & Peanut butter Spinach \$10.00** - White cornmeal paste, spinach leaves and peanut butter