

TRAVEL GUIDE & MENU

AUGUST 3-5, 2019

Hawrelak Park, Edmonton heritagefest.ca

2019 HERITAGE FESTIVAL MENU

TICKETS \$1 EACH • \$20 PER SHEET

Pop: 4 tickets • Water: 3 tickets • Available at most pavilions

Due to the nature of an outdoor festival, we cannot control food allergens. Pavilion foods may contain, or have come into contact with, peanuts, eggs, wheat or other grains, nuts, dairy, soy & other food allergens. Please use your individual discretion to make an informed choice regarding whether to order any particular items.

51 Afghanistan

- 8 Shami Kabob: marinated grilled ground beef, tomato, green pepper served on pita bread
- 7 Bolani: pan-fried flat bread stuffed w/potatoes, green onion & spices served w/a side of yogurt
- 8 Qabuli Palaw: steamed rice topped w/fried raisins & shredded carrots, served w/a side of beef stew
- 4 Saffron Ice Cream: homemade topped w/pistachio

15 Arab Heritage

- 10 Combo Plate: shish kabob or beef or chicken shawarma served w/hummus, fattouch & Arabic rice
- 8 Shish Kabob: lean cubes of marinated top sirloin bbq & served on pita bread w/
- 8 Shawarma Sandwich: beef or chicken shawarma w/tahini sauce & veggies wrapped in pita bread w/hot peppers
- 8 Arabic Falafel: falafel w/tahini sauce & veggies wrapped in pita bread w/some hot peppers
- 4 Spicy Potato: cubes fried & cooked w/garlic, cilantro & cayenne pepper
- 6 Meat on Pita: lean ground beef mixed w/crushed tomatoes, onions, herbs & spices baked open on pita bread
- 6 Zaatar on Pita: sun dried oregano, sesame seeds, spices & olive oil spread over a home style pita bread
- 4 Hummus: mushed chickpeas w/lemon, garlic, tahini & olive oil served w/pita bread
- 6 Fattouch: salad

5 Arabic Ice Cream: pistachio or orange blossom water

9 Australia

- 6 Kangaroo Slider: w/ Australian bush tomato & pepper berry relish served on bun
- 2 Vegemite on Toast
- 4 Lemon Lime & Bitters: sprite lime cordial & bitters



58 Azerbaijan

- 7 Donair Wrap: beef, pita, seasoning, sauce
- **5 Bamiye:** deep-fried dough w/ syrup & nuts
- 7 Qutab: spinach, cheese, flour, potatoes, beef
- 3 Turk Coffee
- **4 Dolma:** grape leaves, rice, veggies
- 5 Lentil Balls: lentils, olive oil, onion, garlic

50 Bangladesh

- 7 Chicken Birani: traditional fried rice w/chicken curry
- 8 Beef Birani: traditional fried rice w/beef curry
- 4 Pakora: cabbage w/flour, onion, spices, buttered & deep-fried
- 6 Samosa w/Chickpea: chat mashala potato, peas & deshi herbs w/onion
- 5 Mango on a Stick: w/pepper & salt
- 4 Mango Smoothie: vanilla ice cream, sugar, mango pulp & ice
- 4 Chatpoti: chickpea, potato, spices
- 3 Watermelon
- 5 Samosa: deep-fried puff pastry w/veg filling

71 Barbados

- 5 Pumpkin Fritters: sweet, dense deep-fried dough w/ pumpkin
- 5 Bajan Bakes: sweet, dense deep-fried dough
- 5 Bajan Fishcakes: savoury deep-fried dough w/cod
- **6 Trinidad Doubles:** flatbread w/curried chickpeas

18 Bosnia & Herzegovina

- 3 Bosnian Coffee
- 3 Watermelon
- 4 Hrumasica: pastry w/ walnuts & coconuts
- 4 Baklava: oven-baked pastry w/walnuts
- 6 Stuffed Peppers: peppers stuffed w/beef, rice & spices
- 5 Sirnica: cheese pita
- 5 Burek: rolled pita w/onion, beef & spices
- 12 Jagnetina: roasted lamb
- 10 Cevapi: ground beef, grilled, w/bun, onions & sour cream

71 Caribbean

- 8 Fruiteras: flour, green onion, garlic & cassava
- 5 Croquettas: w/ground beef
- 5 Piña Colada Smoothie: pineapple, pineapple juice, powdered & coconut milk

48 Chile

- 4 Cheese Empanadas: deepfried cheese pie w/mozzarella cheese
- 8 Chacareros Sandwich: steak sandwich, w/tomatoes, green beans & mayonnaise
- 8 Beef Empanadas: pie filled w/onions, egg, black olive, heef
- 7 Humitas: steamed corn cakes
- 1 Traditional Pebre: dip made w/onions, cilantro & hot sauce

42 Chinese

- 4 Ice Bars: assorted flavours
- **6 Green Onion Cake:** dough w/green onions, served w/hot sauce
- 6 Shanghai Noodles: thick noodles w/cabbage, bean sprouts, preserved veg & soya sauce
- 6 Yang Chow Fried Rice: w/mixed veg & egg
- **6 Spring Rolls:** pork, vermicelli noodles & veq (3 pcs)
- 8 Sweet & Sour Chicken: strips of chicken w/sweet & sour sauce
- 8 Ginger Beef w/Sauce: strips of beef w/ginger sauce
- 4 Dim Sum Sticky Rice: steamed sweet rice w/chicken, pork in lotus leaf (1 pc)
- **5 Golden Buns:** deep-fried steamed wheat flour buns w/ condensed milk (2 pcs)
- 6 Pot Stickers: deep-fried chicken dumpling w/flour wrap, cabbage & dumpling sauce (4 pcs)
- **14 Combination Plate:** choose 3 items
- 2 Fortune Cookies: 3 pieces
- 5 Watermelon: 2 pieces
- 4 Chinese Iced Tea: lychee green tea
- 6 Tapioca Bubble Drink: mango, strawberry or watermelon

55 Colombia

- 7 Empanadas: pulled chicken or ground beef
- **8 Patacones:** plantain, feta cheese, veg, ketchup
- 9 Salchipapas de Pollo: potato, chicken, hot-dog sausage, mozzarella cheese, sauce, cilantro
- 5 Arroz con Leche: rice pudding
- 3 Agua de Panela: sugar cane drink
- **5 Raspado:** ice shavings, flavored sugar syrup
- 4 Pony Malta: soft drink - malted beverage (nonalcoholic)
- **4 Postobon:** apple flavored soft drink
- 4 Colombiana: cream soda

19 Congo Kinshasa

- 6 BBQ Chicken Drumsticks: seasoned w/Congolese spices
- 8 Kamundele: bbq beef seasoned w/Congolese spices
- 6 Mikate: deep-fried dough
- **6 Spinach:** cooked, w/or w/o peanut butter, seasoned w/ Congolese spices
- 6 Banana Plantain: boiled or fried & seasoned w/Congolese spices
- **4 Rice:** plain rice or seasoned w/Congolese spices
- 5 Slush

22 Côte d'Ivoire

- 5 Beef Skewer: w/bread
- 5 Fried Plantain & Chicken Skewer
- 4 Orange Juice
- 4 Guinea Sorrel Juice: fruit

28 Croatia

- 10 BBQ Lamb: served w/ coleslaw & bun
- 8 BBQ Pork: served w/coleslaw & bun
- 6 Shish Kabob: marinated pork on a skewer served w/onions & bun
- 5 Croatian Donuts: freshly made dough deep-fried served w/icing sugar
- 2 Coffee: served w/choice of milk or sugar

26 Ecuador/El Salvador

- 4 Empanadas de Carne: deepfried dough w/mar-inated ground beef & veg
- 4 Empanadas de Queso: deepfried dough filled w/mozzarella cheese
- 4 Empanadas de Pollo: deepfried dough filled w/chicken, potatoes & veg
- 5 Mixed Pupusa: corn flour tortilla filled w/pork, cheese & beans served w/cabbage & salsa
- 5 Pan Con Carne: marinated beef strips on a bun topped w/ encebollado
- 6 BBQ Corn: dipped in melted butter
- 4 Platano Conjelado: chocolate banana
- 3 Jugo de Naranjilla-

- Maracuya: tropical drink
- 3 Fruit Slush: various flavours
- 3 Ecuador Coffee
- 4 Cola Champagne Drink

21 Egypt

- 4 Kofta (sampler): bbq ground beef skewer served in pita bread w/garlic sauce & veggies
- 7 Kofta (plate): bbq ground beef skewer served on rice topped w/garlic sauce & veggies
- 4 Chicken Shawerma (sampler): chicken chunks grilled w/veg in pita bread w/ garlic sauce
- 7 Chicken Shawerma (plate): chicken chunks grilled w/veg served on rice w/qarlic sauce
- 4 Falafel (sampler): Egyptianstyle fried ground mix of fava beans & chickpeas in pita bread w/tomatoes & garlic sauce
- **3 Baklava:** phyllo rolls pastry topped w/ground pistachios
- 3 Iced Hibiscus Tea
- 1 Watermelon

27 Eritrea

- 7 Tzebhi Zigni: spicy beef stew served w/injera (flat bread)
- 6 Alicha: mixed veg stew served w/injera (flat bread)
- 6 Timtmo: lentils served w/ injera (flat bread)7 Combo: combination of two of
- the above items

 2 Sambussa: vegetarian pastry
 made out of beans & lentil
- sauce
 2 Sambussa (beef): pastry
- made out of beef & lentil sauce

 2 Himbasha: mildly sweet, soft, celebration bread

23 Ethiopia

- Lentils Keye Wot: red lentil sauce made w/berbere served w/iniera
- 6 Kik Alicha: yellow split pea made w/turmeric served w/
- 8 Combination: keye lentil wot, kik alicha wot, gomen
- 7 Tibs: beef sautéed in purified butter, onions, tomatoes & ialapenos served w/iniera

23 Ethiopia, cont'd

- 5 Gomen: fresh spinach sautéed w/onions & garlic served w/ iniera
- 3 Chornake: fried bread
- 3 Coffee

38 Fiji

- 8 Goat Curry: served on steamed rice or roti
- 7 Chicken Curry: served on steamed rice or roti
- 6 Vegetarian Curry: served on a bed of steamed rice or roti
- 2 Roti: flat bread
- 2 Bhajia: veg fritter
- 2 Rice
- 2 Samosa: cubed potatoes & veg wrapped in dough & deepfried
- 2 Gulgula: deep-fried fritters w/raisins
- 3 Mango or Watermelon
- 3 Fiii Punch: a mix of tropical fruit juices - diced fruit w/ sugar & iced water
- 2 Kava: powder of indigenous pepper plant mixed into fresh water

29 France

- 6 Crêpe Nature: w/icing sugar
- 7 Crêpe Chocolat
- 7 Crêpe Chantilly: w/whipped cream
- 7 Crêpe Suzette: w/Grand Marnier sauce
- 7 Crêpe Coulis Frais: w/ strawberry coulis
- 3 Orangina or Perrier
- 2 Café Coffee
- 5 Vanilla Almond Cône
- 4 Bomp Pops (Rockets)



37 Germany

- 7 Bratwurst w/Bun & Sauerkraut: pork, prepared sauerkraut, bun
- 5 Bavarian Meatloaf: pork meat & bun
- 3 Portion of Sauerkraut: spices
- 3 German Pretzel: lightly salted
- 3 Strudel: puff pastry filled w/fruit
- 6 Non-Alcoholic Beer

43 Greek - Hellenic

- 8 Donair: beef donair in a wrap w/onions, tomatoes & tzatziki
- 6 Dolmades: grape leaves, rice, herb, spices
- 8 Greek Salad: tomatoes. onions, olives, lettuce, cucumber, feta cheese, olive oil, lemon juice
- 4 Pita w/Tzatziki Dip
- 4 Baklava: phyllo pastry dough, walnuts, syrup
- 4 Frappe (iced coffee): milk or sugar optional
- 3 Watermelon

14 Guatemala

- 4 Choco Bananos: chocolate dipped frozen bananas rolled in nuts, coconut or sprinkles
- 7 Mango Loco: fresh mango on a stick, hot spices, fresh lime/ lemon
- 6 Mango Locos Slices: slices of fresh manages w/hot spices & lime/lemon juice
- 5 Mango Juice
- 10 Carnitas: seasoned beef in corn tortillas
- 5 Pupusas: thick corn tortillas filled w/ground pork, beans, cheese, cabbage & salsa
- 5 Tacos: beef or chicken corn tortillas

25 Hong Kong

- 3 Fish Ball: deep-fried fish ball
- 6 Sticky Rice: w/pork
- 8 Ginger Beef: w/rice
- 8 Fried Rice: rice w/bbg pork & veg
- 4 Spring Roll: deep-fried rolls w/veggies
- 4 Green Onion Cake: dough w/ areen onions
- 8 Chow Mein: noodles w/vea
- 4 Deep-Fried Dumpling & Wonton: w/veg, pork & chicken
- 5 Rice Noodle Rolls: w/green onions & shrimp
- 5 Fish Dumpling: dough filled w/fish
- 5 Iced Lemon Tea
- 6 Red Bean Icv Drink
- 4 Mango Pudding

7 Hungary

- 5 Langos: deep-fried bread
- 7 Goulash: Hungarian-style beef stew
- 7 Hungarian Sauerkraut: cabbage, pork, onion, spices
- 6 Hungarian Pork Sausage
- 4 Walnut or Poppyseed Rolls:
- 4 Hungarian-Style Ice Cream in Cone
- 7 Hungarian-Style Ice Cream in Cup
- 5 Hungarian-Style Crêpe: w/ jam filling

61 India

- 10 Chicken Bhoona w/ Basmati Rice: boneless chicken in a curry sauce w/ tomato & herbs
- 11 Butter Chicken w/Basmati Rice: boneless chicken in a creamy curry sauce
- 9 Chickpea Curry w/Basmati Rice: garbanzo beans in curry sauce w/tomato & Indian herbs
- 5 Pakoras: deep-fried fritters made w/chick peas & flour
- 3 Samosa: deep-fried dough filled w/boiled potatoes, green beans, cumin & other spices
- 9 Samosa w/Chickpea Curry: samosa w/chickpeas curry
- 6 Bhel Puri: Indian crackers. veg, tamarind sauce & green sauce
- 3 Gulab Jamun: deep-fried dumplings, dipped in sugar
- 4 Mango Juice
- 4 Lemonade
- 3 Chai Tea: black tea mixed w/ strong spices, cinnamon & ginger
- 3 Naan Bread: Indian flat bread

65 Indigenous

- 9 Bison Bannock Burger: bison meat on fried bannock hun
- 4 Bannock: deep-fried bread
- 3 Mint Tea

59 Indonesia

5 Chicken Satay: grilled marinated chicken on skewer w/peanut sauce or sweet sov sauce

- 9 Chicken Satay Combo: grilled marinated chicken skewer on rice w/peanut or sweet soy sauce & pickled yea
- 9 Rendang: spicy caramelized beef stew on rice w/pickled veg on the side
- 9 Bakmi Gorena: Indonesianstyle fried noodles w/pickled
- 5 Lumpia: Indonesian veggie spring rolls
- 4 Bali Delight (Indonesian Cocktail): cantaloupe. honeydew
- 5 Tropicana Slushee: ice blended fruit mix: orange. mango, strawberry, pineapple, banana, piña colada

45 Iran - Persia

- 8 Koobideh (Beef Kabab): ground beef mixed w/onions, seasoned & grilled over a charcoal grill
- 8 Joojeh (Chicken Kabab): chicken breast marinated in saffron & grilled over charcoal
- 4 Persian/Saffron Ice Cream: rosewater, milk, heavy cream & sugar
- 2 Watermelon
- 3 Persian Drink: rosewater infused drink

5 Ireland

- 7 Guinness & Beef Stew:
 - beef, potatoes, onions, carrots. turnip, Guinness Stout, gravy mix & seasoning
- 3 Soda Bread Brown
- 5 Potato Pancakes
- 3 Barmbrack Bread: quick bread made w/tea, raisins, currants
- 3 Sugar Cookies
- 3 Snow Cones: blue raspberry, lemon lime or cherry flavoured syrup served over shaved ice in a paper cone
- 5 O'Douls Non-Alcoholic Beer: non-alcoholic malt beverage
- 3 Tea or Coffee

53 Israel

8 Falafel Plate: deep-fried chickpea balls drizzled w/ tahini & hot sauce served w/ hummus

- 8 Blintzes: w/berries & chocolate sauce (2 pcs)
- 6 Deep-Fried Pickle Spears: 4 pcs
- 2 Lemonana: lemonade w/mint

52 Italy

- 7 Pasta w/Tomato Sauce: penne or spaghetti
- 7 BBQ Italian Sausage on a Bun: mild or hot
- 4 Latte/Italian Soda/Iced **Coffee/Iced Cappuccino**
- 3 Espresso Coffee 4 Gelato: Italian ice cream
- 1 Jamaica
- 10 Curried Chicken & Rice: served w/roti
- 10 Jerk Chicken or Pork & Rice
- 10 Curried Goat & Rice
- 6 Beef Patties: pastry crust filled w/seasoned ground beef
- 3 Festival Fried Dumplings: sweet deep-fried dough
- 4 Coconut Drops: sweetened coconut ginger dessert
- 4 Ginger Beer
- 4 Ice Cream: assorted Caribbean flavours
- 4 Sky Juice: sugar, water, assorted syrups
- 4 Snow Cones

33 Japan

- 6 Karaage: deep-fried chicken
- 5 Yakisoba: noodles, veg, sauce
- 3 Somen: soup w/noodles. areen onions & nori
- 3 Takovaki: octopus dumplings
- 4 Hiyayakko: tofu w/ginger & a sauce
- 9 Bento: includes a selection of all items above
- 49 Kenya
- 4 Ugali: cornmeal porridge
- 6 Tilapia Fish: marinated & deep-fried
- 6 BBQ Chicken: chicken marinated in Kenyan-style & salted
- 4 Beef Samosa: meat, spices, herbs
- 4 Mandazi: Kenyan donut
- 4 Kenvan Tea

- 5 Chapati: Kenyan unleavened flathread
- 6 African Mango Smoothie: fresh mango, apples.
- 4 Sugarcane Juice
- 6 Goat BBQ: marinated goat Kenvan-stvle

pineapples, apple juice

3 Sukuma Wiki: Kenyanbraised collard greens

54 Korea

- 10 Bulgogi Combo: marinated beef w/kimchi & rice
- 6 Bulgogi Taco: marinated beef, taco, lettuce
- 4 Sweet Pancake
- 4 Potato Stick (Korean Style)
- 4 Rice Cake Stick: option of sugar powder or red pepper paste
- 4 Korean-Style Lemonade: preserved lemon, sugar, sprite

64 Liberia

- 5 Liberian Ginger Beer
- 9 Potato Green Leaf: stew w/ potato greens, meat, onions &
- seasonings 3 Kala: deep-fried dough w/
- sugar 6 Pepper Soup: meats.
- peppers, onions & seasonings 5 Roasted Beef Kebab: grilled w/peppers & onions
- 5 Roasted Chicken 8 Jollof Rice: seasonings &
- mixed vea
- **5 Fried Plantain**
- 6 Baked Chicken 7 Cassava & Sweet Potato:



20 Malaysia/Singapore

- 5 Tropical Fruit Smoothies: crushed ice, assorted fruit flavours
- 7 Chicken/Beef Satay **Skewers:** grilled w/peanut sauce
- 7 Curry Chicken Combo: chicken, curry sauce, potatoes, coconut rice, vea spring rolls

20 Malaysia/Singapore cont'd

- 7 Fresh Young Coconut
- 5 Mango Pudding
- 4 Vegetable Spring Rolls: suey choy, carrots & bean sprouts
- 5 Sambal Ribs: pork ribs. sambal sauce
- 4 Rojak: Malaysian veg salad
- 5 Sticky Rice Wrapped in Lotus Leaf: flavoured sticky rice (steamed) w/meat
- 4 Green Onion Cake: deepfried dough w/green onions
- 5 Sambal Noodles: rice noodle, sambal sauce, shrimp

34 Mauritius

- 5 Mauritian Delights: deepfried fritters
- 4 Mauritian Lemonade: lemon, orange, lime, tamarind



63 Mexico

- 12 Tacos de Barbacoa: soft corn tortilla w/shredded beef meat, cilantro & onion
- 7 Tamales: steamed corn dough wrapped in banana leaf w/ choice of pork, chicken or cheese w/pepper
- 12 Tacos Dorados: deep-fried tortilla filled w/potatoes or chicken, cabbage & carrot salad on top w/sour cream & shredded cheese
- 6 Chocoflan: chocolate cake w/ caramelized sugar & baked flan
- 6 Trolelote: boiled grains of corn in salted water, served w/ cheese, butter, mayonnaise, lemon juice
- 5 Agua de Horchata: milky beverage, made from rice, water, cinnamon, milk, sugar & vanilla
- 6 Mangonadas: mango slush w/chamoy sauce, lime juice & chili powder
- 5 Jarritos: multi flavor Mexican
- 6 Raspados: shaved ice w/ natural fruit syrup
- 8 Mexican Natural Juice

14 Mexican Churros: fried dough drizzled w/sugar (plain, filled, special, w/ice cream)

24 Mongolia

- 7 Khuushuur: deep-fried beef pastry mixed w/cabbage. onion, seasonings & coriander
- 6 Buuz-Beef: steamed beef dumpling w/cabbage, coriander & spices
- 6 Buuz: steamed dumpling filled w/rutabaga, red beans. coriander & ginger

47 Morocco

- 9 Moroccan Couscous: served w/chicken, beef or veg
- 4 Sweet Moroccan Baghrir: crepe served w/butter & honey or icing sugar & chocolate
- 3 Moroccan Tea

73 Nashville

- 10 Southern Combo A: choice of skillet fried chicken, baked chicken or pulled pork & 3 sides (hot baked potato salad, corn pudding, pineapple casserole, green beans or mac & cheese)
- 8 Southern Combo B: selection of 1 meat & 2 veg
- 5 BBQ Pork Sliders: pulled pork shoulder on a fresh yeast roll & side pickle
- 6 Veggie Plate: selection of 3 southern vea
- 4 Banana Pudding: a southern staple; bananas with vanilla wafers & custard.
- 4 Chocolate Pecan Pie: roasted pecans, chocolate chips & rich filling
- 3 Fruit Tea: orange juice, pineapple juice, lemonade & sweet tea mixture.
- 5 Shaved Ice

56 Nepal

- 6 Rice & Chicken Curry
- 6 Chicken Curry
- 2 Tea

60 Netherlands

- 6 Hollandse Haring: herring filet served w/onions
- 6 Pofferties: mini pancakes fried in butter served w/ powdered sugar

- 5 Kroket: breaded deep-fried croquettes filled w/ragout of meat & spices
- 5 Patat: french-fried potatoes
- 6 Frikandel Speciaal: deepfried skinless sausage served w/onions & sauce
- 5 Broodie Rookworst: smoked sausage on a bun
- 5 Broodie Kaas: gouda cheese on a bun
- 1 **Speculaas:** Dutch spice cookies (2)
- 1 Stroopwafel: thin waffle cookie w/syrup filling
- 4 Cassis: can of black currant fruit beverage
- 6 Grolsch Non-Alcoholic Beer: 1 can
- 5 Heineken Non-Alcoholic Beer: 1 can
- 2 Koffie/Thee: coffee/tea
- 1 Broodie: white bread bun served upon request w/ herring, kroket or frikandel

44 Nicaragua

- 7 Tacos: carnitas (pork), or carne asada (skirt steak), chorizo, or tinga (chicken & tomato) pator (pork w/spices & pineapple), fish or shrimp 2 pc
- 4 Tacos: as above, your choice
- 10 Flautas: rolled, fried taquitos filled w/choice of meat (4 pc)
- 6 Tostadas: fried tortilla w/ smashed beans and choice of meat
- 4 Jarritos: Latin soda pop sweetened w/sugar cane. Strawberry, mandarin, orange, mango, lemon, pineapple or Malta.
- 8 Tamales: corn dough, steamed chicken in banana leaf
- 7 Chancho Con Yuca: boiled cassava root (vucca) topped w/pulled pork and cabbage salad
- 7 Vigoron: boiled cassava root topped w/cabbage salad and crunchy pork rind
- 7 Gallo Pinto: black or red beans w/rice and spices, shredded beef and cabbage salad
- 7 Empanadas: golden corn flour cake topped w/salsa, chicken or beef (2 pc)

- 4 Cacao Drink (Horchata): cold drink, roasted ground cocoa, milk, brown sugar, rice & cinnamon
- 5 Tres Leches: sweet dense cake soaked in condensed milk topped w/vanilla whipped cream
- 9 Quesadilla: flour tortilla filled w/grilled mozzarella cheese (topping – extra 2 tickets)

57 Nigeria

- 10 Suva: grilled beef, native spice, onions, roma tomatoes
- 10 Peppered Gizzard: chicken aizzard
- 10 Jollof Rice: long grain rice, tomato sauce
- 10 Chicken Pepper Soup: herbed chicken in spicy broth
- 5 Puff-Puff: deep-fried dough
- 6 Dodo: deep-fried plantain
- 10 Fisherman Pepper Soup: shrimp, clam, mussels, pepper, salt, basa fish
- 20 Combo Menu: choose any items from above

13 Pakistan

- 10 Chicken Tikka: w/garlic paste, spices & lemon juice, served w/naan & mint chutney
- 10 Chicken Biryani: chicken, rice, tomatoes, onion, oil, spices, yogurt
- 10 Butter Chicken: w/garlic, tomatoes, spices & cream, served w/naan
- 10 Chappal Kebab: minced beef & tomatoes served w/naan & chutney
- 5 Veggie Samosa: flour, peas, potatoes, coriander, spices
- 5 Veggie Pakora: deep-fried fritter
- 8 Fish Pakora: deep-fried basa fish
- 6 Papri Chaat: crunchy papri dough, chickpeas, onion, yogurt sauce, coriander, spices, plum sauce
- 5 Corn on Cob: w/seasoning
- 5 Mango Shake
- **12 Combo 1:** 2 veg & 1 meat
- 15 Combo 2: 2 meat & 1 veg



2 Palestine

- 7 Falafel Pita Sandwich: fried falafel, pickled veg, herbs & lemon garlic tahini dressing
- 5 Hummus Dip w/Pita Chips: chickpea dip w/tahini, lemon & spices
- 4 Hariseh (Namoura): eggfree semolina, rose water flavoured w/sugar syrup

39 Peru

- 6 Anticuchos: beef heart mar-inated in vinegar & cumin. served w/boiled potato (2 pc)
- 5 Choco Banana: chocolate covered frozen banana
- 4 Chicha Morada: purple corn drink
- 3 Marciano De Maracuva: popsicle w/Peruvian fruit
- 5 Churros: deep-fried dough covered in caramel & sprinkled w/icing sugar
- 6 Pollada: deep-fried chicken served w/boiled potatoes, salad & sauce
- 4 Papa a la Huancaina: boiled potatoes (sliced) w/creamed feta cheese, oil & milk
- 6 Chacareros: steak on a kaiser bun topped w/tomatoes, green beans & cilantro
- 4 Mazamorra Morada: purple corn pudding sprinkled w/ cinnamon
- 4 Empanada De Queso: deepfried mozzarella cheese pastry
- 6 Corn on Cob
- 5 Mango Juice: fresh mango smoothie w/milk or ice water
- 6 Mango Mix: shredded mango w/condensed milk, cinnamon lime juice & sprinkles (salt/ pepper-optional)
- 5 Picarones: doughnut w/ homemade syrup

17 Philippines

- 8 Pansit w/Pandesal Bun: noodles w/chicken & veg
- 8 BBQ Pork Skewer
- 9 Pork Adobo w/Rice: marinated pork cooked w/sov sauce, vinegar & spice
- 5 Okoy: fried bean sprout, yam, celery, flour & shrimp

- 7 Turon: banana fritters w/ caramelized sugar
- 7 Hopia: thin flaky pastry filled w/bean paste (munggo)
- 7 Spring Roll: deep-fried veggie mix
- 8 Halo-Halo: shaved ice w/ sweetened fruits
- 5 Gulaman Drink: chilled drink w/gelatin & syrup
- 5 Melon Drink: chilled drink w/ fresh shredded cantaloupe
- 4 Philippine Hot Dog: pork or beef served on a stick
- 7 Bubble Tea: taro & original bubble tea w/tapioca
- 7 Fish Balls: fried threadfin bream
- 7 Kikiam: deep-fried ground pork & shrimp w/spices wrapped in bean curd



8 Poland

- 8 Polish Combo Plate: beef/ pork sausage, Hunter's Stew, two cheddar cheese pierogies & bread
- 6 Hunter's Stew: beef & pork w/veg & tomato paste served w/slice of bread
- 6 Dumplings: mushrooms, sauerkraut w/onions & sour cream toppings
- 6 Pierogies: cheddar cheese w/bacon & sour cream toppings
- 6 Potato Pancakes: w/sour cream topping
- 4 Polish Doughnuts
- 4 Iced Cap: iced coffee

32 Romania

- 6 Scovergi: elephant ear
- 6 Sarmale Combo: mixed rice, beef & pork covered by a cabbage leaf
- 6 Romanian Chili: w/beef sausage
- 4 Coltunasi (Perogy): cheesefilled dough
- 6 Mititei Combo: bba mixed beef, pork & spices

36 Russia

- 7 Pelmeni w/Chicken: dumplings w/chicken breast filling
- 4 Kvas: authentic non-alcoholic Russian malt beverage
- 6 Blini: Russian crepes w/beef
- 6 Blini: Russian crepes w/ cabbage & mushrooms
- 6 Vinegret: beets, potatoes, pickles, sauerkraut
- 3 Caramel "Petushok": sugar caramel in animal shape (traditionally rooster)
- 5 Russian Ice Cream



41 Rwanda

- 6 Beef BBQ Skewer: beef, peppers, onions & spices
- 6 Sambusa (Samosa): ground beef, flat bread
- 6 Mizuzu: banana plantain
- 6 Mandazi: Rwandan donuts 6 Imyumbati: cassava
- 16 Scandinavia
- 5 Pylsa: Icelandic-style hot dog
- 4 Kinkku Juusto Peruna Piirakka: Finnish ham, cheese & potato pie
- 3 Herring: served w/egg butter on rve bread
- 4 Riskrem: creamy rice pudding w/raspberry sauce
- 3 Danish: pastry made w/ raspberry
- 3 Kringle: pastry made w/ almonds
- 3 Krumkake: waffle cone w/ whipped cream & strawberries
- 1 Scandinavian Tillie Twist: rolled dough w/cinnamon &
- 1 Vinarterta: Icelandic prune cake
- 1 Dessert Lefse: Norwegian potato & flour crepe w/butter. sugar & cinnamon
- 2 Fattigman Bakkels: Norwegian cookie sprinkled w/icing sugar
- 3 Coffee

46 Serbia

- 8 Chevapi: ground beef, yeal & lamb & seasonings
- 5 Razniici: bbg pork skewers

- w/peppers, onions, seasonings
- 5 Kobasice: grilled smoked sausage
- 5 Svadbarski Kupus: beef. pork, cabbage, onions. seasonings
- 5 Gibanica: pastry w/feta cheese
- 2 Baklava: pastry w/walnuts
- 4 Palacinke: crepe w/fruit jam & nutella
- 4 Krofne: Serbian donut
- 2 Coffee



40 Spain

- 7 Churros: Spanish pastry topped w/icing sugar (optional chocolate drizzle)
- 5 Relleno: jumbo churro filled w/chocolate fudge or manjar
- 9 Rellenos Special: 2 pcs
- 2 Cup of Chocolate or Manjar: to dip your churros
- 6 Patatas Alioli: fresh cut pVenezualotato w/garlic mayo
- 8 Patatas Chorizo & Alioli: potato & sliced chorizo sausage w/garlic mayo
- 4 Empanadas De Queso: 1 pc cheese pastry pie
- 11 Empanadas De Queso **Special:** 3 pcs cheese pastry
- 2 Cilantro Salsa or Alioli: spicy cilantro salsa or alioli (garlic mayo)
- 4 Cono De Helado Suave: cone of soft serve, vanilla ice cream mix
- 6 Helado Suave Sundae w/Barquillos: sundae w/ barquillos topped w/manjar
- 6 Nevada: granizado (peach or mango) topped w/helado
- 4 Granizado: mango or peach
- 3 Zumo: mango or peach juice

72 Sri Lanka - Tamil

- 11 Dosa: thin rice pancake filled w/potato or chicken
- 6 Milaga Bhaiii: banana & chili powder fritters

- 3 Kara Pori: puffed rice snack
- 4 Moru Moru Appalam: sago rice wafer
- 5 Paruppu Vada: lentil-based tomato chutney
- 6 Thengai Sevai: rice noodles w/kara chutney, coconut, lentils, onion & red chili
- 10 Kothu Roti Pachidi: chopped roti in coconut gravy
- 10 Oon Soru: goat rice pilaf, w/ cinnamon, cardamom & cloves
- 3 Coffee
- 5 Panagam: ginger lemonade w/sugarcane (jaggery)
- 5 Kambhu Khool: cold millet masala porridge
- 4 Neer Moru: buttermilk spiced w/mustard, curry leaf, onion, cumin, coriander, ginger, mango & chili
- 10 Combo 1 Veg: 1 dosa, snack, sevai, 1 drink
- 15 Combo 2 Non-Veg: 1 dosa, snack, oon soru, 1 drink

11 Sudan

- 7 Chicken Shish Kebab: chicken, pepper (red. green, vellow, orange) in marinating sauce
- 3 Samosa: ground beef or veggies wrapped in tortilla
- 3 Tamia: minced chickpeas. assorted w/greens & onion
- 3 Karkady: hibiscus flower drink
- 3 Aradaib: tamarind drink
- 4 Ice Cream: mixed & different flavours of ice cream bars
- 10 Combo: shish kebab, tamia.
- 3 Slushy: frozen karkady or aradaib
- 3 Coffee: flavoured w/ginger & cardamom

68 Syria

- 10 Kabob Cerise: pita bread. meat halls, cherries & sauce
- 10 Kabob Kanjanrice: egg-plant & beef w/tomatoes
- 8 Shawarma Sandwich: Beef or chicken w/tahina or garlic sauce, pickles & veg in pita
- 3 Kibbeh: stuffed bulgur & meatballs, deep-fried
- 10 Shawarma Plate: beef or chicken on rice w/pickles & tahina or garlic sauce & hummus

3 Hummus w/pita bread

- 3 Rice Pudding
- 2 Jello: w/fruit compote
- 2 Bonius: fruit drink
- 3 Rani Juice: fruit drink

12 Taiwan

- 6 Stir-Fried Rice Noodle: thin noodles, pork, sliced cabbage, carrot, onion
- 8 Lemon Chicken: deep-fried chicken w/lemon sauce
- 4 BBQ Pork Bun
- 2 Spring Roll: pork & veg wrap
- 5 Chicken Dumpling
- 3 Green Onion Cake: deepfried dough w/green onions
- 3 Cucumber: w/hot chili sauce
- 6 Taiwanese Bubble Tea: traditional black tea. milk. black pearl tapioca
- 6 Fruit Smoothie: mango, strawberry, tropical, peach, ice & milk
- 5 Winter Melon Drink



10 Tanzania

- 5 Pilau Rice: rice w/traditional spices
- 6 Beef Mishkaki: beef on a skewer w/pili pili sauce
- 6 Chicken Mishkaki: chicken on skewers w/tamarind sauce
- 4 Maandazi: traditional douahnut
- 4 Muhogo: fried cassava w/salt & red pepper

30 Thailand

- 8 Siam Chicken Curry: sliced chicken w/coconut milk curry sauce & green peppers
- 7 Vegetarian Pad Thai: rice noodles stir-fried w/tofu, bean sprouts & peanut sauce
- 5 Mango Slices w/Sticky Rice: sweetened w/coconut
- 3 Thai-Style Coffee: iced coffee
- 3 Assorted Thai/Tropical Fruit Juices: mango, quava, passion fruit & lychee

62 Turkey

- 7 Donair (Doner): spiced beef donair, served w/pita w/ onions tomato & lettuce
- 7 Chicken Shish: marinated chicken breast cubes on skewer, served in pita w/ onions, tomato & lettuce
- 7 Sujuk (Sucuk): Turkish-style beef sausage, served on bun w/onions, tomato & lettuce
- 7 Manti: Turkish ravioli, served w/garlic or plain yogurt
- 4 Dolma: vine leaves, stuffed w/rice (2 pcs)
- 4 Baklava: Turkish-style sweet phyllo dough filled w/pistachio (2 pcs)
- 5 Baklava & Tea Combo: cup of tea & 2 pieces of baklava
- 3 Turkish Coffee (Kahve): served w/Turkish delight
- 2 Turkish Tea (Cay): Turkishstyle black tea



31 Uganda

- 7 BBQ Chicken: chicken
- 7 Ugandan Rice Bowl Pilau: rice, beef stew, tomatoes,
- 6 Chapati: flatbread
- 6 Samosas: deep-fried beef &
- 6 Cassava Fries: deep-fried
- 8 Ugandan Mango Smoothie: freshly squeezed mango juice

- 3 Ukraine 10 Baba Special: potatoes & cheddar cheese perogy, ham sausage
- 6 Specialty Perogies: cottage cheese & sauerkraut
- soup
- 5 Zhvvchvk Fruit Juice: echinacea

35 Venezuela

- 8 Arepa: baked corn flour meal stuffed w/chicken, served w/guasacaca sauce
- 10 Hallaca: Venezuelan tamale filled w/3 meats & veggies, wrapped in banana leaves
- 8 Tequenos: deep-fried stick of white cheese wrapped w/ bread dough
- 8 Toston Con Salsa De Queso: deep-fried ripe plantain chips w/cheddar cheese
- 10 Pollo Asado Con Yuca: roasted chicken w/fried cassava topped w/guasacaca sauce
- 8 Cachapas A La Plancha: arilled corncake served w/ white cheese
- 6 Quesillo: caramel-filled vanilla flan
- 4 Passion Fruit Smoothie: blended 5 Malta Polar: soft drink non-
- alcoholic beverage 5 Frescolita: soft cola drink
- 6 Helado de Coco: coconut ice cream
- **5 Torrejas:** Latin-style french toast

6 Vietnam

- 9 Vermicelli Noodles: w/ grilled beef & spring rolls
- 5 Spring Rolls: marinated around pork & diced year
- 4 Onion Cake: deep-fried
- 5 Vietnamese Iced Coffee: coffee & condensed milk
- 5 Three Colour Dessert: beans in syrup w/coconut milk
- 4 Zimbabwe
- 4 Boerwors Sausages: bbg African sausage
- 7 Fried Fish: tilapia
- **5 Sadza:** type of porridge made from white cornmeal 7 Sadza & Stew: beef stew or
- chicken stew w/sadza 15 Combination Plate: bbg sausages, choice of stew & sadza w/veg
- 5 Vet Koeks: deep-fried donutlike dessert (pronounced "fat cooks")
- 3 Peanut Butter Greens: spinach, peanut butter & sadza

- drumsticks & legs
- pilau spice
- 6 Gonja Fries: deep-fried Ugandan banana plantain
- veg samosas
- cassava

- 6 Perogy Plate: potato & cheddar cheese perogy
- 5 Borshch: traditional beet
- 6 Obolon Non-Alcoholic Beer
- carbonated apple juice w/



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