

GROUP MENU

YAFOKITCHEN

mediterranean street food

BUILD YOUR OWN BOWL

served with house baked laffah

Small (5-6p) / Large (10-12p)

Base: Cumin Jasmine Rice • Rotating Grain
Romaine • Spinach & Kale

Choose a Protein

Shawarma Chicken • \$55sm / \$110 lg

Beef Kofta • \$60sm / \$120 lg

Baharat Spiced Ground Beef & Pine Nuts • \$60sm / \$120 lg

Rotisserie Pulled Lamb • \$65 sm / \$130 lg

Roasted Mixed Mushrooms • \$55 sm / \$110 lg

Toppings : Choose 5

Tomato & Cucumber Salad • Pickles • Purple Cabbage Slaw

Chickpea & Roasted Pepper Salad • Tomato • Cucumber • Feta

Sumac Onion • Kalamata Olives • Tabbouleh • Seasonal

Spreads : Choose 2 for small / Choose 4 for large

Hummus • Tzaziki • Babaganoush • Zaaluk

Dressings/Sauces : Choose 2

Schug (Cilantro-Jalapeno Sauce) • Tahini • Mint Vinaigrette

Greek Yogurt Ranch • Lemon Herb Vinaigrette • Cilantro Yogurt

Add Ons : \$5 Small / \$10 Large

Cage-free Hardboiled Eggs • Avocado • Beets

Goat Cheese • Quinoa Salad

A LA CARTE MEZZES

\$10 per Quart • Ask about our seasonal rotating list

MEDITERRANEAN SPREAD TRAY

Small (5-6p) \$15 / Large (10-12p) \$30

Hummus • Tzatziki • Babaganoush • Zaaluk

served with house baked laffah chips

DESSERTS

Assorted Cookie Tray • Small (5-6p) - \$9.95

Assorted Cookie Tray - Large (10-12p) - \$19.95

[Ask About Our Seasonal Desserts](#)

FRESH MADE JUICES & ORGANIC TEAS

\$6 Half Gallon (up to 4 people) • \$10 Gallon (up to 10 people)

Cucumber Lime Mint • Organic Unsweet Tea

Organic Tea • Seasonal Juices and Teas

*beverage service \$4.99