

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

Spreads : Choose 2 for small / Choose 4 for large

Hummus • Tzaziki • Babaganoush

Dressings/Sauces : Choose 2

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

Greek Yogurt Ranch • Lemon Herb Vinaigrette

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

Cage-free Hardboiled Eggs • Avocado • Beets • Goat Cheese

Roasted Pepper & Almond Salad • Quinoa Salad

DESSERTS

House made Chocolate Chip Cookies • \$5.95 per half dozen

Nutella Coconut Truffles • \$5.95 per half dozen

Baklava • \$8.99 per half dozen

MEDITERRANEAN PARTY PACK

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

Hummus • Tzatziki • Babaganoush

served with house baked laffah chips

A LA CARTE MEZZE

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

FRESH MADE JUICES & ORGANIC TEAS

\$10 per Half Gallon / \$16 per Gallon • Great for mixers!

Cucumber Lime Mint • Organic Unsweet Tea

Organic Tea • Fresh Squeezed Lemonade