



Vegan Middle Eastern dishes:

- **Mujadara (serves 5-6 people):** Seasoned rice cooked to perfection with green lentils topped with caramelized onions and garnished with sumac and parsley. **\$70** (GF)

** (Best served with chopped salad, tahina sauce and vegan kebabs)

- **Moroccan Handmade Couscous (serves 5-6 people):** Handmade couscous made from scratch and served with traditional vegetable stew (potatoes, sweet potatoes, chickpeas, carrots, zucchini, kabocha, celery, white cabbage) **\$95**

- **Stuffed Roasted Eggplants (serves 5-6 people):** Stuffed with vegan “ground beef” simmered in a mildly spicy tomato sauce **\$80**

** (Best served over white or brown jasmine rice/ homemade couscous)

- **Fasulia (serves 5-6 people):** Middle eastern tomato turmeric base stew slowly cooked with Lima beans and potatoes **\$70** (GF)

** (Best served over white or brown jasmine rice and Veganista's vegan mint yogurt sauce)

- **Beet Kubbeh (serves 5-6 people):** A famous Middle Eastern dish. Semolina dumplings stuffed with vegan "ground meat" seasoned in a homemade Baharat and swimming in a velvety tangy beet stew cooked along with pumpkin, celery and zucchini **\$100 (May not be available at all times)**

**(Best served over white or brown jasmine rice, also can be eaten as a stew)

- **Yaprach/Dolamas (40 pieces):** Stuffed grape leaves served with vegan mint yogurt sauce **\$90** (GF)

- **North African Chraime** (serves 5-6 people) organic tofu patties simmered in a spicy special tomato sauce (possible to make mild) with slices of potatoes, peppers, carrots, chickpeas, lemons, red peppers and cilantro. **\$90**

** (Best served over white or brown Jasmine rice/ homemade couscous)

- **“Ktzizot” in celery, lemon, chickpeas and artichoke stew (serves 5-6 people):** Beyond Meat patties simmered in a tangy sauce with celery, chickpeas, artichoke hearts and lemons. **\$90 (GF)**

** (Best served over white or brown jasmine rice)

- **Mafrum (serves 5-6 people)** a famous comforting north African dish. Vegan meat (Beyond Meat) sandwiched in a potato, fried and simmered in a yummy red sauce. **\$100**

** (Best served over white or brown jasmine rice/ homemade couscous)

- **Lachma Ba’ajin-** Middle Eastern mini flatbreads topped with vegan ground meat (beyond meat) with a drizzle of tahini sauce and garnished with chopped tomatoes, parsley, sumac and olive oil. 10 units **\$90**
- **Arais.** Homemade pita stuffed with Veganista’s Beyond Meat kebab blend and grilled to perfection. Topped with Amba tahini (pickled mango sauce), tomatoes, chopped onions and garnished with parsley, Sumac, Za’atar and olive oil. 10 units **\$90**

Extras:

- **Vegan Kebabs (not on skewers) (made with Beyond Meat):** Served with green tahina/ Amba tahina- 30 kebabs **\$75** (GF)
- **Fried Kubbeh:** Fried dumplings stuffed with vegan ground beef seasoned with homemade Baharat served with Green tahina/ Amba tahina- 20 pieces **\$80. (May not be available at all times)**
- **“Shawarma” Cubed Potatoes (serves 5-6 people):** Cubed fried potatoes seasoned in a homemade shawarma seasoning topped with Amba Aioli **\$60**
- Sweet Potato wedges (Serves 5-6 people) **\$65** (GF)
- White Sweet Potato wedges (Serves 5-6 people) **\$75** (GF)
- Crispy Potato Wedges (serves 5-6 people) **\$60** (GF)
- White Jasmine Rice (serves 5-6 people) **\$40** (GF)
- Brown Jasmine Rice (serves 5-6 people) **\$55** (GF)
- Turmeric Rice with Peas (serves 5-6 people) **\$60** (GF)
- Handmade couscous (serves 5-6 people) **\$50**

Mezza:

- Za'atar olive oil Hummus (8oz) **\$8** (GF)
- Green tahini (8oz) **\$10** (GF)
- Pink (beet) tahini (8oz) **\$10** (GF)
- Amba tahini (8oz) **\$10**
- Babaganush (grilled eggplants with vegan mayonnaise and seasoning) (8oz) **\$15** (GF)
- Spicy Moroccan eggplant salad (8oz) **\$13** (GF)
- Matbucha (Moroccan tomato slow cooked salsa) (8oz) **\$13** (GF)
- Zchug (Middle Eastern Green hot sauce) (2oz) **\$4**
- Vegan Mint Yogurt Sauce (8oz) **\$15** (GF)
- Almond based Labaneh with Za'atar and olive oil (Tangy middle eastern cheese spread) (8oz) (GF) **\$15**
- Tabulah salad- bulgur, tomatoes, herbs, red onions, olive oil and seasoning. (8oz) **\$9**
- Tangy red cabbage salad (8oz) **\$8** (GF)
- White Cabbage salad with mint and cucumber (8oz) **\$8** (GF)
- Chopped salad, tomatoes, cucumbers, red onion, herbs, seasoning (16oz) **\$20** (GF)

Options for bigger quantities are available in 16oz and 32oz.

All spreads pair perfectly with our breads (please see "Bread Menu")

Hummus topping options (32oz)

(serves about 8-10 people)

- Zaatar and olive oil- **\$32** (GF)
- Masabacha with Za'atar and olive oil (seasoned chickpeas with za'atar and olive oil)- **\$38** (GF)
- Green Tahini on top of hummus with Sumac- **\$38** (GF)
- Vegan ground "meat" with pine nuts- **\$50**
- Roasted Cauliflower- **\$50** (GF)
- Sautéed onions and mushrooms- **\$50** (GF)

NOTES:

- Some dishes are naturally gluten free (please look for the GF sign). However, all dishes are processed in an area with equipment that uses gluten as well as wheat, nuts, sesame, soy and corn. Please contact for further information regarding allergies.
- To place an order for catering: please contact at least 7 days prior to the desired date and we will do our best to accommodate your needs based on availability.
- Deliveries are available for a fee depending on location and timing (Except Saturdays).
- If you require the chef to be present at the event to prepare the catered food, an hourly fee (\$70/per hour) will be charged for the service (this option will not be available on Fridays and Saturdays).
- Modifying event timing - If the agreed upon time of your service for an event has changed within 7 days of the booked event, we will not be able to guarantee that it will be possible to accommodate your needs.

However, we will do our best to try to adjust.

Veganista HI's payment and cancellation policy:

- An order may be canceled with no charges up to seven days prior to the event. Cancellation of services made less than five days (full days) prior to the event will be charged 50% of the invoice. Cancellation of services made less than three days (full days) of the event will be charged 100% of the invoice. A deposit of 50% is due to secure an event. The other 50% will be paid seven days before the event.
- For early events (before 12pm) a 10% fee will be added to the subtotal.
- Acceptable forms of payment: Venmo, Apple Pay (through Apple Cash), Credit/Debit Cards (+3% processing fee).