

2010 Edmonton Heritage Festival



Aboriginal Site 1

- 7 **Buffalo Skewers** BBQ buffalo meat
- 4 **Berries with Bannock stick** Saskatoon/raspberries stewed served with small bannock skewer
- 4 **Bannock** Fried bread
- 3 **Pop or Water**
- 3 **Coffee or Tea**

Afghanistan Site 43

- 6 **Bolani** Pan fried dough wrapping, stuffed with potatoes, green onions & spices
- 6 **Qabuli Palau** Cooked rice seasoned with spices, topped with fried raisins & carrots, served with beef stew
- 8 **Beef Kabob** seasoned ground beef skewered and served with vegetables
- 3 **Pop or Water**

Afghanistan – Monday 2pm - 5pm

- 5 **Qabuli Palau** Cooked rice seasoned with spices, topped with fried raisins & carrots, served with beef stew

Afrika OYI Site 27

- 5 **Plantain** Mildly spiced ripe plantain deep fried or roasted
- 5 **Afro Chicken** Chicken spiced & steamed multicultural style
- 5 **Beef Kebab** BBQ'd marinated beef
- 5 **Chicken Kebab** BBQ'd marinated chicken
- 3 **Curry Rice** Steamed rice spiced with curry
- 4 **Tatlee** Anniversary dish, ginger spiced ripe plantain
- Combo Deals
- 12 **Any 2 items with Rice**
- 16 **Any 3 items with Rice**
- 20 **Any 4 items with Rice**
- 6 **Tatalee and Rice**
- 3 **Pop & Water**

Afrika OYI – Saturday 2-4pm

- 3 **Anniversary Punch** lemon, pineapple and ginger drink

Arab Site 50

- 8 **Combo Plate** Your choice of either Shish Kabob or Kafta served with hummus, fattouch and pita bread
- 6 **Shish Kabob** Lean cubes of marinated Top Sirloin barbecued and served on pita bread. Try it with a bit of hummus for a delicious taste
- 6 **Kafta Kabab** Extra lean ground beef with parsley, onions and an array of spices skewered and barbecued. Served on pita with hummus sauce
- 6 **Arabic Falafel-a vegetarian delight** Falafel with tahina sauce, veggies wrapped in pita bread. Kick it up a notch with some hot peppers

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- 5 **Meat on Pita** Extra lean ground beef mixed with crushed tomatoes, onions & an aromatic array of herbs & spices baked open on home-style pita bread
- 5 **Zatar-another vegetarian delight** Sun dried oregano, sesame seeds and exotic spices blended with olive oil and spread over a home-style pita bread and baked to perfection
- 4 **Spinach Fatayer-a vegetarian delight** Fresh spinach, onions, lemon, herbs and spices, wrapped in a savory dough and baked
- 4 **Hummus-the Mediterranean dip** A well-known tasty chickpea dip served with pita bread for dipping
- 4 **Fattouch Salad** A medley of fresh vegetables, tossed with sumac, tangy lemon and olive oil dressing & garnished with crisped pita bread
- 3 **Maamoul** A delicious sweet made from wheatlets & stuffed with either dates or pistachios & baked golden brown
- 3 **Baklawa** A well-known favorite done Arabic style, filo pastry stuffed with nuts, baked & dipped in a honey sauce
- 3 **Jallab** Cool & exotic, nectar of dates with a hint of rosewater served over crushed ice. Try it topped with a few pine nuts
- 3 **Thin Arabic Bread** A mix of whole wheat and all-purpose flour, corn flower, yeast, salt, sugar and oil. What makes this huge Arabic bread extra thin is baking it on a baking tin
- 1 **Watermelon** Succulent large slabs of juicy watermelon
- 1 **Coffee**

Arab - Monday noon – 2pm

6 Kafta Kabob Combo Plate

Bangladesh Site 36

- 3 **Chot-Poti** Curried chickpeas served with egg, potatoes and others
- 1 **Pakora** Chopped cabbage mixed with chana flour paste & deep friend in oil
- 6 **Shish Kebab on Pita Bread** Marinated beef on skewer with pita bread
- 7 **Polao-Curry Combo** Fried basmati rice with beef or chicken
- 2 **Rasagolla** Traditional dessert made from coagulated milk & sugar
- 2 **Samosa** Deep fried puff pastry with ground beef/vegetable filling
- 5 **Pita** rice flour and brown sugar
- 2 **Mango Juice** Diluted canned mango pulp
- 1 **Watermelon** Natural fruits
- 3 **Pop or Water**

Bangladesh Sunday 2-4pm

6 Chicken Byriani Basmati rice and chicken fry on vegetable oil with traditional spices.

Borneo Site 19

- 4 **Borneo Banana Fritters** Fresh banana deep fried in butter with icing sugar

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- 10 **Combination Plate** Stir fry veggie, 1 pc spring roll with stir fry noodles
- 5 **Sticky Rice** steamed glutinous rice with assorted meat wrapped in lotus leaves
- 5 **Borneo Mee Goreng** Stir-fried egg noodles
- 4 **Green Onion Cake** Deep fried flour cake with green onions
- 7 **Satay Beef/Chicken** (3 pcs) Marinated beef or chicken on a skewer
- 4 **Vegetarian Spring Roll** (3 pcs) Deep fried vegetarian spring rolls served with hot/sweet sour sauce
- 6 **Laksa Spicy Soup** vermicelli, cucumber, chicken, shrimp, sprout and spicy broth
- 3 **Borneo Mango Nectar Slush** Mango juice with ice
- 3 **Homemade Lemonade Drink** Ice lemonade drink prepared with fresh lemon juice
- 3 **Pop or Water**

Bosnia & Hercegovina Site 9A

- 9 **Chevapi** Rolls of ground beef grilled & served with a bun & onion
- 6 **Burek** Thin dough rolled with beef & special spices
- 6 **Sirnica** Thin dough rolled with feta cheese, cottage cheese, eggs, spices
- 5 **Baklava** (2 pcs) Oven baked dough, soaked in sugar syrup filled with walnuts
- 5 **Cake** Assorted Bosnia cakes
- 10 **Jagnjetina** Lamb roasted with special spices, served with a bun & salad
- 4 **Stuffed Peppers** Fresh stuffed peppers with rice, beef and spices
- 3 **Bosnian Coffee** Special procedure of making coffee
- 3 **Fruit** Watermelon/cantaloupe
- 2 **Coffee**
- 3 **Pop or Water**

Bosnia-Hercegovina Monday 12pm – 2pm

- 4 **Burek** Thin dough rolled with beef & special spices
- 4 **Sirnica** Thin dough rolled with feta cheese, cottage cheese, eggs, spices

Canadian Site 12A

- 3 **Nanaimo Bars** Wafer crumb base with a custard layer topped with chocolate
- 3 **Butter Tart** Sweet filling with raisins in a pastry shell
- 6 **Poutine** French fries with cheese curds and gravy
- 4 **Maple Snow Cones** shaved ice topped with maple syrup
- 3 **Pop or Water**

Canadian Monday 5pm to close

- 2 **Nanaimo Bars** Wafer crumb base with a custard layer topped with chocolate

Caribbean Site 2

- 7 **Curried Chicken** Cubes of chicken marinated in a seasoned curry sauce & served with rice
- 2 **Festival** (2pcs) Mixture of flour, cornmeal, water and sugar then deep fried
- 2 **Coconut Drops** Cubed coconut boiled in sugar

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- 4 **Jamaican Beef Patties** Filling of seasoned ground beef encased in thin light dough baked to perfection
- 7 **Jerk Chicken** Chicken marinated in a sauce made of onions, juices, allspice, sugar, scotch bonnet peppers, pimento, barbecued
- 7 **Jerk Pork** Cubes of pork marinated in a sauce of onions, peppers, allspice, sugar, pimento, juices & then barbecued
- 3 **Jamaican Pop Flavors of the Caribbean** Pineapple, Kola Champagne, Ginger Beer, Cream Soda & Ting
- 7 **Curried Goat** Goat meat marinated and cooked slowly, served with rice
- 2 **Snow Cones** Shaved ice covered with syrup
- 4 **Ice Cream** Coconut, pumpkin, rum and raisin, strawberry and mango
- 3 **Pop or Water**

Caribbean Saturday 2pm – 4 pm

- 5 **Jerk Chicken** Chicken marinated in a sauce made of onions, juices, allspice, sugar, scotch bonnet peppers, pimento, barbecued

Chile Site 33

- 7 **Chacarero Sandwich** Bun, beef, green beans, mayo & tomatoes
- 4 **Cheese Empanadas** Dough & cheese (fried)
- 7 **Choripan** Bun & sausage
- 7 **Meat Empanadas** Beef, onions, egg & black olive (Baked pastry)
- 3 **Pop or Water**

Chinese Site 28

- 12 **Combination Plate A** Choose 4 items from Green Onion Cake, Spring Rolls (2), Pot Stickers (2pcs), Ginger Beef (small), Sweet & Sour Chicken (small), Shanghai Noodles, or Yang Chow Fried Rice
- 10 **Combination Plate B** Choose 3 items - as above
- 7 **Ginger Beef with Sauce** Deep fried beef strips with ginger sauce
- 7 **Sweet and Sour Chicken** Deep fried chicken with sweet and sour sauce
- 4 **Green Onion Cake** Fried green onion cake made with flour dough & served with hot sauce
- 5 **Shanghai Noodles** Rich thick noodles fried with cabbage, bean sprouts, preserved vegetables & soya sauce
- 5 **Pot Stickers** (3pcs) Marinated pork, vegetables, ginger, green onions wrapped in dough
- 5 **Spring Rolls** (3 pcs) Deep fried wonton wrapping roll with vegetables & pork
- 5 **Yang Chow Fried Rice** Specially fried rice with peas, carrots, corn, & barbecued pork
- 1 **Fortune Cookies** (2 pcs)
- 6 **Tapioca Bubble Drink** Fruits, flavoured powder & syrup, tapioca, water, milk and ice. Choice of Watermelon, Strawberry, Mango or Avacado
- 1 **Hot Chinese Tea**
- 3 **Pop or Water**

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Chinese Everyday 7pm – close

- 2 **Green Onion Cake** Fried green onion cake made with flour dough & served with hot sauce

Congo Site 10A

- 5 **Kamundele** BBQ beef with green pepper, onion and spices, Congolese way
4 **BBQ Chicken or BBQ Ribs**
3 **Mikate** flour cake
4 **Plantain** fried plantain
2 **Congo-Samosa** Ground beef, vegetables, spices
3 **Rice** steamed rice
3 **Spinach & Peanut Butter** Spinach specially cooked with peanut butter
3 **Pop or Water**

Croatian Site 16

- 8 **BBQ Lamb & Pork** Lamb & pork roasted on an open fire, served with coleslaw & buns
5 **Shish-Kabobs** Marinated pork on skewer with bun & onions
4 **Croatian Doughnuts** Fried dough with icing sugar
3 **Pop or Water**

Dutch Site 46

- 4 **Broodje Gezond** Tomato, lettuce and gouda cheese on (white or whole wheat) bun
4 **Kroket** Mixture of flour, beef stock, spices & chopped meat, rolled into a croquette & deep fried
5 **Maatjes Haring** Salted herring garnished with chopped onions
3 **Waffle** fresh baked Belgian Waffle with icing sugar
4 **Patat Frites** French fried potatoes with frites sauce
4 **Poffertjes** Small pancakes topped with icing sugar
2 **Cassis** blackberry soda
3 **Pop/Water**

Dutch Sunday 1pm – 3pm

- 4 **1 croquette and patates (fries)**

Ecuador Site 14

- 6 **Caucara con Papas** Tender beef strip with potatoes
4 **Empanada de Carne** Seasoned meat and vegetable patty
4 **Empanada de Queso** Melted mozzarella cheese pastry
5 **Pan con Carne** Tender beef sandwich with tomatoes and onions
6 **BBQ Corn on Cob**

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- 3 **Platano Conjelado** Frozen banana pops dipped in chocolate
- 3 **Chica** Cold pineapple drink
- 3 **Jugo de Naranja** Tropical fruit drink
- 3 **Fruit Slush** various fruit flavours
- 3 **Water or Pop**

Ecuador Everyday all day

- 8 **Caucara con Papas** Tender beef strip with potatoes and a choice of **Jugo de Naranja** Tropical fruit drink or **Fruit Slush** various fruit flavours

El Salvador Site 34A

- 7 **Pupusa (2pcs)** corn tortilla stuffed with pork, cheese and beans, served with cabbage and salsa
- 4 **Tamales** special corn four dough stuffed with chicken, olives and potatoes
- 4 **Yuca** Boiled cassava with cabbage salad and a delicious fritada (pork, tomatoes, onions and a special sauce)
- 4 **Sweet Quesadilla** rice flour, feta cheese, sour cream and whipping cream
- 3 **Colachampan** non alcoholic drink
- 3 **Pop or Water**

Eritrean Site 15

- 6 **Tsebhi Zigni** stewed meat with chili peppers, onions and spices
- 6 **Alicha** Mixed vegetables, cabbage, carrot, celery cooked, served with garlic and mild spicy sauce
- 5 **Timtmo** Lentils with onions, peppers and spices
- 2 **Sambussa (lean meat & vegetarian)** lean ground beef mixed with onions and spices wrapped in a flour pastry
- 2 **Himbasha** Traditional Eritrean festival bread made from whole wheat flour
- 3 **Various Soft Drinks or Water**

Eritrean Saturday 2-4pm

- 5 **Tzebhi Zigni:** Served With Injera (flatbread made from taff or wheat).

Ethiopian Site 10

- 7 **Keye Siga Wat** beef stewed with tomatoes, onions and Ethiopian butter, injera
- 7 **Siga Tibs** Beef cubed and sautéed with Ethiopian butter, onions, tomatoes, green peppers, garlic and ginger, injera
- 7 **Misir Wat** Red split lentils cooked with onions, garlic, gingerroot, Ethiopian butter, and spices, injera
- 7 **Gomen** Collard greens stewed with onions, garlic, ginger and tomatoes, injera
- 5 **Ethiopian Bread** Leavened Bread flavoured with fenugreek, thyme, cardamom and black pepper
- 3 **Juice**
- 3 **Pop or Water**

Ethiopia Saturday 2-4pm

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- 3 Peach juice
- 3 Lemonade
- 3 Ethiopian coffee

Fiji Site 5

- 2 **Bhagia** Spinach, onion, garlic & salt wrapped in batter & deep fried.
- 7 **Chicken Curry** Chicken Curry cooked with delicious spices, garlic & oil served on a bed of steamed rice or roti
- 6 **Vegetable Curry** Vegetables cooked with delicious spices, garlic, onion, ginger and oil
- 2 **Gulgula** Flour, sugar, raisins, baking powder, & milk mixed together & deep fried
- 7 **Goat Curry** Cubed goat meat cooked with delicious spices, garlic, onions and ginger. Served on a bed of steamed rice or roti
- 3 **Somosa** Cubed potatoes & vegetables wrapped in flour dough & deep fried
- 4 **Tropical Ice Cream** Banana/Pineapple and other tropical
- 3 **Pop or Water**

Fiji Saturday 2-4 pm

- *2 **Gulgula** Flour, sugar, raisins, baking powder, & milk mixed together & deep fried
- 2pcs

France Site 17

- 6 **Crepe Chantilly** Crepe with whipped cream (2 tbsp)
- 6 **Crepe Chocolat** Crepe with chocolate sauce & tsp of whipped cream
- 5 **Crepe Nature** Crepe with icing sugar (sprinkle)
- 6 **Crepe Suzette** Crepe with Grand Marnier sauce & tsp of whipped cream
- 3 **Pop & Water**

France (Saturday only)

- *4 **Sablé et Crème Anglaise** Custard served with shortbread cookies

Germany Site 23

- 4 **Apfel Strudel** Apple filled pastry
- 7 **German Bratwurst, Bun & Sauerkraut** German pork (100% Pork no fillers) sausage with sauerkraut on a bun
- 3 **Pretzel** Baked goods in the shape of folded arms – lightly salted
- 6 **De-Alcoholized Beer** Imported
- 3 **Pop or Water**

German Monday 3pm-close

- 4 **Bratwurst, bun and sauerkraut**
- 2 **Apfelstrudel**
- 2 **Pretzel**

Guatemala Site 8B

- 4 **Tamales** Special corn mixture with chicken or pork and special sauce with salsa
- 6 **Mango's Loco** Mango on a stick rolled in lime juice and spices
- 6 **Ceviche** Shrimp, tomatoes, onions, garlic, cilantro, jalapenos, lime
- 4 **Pincho's** Grilled cubed meat on sticks with garlic, onion, cilantro, vinegar, chili
- 7 **Pupusa's (2)** Corn tortillas stuffed with meat, beans and/or cheese, served with spicy cabbage & salsa
- 7 **Tacos** Corn tortillas filled with beef, onions, cilantro and served with salsa
- 3 **Lemonada** Freshly squeezed lemon with water and sugar
- 3 **Loco Loco Mangos Juice** Freshly juiced mango with water, sugar and special Guatemala spices
- 3 **Pop or Water**

Hellenic Site 29

- 4 **Baklavas** Crushed walnuts in fillo pastry dipped in honey syrup
- 6 **Dip Tray** Hummus, tzatziki, pita bread
- 5 **Dolmades** stuffed vine leaves and tzatziki sauce
- 6 **Gyro** (Donair) beef meat, pita bread, onions, tomatoes and tzatziki sauce
- 6 **Greek Salad** Lettuce, tomato, onion, cucumber, green peppers, olives, feta & Greek dressing
- 6 **Souvlaki** Marinated pork in pita bread with onion, tomatoes & tzatziki sauce
- 6 **Spanakopita** Spinach & feta wrapped in fillo pastry
- 3 **Pop or Water**

Hong Kong Site 49

- 5 **Chow Mein** Pan fried noodle with vegetables
- 3 **Fish Ball** (4 pcs) Fish ball with curry sauce
- 6 **Ginger Beef Strip** beef with ginger sauce
- 5 **Fried Rice** Pan fried rice with BBQ pork & vegetables
- 5 **Steamed Sticky Rice** Steamed sticky rice wrapped with lotus leaf (meat inside)
- 6 **Dry Ribs** Deep fried pork ribs with spice
- 4 **Green Onion Cake** Deep fried pancake with a twist of green onion
- 4 **Spring Rolls** (2 pcs) Vegetables wrapped in crispy outer shell
- 6 **Hong Kong Style Coolers** Fruit cocktail with crushed ice & mini starch ball
- 3 **Pop or Water**

Hong Kong – Saturday – 2- 4pm

- 2 **vegetable spring roll - 2 pcs.**

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Hungary Site 7

- 5 **Goulash** Meat browned and cooked in a stew with vegetables
- 7 **Hungarian Sausage/Sauerkraut** Farmer style pork sausage (cooked)
- 4 **Langos** Deep fried bread dough
- 5 **Ice Cream** (3 scoops)
- 3 **Various Pastries** Walnut and poppy seed rolls
- 2 **Coffee**
- 3 **Pop or Water**

India Site 47

- 6 **Butter Chicken with Rice or Naan** Tandoori Chicken morsels, marinated in yogurt and spices, finished in fenugreek flavored tomato sauce and cream.
- 5 **Channa Masala with Rice or Naan** Chic peas in onions, tomatoes, authentic spices.
- 4 **Vegetable Samosa- 2 pieces** Dough pockets with herbs & spicy mixture of potatoes & peas served with Tamarind chutney .
- 8 **Combo Plate** (Sample of menu item 1,2 &3.
- 6 **Kathi Kabab** “Indian Burrito” Naan & Chicken tikka rolled with lettuce & tikka sauce.
- 3 **Naan** Tandoor baked leavened bread, the most popular Indian flatbread
- 3 **Lemonade** Shikanji is a sweet refreshing lemonade recipe spiced up with blacksalt.

India – Sunday 5-7pm

- 4 **Channa Masala with Rice or Naan** Chickpeas in onions, tomatoes, authentic spices.
- 3 **Vegetable Samosa- 2 pieces** Dough pockets with herbs & spicy mixture of potatoes & peas served with Tamarind chutney.
- 7 **Combo Plate** (Sample of menu item 1, 2 &3.
- 5 **Kathi Kabab** “Indian Burrito” Naan & Chicken tikka rolled with lettuce & tikka sauce.
- 2 **Naan** Tandoor baked leavened bread, the most popular Indian flatbread

Indonesia Site 45

- 7 **Chicken Satay** (3 skewers) Grilled chicken on a skewer with peanut sauce on rice
- 4 **Rempeyek** Peanut Cracker
- 7 **Kari Ayam** Chicken curry on rice with vegetables
- 7 **Rendang** Spicy curried beef stew on rice with vegetables
- 4 **Bali Delight** Indonesian fruit cocktail (with choice of honeydew and/or cantaloupe)
- 4 **Lumpia (2pcs)** Indonesian Spring Rolls – fried meat and vegetable wrap

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- 4 **Tropicana Smoothies** Mixed fresh fruit with fruit puree syrup;
Flavors: Orange, mango, strawberry, banana, pinacolada and pineapple
- 3 **Pop or Water**

Iraqi Site 13

- 7 **Berani** meat, mixed vegetables and rice
- 5 **Dolma** ground meat, rice, onions, lemon wrapped in grape leaves
- 7 **Teka** Beef or Chicken, tomato, onion, lettuce, cucumber and pita bread
- 7 **Donair** grilled slices of spiced ground meat (beef) with sweet sauce and pita bread
- 2 **Iraqi Bread** traditional bread baked in a Tanoor oven
- 4 **Khubiz A'arog** bread mixed with ground meat and onions (mild spices)
- 3 **Datly** Pastry with crushed walnuts in fillo pastry dipped in honey syrup
- 3 **Sharbat** assorted flavors fruit juice
- 3 **Pop or Water**

Irish Site 44

- 2 **Barmbrack** Pastry
- 2 **Irish Tea Scones** Pastry
- 2 **Irish Soda Bread** Pastry
- 3 **Potato Cakes** Mashed potatoes cooked in flour
- 7 **Stew** Beef chunks, carrots, celery, turnips, onions etc.
- 2 **Tayto Crisps** From Tandagree, Co.Armagh. Various flavors
- 1 **Shamrock Cookies**
- 1 **Sno Kone**
- 3 **Pop or Water**

Irish – Sunday 5-7pm

- 5 **Irish Stew**

Israel Site 11

All items at the Israeli Pavilion are vegetarian!

- 6 **Falafel Plate** Israeli fried chickpea nuggets accompanied by hummus, cabbage salad, drizzled with Tahini & hot sauce (optional) & served with a side of pita
- 5 **Latke Plate** Potato pancakes with applesauce
- 3 **Rugelach** ½ Cookie, ½ pastry with a delectable, tender dough rolled around a sweet raspberry or chocolate filling. Each portion contains one raspberry and one chocolate ruggelach
- 2 **Jerusalem Punch** Incredibly refreshing fruit drink with an explosive fruit taste
- 1 **Watermelon** A wonderful slice of fruit! The perfect treat on a hot day!
- 3 **Pop or Water**

Italy Site 37

- 3 **Gelato** Italian ice cream
- 6 **Italian Sausage on a Bun** BBQ Italian sausages – hot and mild on a bun

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- 6 **Pasta with Tomato Sauce** Penne or spaghetti with tomato sauce
- 3 **Espresso** Italian coffee
- 4 **Latte/Cappuccino/Granite** Milk, coffee cold juices

Japan Site 21

- 3 **Hiyayakko** Cold tofu with ginger & green onion
- 4 **Okomomi-Yaki** Japanese style pizza
- 3 **Takoyaki** Octopus dumpling
- 4 **Yakitori** Barbequed skewer of chicken
- 9 **Japanese Combo** Mixed selection of above items
- 3 **Pop or Water**

Japanese Everyday 2pm – 4pm

- 3 **Traditional chilled noodles** served in a bowl with clear broth and garnish.

Kenya Site 26

- 4 **Kuku Sereneti (chicken)** Broiled chicken marinated with authentic african spices
- 4 **Nyama wa upu(beef curry)** Tender beef spiced with curry and simmered
- 4 **Beef Samosa** -(2 pcs) Ground beef, browned and seasoned with natural herbs and spices then fried in pastry pockets
- 4 **Vegetable Samosa** - (2pcs) Potatoes, peas, carrots or lentils fried and seasoned with natural herbs and spices then fried in pastry pockets
- 3 **Sukumawiki** - Kales and spinach fried with onions and tomatoes topped with coconut milk and cream
- 3 **Mokimo** - Mashed Potatoes, Peas and Corn seasoned with herbs
- 2 **Pilau** (fried rice) - Rice steamed blended with spices.
- 3 **Chapati** - Pastry made from whole wheat flour and pan fried
- 2 **Ugali** - White Corn meal gently cooked in boiling water

Combo Deals

- 9 Any 2 Items with Rice, Chapati, Ugali or Mokimo
- 12 Any 3 Items with Rice, Chapati, Ugali or Mokimo
- 16 Any 4 Items with Rice, Chapati, Ugali or Mokimo
- 18 Any 5 Items with Rice, Chapati, Ugali or Mokimo
- 3 **Pop or Water**
- 3 **Fruit Juice**

Korea Site 40

- 10 **Bulgogi Combo** Bulgogi (marinated beef), kimchi and steamed rice
- 3 **Honey Pancake** Korean pancake with sweet syrup
- 3 **Hoi-o-ri Gamja** Korean style fried potato
- 3 **Korean Tea** traditional tea made from ginseng, green tea etc.

Kyrgyzstan Site Site 39

- 7 **Shashlik** Beef, Lamb or Chicken skewers
- 6 **Shashlik** marinated ground beef on a skewer

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- 6 **Plov with Lamb** rice fried with carrots topped with lamb
- 7 **Plov with Beef** rice fried with carrots topped with beef
- 5 **Manti** dumplings filled with meat and onions served with yogurt
- 7 **Shawarma Donair** cut donair in a wrap with salad and sauce
- 3 **Bogursak** fried dough with syrup
- 2 **Ayran** yogurt drink
- 3 **Pop and Water**

Lao Site 38

- 4 **Chicken Skewer** Marinated chicken skewer
- 4 **Green Papaya Salad** Slice green papaya with sauce and tomato
- 5 **Pork Sausage** Pork (ground) mixed with salt, garlic and black pepper
- 4 **Kao Sankaya** Sweet rice with coconut milk topping with mango
- 4 **Fried Noodle/Spring Roll** Fry noodle and spring rolls
- 3 **Pop or Water**

Malaysia-Singapore Site 11A

- 7 **Nasi Lemak Combo** Curry chicken, spring roll, coconut rice
- 7 **Chicken/Beef Satay** (3 sticks) Marinated chicken or beef on a skewer with peanut sauce
- 5 **Sambal Noodle** Dried shrimp, chili, onion, garlic, rice vermicelli
- 4 **Green Onion Cake** Flour, green onion, salt
- 4 **Veggie Spring Rolls** (6 pcs) Cabbage, carrots, bean sprout, salt, wrapped in spring roll paper
- 4 **Sweet Potato Fries**
- 7 **Fresh Young Coconut Drink** Fresh whole young Coconut

Malaysia-Singapore – Sunday 5-7pm

- 7 **Fresh Young Coconut Drink** Fresh whole young Coconut

Mexican Site 48

- 6 **Carnitas** (2 pcs) fried pork served on a soft tortilla with onions, cilantro and red or green salsa
- 6 **Flautas (2 pcs)** Fried tortillas filled with chicken, topped with sauces
- 2 **Tostada** Fried tortilla topped with beans, lettuce, onions and cheese
- 2 **Tamales** Corn flour bread wrapped in corn husk & flavored with spicy meat
- 3 **Buñuelos** Fried tortilla sprinkled with sugar, cinnamon and syrup
- 3 **Fresh Fruit** Watermelon, pineapple or other popular Mexican fruit
- 2 Popcorn flavoured popcorn with salsa and cheese
- 3 **Pop or Water**

Mexican Sunday 4-6pm

- 2 **Empanada de Pina** deep fried corn meal shell stuffed with pineapple.

Nepal Site 41

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- 8 **Kukhurako Masu-chicken curry** Chicken cooked with onion, garlic, ginger and other delicious spices
- 10 **Nepali Combo (Non Veg)** Dal (lentil soup), bhaat (rice), chicken
- 7 **Daal Bhat Tarkari** Lentil soup served with rice and vegetable (potato, green bean curry)
- 8 **Mo Mo** Steam cooked ground pork mixed with vegetables and delicious spices wrapped in flour patties and served with Achaar
- 5 **Aalu Simi Tarkari** Potatoes and green beans cooked with oil, salt, ginger, garlic, onions and other delicious spices
- 6 **Furaula** Bean flour battered with potatoes, onions, spinach and other delicious spices served with Achaar
- 3 **Nepali Chiya** Nepali tea with milk and spices
- 3 **Mango Juice** Diluted canned mango pulp
- 4 **Ice Cream**
- 5 **Lassie** Diluted yogurt and mango pulp or litchie
- 3 **Pop or Water**

Nepal Saturday 2pm-4pm

- 6 **Furaula** Bean flour battered with potatoes, onions, spinach and other delicious spices served with Achaar

Nicaragua Site 25

- 5 **Churros** Deep fried flour dough with tasty sugar, cinnamon & milk
- 8 **Nacatamales** Chicken or pork meat cooked with corn flour wrapped in a banana leaf
- 6 **Vigoron** Boiled cassava root, served with pork meat with fresh cabbage salad
- 6 **Gallo Pinto** beans and rice mixed with spices topped with cabbage salad and meat
- 3 **Empanadas** Deep fried crunchy meat pies with corn flour base filled with meat, rice and potatoes
- 3 **Cacao Drink** Nicaraguan drink made with roasted cocoa, milk & sugar served cold
- 6 **Fresh Fruit Smoothies** Cold drink blended with sorbet, ice, fresh fruit juice and mango, peach, strawberry or pineapple
- 3 **Pop or Water**

Nicaragua Sunday 12-2pm

- 4 **Vigoron** boiled cassava root served with pork meat, topped with cabbage salad

Nigeria Site 9N

- 4 **Pepper Soup** beef in a spicy broth
- 5 **Akara & Dodo** – Nigerian Bean Cake and Fried plantain
- 5 **Jollof Rice** Lightly spiced rice
- 6 **Suya** - Marinated beef
- 2 **Puffs Puff** – Buns
- 3 **Water or Pop**

Pakistan Site 8A

- 7 **Curry Chicken and Rice** Cubed spiced chicken cooked in herbs and spices and curry sauce, served with aromatic rice and salad
- 7 **Qeema and Naan** ground beef and vegetables cooked in herbs, spices and curry sauce, served with Naan (flat bread)
- 4 **Samosa and Chutney** Fried pastry stuffed with spiced vegetables/potatoes, served with chutney (yogurt, green chili & coriander mixture)
- 4 **Chaat Papri** Chick peas and potatoes topped with yogurt, chaat masalas and tamarind chutney, served with crisp pastry bits
- 4 **Pakora & Chutney** Gram flour batter mixed with herbs/spices & potatoes fried & served with chutney
- 2 **Mango Shake** Refreshing mango milk shake
- 2 **Jalebee** (2 pcs) Circled rice flour deep fried and soaked in sugary syrup
- 3 **Pop or Water**

Peru Site 24

- 5 **Steak Sandwich or Chacarero** Beef sandwich served on Kaiser bread topped with tomatoes, green beans & cilantro sauce
- 4 **Causa Rellena con Pollo** mashed potatoes, spices with chicken and hard boiled egg
- 5 **Picarones** deep fried potato or squash, served with syrup
- 5 **Anticuchos** Beef heart marinated in vinegar, oil, cumin & served with baked potatoes
- 5 **Quezadilla** cream feta and parmesan cheese in an egg batter
- 4 **Empanadas de Queso** Melted mozzarella cheese patty
- 6 **Roasted Corn on Cob**
- 4 **Frozen Banana Dipped in Chocolate**
- 3 **Papa a la Huancaína** baked potatoes with cream feta cheese, garlic and oil
- 3 **Mazamorra Morada** Purple corn pudding sprinkled with cinnamon
- 3 **Arroz con Leche** Peruvian rice pudding
- 3 **fiesta olives**.party mix,a blend of different kinds of peruvian olives .
- 3 **natural ripe black olives de botija** / alfonso olives in brine only salt and water
- 3 **stuffed green olives with jalapeno style** (rocoto) or celery hand stuffed with 100% natural peruvian ingredients
- 1 **peruvian oregabi** 20 gr.plastic pouch
- 3 **Inka Cola** Peruvian Pop
- 3 **Pop or Water**

Philippine Site 9B

- 6 **BBQ** Marinated pork on a stick
- 7 **Longsilog** fried sausage, fried egg and rice
- 5 **Bitso** Deep fried flour yeast, skim milk, salt & sugar
- 4 **Eggroll** Mixed vegetables & vegetarian seasoning
- 5 **Okoy** (with vinegar sauce) Bean sprouts, celery, onion, shrimp, flour & salt
- 4 **Pancit** (Noodles) Rice noodles with chicken & vegetables

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- 7 **Rice/Adobo** Steamed rice & chicken with soy sauce, vinegar, garlic & pepper
corn
- 5 **Turon** (Fried Banana) Fried Banana wrapped in an eggroll wrapper
- 7 **Halo Halo** (Philippine cooler) Mixed sweetened fruit with crushed ice, skim milk & sugar
- 3 **Melon Drink** Shredded cantaloupe with ice
- 3 **Gulaman Drink** Gelatin with molasses syrup

Poland Site 8

- 10 **Polish Combo** combination plate choose 3 items; Bigos, Pierogi, Golabki
- 10 **Bigos (Hunters Stew with Polish Sausage)** Sauerkraut cabbage with meat, sausage & bread
- 7 **Bigos (Hunters Stew)** Sauerkraut cabbage with meat & bread
- 8 **Golabki** (Polish cabbage rolls) with meat in tomato sauce topping
- 8 **Pierogi** Cheddar cheese topped with onions, bacon and sour cream
- 8 **Nalesniki** Polish crepes
- 6 **BBQ** Polish sausage on a bun
- 4 **Apple Cake** Pastry with apple topping
- 4 **Rhubarb Cake**
- 4 **Cream Puffs/Paczki**
- 3 **Polish Coffee**
- 3 **Tea**
- 4 **Non-Alcoholic Polish Beer**
- 3 **Pop or Water**

Polynesian Site 4

- 4 **Teriyaki Beef** Marinated beef on a skewer
- 4 **Polynesian Big Kahuna Smokies** Pineapple smokies on a stick
- 4 **Ota** Mouth watering Polynesian raw fish marinated in lemon and coconut cream with fresh flavorful peppers, scallions, tomatoes and cucumbers
- 4 **Fruit Smoothie** Hand blended ice beverage with delicious thirst quenching fruit juices
- 2 **Pineapple Tarts** Luscious pineapple filling in tasty pastry shell

Portugal Site 21A

- 2 **Assorted Pastries**
- 6 **Sardines BBQ** Fish
- 6 **Barbeque Sausage** Barbeque sausage with a bun
- 5 **Bifana** Marinated pork loin on a bun
- 5 **Rissois** Shrimp dumplings
- 3 **Pop or Water**

Romanian Site 20

- 3 **Cirnati** European style sausage
- 3 **Coltunasi-Romanian Perogy (5)** Cheese filled dough

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- 5 **Scovergi** Deep fried dough - elephant ears - with icing sugar
- 3 **Mititei** Ground beef – pork and spice
- 3 **Sarmale** Cabbage rolls with farm sour cream
- 3 **Pop or Water**

Russia Site 22

- 6 **Siberian Pelmeni** Dough pots stuffed with meat
- 2 **Prianiki** Spice cakes
- 4 **Pirozhki** fried buns stuffed with vegetable or apple filling
- 3 **Pouchiki** deep fried dough covered with powdered sugar
- 2 **Sushki** ring shaped fried pastry
- 5 **Blini** Pancakes
- 3 **Kvas** Authentic mint flavored bread beverage
- 1 **Russian Tea** Russian tea with lemon
- 3 **Pop or Water**

Scandinavia Site 9C

- 5 **Meatballs & Red Cabbage** Swedish meatballs, Danish red cabbage & rye bread
- 4 **Karjalan Piirakka** Finnish rice filled rye and white flour pastry topped with egg butter
- 3 **Rullupylsa** Icelandic open faced sandwich spiced lamb on bread
- 1 **Lefse** Norwegian potato & flour crepe with butter, sugar & cinnamon
- 5 **Lefse Dog** Quality European wiener wrapped in Norwegian Lefse
- 3 **Danish** Danish pastry made with almond paste
- 4 **Riskrem** Creamy rice pudding with raspberry sauce
- 1 **Astarbollur** Icelandic drop donut with currents
- 1 **Vinarterta** Icelandic prune cake
- 1 **Pepparkaka** Swedish Ginger Cookie
- 2 **Coffee**
- 3 **Pop or Water**

Scandinavia Sunday

- 1 **Special cupcake with national flag**

Serbia Site 32

- 4 **Baklava** Layers of thin dough with walnuts & honey between layers
- 10 **Cevapi** Serbian meat balls with bread
- 10 **Jagnjece Pecenje** BBQ Lamb with coleslaw and bread
- 4 **Palacinke** Crepes with jam or other filling
- 4 **Pita** Strudel with cottage cheese or apple filling
- 5 **Srpske Kobasice** Grilled smoked sausages
- 10 **Svinjsko Pecenje** BBQ Pork with coleslaw and bread
- 5 **Raznjici** BBQ Marinated Pork with green peppers & onions on a stick & bun
- 2 **Bostan** Watermelon
- 2 **Coleslaw** Salad only
- 3 **Pop or Water**

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Serbia Monday 5pm – 7pm

3 Rahnjici - BBQ Marinated Pork with green peppers & onions on a stick & bun

Somali Site 42

- 7 **Camel Meat with Rice**
- 7 **Chicken Curry** Seasoned rice and curry chicken
- 7 **Sugaar** Beef marinated with fresh garlic, cumin and yogurt
- 7 **Ugali** made of corn and served with soup
- 3 **Samosa** stuffed with chickpeas ground beef and vegetables
- 3 **Pop or Water**

Sri Lanka Site 35

- 4 **Beef Roll** Marinated beef and spicy vegetable mix wrapped
- 4 **Vegetable Roti** Spicy vegetable mix wrapped in a roti
- 6 **Rice & Beef Curry** Spiced beef curry and steamed rice
- 6 **Rice & Vegetable Curry** Spicy vegetable curries and steamed rice
- 2 **Ginger tea or Ceylon tea**
- 3 **Pop or Water**

Sudan Site 9S

- 6 **BBQ Skewed Beef, Chicken, Sausage Kebab** Marinated and spiced with garlic, dill, cilantro, pirrpiri/shetta, cumin, cinnamon, turmeric
- 5 **Kisra with Molokhia** Special Sudanese greens, prepared in a special way unique to Sudan
- 4 **Fava Beans** Sudanese style with bread
- 2 **Tamia, Legemat** (3 pcs) – Tamia is made of spiced chick peas, turumus, or black eyed beans, legemat made out of wheat flour spiced with cinnamon
- 6 **Samosa** (2 pcs) Samosa made out tortilla as the wrap and the filling is spiced ground beef and vegetable samosas
- 3 **Medida Hilba** Special Sudanese porridge made of wheat flour spiced with Fenugreek seed (good for nursing mothers and those with stomach cramps)
- 1 **Kerkede Drink** 9oz 1 ticket, 12 oz 2 tickets & 16 oz 3 tickets - Special Sudanese drink either cold or as herbal tea, made of particular Hibiscus bud and pomegranate in color
- 3 **Pop or Water**
- 1 **Ginger Drink/Spiced Tea or Coffee** 4oz 1 tickets, 8oz 2 tickets & 12 oz 3 tickets- Special Sudanese drink either cold or as herbal tea, made of ginger root spiced with cinnamon, cardamom, cloves and ground nutmeg (good for sore throat, flu and stomach problems)

Sudan Sunday 5pm – 7 pm

3 Fava Beans with bread prepared with onions, sesame oil, cumin powder, feta cheese, pastry etc.

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Taiwan Site 8D

- 5 **Fried Rice Noodle** Rice noodle with pork, dried shrimp and vegetables
- 5 **Sticky Rice** Sweet rice with pork, dried mushroom, dried shrimp
- 6 **Lemon Chicken** Chicken with lemon, sesame and vinegar
- 6 **Ginger Beef** Beef with vinegar and chili sauce
- 4 **Mixed Vegetables** Broccoli and carrots with ginger
- 5 **Spring Rolls** (3 pcs) Pork, eggs, flour, onion and carrot
- 5 **Deep Fry Wanton** (3 pcs) Pork, shrimp, eggs, sesame oil and starch
- 6 **Sweet and Sour Pork** Pork with tomato sauce and vinegar
- 4 **Green Onion Cake** Flour with canola oil and green onion
- 6 **Taiwan Fruit Smoothie** Soy milk, vanilla powder, fruits and ice
- 6 **Taiwan Tswa Bing** Condensed milk, fruits, red beans and ice
- 3 **Pop or Water**

Taiwan Sunday 3pm -5pm

- 6 **Buy one get one, Taiwan Tswa Bing, Taiwan Fruit Smoothie or Magic Milk Tea**

Thailand Site 18

- 6 **Siam Chicken Curry** Chicken slices with coconut milk, vegetables, peppers cooked in curry sauces
- 6 **Paad Thai Noodles** Rice noodles sautéed in a wok with vegetables, tofu, peanuts & sauces
- 5 **Marinated BBQ Pork Satay** On a skewer, includes Thai sticky rice
- 4 **Deep Fried Banana & Ice Cream** Deep fried battered banana slices in batter with flavored ice creams
- 4 **Sticky Rice & Mango Slices** Sweetened sticky rice with ripe mango slices
- 3 **Thai Iced Tea and Coffee** Genuine Thailand tea and coffee served with ice and milk
- 3 **Pop or Water or Coffee**

Thailand Saturday 3pm – 5 pm

- 3 **Paad Thai Noodles** Rice noodles sautéed in a wok with vegetables, tofu, peanuts & sauces

Turkish Site 6

- 7 **Izgara Kebab** Spiced beef burger wrapped on flat sword style skewer barbequed and served in pita bread with greens and onions. About 1/3 pound of beef
- 7 **Chicken Shish Kebab** Chicken on wood skewers barbequed, flavored and served in a pita bread with greens, onions and sauce. ½ dozen pieces
- 7 **Beef Donair** Barbeque grilled beef (donair) strips served on a pita bread with greens, onions and sauce. ½ dozen strips
- 6 **Dolma** Sautéed onions mixed into rice and wrapped in vine leaves and cooked by olive oil. Serving of five with garnish

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- 7 **Spinach or Cheese Pie** Spinach or cheese are in a folded baked pie, two plus salad
- 7 **Lahmajun** Pizza style, softer thinner crust covered with beef burger, spices, onions and greens, each is about 25 cm in diameter
- 7 **Cigar Borek** Sautéed onions and potatoes or onions and mushrooms are rolled within filo pastry about 8"/20 cm long and thick, each one is served with salad
- 6 **Baklava** (2 pcs) Layers of filo pastry with pistachios or walnuts or creamy are baked sweetened (note: took out ending)
- 2 **Turkish Coffee** Coffee prepared in a thousand year old style of bring incredibly finely ground and in small quantities being boiled slowly and teasingly
- 5 **Baklava and Turkish Coffee** (1 pc) Baklava and a special cup of Turkish coffee
- 3 **Pop or Water**

Uganda Site 8C

- 3 **Muwogo** Deep fried cassava chips
- 3 **Binyeebwa Soup** Peanut soup mixed with vegetables
- 3 **Gonja** Deep fried ripe plantain
- 4 **Muchomo ya Kuku (Nkoko)** Marinated BBQ chicken
- 4 **Nyama Choma (Muchomo)** Marinated BBQ beef on skewer
- 3 **Samosa (Beef/Chicken/Veggie)** Deep fried triangular samosa stuffed with either beef, chicken or veggie
- 3 **Chapati** Soft fried bread
- 3 **Pop or Water**

Ukrainian Site 3

- 4 **Bowl of Borscht** Beet soup with a variety of garden vegetables served with a dinner bun
- 5 **Pyrohy Plate** Six pyrohy patties with potato & cheddar cheese filling
- 8 **Ukrainian Dinner** Five pyrohy dough patties with potato and cheese filling
- 5 **Sausage on a Bun** 3 oz sausage (smokie) on a hot dog bun with selected condiments
- 5 **Kubbie Sausage on a Bun** 4 oz kubbie sausage shaped like a hamburger on a hamburger bun
- 2 **Fruit Drink**
- 2 **Coffee**
- 3 **Pop or Water**

Ukrainian Sunday 11am-1pm

- 1 two tasty traditional rice filled cabbage rolls

Venezuela Site 34

- 7 **Arepa** Corn flour dough filled with shredded beef – baked, served with guasacaca sauce
- 5 **Tequeños** (4pcs) Deep fried wheat cheese fingers
- 8 **Hallaca/Venezuelan Tamal** Corn flour dough filled with chicken, beef, vegetables and olives wrapped in plaintain leaves and boiled
- 5 **Quesillo** Caramel flan, 1 per order

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- 4 **Malta Polar** Soft drink malt beverage brewed from barley. Non-alcoholic
- 4 **Mango Smoothie** Mango juice blended with sugar and ice
- 4 **Frescolita** Soft ethnic cola drink, similar to cream sodas with a taste similar to bubble gum
- 3 **Pop or Water**

Vietnam Site 31

- 4 **Beef Lemongrass Skewer** Beef marinated with lemongrass, oyster sauce, soy sauce, salt and sugar
- 4 **Spring Rolls (3 pcs)** Pork, mushroom, vermicelli, taro & carrots wrapped in rice paper & deep fried
- 10 **Combo plate** 2 spring rolls, 1 beef skewers steamed rice and green papaya salad
- 3 **Pop or Water**

Wales Site 30

- 2 **Bara Brith** Oven baked loaf dried fruit
- 3 **Leek Soup** Leek & potato soup
- 2 **Teisen Lap** Over baked flat cake with dried fruit
- 2 **Welsh Cakes** Griddle cooked pastry with dried fruit
- 1 **Tea or Coffee**
- 3 **Pop or Water**

Wales Saturday 2-4pm

2 Tea or Coffee and a package of Welsh Cakes

Zimbabwe Site 12

- 3 **Sadza/Isitshwala** Thick white cornmeal porridge
- 3 **Rice** - steamed rice
- 3 **Gweru Mushroom Chicken** Chicken stew in delicious mushroom sauce
- 4 **Matopo Boerwors** Unique Southern Africa sausage on a skewer
- 4 **BBQ Beef** Beef marinated beef with assorted spices
- 3 **Murewa Spinach** Kale, Collard Greens or Spinach with peanut butter or olive oil
- 3 **Bulawayo Beef Stew** Beef in tomato and vegetable sauce

Combo plates - all served with free Zimbabwe sauce

- 9 **Bulawayo** beef stew served with sadza or rice with rice with Murewa greens.
- 10 **Gweru mushroom chicken** – chicken stew in delicious mushroom sauce served with sadza or rice.
- 10 **BBQ Beef**– with sadza and greens

Deluxe combo

- 12 Sadza and greens plus any two meat dishes
- 3 **Pop or Water**