



Weekly Menu
— December 7 2020 —

Mika serves fresh, nourishing, and vibrant modern Middle Eastern and Mediterranean cuisine that's made to satisfy and delight. We keep our food simple, and let the unique flavour combinations do the talking.

We require notice of one (1) business day for each order.

Deliveries Friday only week

Please note - a \$10 dollar delivery fee will be added to all orders under \$50.

Chanukah

Potato Latke | \$2.5 each

Our crispy potato latkes

Sufganyot | \$3.25 each

Our homemade holiday donuts filled with our different fillings

- Strawberry Jam
- Nutella

Breakfast

Classic Waffles | \$5/Package

Our crispy golden waffles

Burekas - Baked | \$7.5 (Half Dozen) | \$14 (Dozen)

Homemade puff pastry filled with our different fillings

- Potato
- Cheese
- Mushroom/Onion
- Variety (2 of each, 4 of each)

Jerusalem Style Stuffed Pita | \$10.50/person

Our homemade pita slathered with flavorful matbucha, stuffed with boiled eggs, cheese, and then grilled

Three cheese Ziva | \$9

Malawach stuffed and rolled with Spinach, Egg and mix of mozzarella, smoked cheddar and feta

Homemade Apple Ginger Jam | \$3 (4 oz)

Our homemade apple ginger jam

Meat Mains

Chicken Marbella | \$9 / serving

Chicken baked in white wine, prunes, capers, green olives and a brown sugar

Lemon Chicken | \$9 / serving

Chicken pieces baked with lemons, red onions, cinnamon, allspice, sumac, and za'atar

Beef Kebabs | \$2.5/kebab

Ground beef seasoned w/parsley, onions, garlic, and spices and then grilled to perfection.

Chicken Skewers | \$3/skewer

Pieces of chicken breast marinated with loads of fresh garlic, rosemary, thyme, white wine.

Stuffed Pita | \$12/ Serving

Ground beef seasoned with spices, onions, cilantro and lemon zest stuffed inside out homemade pita and then grilled

Pescatarian Mains

Lemon Salmon | \$13 / Serving

Baked Salmon in lemon juice and spice

Honey Mustard Salmon | \$13 / Serving

Baked Salmon glazed with a honey mustard sauce

Sides

Small (serves 1-2) \$6 | Medium (serves 3-4) \$10 | Large (serves 5-6) \$14

Roasted Broccoli

Fresh broccoli seasoned and grilled then drizzled with garlic and olive oil

Roasted Seasonal Vegetables (vegan)

Assorted seasonal vegetables seasoned with thyme, garlic and rosemary, then baked and drizzled with our addictive maple syrup and Dijon mustard-based sauce

Mejadra

Basmati rice and green lentils simmered in a cumin, turmeric and paprika based broth topped with crisp fried onions

Wild and Brown Rice

Soups

Vegan Small \$5.5 (serves 1-2) | Medium \$8 (serves 2-3) | Large \$10 (serves 3-4)

Green Lentils and Pesto Soup

Meat Small \$6 (serves 1-2) | Medium \$9 (serves 2-3) | Large \$12 (serves 3-4)

Harrira Soup

Cook \ Bake at home

Bolognese Sauce | \$3.5 / Bag (Serves 1-2)

Slowly cooked beef and tomato sauce

Cherry Tomato Pasta Sauce | \$3.5 / Bag (Serves 1-2)

Mushroom and Cream Pasta Sauce | \$3.5 / Bag (Serves 1-2)

Homemade Gnocchi | 200 g \$3

Shakshuka Sauce | \$3 / Bag (Serves 1)

Burekas - Unbaked | \$6.5 (Half Dozen) | \$12 (Dozen)

Homemade puff pastry filled with our different fillings

- Potato
- Cheese
- Mushroom/Onion
- Variety (2 of each, 4 of each)

Malawach | \$5 / (Pack Of 4)

Falafel Mix | \$7.5 / (250gr , approx 10 balls)

Sweet Treats

Baked Cheesecake | \$5 (Square)

Blueberry Cheesecake | \$5 (square)

Gluten Free Brownie | \$4

Rugelach (apricot-raisin-walnut) | \$0.60

Rugelach (chocolate, cinnamon) | \$0.50

Mini Babka Roll | \$1.50

Mini Apple & Almond Rose | \$1.75

Cinnamon Danish | \$1.75

Palmiers (Elephant Ears) | \$0.75

Cakes

Loaf (Banana, Orange, Carrot) | \$9

Loaf (Banana Chocolate, Orange Chocolate, Cranberry Carrot Walnut) | \$9.5

Bread

Challah | \$5

Raisin Challah | \$6

Stuffed Challah (Chocolate, Cinnamon, Apple) | \$8

Pita | \$5 (Pack of 5)

Jerusalem Bagel | \$5 (Pack of 3)

Dips

\$6 – 8 oz | \$9 – 12 oz | \$12 – 16 oz

Babaganoush

Hummus

Matbuca

Tahini

Tuna Salad

Egg Salad

Green tahini