

CATERING MENU INDIVIDUALLY BOXED MEALS

AUGUST 2023

BURKINABÉ PLANTAIN + AVOCADO BOWL

Roasted plantains, served over jasmine rice, avocado, fresh peppers, cucumber, carrots, West African-spiced tomato sauce with a side of ginger habanero hot sauce. **vegan, gf**

FALAFEL SALAD BOWL

Crispy housemade falafel over a mixed greens fattoush salad with tomato, cucumber, smoked eggplant mutubal, lemon mint dressing, pita bread. **vegan, can be gf**

BURRITO DE CARNE ASADA (WRAP)

Grilled steak, salsa verde, cilantro, onion, pico de gallo, rice, cheese, flour tortilla

GRILLED CHICKEN KEBSA BOWL

Slow roasted bone-in chicken, tangy jalapeno tomato sauce, cardamom-spiced vegetable rice, diced tomato, cucumber, parsley salad. **gf**

\$18/person based on a minimum order of 15.

Optional add-ons:
Seasonal dessert selection: \$4/person
Mixed sparkling waters and sodas: \$3/person

A great experience at Mera Kitchen involves the entire team. We add a 20% service fee to all checks, which is shared among the entire team to provide more sustainable, livable wages.