



Proudly serving Chicagoland, we offer a delightful selection of Kosher-style Mediterranean and Moroccan cuisines. Whether for intimate gatherings or large events, we bring rich flavors and traditions of our beloved dishes to your table.

Sheffa Menu

Our menu is constantly evolving, tailored to suit every event, celebration, party, and holiday. We specialize in creating delicious Kosher dishes that cater to your unique needs. Don't hesitate to call us for more details or to inquire about additional menu items.

Soup, Bread and Salads

Soup (1/2 gallon)

Lima Bean Soup - \$40

Creamy lima beans simmered with sautéed onions and cilantro

Pearled Barley Soup - \$35

Mediterranean pearled barley soup with fall vegetables

Bread

Challahs (Sweet or Regular) - \$20

2 traditional Challah bread, soft and fluffy texture.

Challah Bread Buns (Lachmaniot) - \$20

Challah Bread Buns are individual-sized versions of traditional challah bread. 10 buns (Lachmaniot)

Mediterranean Fukatsha bread

(Focaccia/Fouccacia) - \$20

Soft flatbread with airy texture and rich flavor. It's seasoned with various herbs and toppings, making it a versatile bread that can be served as a side dish, appetizer, or even a base for sandwiches.

Provided in tray.

Garlic Knots Buns (Dairy) - \$20

Garlic Knots Buns are bread roll delightful combination of garlic, herbs, and a soft, chewy texture. They are often served as an appetizer, side dish, or snack and are favored for their aromatic flavor and appealing presentation. 9 Garlic Knots per order.

Salads

Matbucha - \$20 (mid-size box)

Traditional dip made with cooked tomatoes, garlic, and spices

Fried Eggplant - \$20 (mid-size box)

Moroccan style fried eggplant

Baba Ganoush - \$25 (mid-size box)

Dip/spread made from roasted eggplant with a creamy texture

Carrot Salad - \$12 (mid-size box)

Mediterranean cooked carrots with spices and cilantro



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Beet Salad - \$15 (mid-size box)

Cooked beets with a variety of ingredients, spices, herbs, garlic, olive oil, and cilantro

Red Cabbage Salad - \$16 (mid-size box)

Finely shredded red cabbage with a variety of fresh ingredients and a tangy dressing

Asian Cabbage with Nuts - \$25 (2 large-size boxes)

Asian cabbage slaw crunchy salad combined with a variety of fresh cilantro, fresh and roasted pinenuts and sesame seeds

Refresher - \$25 (2 large-size boxes)

Fresh lettuce with apples, cranberries, and sweet pecans (optionally nut free)

Tahini sauce - \$10 (mid-size box)

Rich, creamy condiment made from tahini

Colorful Israeli Salad - \$16 (mid-size box)

Colorful traditional Israeli salad includes sweet corn kernels, bell peppers, pickles, and dill

Cabbage & Noodles - \$30 (2 large-size boxes)

Cabbage salad with crispy and sweet noodles, almonds, and delicious dressing

Garden Vegetables and Pomegranate - \$25 (2 large-size boxes)

Mixed vegetables (tomato, lettuce, arugula, carrots), artichoke/hearts of palm, and pomegranate seeds

Vegetarian Entrée

Fluffy Couscous with Vegetables - \$50

Light, fluffy texture semolina with cooked vegetables (in a separate container). Each order includes app. 1 kg of semolina

Potato and Caramelized Onion Bourikas - \$15 for single / \$40 for 3 large Bourikas

Puff pastry Bourikas filled with mashed potatoes and caramelized onion

Vegetable Ktzizot - \$30

Flavorful and crispy "meatballs" made entirely from vegetables. Each order includes 25-30 ktzizot

Green Beans - \$20

Fresh and vibrant side that showcases the natural flavor and crisp texture of sautéed green beans

Onion Stuffed with Rice, Vegetables, and Herbs - \$50

Onion leaves are carefully wrapped around a flavorful mixture of rice, finely diced vegetables, and fresh herbs

Moroccan Potato Pie (Maakouda) - \$30

Moroccan Potato Pie (Maakouda), is a savory dish that combines spiced potatoes with dandelion greens, creating a flavorful and hearty pie.

Rice with Nuts - \$30

Fluffy, aromatic rice cooked with nuts

Mushrooms sauce - med box - \$15

Sauce is sautéing with onions, seasoned with salt, pepper, thyme, cilantro, and other herbs and spices, to enhance the flavor.



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Fish, Chicken, Meat, and Lamb Entrée

Moroccan Fish - \$60

Salmon fillets seasoned and cooked with traditional Moroccan spices and flavors. Each order includes 6 large pieces of salmon; other fish alternatives can be selected (tuna, bass, tilapia...)

Bastille filled with Chicken breasts - \$70

Savory potato pastry dish featuring a filling of tender chicken breasts, cooked with a mixture of spices, herbs, egg, and vegetables. Each order includes 10 Bastilles.

Whole Chicken filled with Rice and vegetables - \$65

A whole marinated chicken is stuffed with a seasoned rice mixture cooked with aromatic spices, herbs, nuts and vegetables

Friday Schnitzel and Salad Sandwiches - \$70 for 5 large sandwich / \$16 for single

Each sandwich features a crispy schnitzel made from breaded and fried chicken cutlets, placed inside a fresh golden-brown finish bun roll and selective fresh salads (Red cabbage w/ mayo, tomatoes, cucumbers, and possibly pickles)

Bourikas filled with Shredded Beauty roast and sautéed onions -

\$70 for 3 large Bourikas / \$25 for single

Puff pastry-based Bourikas filled with shredded Beauty-Roast meat, succulent and rich, pairing perfectly with sautéed onion, spices, and herbs

Cabbage and/or Onion stuffed w/ beef - \$70

pilled/hollowed out cabbage and/or onion, stuffed with seasoned beef mixture, baked until tender. Each order suitable for 6-8 dinners

Large Kadayf filled with beef - \$50

Golden and crispy finely shredded phyllo dough, filled with beef, mixed with onions, spices, and herbs

Mafrum (potatoes stuffed with chicken breast and vegetables) - \$45.00

Traditional Middle-eastern dish that features hollowed out potatoes stuffed with chicken breast mixture, onion, cilantro, parsley, dill, and spices. Later cooked in a flavorful tomato-based sauce, with additional ingredients like chickpeas or carrots. Each order includes 10-12 Ktzizot.

Chicken Bourikas - \$65 for 3 large Bourikas / \$22 for single

Puff pastry-based Bourikas filled with tender succulent and rich chicken, pairing perfectly with potato, egg, spices, and herbs.

Chicken thighs with peas and potato (or other alternative veggie) - \$50

Seasoned chicken thighs served with peas and potatoes, or an alternative vegetable of your choice. Includes 6 Chicken thighs per order

Schnitzel (Fried breadcrumbs chicken breast) - \$35

Schnitzel is a popular dish made from a thin slice of seasoned chicken breast, that is breaded and fried. Each order includes one pound of Chicken breast.

Bourikas filled with ground beef - \$55 for 3 large Bourikas / \$20 for single

Puff pastry-based Bourikas filled with ground rich beef, pairing perfectly with spices and herbs

Beauty Roast - \$80

Long cooked beauty roast slices with mushrooms, caramelized onions, and vegetables

Buns (Lachmaniot) filled with beef - \$55

10 golden-brown finish buns filled with seasoned ground meat, onions, and spices.



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Arayes stuffed with ground meat - \$51

The Arayes contains eight halves grilled and crispy pitas, stuffed with a savory filling of seasoned ground meat, onions, and herbs

Slowly Cooked Lamb - \$95

Slowly cooked lamb with caramelized onions, cubes of sweet potatoes, and baby gnocchi—cooked to perfection

Custard-filled Cheese Quiches - \$30.00

Custard-filled pastries, feature a blend of cheese (cheddar, Swiss, Gruyère, feta, or goat cheese) and other ingredients in a crisp, buttery crust. Each order includes large size Quiche for 4-6 diners

Middle Eastern Shakshuka - \$35.00

Shakshuka consisting of poached eggs in a pillared tomato, bell-peppers, onions, garlic, and spices. 6 eggs in a single dish suitable for 4-6 diners

Chuck Roast - \$80

3-4 hours slow-cooked chuck roast with red wine, mushrooms, sautéed onions, chestnuts, garlic, herbs, and spices. Each order suitable for 6-8 people

Garlic, Herb, and Cheese Bread (Rolls) - \$30

Flavorful and soft bread rolls, combine with garlic, herbs, and cheese Garlic, Herb, and Cheese. Each serve includes 12-15 rolls.

Spinach and cheese Bourikas - \$30.00

Spinach and Cheeses (feta, ricotta, or a blend of cheeses) Bourikas pastries, seasonings, herbs and eggs. 2 Large Bourikas suitable for 4-6 diners

Dairy

Desserts

Lotus Rugelach - \$30

A decadent twist on the traditional Jewish pastry, combining the rich, caramelized flavor of Lotus Biscoff spread with the flaky, buttery layers of classic rugelach, coconut optional. Each order includes 15-20 Rugelach

Swedish Chocolate Balls - \$20

Swedish Chocolate Balls are a popular treat that are deliciously indulgent. These chocolatey bites are typically rolled in coconut flakes. 20-25 Chocolate balls per order

Apple Pie - \$40

Classic dessert embodies comfort and nostalgia, with a buttery, flaky crust that encases a filling of tender, spiced apples

Coconut and dark/white chocolate cake - \$25

Rich, moist and indulgent coconut and dark/white Chocolate Cake is a dessert that combines the tropical flavor of coconut with the creamy sweetness of dark/white chocolate.

Apple Cake - \$30

Tender dessert that showcases the natural sweetness and flavor of fresh apples

Maple Cake - \$30

Pure maple syrup, warm, richly flavored dessert that embodies the sweetness and warmth of the holiday



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