

COOKIES & INDIVIDUAL PASTRIES

per piece (mini cookies also available)

Earthquake 1.50

Chocolate chunk cookie 1.50

Molasses - df 1.25

Coconut macaoon dukkah, white chocolate - gf 1.50

Sesame cashew bite 1.50

Maureo baked halvah filling 1.50

Date almond ma'amoul 1.50

Tahini shortbread 1

Syrian shortbread raspberry jam 1.25

Chocolate-hazelnut baklava 2.50

Pistachio baklava nest 2

Almond rose cake 3.50

PETIT FOURS per dozen (minimum order)

Date-pistachio truffles coconut, orange blossom - gf/df **18**

Apricot halawa 18

dark chocolate & sesame - gf/df

white chocolate & orange blossom - gf

Tahini milk chocolate cups - gf 18

Chocolate dipped sesame cashew bites 12

Meyer lemon tartlettes 24

Double chocolate double hazelnut tartlettes 24

Almond rose cakes 30

CAKES, TARTS, PASTRIES serves 6-8

8" Almond-rose cake 24

8" Morning bun loaf 12

8" Lemon cornmeal coffeecake raspberries **24**

8" Meyer lemon tart 24

Kunefe chamomile syrup **32**

Pistachio & rose Turkish delight m'hencha 22

Double chocolate double hazelnut tart 28

TAKE-AWAY CATERING

Make your next party, meeting, or special event more memorable with Sofra's delicately spiced, inspired, delicious food. We'll gladly suggest menu combinations or you can select your own—and, we'll pack everything so that it's ready for you to take away, heat, and serve.

A few things we want you to know:

- We take orders between 9:00 AM - 4:00 PM, 7 days a week.
- Please call 617-661-3161 and ask to speak with Macy or Karen in Catering.
- We require a minimum 48-hour notice for catering orders, however Sunday orders must be placed by Thursday.
- We encourage you to secure the date as much in advance as possible as we reach our capacity quickly and can't always fulfill last minute requests.
- Pickup times are between 10:00 AM and closing, except for breakfast catering, which can be ready by 8:00 AM.
- Cancellation of your order with 24 hours or less notice will result in a 50% charge.
- Please tell us about any food allergies when placing your order.
- In accordance with Cambridge's bag ordinance, we can provide recyclable bags for your large party orders for a flat fee of 50 cents per order. Please let us know at the time of placing your order if you'd like to use your own. Thanks for your help in reducing waste!

As you're planning consider the following:

- You can make your life even easier—we offer delivery service within a 12-mile radius of our shop, for an additional fee. Ask us about it when you place your order. Price varies.
- Adding bottled or house-made drinks, coffee, or teas. See menu for options.
- Adding table signs so that your guests know which dish is which. Available upon request.
- Including compostable plates, flatware, cups, and napkins for \$1 per person or bamboo serving utensils for \$5 per pair.
- Having us arrange your order on a sturdy plastic platter. \$10 per platter.
- Adding a small favor or take-home treat for your guests. Prices vary, ask about options!

CATERING MENU



SOFRA

BAKERY AND CAFE

HOURS

Mon 8 am - 5:30 pm

Tues-Fri 8 am - 7 pm

Sat-Sun 8 am - 6 pm

LOCATION

1 Belmont Street
Cambridge, MA 02138

PHONE

617-661-3161

617-661-3141 (fax)

WEBSITE

sofrabakery.com

MEZE

available in 8oz / 12oz / pint / quart
prices listed are for 8 ounces

Beet tzatziki - gf 7

Hindbeh mixed braising greens, garlic - gf/df 6

Hot pepper labne mint sizzle - gf 7

Moroccan-style carrot salad & dukkah - gf/df 6

Muhammara red pepper & walnut purée - gf/df 7

Turkish-style baba ghanoush eggplant,
caramelized onion - gf/df 7

Whipped feta sweet & hot peppers - gf 9

Orzo salad dried cherries, herbs, lemon - df 6

Grano salad artichoke, olive, sundried tomatoes - df 6

Asparagus chickpea salad tomato, Chios spice - gf/df 7

Pea & freekeh salad walnuts, herbs - df 7

Tahini hummus - gf/df 5

Whipped fava seasonal farm vegetables
- gf/df 24 oz tray / 14

Estate kalamata olives za'atar, tomato
- gf/df (pint) 9 / (quart) 18

MEZE available by the piece (maximum 40)

Grape leaves rice, dill, pine nuts - gf/df 1.25

SAVORY PIES

each serves 6-8

Spanakopita 20

Spicy lamb pide 24

Börek fresh cheese pie, nigella seed (4-6) 28 / (8-12) 56

Phyllo quiche peas, spring onion, feta 22

SAVORY PIES available by the piece (minimum 12)

Short rib pie pinenuts, Urfa 5

Spanakopita 2

Kale & spring onion rolled pie peppers, kefalotyri 1.50

SALAD per person 4

Mixed Greens watermelon radish, sumac onions,
cucumber, lemon vinaigrette

DAILY SOUP quart 12

changes daily

BREADS & CRACKERS

Crick-cracks .50

Pita bread - df 1

Fingerbread with za'atar or nigella seeds - df tray 15 / 30

Simit - df each 2.50 / loaf 12

Stuffed simit feta, almond, za'atar 14

STUFFED FLATBREADS & SHAWARMAS

Spinach gozleme three cheeses & herbs 8

Mushroom gozleme green garlic, potato, kasseri, spigarello 8

Durum red lentil kofte, tomato sauce, pickled peppers 8

Sausage pita orange, olives & feta 8

Chicken shawarma garlic sauce, pickles & braised greens 8

Lamb shawarma pickled cabbage & tahini yogurt 10

OVEN READY ENTREES

each serves 4-6 / 8-12

Chicken and swiss chard borani yogurt sauce, baharat spice
- gf 24 / 48

Palestinian couscous chicken, chickpeas, leeks, romanesco,
almond - df 24 / 48

Duck youvesti baked orzo, tomato, kefalotyri, oregano,
fresh peas 28 / 56

Lamb moussaka eggplant, sweet spices, mornay sauce 28 / 56

Sweet potato dolma lamb sauce, kefalotyri cheese - gf 24 / 48

Lamb kofte en croute Syrian spices, tomato, freekeh, yogurt,
walnuts, herbs 28 / 56

Sultan's delight short rib, eggplant béchamel, tomato 34 / 68

VEGETABLE ENTREES OR SIDES

each serves 4-6 / 8-12

Carrot kibbeh chard, golden raisins, pinenuts 22 / 44

Yellow lentil mujaddara spring dug parsnips, fresh peas,
oyster mushrooms, asparagus - gf/df 24 / 48

Feta dumplings chard, kale, broccoli, tomato, nigella 24 / 48

Dark leafy greens with toum - gf/df 14 / 28

Crispy flattened potatoes oregano, lemon - gf/df 16 / 32

gf = gluten free df = dairy free

BREAKFAST

per piece or one-person serving

Morning bun orange blossom glaze 3

Sweet cheese brioche 3

Sesame bostock 3

Seeded buckwheat biscuit 3

Spicy lamb pide 6

Market tart peas, onions, feta 3

Carrot feta pogaca 3.50

Pistachio blackberry poptart 3.75

NUTS per pound

Aleppo spiced peanuts - gf/df 15

Sweet & smoky pecans - gf/df 24

Cocoa-espresso hazelnuts - gf/df 24

Sweet & salty hazelnuts - gf/df 24

Sesame cashews - gf 24

HOUSE-MADE ICED DRINKS

each serves 4-6

Lada's iced tea herbal tea, orange, apricot - gf/df 12

Red-dragon iced tea green tea, sour cherry - gf/df 12

Orange-blossom lemonade - gf/df 12

Cold brew black tea 11

OTHER COLD DRINKS per single-serve bottle

Bottled beverages 2 - 2.50

COFFEE AND TEA

each serves 10

Freshly-brewed Karma coffee 22

Assorted MEM teas 20

milk, sugar & cups included

HELPFUL ADDITIONS

Plates, flatware & cups

compostable / per person 1

Disposable platters each 10

Bamboo serving utensils / per pair 5
