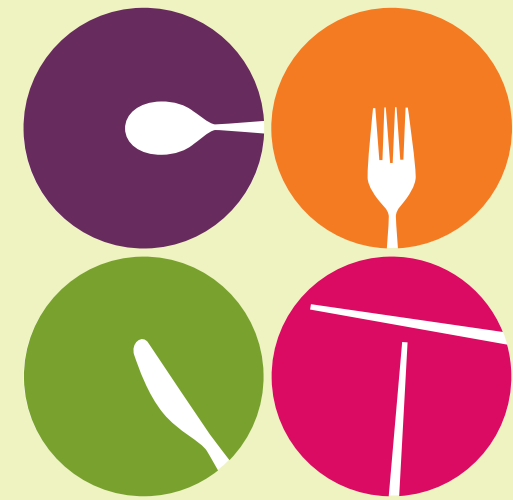




toronto
a la cart



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Vendor List
Est. 2009

Seemab Ahmad
Nathan Phillips Square East
Central Asian/Persian - biryani and salsa karahi served with pita/chapati/naan/rice

“This program aimed to introduce food diversity to the streets of Toronto without compromising food safety, nutrition or the environment. It posed such a delicate blend of challenges that I thought my ethnic background, culinary skills, and restaurant experience could make a small contribution.”

Issa Ashtarieh
Queen's Park
Middle Eastern - chicken/beef kebab wraps, tuna wraps, baklava, yogurt

“My menu is easy to understand and to work with.... The key in this business is to be consistent, and I have been in the hospitality industry for over 35 years.”

Blair Bonivento
Nathan Philips Square West
Greek - souvlaki, breakfast sandwiches

“The funny thing is that every culture seems to have their own version of a souvlaki, or kebab. The marinades, spices, and meats may vary but everyone loves meat on a stick, made fresh right in front of you.”

Noorullah Iman
Metro Hall
Afghani/Central Asian - chapli kabobs and samosas

“Historically, the people of Central Asia were nomads and constantly moved. Samosas were the best option because they were a handy snack, nutritious and could last for several days. By tasting my food you get a chance to imagine what hardworking horsemen used to live on. These ancient snacks will nourish you and keep you coming back for more.”

Young Jin Kim
2263 Yonge Street @ Eglinton
Korean - bulgogi with seasonal kimchi and tokbukki served on or with eomuk-guk and/or japchae

“Street food vendors are popular in Korea. We wanted to bring this kind of alternative food service to Toronto. We also wanted to introduce Korean food to the mainstream through this pilot project.”

Bridgette Pinder
1 St. Clair @ Yonge
Caribfusion - jerk chicken, mango salad, pineapple with cinnamon sugar

“Since living in Canada for over 30 years, I've witnessed the changes to our diversity, and economy. I know that i'm a part of the fabric that makes Canada a beautiful country, and I look forward to presenting just a glimpse of what my culture has to offer.”

Nancy Senawong
Mel Lastman Square
Thai - thai bbq with salad and/or rice, pad thai with fresh rolls and cashew nuts

“No one can serve you authentic Thai food except authentic Thai... I cook from the heart. I don't do modern style of measuring ingredients. I measure them up with love and a dash of smile while cooking.”

Andnet Zere
Roundhouse Park
Eritrean - souvlaki, injera

“All the ingredients are grown in Eritrea by a farmer using bulls and primitive tools. Modern agriculture is now used in some parts using dams and machinery.”

These eight vendors will be selling their food on Toronto streets starting in the Spring of 2009.