

# International cart fest

Eight new vending carts serving ethnic foods have finally been approved. Here's where you'll find them.

## CENTRAL ASIAN/ PERSIAN

**Nathan Phillips Square**  
(east)

**Annual location fee:** \$15,000

**Serving:** Biryani (rice dish with meat and vegetables); salsa karahi (stuffed inside a pita or chapati or served with rice)

**Vendor:** Seemab Ahmad. It's a great thing for Toronto. I have been in the States every city has beautiful kiosks, but here they are absent.



## MIDDLE EASTERN

**Queen's Park**

**Annual location fee:** \$7,500

**Serving:** Chicken and beef kebab wraps, tuna wraps, baklava and yogurt

**Vendor:** Issa Ashatrieh. The key in this business is to be consistent, and I have been in the hospitality industry for over 35 years.



## THAI

**Mel Lastman Square**

**Annual location fee:** \$7,500

**Serving:** Pad thai, cashew nut chicken, green curry chicken, spring rolls and mango salad

**Vendor:** Nancy Senawong. People are excited to try something, a spring roll for \$1.50 or mango salad for \$3 or \$5. Now the economy is not good. Maybe people do not want to pay \$7 or \$8 in a restaurant.

## KOREAN

**Yonge and Eglinton**  
(northeast)

**Annual location fee:** \$5,000

**Serving:** Beef bulgogi with seasonal kimchi, cabbage kimchi in winter and cucumber kimchi in summer; tokbokki (a spiced rice cake), eomuk-guk (a fish cake soup) and japchae (cold noodles and vegetables)

**Vendor:** Young Jin Kim. Street food vendors are popular in Korea. We wanted to bring this kind of alternative food service to Toronto."



## CARIBBEAN FUSION

**Yonge and St. Clair** (southeast)

**Annual location fee:** \$5,000

**Serving:** Jerk chicken fajita served with a mango salad

**Vendor:** Bridgette Pinder. My passion is food. This dish is a part of who I am. It's part of my cultural makeup. I'm from Guyana, but I have a mix of Chinese, Indian and African heritage. I think it's going to get a response.



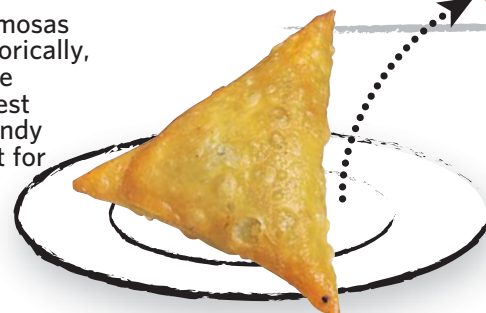
## ERITREAN

**Roundhouse Park** (south of CN Tower)

**Annual location fee:** \$5,000

**Serving:** Injera (a wrap made with flour from African grain with legumes and vegetables, lamb or beef)

**Vendor:** Andnet Zere. It is a bit of a challenge. I'm excited about how I'm going to do this. It was always there in my will I will do this one day.



## GREEK

**Nathan Phillips Square** (west)

**Annual location fee:** \$15,000

**Serving:** souvlaki and breakfast sandwiches

**Vendor:** Blair Bonivento

The funny thing is that every culture seems to have their own version of a souvlaki or kebab.



## AFGHAN/CENTRAL ASIAN

**Metro Hall** (John & King Sts.)

**Annual location fee:** \$10,000

**Serving:** Chapli kebabs and samosas

**Vendor:** Noorullah Iman. Historically, the people of Central Asia were nomads. Samosas were the best option because they were a handy snack, nutritious and could last for several days.

