

# Business Connection



www.pleasanton.org

Catalyst • Convener • Champion

May 2021

## Business Spotlight

### Best hummus, period

*Made fresh daily with love*

In 1951, Mohammad Ziad's grandfather, Afeef Awad, traveled to the city of Yafa which is located on the east coast of the Mediterranean Sea. While he was in Yafa, he learned how to make hummus and made his first batch that started the restaurant's devotion for hummus.

A few years later, he moved to Amman, Jordan, and opened his own restaurant to give people the taste of his delicious, handcrafted hummus. Throughout the years as a restaurant owner and hummus



"The recipes originate from our grandpa's restaurant that opened in 1951 in Amman and closed down when my grandpa retired in 2003," said Mohammad Ziad of his grandfather Afeef Awad, pictured.

enthusiast, he perfected his recipe to produce world class hummus, which made its way all the way to California.

"The fact that we still use the same spices our grandpa used to use, which we import twice a year from Amman, Jordan is what sets us apart," said Ziad, who opened his first Yafa Hummus location in Tracy, and has since opened restaurants in Dublin and Livermore. "The recipes originate from our grandpa's restaurant that opened in 1951 in Amman and closed down when my grandpa retired in 2003," said Ziad.

After graduating from San Jose State University, Ziad went to live with his brother and cousin in hopes of starting a business together. "One thing we knew for sure was that we couldn't find any good hummus around, no matter where we looked," said Ziad. That is when they decided to open a small concept restaurant, where they planned to produce and distribute hummus. "Our goal with the restaurant was a small menu, a lot of hummus, and a few months down the road we could start packaging and distributing hummus."

Plans don't always work out how you envision and sure enough, the



Yafa Hummus serves authentic flavors in bowls and wraps, with three proteins to choose from.

restaurant got busy, and the hummus production was put on hold for a while. Fast forward three years, Ziad and family have three Yafa Hummus locations, amazing reviews across the board, and still serving hummus a great volume.

Yafa Hummus serves authentic flavors in bowls and wraps, with three proteins to choose from: Chicken Shawarma, Beef Gyro, & Falafel (vegan option). They have 15 different sides, some of the most popular being: Hummus (Classic flavor, Spicy, or Pesto), Greek Salad, Mediterranean Salad, Tabouleh, Kale-slaw and Baba Ghanoush.

Visit Yafa Hummus at 7012 Amador Plaza Road in Dublin, or at [www.yafahummus.com](http://www.yafahummus.com). Email for all of your catering needs at [yafahummus@gmail.com](mailto:yafahummus@gmail.com) or follow them on Facebook and Instagram @Yafahummus.