

Welcome to West Seattle Halal Market



Your Friendly Halal Grocers:
neighborhood market featuring halal /
kosher meats, eggs, dairy, juice, produce,
spices, dry goods, household goods, and
many imports and specialty products from
countries in Africa and the Middle East.



WEST SEATTLE HALAL MARKET

9405 16th Ave SW
Seattle, WA, 98106
(206) 767-1936

OPEN: Daily: 9:30am-10:30pm
Friday closes temporarily 12pm-1pm
Special hours during Ramadan

Cash; Check; Credit; WIC; Food Stamps

SPECIALTY IMPORTS & NORTHWEST FAVORITES

West Seattle Halal Market's specialty imports bring international flavors of home to White Center kitchens. Pantry goods complement African, Indian, Latin, and Mediterranean cuisines: imported ghee, olive oil, sesame oil, tahina, and orange blossom water, plus unique favorites like biscuits and cookies from Italy, Puck cream cheese spread from the U.A.E., and Armella hazelnut butter from Turkey. Local flavors include bread from An Xuyen Bakery in Portland, OR, and tortillas from La Mexicana Tortilla Factory here in White Center. Standard household necessities like paper goods, diapers, detergents, and cleaners are available right alongside imports like miswaks (for cleaning teeth), bakhour (air freshener) and traditional African clothing.



Wholesome Halal Foods

"I can start with 50 pounds of onions, they are gone within two days," says Shakir Mohamud. He co-owns the growing West Seattle Halal Market, a complete family grocery for halal meats and spices, fresh fruits and vegetables, local eggs and kosher dairy, and plenty of pantry goods.

West Seattle Halal Market fills the veggie bins with russet potatoes, sweet potatoes, onions, garlic, spinach, broccoli, tomatoes, apples, bananas, table grapes, and citrus fruits. Fresh fruit juices are kept in the refrigerator next to eggs from Stiebrs Farms in Yelm, and certified kosher milk and cheese from Medosweet Farms in Kent. Frozen choices include halal and kosher meats, breads, and prepared foods like kababs, samosas, paratha, pita, beef links and patties, and chicken nuggets. "We are always expanding and adding new WIC-approved items to our shelves," notes Shakir. He stocks cereals, beans, lentils, whole grains, rice, pasta, flour, sugar, cooking oils, vinegar, honey, coffee, tea, dry milk, baby food and formulas, three varieties of sweet dates, and a tremendous selection of quality spices (whole, ground, and seasoning mixes). Household goods, cookware, and clothing are also available near the dry goods.

At the West Seattle Halal Market deli customers choose from imported, organic, humanely-slaughtered goat and beef. The full menu includes: hilib ari (goat), hilib lo (beef), saqaar (diced beef), esteek (Italian steak: a small, tenderized cut of beef), shiid-shiid (ground beef), oodcak (literally means "over-cooked," small cuts of stew meat), kalyo (kidneys) and beer (liver) of lamb or goat, King salmon, and free-range chickens (whole, drumsticks, or breast cutlets). For special orders customers can call ahead or visit the shop. Friendly discussions at the checkout counter wander between favorite recipes and the benefits of healthy food. "It is not uncommon in Somalia to find elder people carrying garlic around in their pockets like candy," says Shakir, "it helps them to manage high blood pressure."

Shakir's practical knowledge of health through good eating is informed as much by his job as a grocer as by his job as a dad. "At home we always keep a small basket of fruit on the table," smiles Shakir, "and my wife cooks up a big dish of spinach each week that we can add to any meal."

