

Sahara

APPETIZERS

Served with fresh pita bread

Mezza Sampler 35.25
The Mezza is a traditional East Mediterranean way of eating out and consists of many dishes which have been selected by our chefs. Great for sampling. Includes mixed pickles, baba ghannouj, hummos, kibbi, sambousek, falafel, grape leaves, tabbouleh, and labneh. No substitutions please.

COLD APPETIZERS

🍷 Hummos 6.25
Puree of chickpeas, tahini, lemon juice and garlic, topped with olive oil
🍷 Baba Ghannouj 7.25
Puree of eggplant, tahini, lemon juice and garlic, topped with olive oil
🍷 Tabbouleh 6.95
Exotic salad of chopped fresh parsley, tomatoes, onions, cracked wheat, lemon juice, mint, spices, and olive oil
🍷 Falafel 8.95
A blend of ground beans, parsley, onion, mint, spiced, shaped into patties and deep fried in vegetable oil
🍷 Mixed Pickles 4.95
Our homemade accompaniments to the main course
🍷 Labneh 5.25
Our homemade yogurt cheese spread
🍷 Stuffed Grape Leaves 6.25
A blend of rice, minced onion, parsley, mint, tomatoes, chickpeas, and spices rolled in grape leaves
Raw Kibbi (Please check for availability) 19.95
Blended raw fresh lamb, onions, spices, cracked wheat, and seasoning. Served with fresh raw onions and olive oil.

HOT APPETIZERS

Hummos b'lahem 7.95
Hummos dip topped with a sautéed mixture of ground beef, onions, pine nuts, and spices
Stuffed Cabbage Leaves 6.95
A blend of rice, ground beef, mint, garlic, lemon juice, and spices rolled in cabbage leaves
🍷 Foul Mudamas 7.25
Fava beans, chickpeas, onions, tomatoes, garlic, lemon juice and olive oil, topped with fresh parsley
🍷 Hummos with Foul Mudamas 10.95
Hummos dip topped with foul mudamas
Sambousik 6.95
A deep-fried savory pastry with a stuffing of sautéed ground beef, onion, spices, and pine nuts
Kibbi Kebab 8.95
A mixture of ground beef, minced onion, cracked wheat, and spices shaped into an egg and stuffed with a sautéed mixture of ground beef, onion, spices, and pine nuts
Kafta in Pita 7.95
A blend of ground beef, minced onion, parsley, and spices, spread in pita pockets and baked to perfection
Shrimp Sauté 8.95
Shrimp delicately sautéed in butter and garlic with lemon and wine

SOUPS

Soup Du Jour Cup 3.75 Bowl 5.50
Lentil and Spinach Soup Cup 3.75 Bowl 5.50
Cucumber Yogurt Soup (cold) Cup 3.75 Bowl 5.50

SALADS

Served with fresh pita bread

🍷 Garden Salad 6.25
🍷 Greek Salad 7.95
Greek Salad with Chicken 9.95
🍷 Tabbouleh with Lettuce 8.25
🍷 Tabbouleh with Feta 9.50
🍷 Eggplant Salad 8.95
Baked eggplant chopped and mixed with onion, tomato, green pepper, parsley, and topped with olive oil
🍷 Fatoush 7.95
An aromatic green salad seasoned with special spices and topped with crisp toasted pita bread and our house dressing
🍷 Fatoush with Feta 8.95
Fatoush with Chicken 9.95

SANDWICHES

Served Daily Until 5 pm

🍷 Falafel 5.95
🍷 Tabbouleh 5.75
🍷 Hummos 4.95
🍷 Stuffed Grape Leaves 5.95
🍷 Baba Ghannouj 5.95
🍷 Cheese (American or Feta) 4.95
Kafta Kebab 5.95
Beef Kebab 6.75
Lamb Kebab 6.95
Chicken Kebab 6.25
Special Chicken Kebab (w/ hummos, tabbouleh & hot sauce) 8.25
Kibbi 5.75
Beef or Chicken Shawarma 6.25
Albacore Tuna Salad with lemon zest and dill 6.25
Chicken Salad (white meat) 5.95
Chicken Curry Salad with Raisins (white meat) 6.95

Delivery Hours

Mon - Fri: 11am - 2pm, 4pm - 10pm
Saturday: 3:30pm - 10pm
Sunday: 3:30pm - 8pm

ENTREES

SAHARA SPECIALTIES

Served with salad and pita bread

Stuffed Cabbage Leaves Platter 14.95
A blend of rice, ground beef, mint, garlic, lemon juice, and spice rolled in cabbage leaves. Served with yogurt, rice, and mixed grilled vegetables
Samke Harrah 18.95
Baked filet of fish with specially spice tahini sauce, garnished with pine nuts. Served with rice
Chicken Port Saied 17.95
Chicken tenders sautéed in butter with lemon, mushrooms, and a hint of garlic. Served on a bed of rice
Lamb Port Saied 19.95
Shrimp Port Saied 21.95
Mughrebeeye 18.95
Sautéed boneless chicken braised in a delicate nutmeg flavored sauce. Served over a bed of pasta pearls
Beef or Chicken Shawarma 14.95
Shaved fillet steak or thickly sliced chicken breast marinated in a unique blend of spices and tahini sauce. Served with your choice of rice pilaf or French fries and mixed grilled vegetables
Kibbi be Seineeye 14.95
Two thin layers of kibbi mixture with a rich layer of flavorful ground beef, onion, and pine nut stuffing, baked in the oven. Served with yogurt, mixed grilled vegetables, and your choice of rice or French fries
Sheikh el Mihshi 16.95
The King of eggplant dishes! A delicious dish of spiced eggplant stuffed with a flavorful mixture of sautéed ground beef, onion, spices, and pine nuts, baked in a rich tomato sauce and served over rice
🍷 Vegetarian Sheikh el Mihshi 16.95
A delicious blend of garlic, onion, mushrooms, and green peppers stuffed into eggplant slices and baked in a rich tomato sauce. Served on a bed of rice.
Mixed Vegetable Sauté 12.95
A blend of marinated onions, bell peppers, mushrooms, zucchini, and tomato sautéed with garlic and lemon. Served over a bed of rice
🍷 Vegetarian Platter 16.95
Choose your favorite four vegetarian appetizers! Served with rice and mixed grilled vegetables

CHARCOAL GRILL

Served with your choice of French fries or rice pilaf, mixed grilled vegetables, salad and pita bread.

Kafta Kebab 14.95
A blend of ground beef, onion, parsley, and spices, grilled to perfection
Chicken Kebab 14.95
Charbroiled marinated chicken breast
Beef Kebab 15.95
Tender cuts of marinated sirloin beef charbroiled
Lamb Kebab 18.95
Mixed Kebab 18.95
Your choice of two of the above kebabs
Grilled Shrimp Kebab 19.95
Large shrimp basted with our lemon and garlic sauce and grilled

INTERNATIONAL FARE

Served with salad and pita bread

Shrimp al la Genovese 18.95
Sauteed shrimp in a creamy light gorgonzola pesto sauce; served over linguini
Chicken Creole 15.95
Chicken tenderloins sautéed in a slightly spicy piquant sauce
Salmon Filet 17.95
Tender cut of salmon filet topped with a crabmeat and crumb stuffing
Shrimp Thermidore 20.95
Large shrimp sautéed and served with a white wine, mustard, and tarragon sauce
Chicken Curry 18.95
Chunks of chicken breast in a curry sauce, served over rice with a side of raisins, coconut flakes, and chutney
Baked Haddock Casserole 16.95
Filet of haddock baked on a bed of sautéed leeks in a rich mustard, apple, and smoked Gruyere cheese sauce
Lobster Ravioli 19.95
Large homemade ravioli stuffed with lobster and topped with a delicate sauce of diced plum tomatoes, shallots, lobster, cream, and sherry

KID'S MEALS

Chicken Fingers and French Fries 6.50
Macaroni and Cheese 5.50
Mozzarella Sticks with Marinara Sauce and French Fries 5.95

SIDE ORDERS

French Fries 3.25
Yogurt 1.95
Rice Pilaf 2.50
Mixed Grilled Vegetables 2.95

DESSERTS

Tiramisu 5.95
Baklava 2.25
Cheesecake 4.75
Frozen Crunch Mousse 6.25
Layers of chocolate wafers, coffee & chocolate mousses, finished with a crunch of toffee morsels
Chocolate Lover's Cake 6.95
Chocolate pudding between two layers of dark, moist chocolate-drenched cake
Creme Caramel 4.50
Creamy vanilla-flavored custard with sugar caramel syrup
Coconut Key Lime Pie 5.95
Rice or Tapioca Pudding 3.95
Peanut Butter Chocolate Parfait 5.95
Light, delicious layers of peanut butter and chocolate ganache, topped with whipped cream, chocolate sauce and chopped peanuts

For Delivery Call 508-754-3663