



cafe Rakha

Artisanal Mediterranean



FOOD FROM THE HEART

Made Fresh Daily From Scratch + Crafted With Love.

Voted Best Mediterranean Restaurant.



STARTERS

GLUTEN-FREE MENU

Most of our items are naturally gluten free,
except pita bread, taboule, baklava and Ma'amoul.

MANA'EESH

Warm Pitta topped with one of the following.

Baba Ghanoush Muhammarah

(Roasted Red Pepper and Tomato Spread).

3.95

Zaatar (Mediterranean Spice Blend).

2.95

HUMMUS

A delicious mixture of ground chickpeas,
lemon juice, spices and our special recipe tahini sauce.

9.50/5.50

Served with fresh pita bread.

9.50/5.50

BABA GHANOUSH

Slow roasted eggplants and spices
blended with our special recipe tahini sauce.

Served with fresh pita bread.

11.50/6.50

FALAFEL

Family recipe includes four round croquettes
of ground chickpeas mixed with fresh herbs and
our special blend of spices, marinated overnight, then
lightly fried until golden brown. Served on a
bed of shredded lettuce, our special
recipe tahini sauce and pita bread.

Sampler portion includes one croquette.

8.95/5.95



SALADS

SERVED WITH FRESH PITA BREAD

CARPINTERIA ORGANIC BABY SPINACH SALAD

Organic baby spinach topped with tomato,
cucumber, red onion, cilantro, dried fruit and
feta cheese and tossed with our house salad dressing.

12.95/9.95

SANTA BARBARA GRILLED CHICKEN SALAD

Mixed salad greens tossed with our house dressing with tomato,
cucumber, red onion, dried fruit and grilled chicken breast
that has been marinated overnight in a special
blend of basil and sage. Topped with yogurt sauce.

15.95

TANDOORI CHICKEN SALAD

Mixed salad greens tossed with our house salad dressing
and topped with our tandoori chicken that has
been sautéed with onions. Dressed with tomato,
red onion, cucumber and dried fruit.

11.95/8.95

VEGETERIAN MEAL

TABOULE

A very healthy and balanced traditional Mediterranean
appetizer made of a variety of chopped parsley,
cracked wheat, tomatoes, lemon juice, cold pressed olive oil,
and our special blend of herbs and spices.

20.95

VEGETARIAN VARIETY PLATTER

A delicious and healthy vegan sampling of hummus,
baba ghanoush, taboule, and falafel.
For a gluten free version, substitute Mediterranean
salad for taboule and hold the pita.

22.95



SANDWICHES

SERVED WITH FRESH PITA BREAD

EGGPLANT AND CHEESE

Roasted eggplant, sautéed onions and tomatoes,
on pita topped with cheese, cilantro and parsley.
Lightly grilled and served with yogurt sauce.

8.95

FALAFEL

Our family recipe Falafel served on
fresh baked pita with lettuce, tomato, cucumber,
onion, pickles, cilantro, parsley and tahini sauce.

8.95

FALAFEL ARABI

Our family recipe Falafel served on fresh baked
pita spread with hummus and topped with lettuce,
tomato, cucumber, onion, pickles, cilantro,
parsley and tahini sauce.

8.95

TANDOORI CHICKEN AND CHEESE

Our signature Chicken Tikka sautéed with onions on pita
topped with cheese and fresh herbs then
grilled to perfection. (Recommended spicy)
Served with a side of yogurt sauce.

8. 95/11.95 (FETA)

GRILLED CHICKEN AND CHEESE

Santa Barbara grilled chicken sautéed with onions and
tomatoes topped with cilantro and Swiss cheese.
Grilled on pita.

8.95

TANDOORI CHICKEN WITH TIKKA SAUCE

Our signature Chicken Tikka sautéed with onions on
pita topped with cheese and fresh herbs then grilled to
perfection and topped with Masala sauce.
Served with a side of yogurt sauce.

11.95



ENTREES

INCLUDED WITH ENTREES:

All entrees are served with rice, Mediterranean salad, fresh pita bread and a side of yogurt sauce.

LAMB KORMA

Tender lamb cooked Korma style
in a tomato based sauce blended with milk,
sour cream, exotic spices, herbs and sour cherries.
16.95 / 12.95

CHICKEN ON THE SAJJ

Chicken tenderloins marinated in saffron,
fresh herbs, spices and yogurt,
and sautéed to perfection with onions.
18.95 / 13.95

SHAWERMAH ON THE SAJJ

Beef, thinly sliced, seasoned and marinated 48 hours,
and cooked on the Sajj (Mediterranean Wok)
with sliced tomatoes, onion and fresh herbs.
18.95

LAMB YAKHNEY

Leg of lamb, cubed, marinated in our family recipe
of fresh herbs, exotic spices and saffron water, cooked to
perfection in Yakhney sauce of tomatoes and exotic spices.
20.95

CHICKEN YAKHNEY

Chicken breast, cubed, marinated in our family recipe
of fresh herbs, exotic spices and saffron water, cooked to
perfection in Yakhney sauce of tomatoes and exotic spices.
20.95

CHICKEN TIKKA MASALA

Chicken tenderloins cooked to perfection in
Tikka sauce, a delicious blend of tomatoes, herbs and
exotic spices with an accent.
20.95



BEVERAGES

POMEGRANATE TEA

A local favorite.

3.95

RED TEA

Made from scratch.

3.95

MEDITERRANEAN ICED TEA

Sweet or un-sweet.

3.95

MEDITERRANEAN ICED COFFEE

Sweet or un-sweet.

3.95



DESSERTS

MA'AMOU

Buttery filled cookies.

4.95

PISTACHIO BAKLAVA

Upon availability

Sizes - want it(S)/love it(M)/gotta have it(L).

4.50/6.95/12.95

MEDITERRANEAN CHEESECAKE

Ricotta based cheesecake topped with vanilla mousse and garnished with honey and pistachio.

4.95