

APPETIZERS

FALAFEL

(6 pcs) Ground chickpeas mixed with vegetables, prepared with our own spices and deep fried. \$7.00



HUMMUS

Purèed chickpeas blended with olive oil, lemon juice, tahini and garlic. Served with fresh oven baked pita.

Small \$5.00 **Medium** \$7.00 **Large** \$9.00

Add a topping to any size hummus:

Fresh Veggies \$3.00 **Pine Nuts** \$3.00
Lamb, Chicken or Beef \$4.50

BABA GHANOUGE

Smoked eggplant, purèed and mixed with olive oil, lemon juice and garlic.

Small \$5.49 **Medium** \$7.49 **Large** \$9.49

LEBNEH WITH GARLIC

Yogurt dip topped with our signature garlic spread, olive oil and mint leaves. \$5.99

VEGETARIAN COMBINATION

Hummus, baba ghanouge, taboulee and falafel. \$10.49

SPINACH PIE

(4 pcs) Fresh lightly seasoned spinach stuffed in warm baked bread. \$5.49

MEAT PIE

(4pcs) Finely ground, lightly seasoned beef stuffed in warm bread. \$5.49

TRIO APPETIZER

Hummus, taboulee and baba ghanouge. \$10.49

FRIED KIBBEE

(6pcs) Finely ground seasoned lamb mixed with bulgar wheat and fried to a golden brown, accompanied with our flavorful Tahini dipping sauce. \$9.00

CHICKEN WINGS

A house favorite cooked to your liking. Fried or sautéed with our favorite lemon garlic sauce.

Fried: Small (6 pcs) \$5.00 **Large** (12 pcs) \$10.00

Sautéed: Small (6pcs) \$6.00 **Large** (12pcs) \$11.00

KIBBEE NAYEE

100% lean ground lamb served raw mixed with onions, bulgur wheat and imported spices and drizzled with olive oil. \$10.00

SAHARA MAZA TRAY

The best of our Mediterranean favorites all in one: hummus, baba ghanouge, taboulee, fattoush, falafel and grape leaves. \$17.49

GRAPE LEAVES

(5 pcs) Stuffed lamb or vegetarian grape leaves. \$6.49

BEEF TENDERLOIN TIPS

Chargrilled pieces of tenderloin tips topped with our house zip sauce. \$10.99



SALADS

FATTOUSH

A fresh mix of cucumbers, tomatoes, radish, cabbage, pita chips and romaine lettuce tossed in our homemade Sumac Vinaigrette dressing. Small \$5.00 Medium \$7.00 Large \$9.00

SAHARA

A culture favorite, the perfect mix of finely cut cucumbers, tomatoes, beets, and chickpeas tossed with olive oil, lemon juice and red vinegar. Small \$5.00 Medium \$7.00 Large \$9.00



TABOULEE

Finely chopped parsley, tomatoes, green onions, dried mint and bulgur wheat, tossed in olive oil and lemon juice.

Small \$5.00 Medium \$7.00 Large \$9.00

CABBAGE

Sliced red and yellow cabbage, diced beets, tomatoes and fresh mint drizzled with olive oil and lemon juice

Small \$5.00 Medium \$7.00 Large \$9.00

GREEK

Cucumbers, tomatoes, chickpeas, beets, olives, feta cheese and romaine lettuce, topped off with our famous Sahara dressing.

Small \$5.00 Medium \$7.00 Large \$9.00

EGGPLANT

Thinly sliced tri-colored bell peppers tossed with cucumbers, tomatoes and fried eggplant, drizzled with olive oil and lemon juice.

Small \$5.00 Medium \$7.00 Large \$9.00

FALAFEL

Diced cucumbers, tomatoes, falafel pieces and hummus, mixed perfectly with tahini sauce.

Small \$5.00 Medium \$7.00 Large \$9.00

ADD A TOPPING

to any salad:

Chicken Shawarma, Grilled Chicken,
Chicken Kabob or Beef Shawarma \$4.00

SOUPS & stews

CHICKEN LEMON RICE \$3.49

LENTIL SOUP \$3.49

WHITE BEAN \$3.49

CURRY \$3.49

 Vegetarian  Gluten Free

 Organic

ENTREES

Dinners served with soup or salad and your choice of rice and stew, fries or steamed vegetables. Upgrade to any specialty salad (Greek, Taboulee, Fattoush) for an additional \$2.50.

CHICKEN SHAWARMA

Lightly seasoned stacked chicken on a rotisserie and thinly sliced. \$14.49

CHICKEN KABOB

(8 pcs) Chicken breast cubes marinated in lemon juice and garlic. \$14.99

Add our lemon oregano house sauce \$2.00

CHICKEN KAFTA

(3 Skewers) Ground chicken seasoned with house spices, mixed with parsley and onions. \$13.99

 **Chef Recommends - Chardonnay**

CHICKEN CREAM CHOP

Sliced chicken breast, batter dipped and deep fried to a golden brown. \$14.99

Add our lemon house sauce \$1.50

(lemon, garlic and butter)

QUAILS

(3 pcs) Tender quails seasoned and charbroiled to perfection. \$16.99

GRILLED CHICKEN

(3 pcs) Chicken breast marinated in garlic and lemon juice, charbroiled and topped with our signature garlic spread. \$14.99

DEBONED CHICKEN

Tender white and dark chicken marinated in lemon juice, garlic and our house spices. \$16.99

BEEF SHAWARMA

Thin slices of our premium grass-fed organic beef and lamb stacked on a vertical broiler. \$14.99

 **Chef Recommends - Merlot**

FILET MIGNON KABOB

(8 pcs) The Ultimate Favorite! Our free range, grass-fed, beef tenderloin is slowly and naturally aged for a minimum of 21 days, then hand carved and expertly trimmed. The result is melt-in-your-mouth, fork-tender delectable flavor! \$25.99

 **Chef Recommends - Cabernet**

BEEF SHISH KAFTA WITH EGGPLANT

Pan-fried eggplant and tomato wrapped delicately over kafta. \$14.99

BEEF SHISH KAFTA

(3 Skewers) Premium grass-fed organic ground beef and lamb mixed with onions, parsley, salt and pepper. \$13.99

BEEF CREAM CHOP

Sliced seasoned grass-fed organic beef batter dipped and deep fried to a golden brown. \$14.99

DRY AGED NEW YORK STRIP

Crowned the "King of Steaks," our boneless free range, grass-fed, New York Strip is hand cut from the center of the strip loin and rich with fine marbling. \$21.99

GRASS-FED WAGYU BEEF BURGER

Our Wagyu Beef Burgers are made from free ranging, 100% grass-fed Wagyu beef that has never been treated with hormones or antibiotics resulting in a high concentration of marbling. Served on fresh brioche bun. \$12.99

DRY AGED COLORADO LAMB CHOPS

4pcs of our dry aged, grass-fed, organic lamb lightly seasoned in sea salt, cracked pepper, and virgin oil. MARKET PRICE. (ASK YOUR SERVER)

 **Chef Recommends - Red Blended Wine**

LAMB KABOB

Eight pieces of our delicate and tender grass-fed, free range merino lamb. \$23.99

 **Chef Recommends - Pinot Noir**

LAMB SHANK

Two supremely delicate and tender grass-fed, free range, merino lamb slowly roasted and topped with our house red sauce. \$17.99

MASGOOF

Broiled white fish split open and topped with grilled onions, tomatoes, and green peppers. \$25.99

FRIED WHITE FISH

Breaded white fish filet batter dipped and deep fried to a golden brown. \$14.99

BROILED WHITE FISH

Grilled fish filet seasoned with lemon and house spices. \$14.99

CURRY FISH

Grilled white fish seasoned in lemon, olive oil, and house spices, topped with our thick curry sauce. \$16.99

SHRIMP KABOB

(10 pcs) Tender shrimp dipped in a creamy garlic and butter sauce, charbroiled to perfection. \$18.49

 **Chef Recommends - Pinot Grigio**

OUR PREMIUM MEATS



HUMMUS



DEBONED CHICKEN



LAMB CHOPS

STIR FRY

Choose from an impressive array of our most popular sautéed entrées.

CLASSIC STIR FRY ^{GF}

Sautéed peppers, onions and tomatoes.

YOUR CHOICE OF:

VEGETARIAN ^V	\$13.99
CHICKEN ^{GF}	\$15.99
BEEF TENDERLOIN ^{GF} ^O	\$19.99
SHRIMP ^{GF}	\$18.99
LAMB ^{GF} ^O	\$18.99



HOUSE specialties

POTATO CHOP

Seasoned beef, stuffed in a mashed potato shell and deep fried to a golden brown. \$14.99

STUFFED GRAPE LEAVES

Grape leaves stuffed with rice, lamb, tomatoes, and seasoned with house spices. \$13.99

VEGETARIAN GRAPE LEAVES ^V

Grape leaves stuffed with rice and vegetables, seasoned with our own spices. \$13.49

HOUSE KIBBEE

Finely ground seasoned beef and lamb mixed with bulger wheat.

YOUR CHOICE OF:

Boiled \$15.49 | Fried \$15.49

COMBOS

Dinners served with soup or salad and your choice of rice and stew, fries or steamed vegetables. Upgrade to any specialty salad (Greek, Taboulee or Fattoush) for an additional \$2.50 per person

18% gratuity for parties of 6 or more



SAHARA SUPER combo \$27.99

1 Shish Beef Kafta, Beef Shawarma, Beef Cream Chop, Chicken Cream Chop, 1 Chicken Kafta and 3 pcs. Chicken Kabob
Served with rice, stew and two dinner salads or two soups.

Add additional person - \$11.00

CREATE YOUR own combo \$14.99

Your choice of two or three items:

- BEEF CREAM CHOP
- BEEF SHAWARMA
- BEEF KAFTA
- CHICKEN CREAM CHOP
- CHICKEN SHAWARMA
- CHICKEN KABOB
- CHICKEN KAFTA
- GRILLED CHICKEN
- FALAFEL ^V

SANDWICHES

All sandwich wraps include lettuce, tomatoes & pickled cabbage. Oven baked bread and garlic sauce are NOT served with sandwiches.

FALAFEL ^V \$4.99

(Includes tahini sauce)

HUMMUS & TABOULEE ^V \$4.99

BEEF KABOB TENDERLOIN ^O \$7.50

LAMB KABOB TENDERLOIN ^O \$7.50

GRILLED CHICKEN \$4.99

(Wrapped with garlic sauce and pickles)

CHICKEN KABOB \$4.99

SHAWARMA \$4.99

(Beef or Chicken. Chicken version is wrapped with only garlic sauce and pickles)

POTATO CHOP \$5.25

KAFTA \$4.99

(Beef or Chicken)

BEEF CREAM CHOP \$4.99

CHICKEN CREAM CHOP \$4.99

GRAPE LEAVES \$4.99

(Veggie or Lamb)



SIDES

STEAMED VEGETABLES \$4.00

FRENCH FRIES \$4.00

RICE \$4.00

HOME FRIES \$4.00

GRILLED TOMATOES, ONIONS & GREEN PEPPERS \$4.00

SIGNATURE DRINKS from our bar

SHANGHAI NIGHTS

A Mai-Tai lovers dream! Iced Bacardi Rum, Captain Morgan Spiced Rum, pineapple juice and orange juice.

DIRTY OLIVE MARTINI

Whoever said Dirty is a bad thing missed out on one of the best Martini's known to man. Infused with Absolut Vodka, Olive Juice, Dry Vermouth and Olives, this classic martini goes down smooth.

A NIGHT AT SAHARA

Yes, it's amazing! Iced Ciroc Coconut Vodka, pineapple juice and a splash of grapefruit.

RED SANGRIA

Crafted with a select varietal red wine made with organically grown grapes, organic fruit blend of pomegranate, blueberry, blood orange and acai juices.

SAHARATINI

Deliciously exquisite and reminiscent of your favorite vacation spot. Infused with Ciroc Red Berry, Lemonade, Triple Sec and a "splash" of cranberry. This martini screams Mediterranean sun kiss!



Ask Your Server About Our "Featured Wine of the Week"

Ask your server to view our full drink menu

^V Vegetarian ^{GF} Gluten Free ^O Organic

Some dishes may include a blend of olive and peanut oil. Please consult your server if you are allergic to peanut oil. "Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"