

# Starters

## **Baba Ghanouge**

A dish of distinct and robust flavor, made of roasted eggplant and pureed with tahini sauce, olive oil, lemon juice, salt and finely diced garlic; it's a must have!

Trays starting at \$15

## **Fried Kibbie**

A perfect starter for any event. Finely ground lamb, seasoned and mixed with cracked wheat, deep fried to perfection.

\$.75 each

## **Falafel**

A delectable starter that is sure to please your guests. Made of ground chickpeas mixed with vegetables, our house spices and deep fried to perfection, this appetizer leaves you wanting more.

\$.75 each

## **Hommous**

Known as one of the Middle East and Mediterranean's most popular specialties. Flavorful cooked chickpeas are blended with creamy tahini sauce, olive oil, lemon juice and garlic. The unique flavor is universally appealing.

Trays starting at \$15

# Salads

## **Taboulee**

Traditional house favorite, Taboulee is known across the globe and remains the most popular Middle Eastern salad. The ingredients are finely chopped parsley, mixed with perfectly diced tomatoes, onions, mint, cracked wheat and tossed with olive oil and lemon juice.

Trays starting at \$15

## **Fattoush**

Crispy and fresh romaine lettuce and fried pieces of Arabic flat bread, tossed with perfectly ripe red tomatoes, red cabbage, olive oil and lemon juice. Paired with any of our delicious starters, this salad makes the perfect combination platter.

Trays starting at \$15

## **Eggplant Salad**

An exquisitely appealing and colorful salad. The unique taste is made of thinly sliced bell peppers, tossed with cucumbers, tomatoes and mildly spiced and delicately fried eggplant; drizzled with olive oil and lemon juice.

Trays starting at \$15

## **Greek Salad**

A salad inspired by Greek ingredients and made with chopped lettuce; topped with cucumbers, ripe tomatoes, chickpeas, beets, feta dressing and served with our signature Sahara house dressing. This salad is d-e-l-i-c-i-o-u-s!

Trays starting at \$15

## **Sahara Salad**

Chopped cucumbers, tomatoes, onions and parsley, blended with lemon juice and olive oil.

Trays starting at \$15

## **Cabbage Salad**

Finely shredded braised red cabbage, tossed with diced tomatoes and mint; blended together with lemon juice and olive oil this salad is a must try!

Trays starting at \$15

# Entrees

## **Beef Shawarma**

Perfectly marinated and seasoned beef, cooked to perfection.  
Trays starting at \$40

## **Chicken Shawarma**

Perfectly marinated chicken breast dusted with spices and charbroiled to mouth-watering delight!

Trays starting at \$40

## **Potato Chop**

A classic Middle-Eastern plate made of, flavorful seasoned beef and hand stuffed in mashed potato shell and deep-fried to a golden brown

\$2.5 each

## **Grape Leaves**

A Mediterranean favorite! Individual grape leaves are stuffed with your choice of meat or fresh vegetables mixed with rice and seasoned with our house spices.

Trays starting at \$40

## **Chicken Kabob Tika**

Pieces of choice chicken marinated for tantalizing flavor and char-grilled to perfection.

Trays starting at \$40

## **Chicken Kafta**

Ground chicken mixed with minced parsley, diced onions and house spices. Slow cooked on our grill, for a tender chicken delicacy.

\$2.5 each

## **Chicken Cream Chop**

This dish remains a house favorite among our honored guests. Made of sliced chicken breast, dipped in batter and lightly dusted with our house spices and fried to a golden brown.

Trays starting at \$40

## **Beef Kabob Tika**

Pieces of choice Angus beef tenderloin, marinated for tantalizing flavor and char-grilled to perfection.

Trays starting at \$40

## **Lamb Kabob Tika**

Pieces of choice lamb tenderloin, marinated for tantalizing flavor and char-grilled to perfection.

Trays starting at \$40

## **Beef Shish Kabob**

Ground beef and lamb mixed with minced parsley, diced onions and house spices. Slow cooked on our grill, for a tender delicacy.

\$2.5 each

## **Beef Cream Chop**

This dish remains a house favorite among our honored guests. Made of sliced beef, dipped in batter and lightly dusted with our house spices and fried to a golden crisp.

Trays starting at \$40

## **Whole Roasted Lamb**

A select choice of the finest USDA Prime lamb, slowly roasted at the perfect temperature, mildly seasoned with our house spices and served with rice and slivered almonds; our chef has created a culinary masterpiece!

\$275

# Create Your Own Dish

A full course meal to please any guest

\$8 per person

## Appetizers

Tabloulee    Hommous    Fattoush

## Pick 3 From the Following Items

Chicken Kabob

Beef Shawarma

Chicken Shawarma

Beef Cream Chop

Chicken Kafta

Falafel

Chicken Cream Chop

Grape Leaves (Meat or Veggie)

Beef Kafta

Potato Chop

Discounts may be available for orders over \$200