

HOUSE WINE SELECTIONS

GLASS 5 / BOTTLE 20

MERLOT • CABERNET • WHITE ZINFANDEL • CHARDONNAY

RED WINE

LYRIC BY ETUDE PINOT NOIR , <i>Santa Barbara County</i>	9 / 32
BOGLE MERLOT , <i>California</i>	7 / 25
DONA PAULA MALBEC , <i>Mendoza</i>	7 / 25
TRAPICHE CABERNET SAUVIGNON , <i>Argentina</i>	7 / 25
CONCANNON CABERNET SAUVIGNON , <i>California</i>	9 / 32
SIMI CABERNET SAUVIGNON , <i>Alexander Valley</i>	32
NAPA CELLARS CABERNET SAUVIGNON , <i>Napa Valley</i>	42
CHATEAU STE. MICHELLE ETHOS MERLOT A Merlot so big & rich it tastes like a Cabernet	42
JORDAN CABERNET SAUVIGNON Rich currant & blackberry fruit with a velvety texture	63
PENNER-ASH PINOT NOIR Rich, elegant, fleshy with intense black cherry flavors	62

WHITE WINE

CHATEAU GRAND TRAVERSE SEMI-DRY RIESLING , <i>Old Mission Peninsula</i>	7 / 24
ECCO DOMANI PINOT GRIGIO , <i>Italy</i>	7 / 25
BARTENURA MOSCATO , <i>Italy</i>	7 / 25
TRAPICHE BROQUEL CHARDONNAY , <i>Mendoza</i>	7 / 25
LA CREMA CHARDONNAY , <i>Sonoma Coast</i>	28

COCKTAILS

SAHARATINI Deliciously exquisite and reminiscent of your favorite vacation spot. Infused with Ciroc Red Berry, Lemonade, Triple Sec & a "splash" of cranberry. This martini screams Mediterranean sun kiss!	7
COS-MO-TOWN Classic infused Martini is the perfect mix of Absolut Vodka, Triple Sec & cranberry juice.	7
GODDESS GODIVA Imagine drinking a perfectly infused Martini of Godiva Chocolate, Godiva White Chocolate & Absolut Vodka & be prepared to taste its match.	8
PLEASINGLY POMEGRANATE Refreshing, fruity & flavorful! Infused with Absolut Vodka, Pomegranate Liqueur, Triple-Sec and lime juice.	7
MOJITO Magical sunsets & lots of laughter makes this drink a perfect start to any summer night. Iced Bacardi Rum, Mojito Magic, club soda & mint leaves.	7
SHANGHAI NIGHTS Iced Bacardi Rum, Captain Morgan Spiced Rum, pineapple juice & orange juice.	7
BEACH BUM Everyday is a beach when you're sippin' that perfect drink! Iced Malibu Coconut Rum, Amaretto & orange juice.	7
A NIGHT AT SAHARA Iced Ciroc Coconut Vodka, pineapple juice & a splash of grapefruit.	7
SANGRIA White or red made with organic grapes.	7

BEER BY THE BOTTLE

Ask about our specialty craft & seasonal beer

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MILLER LITE	COORS LIGHT
SUMMER SHANDY (Seasonal)	LABATT BLUE
HEINEKEN HEINEKEN LIGHT	BUDWEISER
SAMUEL ADAMS	BUD LIGHT BUD LIGHT LIME
AMSTEL LIGHT	BLUE MOON
CORONA CORONA LIGHT	KILLIAN'S
STELLA ARTOIS	ANGRY ORCHARD
DOS EQUIS	OBERON (Seasonal)



APPETIZERS

FALAFEL (V) (GF) (6 pcs) Ground chickpeas mixed with vegetables, prepared with our own spices and deep fried.	7.00
HUMMUS (V) (GF) Puréed chickpeas blended with olive oil, lemon juice, tahini and garlic. Served with fresh oven baked pita. SM 5.00 / MED 7.00 / LG 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 (V) (GF) Smoked eggplant, puréed and mixed with olive oil, lemon juice and garlic. SM 5.49 / MED 7.49 / LG 9.49	
VEGETARIAN COMBINATION (V) Hummus, baba ghanouge, taboulee and falafel.	10.49
SPINACH PIE (V) (4 pcs) Fresh lightly seasoned spinach stuffed in warm baked bread.	5.49
MEAT PIE (GF) (4 pcs) Finely ground, lightly seasoned beef stuffed in warm bread.	5.49
FRIED KIBBEE (GF) (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 (6PC) 6.00 / (12PC) 11.00 SAUTÉED (6PC) 7.00 / (12PC) 12.00	
KIBBEE NAYEE (GF) 100% lean ground lamb served raw mixed with onions, bulgur wheat and imported spices and drizzled with olive oil.	10.00
SAHARA MAZA TRAY (V) The best of our Mediterranean favorites all in one: hummus, baba ghanouge, taboulee, fattoush, falafel and grape leaves.	17.49
GRAPE LEAVES (V) (GF) (5 pcs) Stuffed lamb or vegetarian grape leaves.	6.49
BEEF TENDERLOIN TIPS (GF) Char-grilled pieces of tenderloin tips topped with our house zip sauce.	10.99
MEDITERRANEAN TACO Your choice of either Beef, Chicken, or Falafel on soft tortilla topped with caramelized onions and our homemade avocado garlic sauce.	3.00 each

SALADS

ADD A TOPPING TO ANY SALAD 4.00

Chicken Shawarma, Grilled Chicken, Chicken Kabob or Beef Shawarma

SMALL 5.00 | MEDIUM 7.00 | LARGE 9.00

FATTOUSH (V) A fresh mix of cucumbers, tomatoes, radish, cabbage, pita chips and romaine lettuce tossed in our homemade Sumac Vinaigrette dressing.	GREEK (V) (GF) Cucumbers, tomatoes, chickpeas, beets, olives, feta cheese & romaine lettuce, topped off with our famous Sahara dressing.
SAHARA (V) (GF) A culture favorite, the perfect mix of finely cut cucumbers, tomatoes, beets, and chickpeas tossed with olive oil, lemon juice and red vinegar.	EGGPLANT (V) (GF) Thinly sliced tricolored bell peppers tossed with cucumbers, tomatoes & fried eggplant, drizzled with olive oil and lemon juice.
TABOULEE (V) Finely chopped parsley, tomatoes, green onions, dried mint and bulgur wheat, tossed in olive oil & lemon juice.	FALAFEL (V) (GF) Diced cucumbers, tomatoes, falafel pieces and hummus, mixed perfectly with tahini sauce.

SOUPS & STEWS

CHICKEN LEMON RICE (GF)	3.49	WHITE BEAN (V) (GF)	3.49
LENTIL SOUP (V)	3.49	CURRY (V) (GF)	3.49

(V) Vegetarian

(GF) Organic

(GF) Gluten Free

ENTREES

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

CHICKEN SHAWARMA GF	14.99
Lightly seasoned stacked chicken on a rotisserie and thinly sliced.	
CHICKEN KABOB GF	14.99
Add our lemon oregano house sauce \$2.00 (8 pcs) Chicken breast cubes marinated in lemon juice and garlic.	
CHICKEN KAFTA	13.99
(3 Skewers) Ground chicken seasoned with house spices, mixed with parsley and onions.	
CHICKEN CREAM CHOP	14.99
Add our house lemon sauce \$2.00 Sliced chicken breast, batter dipped and deep fried to a golden brown.	
QUAILS GF	16.99
(3 pcs) Tender quails seasoned and charbroiled to perfection.	
GRILLED CHICKEN GF	14.99
(3 pcs) Chicken breast marinated in garlic and lemon juice, charbroiled and topped with our signature garlic spread.	
DEBONED CHICKEN GF	16.99
Tender white and dark chicken marinated in lemon juice, garlic and our house spices.	
BEEF SHAWARMA GF	15.99
Thin slices of our premium grass-fed organic beef and lamb stacked on a vertical broiler.	
FILET MIGNON KABOB GF	25.99
(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!	
BEEF SHISH KAFTA WITH EGGPLANT	14.99
Pan-fried eggplant and tomato wrapped delicately over kafta.	
BEEF SHISH KAFTA	13.99
(3 Skewers) Premium grass-fed organic ground beef and lamb mixed with onions, parsley, salt and pepper.	
BEEF CREAM CHOP	15.99
Sliced seasoned grass-fed organic New York strip batter dipped and deep fried.	
DRY AGED COLORADO LAMB CHOPS GF	MARKET PRICE (ASK YOUR SERVER)
4pcs of our dry aged, grass-fed, organic lamb lightly seasoned in sea salt, cracked pepper, and virgin oil.	
LAMB KABOB GF	23.99
Eight pieces of our delicate and tender grass-fed, free range Merino lamb.	
LAMB SHANK GF	17.99
Two supremely delicate and tender grass-fed, free range, merino lamb slowly roasted and topped with our house red sauce.	
BROILED WHITE FISH	15.99
Grilled fish filet seasoned with lemon and house spices.	
CURRY FISH	17.99
Grilled white fish seasoned in lemon, olive oil, and house spices, topped with our thick curry sauce.	
SHRIMP KABOB	18.49
(10 pcs) Tender shrimp dipped in a creamy garlic and butter sauce, charbroiled to perfection.	

STIR FRY

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

CLASSIC STIR FRY

Sautéed peppers, onions and tomatoes.

YOUR CHOICE OF:			
VEGETARIAN V	13.99	SHRIMP	18.99
CHICKEN	15.99	LAMB	18.99
		BEEF TENDERLOIN	19.99

V Vegetarian **O** Organic **GF** Gluten Free

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"

HOUSE SPECIALTIES

POTATO CHOP GF	14.99	SAHARA LOADED FRIES	13.99
Seasoned beef, stuffed in a mashed potato shell and deep fried to a golden brown.		French fries topped with your choice of chicken cream chop, beef shawarma, or falafel and drizzled with our signature house dressing and lemon garlic sauce.	
VEGETARIAN POTATO CHOP V GF	14.99	STUFFED GRAPE LEAVES GF	13.99
Seasoned vegetables stuffed in a mashed potato shell and deep fried to a golden brown.		Grape leaves stuffed with rice, lamb, tomatoes, and seasoned with house spices.	
VEGETARIAN GRAPE LEAVES V GF	13.49		
Grape leaves stuffed with rice and vegetables, seasoned with our own spices.			

SAHARA SUPER COMBO

(FOR TWO PEOPLE)

27.99

Add additional person - \$11.00

1 Shish Beef Kafta, Beef Shawarma, Chicken Shawarma, Chicken Cream Chop, 1 Chicken Kafta and 3 pcs. Chicken Kabob.

Dinners served with soup or salad and your choice of rice and stew, or fries, or steamed vegetables.

Upgrade to any specialty salad (Greek, Taboulee or Fattoush) for an additional \$2.50 per person

CREATE

YOUR OWN

COMBO

16.99

YOUR CHOICE OF TWO OR THREE ITEMS:

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

SANDWICHES

FALAFEL	4.99
HUMMUS & TABOULEE	4.99
BEEF KABOB TENDERLOIN	7.50
LAMB KABOB TENDERLOIN	7.50
CHICKEN KABOB	4.99
BEEF CREAM CHOP	4.99
POTATO CHOP	5.25
CHICKEN CREAM CHOP	4.99
BEEF SHAWARMA	4.99
CHICKEN SHAWARMA	4.99
GRILLED CHICKEN	4.99
GRAPE LEAVES (Veggie or Lamb)	4.99
KAFTA (Beef or Chicken)	4.99

SIDES

STEAMED VEGETABLES	4.00	HOME FRIES	4.00
FRENCH FRIES	4.00	BOWL OF HOUSE LEMON SAUCE	5.00
RICE	4.00	BOWL OF HOUSE ZIP SAUCE	5.00
GRILLED TOMATOES, ONIONS & GREEN PEPPERS	4.00		

18% gratuity for parties of 6 or more