

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>	8 / 27
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>	8 / 24
ECCO DOMANI PINOT GRIGIO, <i>Italy</i>	8 / 25
BARTENURA MOSCATO, <i>Italy</i>	8 / 25
TRAPICHE BROQUEL CHARDONNAY, <i>Mendoza</i>	8 / 25

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!	6
PLEASEINGLY POMEGRANATE Refreshing, fruity & flavorful! Infused with Absolut Vodka, Pomegranate Liqueur, Triple-Sec and lime juice.	6
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.	6
SHANGHAI NIGHTS Iced Bacardi Rum, Captain Morgan Spiced Rum, pineapple juice & orange juice.	6
BEACH BUM Everyday is a beach when you're sippin' that perfect drink! Iced Malibu Coconut Rum, Amaretto & orange juice.	6
A NIGHT AT SAHARA Iced Ciroc Coconut Vodka, pineapple juice & a splash of grapefruit.	6
SANGRIA White or red made with organic grapes.	6

BEER BY THE BOTTLE

Ask about our specialty craft & seasonal beer

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



APPETIZERS

FALAFEL (V) (GF) (6 pcs) Ground chickpeas mixed with vegetables, prepared with our own spices and deep fried.	7.00
HUMMUS (V) (GF) Puréeed chickpeas blended with olive oil, lemon juice, tahini and garlic.	SM 5.00 / MED 8.00 / LG 10.00
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, puréeed and mixed with olive oil, lemon juice and garlic.	SM 6.00 / MED 8.00 / LG 10.00
VEGETARIAN COMBINATION (V) Hummus, baba ghanouge, taboulee and falafel.	11.00
FRIED KIBBEE (G) (6pcs) Finely ground seasoned lamb mixed with bulgar wheat and fried to a golden brown, accompanied with our flavorful Tahini dipping sauce.	9.00
FRIED CHICKEN WINGS A house favorite. We offer plain, breaded SAUTÉED (6PC) 8.00 / (12PC) 14.00 or our sautéed version which contains our lemon garlic hot sauce	FRIED (6PC) 7.00 / (12PC) 12.00
KIBBEE NAYEE (G) 100% lean ground lamb served raw mixed with onions, bulgur wheat and imported spices and drizzled with olive oil.	11.00
SAHARA MAZA TRAY (V) The best of our Mediterranean favorites all in one: hummus, baba ghanouge, taboulee, fattoush, falafel and vegetarian grape leaves.	17.99
GRAPE LEAVES (G) (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.	11.99
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

SMALL 5.00 | MEDIUM 8.00 | LARGE 10.00

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.

BUILD YOUR

OWN

SALAD WITH MEAT

12.00

YOUR CHOICE OF SALAD:

- FATTOUSH
- TABOULEE
- SAHARA
- GREEK

YOUR CHOICE OF MEAT:

- CHICKEN SHAWARMA
- BEEF SHAWARMA
- CHICKEN KABOB
- GRILLED CHICKEN

(V) Vegetarian

(G) Organic

(GF) Gluten Free

ENTREES

Dinners served with soup or salad and your choice of rice and stew, or fries, or seasonal vegetables. Upgrade to any specialty salad (Greek, Taboulee, Fattoush) for an additional 2.50. We use an open flame grill to cook all of our grilled entrees. Grilled entrees might be slightly charred.

CHICKEN SHAWARMA ^{GF}	15.99
Lightly seasoned stacked chicken on a rotisserie and thinly sliced.	
CHICKEN KABOB ^{GF}	15.99
Add our lemon oregano house sauce served on top \$2.00	
Chicken breast cubes marinated in lemon juice and garlic.	
CHICKEN KAFTA	13.99
Ground chicken seasoned with house spices, mixed with parsley and onions.	
CHICKEN CREAM CHOP	15.99
Add our house lemon sauce served on top \$2.00	
Sliced chicken breast, batter dipped and deep fried to a golden brown.	
QUAILS ^{GF}	16.99
Tender quails seasoned and charbroiled to perfection.	
GRILLED CHICKEN ^{GF}	15.99
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}	16.99
Thin slices of our premium grass-fed organic beef and lamb stacked on a vertical broiler.	
FILET MIGNON KABOB ^{GF}	27.99
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 ^{GF}	16.99
Pan-fried eggplant and tomato wrapped delicately over kafta.	
BEEF SHISH KAFTA ^{GF}	14.99
Premium grass-fed organic ground beef and lamb mixed with onions, parsley, salt and pepper.	
BEEF CREAM CHOP ^{GF}	16.99
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
Pieces of our delicate and tender grass-fed, free range Merino lamb.	
LAMB SHANK ^{GF}	17.99
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
Tender shrimp dipped in a creamy garlic and butter sauce, charbroiled to perfection..	
WILD ALASKAN SALMON ^{GF}	19.99
Fresh wild caught Salmon seasoned with light olive oil, lemon juice, salt and pepper and grilled in our charbroiler.	

BUILD YOUR OWN ENTREE

16.99 (1 person meal)

YOUR CHOICE OF TWO ITEMS:

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

SAHARA COMBO PLATTER

(FOR TWO PEOPLE)

Combo is served with soup or salad and your choice of rice and stew, or fries.

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

Shish Beef Kafta, Beef Shawarma, Chicken Shawarma, Chicken Cream Chop, Chicken Kafta and Chicken Kabob.

29.99

Add additional person - \$13.00

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 ^Y	13.99	SHRIMP	18.99
CHICKEN	15.99	LAMB	18.99
		BEEF TENDERLOIN	19.99

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 ^{Y 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 ^{Y GF}	13.49		
Grape leaves stuffed with rice and vegetables, seasoned with our own spices.			

SOUPS & STEWS

CHICKEN LEMON RICE ^{GF}	3.49	WHITE BEAN ^{Y GF}	3.49
LENTIL SOUP ^Y	3.49	CURRY ^{Y GF}	3.49

SIDES

SEASONAL VEGETABLES	4.00
FRENCH FRIES	4.00
RICE	4.00
GRILLED TOMATOES, ONIONS & GREEN PEPPERS	4.00
HOME FRIES	4.00
BOWL OF HOUSE LEMON SAUCE	5.00
BOWL OF HOUSE ZIP SAUCE	5.00
PLATE OF GARLIC SAUCE	5.00
PLATE OF PICKLED VEGGIES	3.00

^Y Vegetarian ^{GF} Organic ^{GF} Gluten Free

18% gratuity for parties of 6 or more

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"