

ENTREES & STARTERS TO SHARE

	\$		\$
Sahra's Dips - With Lebanese Bread			
1. Hummus	10		
2. Baba ghannouj	12		
3. Labneh	9		
4. All three dips	25		
Hand Made Pastries			
5. Three Sambousik	9		
Sautéed lamb with pine nuts			
6. Three Shanklish	9		
With feta cheese			
7. Three Fatayer	9		
English spinach & lemon			
8. Six Assorted Pastries	16		
Two each of the above			
9. (V) Grilled Halloumi			
Sliced Halloumi over fresh tomato & cucumber with mixed nuts & balsamic vinegar.		16	
10. (V) Sahra's 4 Home Made Vine Leaves			
An ancient vegetarian dish. A blend of rice, grains, herbs & lemon wrapped in soft grape vine leaves.		10	
11. Kibby Nayeh-'raw meat' Home Made			
Our 'A' grade lamb ground & blended with cracked wheat, herbs and spices. A dish said to have aphrodisiac effects & perfect with a glass of Arak.		16	
12. Whitebait			
A stunning dish fused with 'Baharat' blended spices with our delicious Taratore dipping sauce of sesame paste, lemon, garlic & yoghurt .		14	
13. Salt & Pepper Squid			
Salt and Pepper Squid with 'spiked aioli' and a sprinkle of Zaatar!		15	
14. Two Or Four Fried Kibby			
Home made by the mother of Sahra. Sautéed lamb with roasted pinenuts in a kibby shell.		9/16	
15. Spiced Lamb Mince			
Served on a bed of Hummus topped with onion & roasted pine nuts.		17	
DIPS & BREAD			
50. Oregano crispy bread	3		
51. Large garlic dip	10		
52. Basket Leb bread	3		
SIDES			
56. Coriander potato	9		
57. Hot chips	9		
58. Olives, pickles	8		
59. Makanek	10		
Extra condiments			
64. Tomato sauce	2		
65. Chili sauce	2		
66. Tarratorre	2		
67. Minted yoghurt	2		
68. Spiked aioli	2		
SALADS			
53. Tabbouli salad		13	
54. Fattoush salad		13	
55. Shanklish salad		13	
60. Fried cauliflower		9	
61. Basmati rice		7	
62. Garlic prawns		15	
63. Bbq octopus		15	
69. Harrissa		2	
70. Chopped chillies		2	
71. Small garlic sauce		2	
72. Herbed aioli		2	

MAINS



16. Mjadara

Spiced rice & French lentil risotto, caramelized onion, minted yoghurt & salad.

25

\$

18. Fattet Battenjan

A unique dish with numerous health benefits. Made with baked eggplant, crispy oregano bread, yoghurt, pine nuts & chickpeas.

25

\$

17. Maghmour

Eggplant casserole with a rich Arabica sauce of garlic, coriander, tomato & chickpeas over basmati rice.

25

19. (V) Sahra's Traditional Falafel. 6 pcs

Served with fresh Lebanese bread, tomato, pickles & tarratorre.

25



With Beirut being a coastal city & the Lebanese well known for their passion of fishing, our dishes come to you with the best our local shores have to offer.

20. Beirut Samke Harrah

Grilled fish topped with a traditional tahini and chili sauce, roasted almonds and pine nuts all beside a bed of basmati rice.

31

22. Fish of the day & Chips

Grilled fish served with chips, herbed aioli & lemon wedges.

28

23. Hot Smoked Trout salad

Smoked trout tossed into a delicious pomegranate and roasted pine nut salad with baked oregano bread.

26

21. Grilled Fish Fillet of the Day

Seasoned and grilled, served with seared vegetables, walnut, chilli and coriander salsa.

31

24. Seafood Platter for 2

Fresh prawns & grilled king prawns, whitebait, salt and pepper squid, grilled fillet of fish and octopus with coriander potato bites, roasted oregano bread, Fattoush salad and seasonal fruits.

125



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| 25. Lemon Garlic Chicken
Marinated & grilled served with herbed aioli, coriander potato & green salad. | 29 | 28 Chicken Mansaf
Tender chicken, spiced rice & lamb risotto with roasted nuts, green salad & minted yoghurt sauce. | 29 |
| 26. Chicken Pistachio Couscous
Served with grilled chicken, steamed vegetables in a rich Moroccan tomato & chickpea sauce. | 29 | 29. BBQ Skewers
3 chicken fillet skewers marinated in yoghurt & zesty lemon, served with grilled vegetables, garlic aioli & soft Sahra bread. | 28 |
| 27. Sahra Quails
Marinated in middle eastern spices, zaatar & garlic, served grilled with coriander potato & traditional herbed cheese salad 'Shanklish Salata'. | 33 | 30. Chicken Shawarma
Marinated and grilled chicken strips on warm tortilla bread. Served with tahini sauce and a side salad. | 29 |



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| 31. Sahra Mixed Grill
BBQ Quail, Lamb, chicken & kafta skewers served with grilled vegetables, garlic aioli & soft Sahra bread. | 35 | 34. Lamb Shank Mansaf
Tender lamb risotto topped with roasted nuts. Served with our braised lamb-shank, fresh salad & a minted yoghurt sauce. | 31 |
| 32. Soft Shell Tacos Arrabe
3 Lamb tacos filled with marinated lamb, cabbage salad, pickled peppers and garlic aioli. Finished with our yoghurt sauce. | 27 | 35. Three Lamb Skewers
Marinated & BBQ'd served with grilled vegetables, garlic aioli & soft Sahra bread. | 29 |
| 33. Lamb Salad
Tender marinated grilled lamb pieces tossed in a pine nut and pomegranate salad with crispy oregano bread. | 26 | 36. Three Kafta Skewers
Spiced minced lamb served with grilled vegetables, garlic aioli & soft fresh Sahra bread. | 27 |
| | | 37. Lamb Couscous
Braised tender lamb shank served with steamed vegetables in a rich Moroccan tomato & chickpea sauce. | 27 |

SAHRA'S BANQUETS

All banquets are charged per person **seated**. There are no substitutions on menu items. Please inform staff of any allergies
Gluten Free & Vegetarian banquets available on request.

80% of our guests chooses a banquet for Value, Variety & Experience



In the old Lebanon, on any given weekend, a simple gathering of local folk, regardless of class or status, would gather together and before long would all be sharing a bottle of Arak along with a few mezza dishes followed by mixed grill platters or a hot casserole. The experience of sharing IS the Lebanese way and 'abundance' is the only way we know. At Sahra, we aim to reproduce those dishes, to recreate those moments with genuine hospitality and with the warmth of a family get together. Please relax and allow us to offer you the spirit of our banquet!

Enhance your banquet experience with these discounted side dishes for banquet diners only.

1d Kibby Nayeh (raw lamb)	12
2d Pastries, (2) of fatayer, sambousik or fetta	5
3d Garlic dip large	8
4d Fried cauliflower	8
5d Vine leaves	8
6d Makanek (lamb sausage)	8
7d Garlic prawns	13
8d Tabbouli	12
9d Fattoush salad	12
10d Olives & pickles	6
11d 2 Fried kibby	7

38. Sahra Banquet (min 2 ppl)

5 entrees plus mains
3 dips - Hummus, labneh & baba ghannouj
Tabouli salad
Coriander potato bites
Fresh Lebanese bread
3 bbq skewers per person
Chicken, lamb, kafta. **\$40 per person**

39. Harem Banquet (min 2 ppl)

10 entrees plus mains and Lebanese coffee
3 dips - Hummus, labneh & baba ghannouj
2 salads tabouli and fattoush
Fresh Lebanese bread
Coriander potato
Pickles and olives
Vine leaves
Hand rolled sambousik & fattayer pastry
3 bbq skewers per person
Chicken, lamb, kafta **\$50 per person**

40. Sultans Banquet (min 2 ppl)

14 entrees plus mains and Lebanese coffee.
3 dips - Hummus, labneh, baba ghannouj
2 salads fattoush and tabouli
Lebanese bread
Coriander potatoes
Pickles and olives
Vine leaves
Garlic prawns
Makanek
Fried cauliflower
Kibby nayeh or fried kibby
Sambousik & fattayer pastry
3 bbq skewers per person
Chicken, lamb, kafta **\$60 per person**