SMALL PLATES

MARAG GANAME $6
Traditional Yemeni clear lamb broth soup

SOUP DU JOUR $6

BABY BEETS $13 (V, GF)
French feta, almond marzipan & serrano peppers over dried California chili sauce & za'atar, vinaigrette

GRILLED MEZZA $19 (GF)
Chicken skewers, merguez, and kofta served with leban and harissa

SPICY CHICKEN THIGHS $12 (GF)
Grilled and roasted in harissa, BBQ sauce, served with leban

BASTILLA $13
Chicken, almond, onions, parsley, and egg wrapped in phyllo, powdered sugar garnish

FALAFAL & EGGPLANT $12 (V, GF)
Falafal with mint, parsley, cumin, olive oil, lemon juice, with eggplant and tomato over hummus, with tahini dressing

FASOULIA TAGINE $14 (V, GF)
Giant white beans baked with truffle oil, za'atar, and either fried cheese balls or meatballs

SAHA’S SALMON BAKLAVA $15
Fresh wild salmon marinated with mustard seed, honey, and lime topped with almonds, walnuts and honey then wrapped in phyllo

TIGER PRAWNS $14
Oregon freshwater prawns in rosewater-mint sauce

MERGUEZ SHAKSHUKA $16 (GF)
Roasted tomatoes & bell peppers, lamb sausage with poached eggs served with pita

YEMENI FOUEL $13 (V, GF)
Fava beans, tomato, onion, garlic, cumin and za’atar, cooked together, then pureed, served with pita

ZA’ATAR CAULIFLOWER $10 (V, GF)
Organic head of cauliflower baked with za’atar, olive oil, garlic

MUSAKHAN $15
Roasted chicken, caramelized onions, sumac & pine nuts on Yemeni flatbread, pizza style

VEGAN KNAFFE $13 (V)
Shredded phyllo with vegan cream cheese and wild mushrooms baked in kamerin and served over coconut-chermoula-chipotle sauce

MALFUFA $13 (V)
Potatoes with sage, garlic, and olive oil wrapped in phyllo over mustard leban

SAHA’S RAVIOLI $12. (V)
Shiitake mushroom ravioli in sauce of fresh mango, red pepper, flakes, fresh mint, and touch of cream. Vegan version done with coconut milk

GINGER SCALLOPS $17
Seared day boat scallops over yemeni, bisbusa with fresh ginger and ginger reduction

WILD MUSHROOM PATÉ $14 (V, GF)
Mushrooms, lemon-crais, galangal, ras el hanout, and coconut milk served with yemeni bread

KOFTA $13 (GF)
Lamb meatballs with allspice, cumin, mint, cilantro, onion, and olive oil. Choice of:
1. Grilled and served with za’aweg
2. Simmered in yogurt sauce

LAHEM SOUGA $19 (GF)
Local grass-fed lamb sautéed with sumac & pine nuts over smoked Baba Ganoush, with pita and olives

SAHA SAMPLER $19. (V, GF)
Hummus, baba ganoush, leban, artichoke spread, fire-roasted eggplant & tomato, mixed olives, and za’aweg. (not part of F.F. & for 4 or more ppl)

MINI SAMPLER $10 (V, GF)
Choice of 3 dips from saha sampler, listed above. (for 1-3 people)

YEMENI OKRA $11 (V, GF)
Egyptian baby okra lightly stewed with tomato, onion, olive oil, and spices

STUFFED ARTICHOKE HEARTS
Served over cilantro-mint sauce

VEGGIE WITH TOFU & ORGANIC VEGETABLES $12 (V, GF)
Fresh crab & chives $13 (GF)

SIBUSMA $13 (V)
Phyllo pastry stuffed with spinach and potato with feta or soy cheese $13

KIBBEH 3-WAYS $15
Cracked bulgur, wheat stuffed with beef, fresh crab, and wild mushrooms, over chermoula. (choice of one for prix fixe)

BBQ QUINOA CAKES $11 (V, GF)
Savory quinoa cakes served with wild mushrooms in cumin BBQ sauce

LOBSTER KNAFFE $16
Lobster meat, yemeni bisbusa and shredded phyllo with lobster-saffron sauce

(V) = Vegetarian dishes or option – Most of which can be made vegan (GF) = Gluten Free
Please make certain to mention any special dietary needs to your server.

EXECUTIVE CHEF & OWNER: MOHAMED ABOGHANEM
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