



## SMALL PLATES

### SOUP DU JOUR \$6

#### FOUËL \$9 (V)

FAVA BEANS, TOMATO, ONION, GARLIC, CUMIN AND ZA'ATAR COOKED TOGETHER THEN PUREED. SERVED WITH PITA

#### 10 CRUST PIZZA \$13 (V)

THIN LAYERS OF PUFF DOUGH TOPPED WITH TOMATO-CHERMOULAH SAUCE, GROUND BEEF, FETA, AND ZA'ATAR. VEGGIE VERSION WITH CAULIFLOWER & MUSHROOMS \$11

#### GRILLED MEZZA \$14

CHICKEN SKEWERS, MERGUEZ, AND KOFTA SERVED WITH LEBAN AND HARISSA DIPS

#### ANNAR PRAWNS \$13

TIGER PRAWNS CURRIED WITH ONIONS AND SPICES

#### BASTILLA \$10

CHICKEN, ALMOND, ONIONS, PARSLEY, SPICES AND EGG WRAPPED IN PHYLLO AND BAKED WITH POWDERED SUGAR GARNISH

#### BBQ TOFU & MUSHROOMS \$12 (V)

OYSTER, SHIITAKE, & BROWN MUSHROOMS MARINATED WITH TOFU IN CUMIN, SOY SAUCE, SESAME SEEDS, ZA'ATAR & COCONUT MILK

#### MILAWA \$8

WARM YEMENI FLATBREAD DRIZZLED WITH HONEY AND SERVED WITH ZAHAWEG

#### SAHA'S SALMON BAKLAVA \$13

FRESH WILD SALMON MARINATED WITH MUSTARD SEED, HONEY, AND LIME TOPPED WITH ALMONDS, WALNUTS AND HONEY THEN WRAPPED IN PHYLLO AND BAKED. COMES WITH SPICY OLIVE TAPANADE

#### VEGETARIAN BAKLAVA \$9 (V)

SEASONAL VEGGIES, HONEY, ALMONDS, MUSTARD, AND FRESH LIME WRAPPED IN PHYLLO AND BAKED. COMES WITH SPICY OLIVE TAPANADE

#### BEEF KIBBEH \$9

GROUND BEEF, ONIONS, SPICES, PINE NUTS AND CRACKED WHEAT WITH TOMATO-PRUNE SAUCE AND LEBAN

#### SEAFOOD KIBBEH \$10

CRACKED WHEAT STUFFED WITH CRAB, GARLIC, CUMIN, AND ALLSPICE WITH SAFFRON SAUCE AND YEMENI GREEN SAUCE

#### VEGAN KIBBEH \$8 (V)

MUSHROOMS, TOMATO, ONIONS, AND PARSLEY IN CRACKED WHEAT SHELL WITH SAFFRON SAUCE AND YEMENI GREEN SAUCE

#### VEGAN KNAFFE \$12 (V)

VEGAN SHREDDED PHYLLO WITH VEGAN CREAM CHEESE AND WILD MUSHROOMS BAKED IN RAMEKIN AND SERVED OVER COCONUT-CHERMOULAH-CHIPOTLE SAUCE

#### KOFTA SANDWICH \$13

KOFTA MEATBALLS IN PITA HALF WITH YEMENI HAWAJ

### HUMMUS & PITA \$6 (V)

#### SAHA SAMPLER \$16 (V)

HUMMUS, BABA GANOUSH, LEBAN, ARTICHOKE SPREAD, FIREROASTED EGGPLANT & TOMATO, MIXED OLIVES, AND ZAHAWEG. (NOT PART OF P.F.)

#### 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

#### SWEET & SPICY SCALLOPS \$13

LARGE DAY BOAT SCALLOPS PAN SEARED WITH POMEGRANATE & HARISSA SAUCE

#### COUSCOUS CAKES \$9 (V)

MUSHROOM-HARISSA SAUCE

#### KOFTA \$12

GRILLED YEMENI MEATBALLS OF LOCAL GROUND LAMB MARINATED WITH ALLSPICE, CUMIN, MINT, CILANTRO, ONION, AND OLIVE OIL. SERVED WITH ZAHAWEG

#### LAHEM SOUGAR \$13

LOCAL GRASS-FED LAMB SAUTÉED WITH SUMAC, PINE NUTS, AND OLIVE OIL THEN SERVED OVER BABA GANOUSH WITH PITA AND HARISSA

#### AHI TABOULEH \$13

SUSHI GRADE AHI, SOY, CHILI URSA, LIME JUICE AND POMEGRANATE TABOULEH SERVED IN FRIED AVOCADO WITH WASABI & ZA'ATAR CRÈME FRAICHE

#### STUFFED ARTICHOKE HEART \$13

ARTICHOKE STUFFED WITH FRESH CRAB, MUSHROOMS, AND CHIVES, ROASTED AND SERVED OVER CILANTRO-MINT SAUCE

#### VEGGIE ARTICHOKE HEART \$10 (V)

ARTICHOKE STUFFED WITH TOFU AND SEASONAL ORGANIC VEGETABLES ROASTED AND SERVED OVER CILANTRO-MINT SAUCE

#### AJAH POTATAS \$12 (V)

POTATOES, EGG, ONIONS, ARTICHOKE, AND SHRIMP WITH HARISSA AIOLI. VEGAN \$9

#### YEMENI OKRA \$8 (V)

EGYPTIAN BABY OKRA LIGHTLY STEWED WITH TOMATO, ONION, OLIVE OIL, AND SPICES.

#### MALFUFA \$10 (V)

POTATOES WITH SAGE, GARLIC, AND OLIVE OIL WRAPPED IN PHYLLO AND SERVED WITH LEBAN & MUSTARD. VEGAN VERSION AVAILABLE!

#### SHAKSHUKA \$11 (V)

POACHED EGGS WITH RED ONIONS, RED & GREEN PEPPERS, JALAPENO, ROASTED GARLIC, FRESH TOMATOES, AND BASIL. SERVED WITH PITA. MERGUEZ VERSION \$14

(V) = VEGETARIAN DISHES OR OPTION - MOST OF WHICH CAN BE MADE VEGAN