



MEZZAS

MARAG GANAME OR SOUP DU JOUR \$7 (V, GF)
TRADITIONAL YEMENI LAMB BROTH OR
CHEF'S SOUP DU JOUR

FATTOUSH \$12 (V, GF)
ROMAINE HEARTS, CUCUMBER, TOMATO, FETA, OLIVES,
MINT, RED ONION, AND PITA OR QUINOA
TOSSED WITH OLIVE OIL, LEMON JUICE & SUMAC

BRAISED OCTOPUS & CARBANZO SALAD \$15 (GF)
SHAVED FENNEL, ROASTED GRAPES, & ORANGE JUICE, SAGE AND
OLIVE OIL, TOPPED WITH GREENS & ZA'ATAR VINAIGRETTE

LOBSTER KNAFFE \$16
LOBSTER MEAT, YEMENI BISBUSA AND SHREDDED PHYLLO WITH
LOBSTER-SAFFRON SAUCE

SAHA'S SALMON BAKLAVA \$16
FRESH WILD SALMON, MUSTARD SEED, HONEY, AND LIME
TOPPED WITH ALMONDS, WALNUTS AND HONEY THEN WRAPPED
IN PHYLLO AND BAKED. COMES WITH SPICY OLIVE TAPANADE

CHICKEN BASTILLA \$13
CHICKEN, ALMOND, ONIONS, PARSLEY, SPICES AND EGG
WRAPPED IN PHYLLO AND BAKED WITH POWDERED SUGAR
GARNISH

DUCK BASTILLA \$13
DUCK MEAT, CARAMELIZED ONIONS, ALMONDS, PARSLEY,
SPICES AND EGG WRAPPED IN PHYLLO & BAKED

LAHEM SOUQAR \$18 (GF)
LOCAL GRASS-FED LAMB SAUTÉED WITH SUMAC, PINE NUTS, AND
OLIVE OIL THEN SERVED OVER SMOKED BABA GANOUSH WITH
OLIVES AND HARISSA & PITA

KOFTA \$13 (GF)
LAMB MEATBALLS WITH ALLSPICE, CUMIN, MINT, CILANTRO,
ONION, AND OLIVE OIL & CHOICE OF:
1. GRILLED AND SERVED WITH ZAHAWEG
2. SIMMERED IN YOGURT SAUCE WITH PITA

GINGERED SCALLOPS \$16
FOUR DAY-BOAT SCALLOPS WITH MOROCCAN SPICED CARROTS
AND GINGER-ORANGE SAUCE

YEMENI FOUEL & PITA \$12 (V, GF)
FAVA BEANS, TOMATO, ONION, GARLIC, CUMIN AND ZA'ATAR

STUFFED AVOCADO \$13 (V)
KNAFFE COATED & LIGHTLY FRIED AVOCADO
STUFFED WITH COUSCOUS TABOULEH AND SERVED WITH SEMI-
SOY MARINATED TOFU AND RASPBERRY REDUCTION

LAHOH \$13 (V, GF)
YEMENI FLATBREAD, LEBNA, CUCUMBER, SWEET PEPPERS, &
TOMATO WITH YEMENI SALSA

VEGAN KNAFFE \$13 (V)
VEGAN SHREDDED PHYLLO WITH VEGAN CREAM CHEESE AND WILD
MUSHROOMS BAKED IN RAMEKIN AND SERVED OVER COCONUT-
CHERMOLA-H-CHIPOTLE SAUCE

WILD MUSHROOM PATÉ \$14 (V, GF)
MUSHROOMS, LEMONGRASS, GALANGA, RAS EL HANOUT, AND
COCONUT MILK SERVED WITH YEMENI BREAD

FALAFEL & EGGPLANT \$12 (V, GF)
FALAFAL WITH MINT, PARSLEY, CILANTRO, CUMIN, OLIVE OIL,
LEMON JUICE, WITH EGGPLANT & TOMATO OVER BELL PEPPER &
ALMOND SAUCE, HARISSA AND TAHINI

SAHA RAVIOLI \$13 (V)
SHIITAKE MUSHROOM RAVIOLI IN SAUCE OF FRESH MANGO, RED
PEPPER FLAKES, MINT, AND TOUCH OF CREAM OR COCONUT MILK.

MALFUFA \$13 (V)
POTATOES WITH SAGE, GARLIC, AND OLIVE OIL WRAPPED IN PHYLLO
AND SERVED WITH LEBNA & MUSTARD
VEGAN VERSION AVAILABLE

SAHA SAMPLER \$18 (V, GF) – FOR 3 OR MORE
REGULAR HUMMUS, GREEN HUMMUS, BABA GANOUSH, LEBNA,
FIREROASTED EGGPLANT & TOMATO, ARTICHOKE DIP, AND
ZA'ATAR WITH SEAWEED & GARLIC.
MINI VERSION \$9 AND CHOICE OF 3 DIPS

ZA'ATAR CAULIFLOWER \$11 (V, GF)
ORGANIC HEAD OF CAULIFLOWER BAKED WITH ZA'ATAR, OLIVE OIL,
GARLIC & PINE NUTS

MAINS

YELLOW LAMB CURRY \$29 (GF)
SUPERIOR FARMS LAMB LEG & SHOULDER SLOW ROASTED WITH
GARLIC, GINGER, TURMERIC, LEMONGRASS, CURRY, & COCONUT
MILK THEN TOPPED WITH RICE

SAGE DUCK \$27 (GF)
DUCK BREAST MARINATED WITH HONEY, SAGE AND MUSTARD
THEN GRILLED AND SERVED WITH ROASTED PEARS, MASHED
SWEET POTATOES, AND CINNAMON-ORANGE REDUCTION.

SPICY SEAFOOD TAGINE \$30 (GF)
WILD SALMON, PRAWNS, SCALLOPS AND AHI TUNA
SIMMERED IN MOHAMED'S SPICY SAUCE AND RICE

MUSHROOM FALAFEL \$20 (V)
WILD MUSHROOMS, PARSLEY, ONIONS, & SPICES ON PARSNIP PUREE
WITH SEASONAL VEGGIES & LIGHT TOMATO CHERMOULAH SAUCE

SAHA RED CURRY (V, GF)
BUTTERNUT SQUASH, MUSHROOMS, SEASONAL VEGGIES &
MAFTOUL OR QUINOA WITH TOFU \$20
CHICKEN \$24

HELBA & PITA
YEMEN'S NATIONAL DISH. OKRA, POTATOES, RICE, VEGGIE
BROTH AND FENUGREEK \$21 (V, GF)
CUBED LAMB & GROUND BEEF \$27 (GF)
WILD SALMON, AHI, SCALLOPS \$28 (GF)

CLASSIC NORTH AFRICAN COUSCOUS
VEGETABLES, CARBONZO BEANS, SPICES AND LIGHT SAFFRON BROTH
VEGETARIAN \$20
MERQUEZ \$27

NIGHTLY PRIX FIXE
CHOICE OF SOUP OR SALAD, CHOICE OF SMALL PLATE AND CHOICE OF AN ENTRÉE
\$40 VEGETARIAN/VEGAN OR \$45 WITH MEAT/SEAFOOD

WATER POURED UPON REQUEST TO SUPPORT CALIFORNIA CONSERVATION EFFORTS
(V) = VEGETARIAN DISHES OR OPTION – MOST OF WHICH CAN BE MADE VEGAN (GF) = GLUTEN FREE OPTION PLEASE MAKE CERTAIN TO MENTION
ANY SPECIAL DIETARY NEEDS TO YOUR SERVER

EXECUTIVE CHEF & OWNER: MOHAMED ABOGHANEM
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