



BRUNCH MENU

YEMENI BREAKFAST \$14 (V, GFO)

FAVA BEANS COOKED WITH TOMATO, ONION, GARLIC, CUMIN AND ZA'ATAR SERVED WITH POACHED EGGS OR TOFU, PITA & TOMATO VINAIGRETTE

MALFUFA \$14 (V)

POTATOES, SAGE, GARLIC, & OLIVE OIL WRAPPED IN PHYLLO AND TOPPED WITH POACHED EGGS AND OLIVE OIL-GRAPESFRUIT HOLLANDAISE

FAVA BENEDICT \$14 (V, GF)

SOFT FAVA BEAN CAKE, AVOCADO, POACHED EGG OR TOFU WITH CURRY SAUCE

SPINACH SHAKSHUKA \$13 (V, GF)

ORGANIC SPINACH, POACHED EGGS, CARAMELIZED ONIONS, FETA, POTATO & ZAHAWEG OR VEGAN OPTION

EGGPLANT & BEEF SHAKSHUKA \$14 (GFO)

NIMAN RANCH BEEF MEATBALLS, EGGPLANT, POACHED EGGS, AND YEMENI ZAHAWAG WITH PITA

IRAQI KIBBEH WITH CRAB \$16 (GF)

POTATO KIBBEH WITH DUNGENESS CRAB MEAT & SPICES, POACHED EGG AND LEMON-TARRAGON SAUCE

MIDDLE EASTERN OMELET \$13 (V, GF)

SPINACH, FRENCH FETA, DILL, THYME, LEMON JUICE, AND OLIVE OIL. SERVED WITH TOAST AND POTATOES. EGG WHITE OPTION.

FALAFEL BURGER \$11 (V, GFO)

HOUSEMADE FALAFEL WITH AVOCADO ON BUN WITH HARISSA AIOLI

HUMMUS OR LEBNA & PITA \$6 (V, GFO)

BEETS & BRUSSEL SPROUTS \$12 (V, GF)

FRENCH FETA, ROASTED PRUNES & SUMAC VINAIGRETTE

ARTICHOKE & KALE \$14 (V, GF)

PUREED KALE STUFFED ARTICHOKE HEART WITH VEGAN TARRAGON BERNAISE SAUCE

VEGAN FRENCH TOAST \$11 (V)

BRIOCHE BREAD, WALNUTS, FRUIT COMPOTE AND CARAMEL SAUCE

PANCAKES \$10 (V)

HOUSEMADE PANCAKE BATTER WITH MILK & YOGURT SERVED WITH FRUIT

EGGS ANY STYLE \$12 (GFO)

TWO EGGS ANY STYLE WITH HOMEFRIES, TOAST & FRUIT, AND CHOICE OF BACON OR MERGUEZ

TOFU SCRAMBLE \$12 (V, GFO)

TOFU, EGGS, LEEKS, KALAMATTA OLIVES, TOMATOES, GREEN ONION, FETA AND CHERMOULAH SERVED WITH POTATOES & TOAST

WILD MUSHROOM OMELET \$13 (V, GFO)

SEASONAL ORGANIC WILD MUSHROOMS AND FRENCH FETA WITH POTATOES, TOAST AND FRUIT

KOFTA BURGER \$13 (GFO)

SUPERIOR FARMS GROUND LAMB, MIDDLE EASTERN SPICES, ONIONS, PARSLEY, & MINT GRILLED AND SERVED WITH SUNNYSIDE EGG, HOUSEMADE HARISSA-AIOLI, AVOCADO, & TOMATO ON ENGLISH MUFFIN WITH POTATOES AND FRUIT

SIDES

ASSORTED FRESH BAKED MINI PASTRIES \$6
BACON OR MERGUEZ \$5

WATER POURED UPON REQUEST IN ACCORDANCE WITH CALIFORNIA CONSERVATION EFFORTS

(V) = VEGETARIAN, (VO) = VEGAN OPTION, (GF) = GLUTEN FREE, (GFO) = GLUTEN FREE OPTION
PLEASE MAKE CERTAIN TO MENTION ANY SPECIAL DIETARY NEEDS TO YOUR SERVER.

EXECUTIVE CHEF & OWNER: MOHAMED ABOGHANEM
2451 SHATTUCK AVENUE • BERKELEY, CA 94704 • WWW.SAHABERKELEY.COM

BRUNCH BEVERAGES

NON-ALCOHOLIC BEVERAGES

- Organic Americano Coffee & Decaf \$3
- Mighty Leaf Tea Selection \$3
- Latte / Cappuccino \$4
- Espresso \$2 sgl / \$3 dbl
- Fresh Squeezed Orange or Grapefruit Juice \$6
- Fentiman's Dandelion-Burdock, or Curiosity Cola \$5
- Saratoga Springs Sparkling Water \$6

ALCOHOLIC BEVERAGES

Collet Brut Champagne, Pinot Muenier, Chardonnay, Ay, France NV \$15/60

Mimosas \$10

Prosecco topped with fresh squeezed orange juice or pomegranate juice

Black Cow White Russian \$12

Black Cow Vodka, Kahlua, cream

Saha Sunrise \$12

House-made Bloody Mary Mix, Vodka and green garnish

BEER ON DRAUGHT

Mission Brewery Hefeweizen \$7

North Coast Brewing Scrimshaw Pilsner \$7

North Coast Brewing Steller IPA \$7

North Coast Brewing Brother Thelonious Belgian-Style Dark Ale \$9

Full list may be available upon request