



NIGHTLY PRIX FIXE

YOUR CHOICE OF FIRST, SECOND, AND THIRD COURSES
\$40 VEGETARIAN/VEGAN OR \$45 WITH MEAT/SEAFOOD PER PERSON, NO SHARING PLEASE

FIRST COURSE - SOUP & SALADS

SOUP OF THE DAY - \$7
VEGETARIAN SOUP OF THE DAY (V, GF)
OR TRADITIONAL YEMENI LAMB BROTH

FATTOUSH SALAD - \$13 (V, VO, GFO)
VIBRANT MIDDLE EASTERN SALAD WITH ROMAINE LETTUCE,
CUCUMBER, TOMATOES, KALAMATTA OLIVES, MINT, LEMON
VINAIGRETTE, FETA AND CRUNCHY PITA OR QUINOA

BRAISED OCTOPUS SALAD - \$16 (GF)
BRAISED OCTOPUS, GREENS, GARBANZO BEANS, SHAVED
FENNEL, ROASTED GRAPES, HERB VINAIGRETTE AND AIOLI

BABY BEET SALAD - \$13 (V, VO, GF)
MEDLEY OF BABY BEETS, WILD ARUGULA, ORGANIC TOFU,
APRICOTS, PRUNES, FETA CHEESE AND MINT VINAIGRETTE

STUFFED AVOCADO - \$13 (V)
HALF AVOCADO IN SHREDDED PHYLLO DOUGH (LIGHTLY FRIED),
WITH TABBOULEH (DICED PARSLEY, TOMATOES AND COUSCOUS),
AND SOY MARINATED TOFU AND RASPBERRY REDUCTION

LAHOB: TRADITIONAL YEMENI SALAD - \$13 (V, GF)
CUCUMBER, TOMATO AND SWEET PEPPER SALAD WITH A CREAMY
YOGURT DRESSING AND MILD SALSA, ON SAVORY FLATBREAD

SECOND COURSE - APPETIZERS

LOBSTER KNAFFE - \$16
CHUNKS OF LOBSTER MEAT IN A SAVORY
SAFFRON-LOBSTER SAUCE, ON TOP OF SWEET FARINA CAKE,
WITH SCATTERING OF CRISPY SHREDDED PHYLLO DOUGH

SAHA SALMON BAKLAVA - \$16
FRESH WILD SALMON, BAKED IN LAYERS OF PHYLLO DOUGH
WITH CHOPPED ALMONDS, HONEY AND ROSE WATER
SERVED WITH OLIVE TAPENADE

GINGER ORANGE SCALLOPS - \$16 (GF)
DAY-BOAT SCALLOPS WITH MOROCCAN SPICED CARROTS
AND GINGER ORANGE SAUCE

KOFTA LAMB MEATBALLS- \$15 (GF)
CHOOSE ONE:
1. GRILLED, WITH SPICY YEMENESE CHUTNEY
2. SIMMERED WITH YOGURT SAUCE

CHICKEN OR DUCK BASTILLA - \$16
CHICKEN OR DUCK, ALMOND, ONIONS, PARSLEY, SPICES AND
EGG WRAPPED IN PHYLLO AND BAKED WITH POWDERED SUGAR
GARNISH

WILD MUSHROOM KNAFFE \$14 (V)
WILD MUSHROOMS WRAPPED AND BAKED IN SHREDDED PHYLLO
WITH VEGAN CREAM CHEESE, SERVED OVER COCONUT CHERMOULA
CHIPOTLE SAUCE

WILD MUSHROOM PATÉ - \$15 (V, GFO)
PATÉ OF MUSHROOM, LEMONGRASS,
MOROCCAN SPICES AND COCONUT MILK
SERVED WITH YEMENI BREAD

SPICED ROASTED CAULIFLOWER - \$11 (V, GF)
ORGANIC HEAD OF CAULIFLOWER, ROASTED WITH ZA'ATAR
(THYME AND SESAME SEEDS), GARLIC, TAHINI & PINE NUTS

YEMENI OKRA - \$12 (V, GF)
RICH STEW OF BABY OKRA, TOMATO, ONION AND YEMENI SPICES

LEBNA & PITA - \$11 (V, GF)
ARABIC YOGURT MIXED WITH ZA'ATAR

THIRD COURSE - ENTREES

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

LAMB CURRY - \$31 (GF)
SUPERIOR FARMS LAMB LEG, SHOULDER, OR SHANK SLOW
ROASTED WITH GARLIC, GINGER, TURMERIC, LEMONGRASS,
CURRY, & COCONUT MILK THEN TOPPED WITH RICE

LAHEM SOUGAR - \$26 (GFO)
LOCAL GRASS-FED LAMB SAUTÉED WITH SUMAC, PINE NUTS,
AND OIVE OIL THEN SERVED OVER SMOKED BABA GANOUSH
WITH OLIVES AND HARISSA & PITA

SPICY SEAFOOD TAGINE - \$32 (GF)
WILD SALMON, PRAWNS, SCALLOPS AND AHI TUNA SIMMERED
IN MOHAMED'S SPICY SAUCE WITH RICE

GINGERED FISH - \$32 (GF)
WILD SALMON, PRAWNS, SCALLOPS AND AHI TUNA PAN
ROASTED IN BROTH OF GINGER & COCONUT MILK, TOPPED WITH
YEMENI FRESH GREEN PESTO AND FORBIDDEN BLACK RICE

VEGAN PARADISE - \$25 (GF)
QUINOA CAKE, ARTICHOKE HEART, FRESH FAVA BEAN PUREE, WILD
MUSHROOMS AND SAGE SAUCE

SAHA RED CURRY - (V, GFO)
BUTTERNUT SQUASH, WILD MUSHROOMS, SEASONAL VEGGIES
& MAFTOUL OR QUINOA WITH TOFU \$24
CHICKEN \$27

SAHA RAVIOLI - \$24 (V, VO)
SHIITAKE MUSHROOM RAVIOLI IN SAUCE OF FRESH MANGO, RED
PEPPER FLAKES, MINT, AND TOUCH OF CREAM OR COCONUT MILK

YEMENI GREEN STEW - \$25 (V, GF)
ARABIC SPINACH, BABY OKRA, TOFU, BROCCOLI, AND ONIONS WITH
SPICES & QUINOA

HELBA & PITA
YEMEN'S NATIONAL DISH - OKRA, POTATOES, RICE, VEGGIE BROTH,
VEGETABLES AND FENUGREEK \$24 (V, GF)
CUBED LAMB & GROUND BEEF \$29 (GF)
WILD SALMON, AHI, SCALLOPS \$30 (GF)

COMPLIMENTARY HOUSE BREAD WITH ZA'ATAR OLIVE OIL
REFILLS - \$4 (GFO)
WILD THYME, OREGANO, SESAME SEEDS, SUMAC

ALL INGREDIENTS IN THIS MENU HAVE BEEN SOURCED LOCALLY AND/OR FROM SUSTAINABLE AND ORGANIC PRACTICES

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

WATER POURED UPON REQUEST

EXECUTIVE CHEF & OWNER: MOHAMED ABOGHANEM
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