

Entree

DIPS

All served with crispy oregano bread and fresh Lebanese bread

1. LABNEH \$9

drained yoghurt and extra virgin olive oil

2. HOUMOUS \$9

Chickpeas dip, sesame paste and fresh lemon juice

3. BABAGHANOUJ \$10

B.B.Q smoky eggplant, sesame paste and fresh lemon juice

OR

4. ALL THE ABOVE 3 DIPS TO SHARE \$20

Houmous, Labneh and Babaghanouj

6. SHANKLISH \$12

spiced herbal cheese, diced tomato, Spanish onion and extra virgin olive oil

7. SPICED LAMB MINCE \$17

Sautéed and served on a bed of Houmous topped with onion and roasted pine-nuts

PASTRY

8. TWO FATAYER PASTRY \$7

(English spinach and sumac)

9. TWO SHANKLISH PASTRY \$7

(spiced herbal cheese with feta and Spanish onion)

10. TWO SAMBOUSIK PASTRY \$7

(sautéed lamb with pine nuts and onion)

OR

11. SIX OF THE ABOVE ASSORTED PASTRY TO SHARE: \$19

2 Fatayer, 2 Sambousik and 2 Shanklish

12. TWO FRIED KIBBY \$10

2 Crushed parboiled Kibby wheat shells filled with spiced lamb pine nuts and onion

13. CAULIFLOWER \$11

Fried and served with Lebanese bread and special Sahra sauce

14. FALAFEL \$14

Spiced chickpea rissoles with garlic, onion and herbs served with tahini sauce and a selection of pickles

15. GRILLED HALLOUMI CHEESE \$16

Atop of fresh tomato and cucumber with roasted pistachio and balsamic reduction sauce

16. KIBBY NAYEH (SOUTHERN LEBANON RECIPE) \$14

Premium grade raw lamb lean and fresh ground with a selection of herbs, spices and cracked wheat

17. EIGHT STUFFED VINE LEAVES \$12

Traditionally stuffed with rice and a selection of herbs and spices

19. MAKANEK \$14

Lean lamb sausages grilled with tomato and onion and laced with lemon and garlic sauce. Lebanese bread

WE DO NOT SPLIT BILLS

Seafood

20. MOROCCAN KING PRAWNS \$19

Grilled with Moroccan spiced salsa of fine tomato, eggplant and mild chilli

21. GARLIC PRAWNS \$19

Grilled with eggplant and roasted cherry tomato salsa

22. SPICED CALAMARI \$17

Grilled and tossed with creamy Napolitano sauce, fresh basil, roasted pine nuts and crispy oregano bread

23. BBQ OCTOPUS \$17

Marinated and grilled with Moroccan spiced salsa, shallots and lemon pepper

Salads

24. FATTOUSH \$14

Traditional Lebanese salad with a selection of herbs, onion and tomato with fried bread and pomegranate dressing

25. TABOULI \$14

Fine parsley, tomato and onion with fresh lemon juice, cracked wheat and extra virgin olive oil

26. SHANKLISH SALATA \$14

Spiced herbal cheese tossed with spanish onion, wild rocket and crispy oregano bread

Side Dishes

28. CHIPS \$9

29. CORIANDER POTATO \$10

Sliced potato fried and tossed with coriander and garlic mixture

29A. BASMATI RICE \$7

Choices not chances determine destiny

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Mains

Vegetarian

30. FATTET BATTENJAN \$25

Roasted eggplant, roasted oregano bread all desolated with garlic yoghurt sauce, chickpeas and roasted nuts.

31. MÍJADARA \$26

Rice and lentil pilaf, caramelized onion, minted yoghurt and salad

32. MAGHMOUR \$26

Roasted eggplant casserole in rich tomato, garlic, coriander and chickpea sauce. Basmati rice.

Seafood

33. BEIRUT SAMKE HARRAH SNAPPER "FISH FILLET" \$29

Grilled with roasted walnuts and coriander gremolata, roasted pine nuts and served with saffron rice, harrah tahini sauce and grilled vegetable

34. GRILLED KING PRAWNS AND QUAIL \$39

Served with coriander potato and shanklish salata (Spiced herbal cheese tossed salad)

35. SNAPPER AND CHIPS \$28

Grilled snapper fillet, fresh salad, garlic aioli and crispy chips

36. SAHRA SNAPPER \$29

Succulent and seared fillet on a bed of Mediterranean grilled vegetables topped with salsa Verdi

37. MOROCCAN SEAFOOD GRILL \$39

Spiced octopus, calamari, king prawn, fish, grilled vegetables, garlic aioli and harissa

Poultry

38. CHICKEN BREAST FILLET \$29

Marinated in Lebanese spices grilled and served with garlic aioli on coriander potato and spiced vegetables

39. THREE CHICKEN FILLET SKEWERS \$26

Marinated, served with grilled vegetables, garlic aioli and special Sahra bread

40. MOROCCAN PISTACHIO COUSCOUS \$29

with grilled chicken fillet and vegetables in Moroccan tomato based and chickpea salsa

41. SAHRA QUAIL \$33

Marinated in lemon and garlic, grilled and served with coriander potatoes and Shanklish salata (spiced herbal cheese tossed salad)

42. CHICKEN MANSAF \$29

Chicken fillet atop of lamb and rice pilaf bed, roasted nut served with salad and minted yoghurt sauce

43. CHICKEN SHAWARMA \$29

Traditionally marinated chicken strips grilled on spicy tortilla bread, served with pickles and grilled tomato, onion, tahini sauce and Lebanese bread

Failure is not the worst thing in the world, the very worst is not to try

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Mains

Lamb

44. LAMB SHANKS COUSCOUS \$29

Lamb shank backed in tomato based sauce on a bed of pistachio couscous and vegetables

45. THREE LAMB FILLET SKEWERS \$27

Marinated, B.B.Q, served with grilled vegetables, garlic aioli and special Sahra bread

46. THREE LAMB KAFTA SKEWERS \$27

Spiced minced lamb, B.B.Q, served with grilled vegetables, garlic aioli and special Sahra bread

47. SAHRA MIX GRILL \$33

BBQ quail, 3 skewers [lamb fillet, Chicken fillet, kafta (spiced lamb mince)], grilled vegetable, garlic aioli and special Sahra bread.

48. LAMB SHAWARMA \$29

Traditionally marinated lamb strips grilled on spicy tortilla bread, pickles and grilled tomato, onion, tahini sauce and Lebanese bread

49. LAMB MANSAF \$29

Rice and lamb pilaf topped with roasted nut and lamb shank, served with salad and minted yoghurt sauce

Banquets

In the old Lebanon, at any given weekend, when a group of friends or family meets over a dining table, no matter what social class they belonged to, they always managed to share a bottle of Arak over a few meza dishes to be followed by a mix grill platter or a hot casserole. At Sahra Restaurant, we aim to reproduce those dishes, recreate those moments, with a genuine hospitality and warmth of our family restaurant. We ask you to relax in your seat and allow us to offer you our best in two choices of banquet hoping you would appreciate, enjoy, and share with minimum of two guests.

50. THE HAREM BANQUET \$45 per person

10 entrees hot and cold all served with bread

3 dips: Houmous, Labneh and Babaghannouj

2 salads: Tabbouli and Fattoush

2 Pastry: Sambousisk (spiced lamb and pine nuts salsa) and Fatayer (spinach and sumac)

3 extra dishes: coriander potato, olives and pickles, stuffed vine leaves

Main: mixed grill platter-3 skewers per person of lamb fillet, chicken fillet and kafta (spiced lamb mince).

OR

Vegetarian Main (On Request)

Rice and lentil pilaf or eggplant casserole

51. THE SULTANS BANQUET \$56 per person

Includes all the above items of the **Harem Banquet**, plus four extra dishes

Grilled Garlic Prawns

Grilled Maneanek (lean lamb sausages)

Kibby Nayeh or Fried Kibby

Fried Cauliflower

P.S: WE REFILL ALL SALADS AND DIPS AT NO EXTRA COST FOR TABLES WITH BANQUET ORDERS ONLY.

P.S: To enjoy the full banquet experience, nothing better than "ARAK" the traditional Lebanese alcoholic drink distilled and flavoured with fresh aniseed to compliment the varieties of different dishes and flavours in the Lebanese cuisine this is a fact recognised by connoisseur and practiced by generation in the region.

Never, never, never quit. You always can adjust the sail when you can't direct the wind

Friday & Saturday night only 2 set banquet menus will be served

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Desserts

Homemade Aysh Alsaraya Lebanese Milky pudding, syrup, pistachio and orange blossom conserve	\$13.00
Pavlova Pavlova with fresh fruits and raspberry sauce topped with fresh cream and passion fruit pulp	\$13.00
Lebanese Sweets Selections Choice of any two pieces from our varieties: Turkish Delight, Backlawa, Semolina Pistachio, or Date Slice	\$8.00
2 Semolina Slices (one walnut, one pistacio) served with cream or ice cream	\$9.50
Crème Caramel Housemade	\$13.00
Sultans Arous Fresh strawberry with icecream or cream topped with berries in a crispy waffle basket	\$13.00
Al-arees Fresh strawberry, house yoghurt, honey, roasted pistachio	\$13.00
Mississippi Mud Cake With cream or ice cream	\$13.00
Baked Cheesecake Cream or ice-cream	\$13.00

Ice Cream and Sorbet

Ice Cream Flavours

Pistachio, chocolate and vanilla

\$6 Per Scoop or \$10 for two scoops

Sorbet flavours

Mango, Lemon and Mixed Berry

\$6 Per Scoop or \$10 for two scoops

Gelato Dessert Portions

Mango Fresh and refreshing mango gelato coated with chocolate in the shape of a mango.	\$12.00
Passionate Bite A chocolate coat locks in a tantalising burst of passionfruit gelato. For lovers of passion...fruit.	\$12.00
Hazelnut Bacio A chocolate coat enveloped a velvet smooth multi award winning hazelnut gelato...finished off with a freshly roasted hazelnut.	\$12.00
Chocolatino A rich bitter sweet chocolate coated in an amarena choc-coat...a special for chocoholics.	\$12.00

Blessed are the young, for they will inherit the national debt

Cakeage \$2 pp

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