



# SAHRA

B Y T H E R I V E R

*Waterfront location for all occasions*

## *History*

Established in 2005, Sahra by the River has been dedicatedly serving the authentic tastes of Lebanese cuisine, passionately sharing our rich culinary heritage in a modern setting

## *Highlights*

We can accommodate up to 250 guests, providing services for stand-up cocktails, birthdays, weddings, engagements, christenings, and various events. Please engage with our friendly staff to inquire about packages





# Salads



*Tabouli* \$19

Finely chopped parsley, mint,  
tomato, shallots, crushed wheat,  
fresh lemon juice & olive oil



*Fattouch* \$19

Cos lettuce, cucumber, tomato, onion  
capsicum, radish, parsley, pomegranate  
molasses dressing

*Oriental Shanklish Salad* \$21

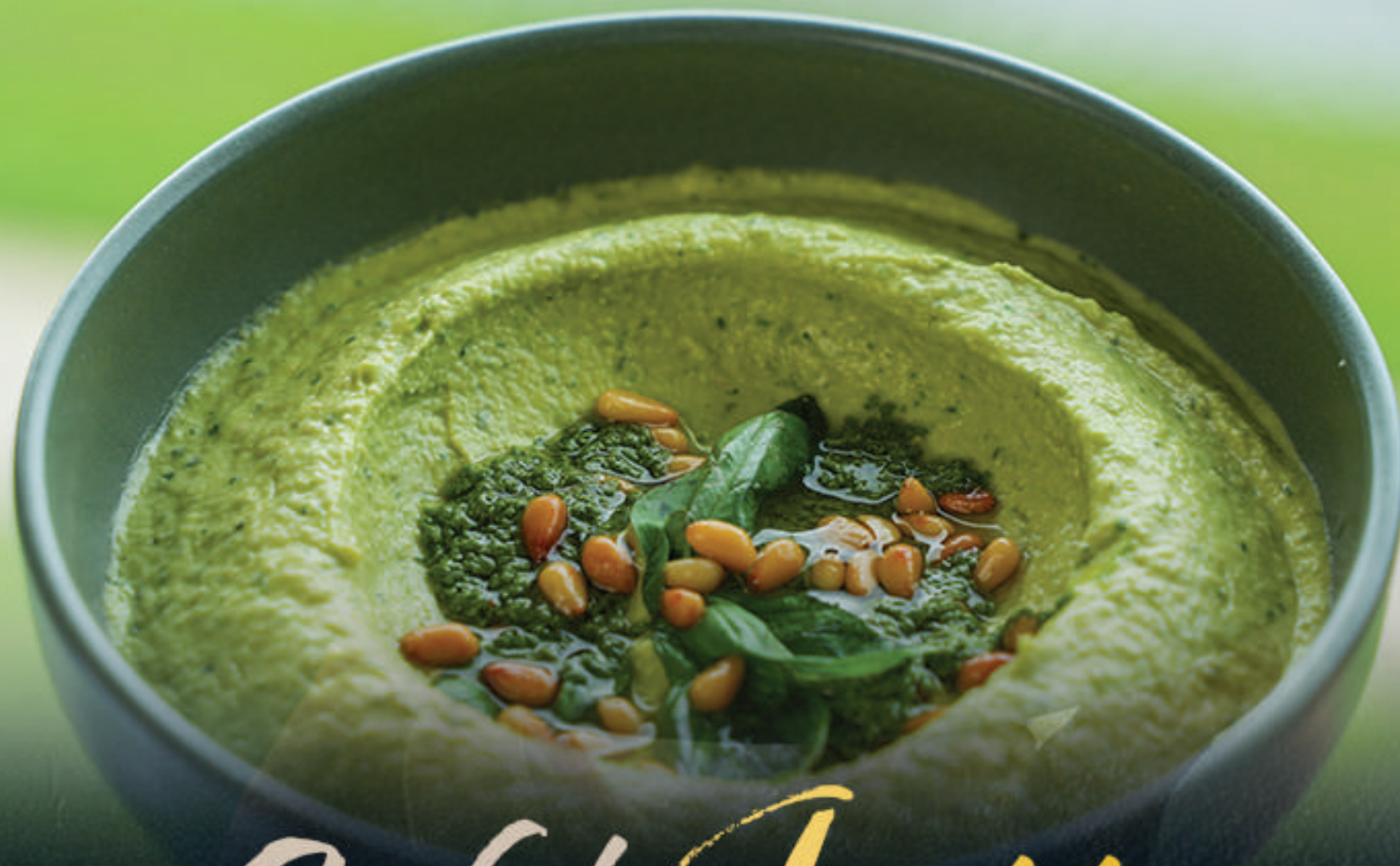
Shanklish, tomatoes, cucumbers,  
lettuce, olives, light dressing

*Sahira Salad* \$21

Rocket, Tomatoes, olives,  
eggplant, pomegranate dressing







# Cold Mezza

## *Hummus* \$14

Chickpea, tahini,  
lemon, paprika

## *Hummus Pesto* \$16

Chickpea, tahini,  
lemon, pesto, pinenuts

## *Babaghnoiy* \$16

Smoked chargrilled fresh  
eggplant, blended with  
tahini, garlic, fresh lemon  
juice and topped with  
fresh pomegranate seeds

## *Beetroot Mutabbal* \$18

Charred eggplant, tahini,  
lemon, beetroot, walnuts



## *Labne* \$12

Strained yoghurt, dried  
mint, extra virgin olive oil

## *Labne Bayroute* \$15

Strained yoghurt, dried  
mint, tomatoes, olives,  
cucumbers and extra  
virgin olive oil

## *3 dips to Share* \$38

Hummus, babaghanouj  
and labne





### *Warak Enab* \$16

Filled with rice, tomato, onion, parsley & fresh lemon juice

### *Muhammara* \$19

Roasted Capsicum, chili, bread crumbs, walnuts, garlic, lemon juice and extra virgin olive oil

### *Shanklish* \$19

Spiced aged cheese, mixed with tomato, onion and parsley, topped with extra virgin olive oil



### *Kibbet Batata* \$16

Mashed potatoes, onions, shallots, radish with extra virgin olive oil

### *Kibbe Nayye* \$23

A" Grade raw lamb ground & blended with cracked wheat, herbs & spices.

### *Halloumi Fiesta* \$22

Grilled, tomato, cucumber, olives, candied walnut

### *Olives and Pickles* \$12

Homemade turnip, cucumbers, olives and green chilli







## Hot Mezza

### *Hummus with Meat* \$23

Hummus topped with minced meat, onion & pine nuts

### *Prawns Beyrouste* \$22

Prawns, fresh coriander, capsicum, onions & tomato

### *Garlic Prawns* \$24

Prawns, Chili, Moroccan spices with a garlic & lemon dressing

### *Squid* \$25

Salt and pepper, lemon, garlic mayonnaise



### *Coriander Potatoes* \$15

Crispy fried diced potato, tossed with fresh coriander, garlic, lemon juice



### *Fried Kibbe* \$17

(3) pieces per serving  
A ball of ground lamb meat & crushed wheat, filled with finely minced meat, onion, pine nuts & spices



### *Fried Cauliflower* \$19

with pinenuts, tahini sauce, pistachio

### *Makanek* \$21

Lean lamb sausages served with pomegranate molasses





### *Sambousik* \$15

(3) pieces per serving

Lebanese pastry, filled with minced meat, onion, pine nuts & spices

### *Shanklish Pastry* \$15

(3) pieces per serving

Lebanese pastry with spiced cheese and tomatoes

### *Mix pastries to Share* \$39

(3) of each (sambousik, shanklish and fatayer)

### *Spinach Pastry* \$14

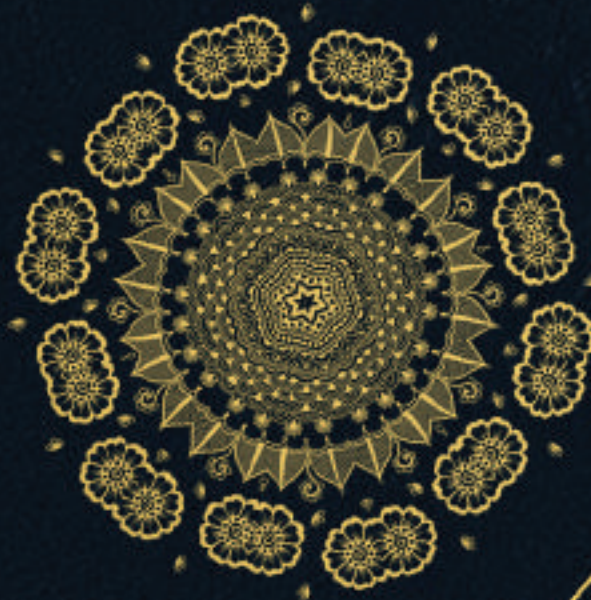
(3) pieces per serving

Lebanese pastry filled with spinach and lemon



### *Bejre* \$22

Fried crunchy whitebait, tahini sauce, lemon



### *Soujouk* \$21

Tomatoes, capsicum, onions and sahra's special sauce

### *Pesto Ras Astour* \$24

Tender lamb, mushroom, cream, basil, pine nuts

### *Fattet Bejre* \$19

Whitebait, Sahra's yoghurt, eggplant, garlic, lemon, roasted nuts

### *Fattet Prawns* \$24

Prawns, Sahra's yoghurt, eggplant, garlic, lemon, roasted nuts

### *Hot Chips* \$12

### *Basmati Rice* \$8







## Main Course Seafood

### Whiting \$34

(3) Fried served with fried bread and tahini sauce



### Samke Hapra \$39

Grilled barramundi served with a traditional tahini & chili sauce, roasted almonds & pine nuts all beside a bed of basmati rice

### Samke Beyroute \$39

Grilled barramundi on a bed of fresh coriander, three colour capsicum, onions, cumin, tomatoes, coriander potatoes







## Chicken

### Chicken Shawarma \$35

Chicken marinated in a garlic with grilled tomatoes, pickles and beewaz

### Chicken Mansaf \$35

Spiced lamb risotto, chicken, roasted nuts, salad, minted yogurt sauce

### Garlic Lemon Chicken \$35

Chargrilled chicken tossed in herbed aioli with coriander potatoes & salad

### Quail \$35

Grilled served with coriander potatoes and salad



## Meat

### Lamb Shank Mansaf \$37

Braised lamb shank, mint yoghurt sauce, spiced lamb risotto, roasted nuts

### Lamb Shawarma \$37

Marinated lamb with a spiced tahini sauce, grilled tomatoes, pickles and beewaz

### Sahira Feast \$38

3 bbq skewers lamb, chicken and kafta served with hummus, babaghanouj, garlic sauce with tabouli and pickles

### Skewers on Demand (\$10 chicken or kafta, \$11 lamb)

Chicken, lamb and kafta (minimum order three skewers)







## Vegetarian

### *Falafel* \$25

(6) pieces per serving  
a blend of fava beans & chickpeas,  
fresh coriander, garlic & onion  
served with pickles & tahini sauce

### *Maghmour* \$27

Eggplant casserole, chickpea, garlic,  
onion, spiced tomato sauce,  
basmati rice



### *Mujaddara* \$25

Rice & lentil risotto, crispy onion,  
tomato and cucumber salad

### *Fattet Battenjen* \$29

A unique dish with numerous health  
benefits, achieved with eggplant,  
crispy oregano bread, yogurt, pine nuts  
and wholesome chickpeas.







## *Sahira Banquet* \$58

Traditional hot and cold mezza plates, plus main  
3 Dips - hummus, labneh & baba ghannouj  
2 Salads tabouli and fattoush  
Coriander potato  
3 Bbq skewers per person, chicken, lamb, kafta






## *Harem Banquet* \$75

Traditional hot and cold mezza plates, plus main  
3 dips - hummus, labneh & baba ghannouj,  
2 salads tabouli and fattoush  
coriander potato, fried cauliflower  
pickles and olives, vine leaves  
hand rolled sambousik (lamb pastry), falafel  
3 bbq skewers per person, chicken, lamb, kafta



## *Sultans Banquet* \$90

Traditional hot and cold mezza plates, plus main  
3 Dips- hummus, labneh & baba ghanouj  
2 Salads fattoush and tabouli  
Olives and pickles  
Coriander potato, falafel  
Hand rolled sambousik (lamb pastry)  
Kibby nayyeh or fried kibby  
Fried cauliflower and lamb sausages  
Garlic prawn, salt & pepper squid  
3 Bbq skewers per person, chicken, lamb, kafta



*Vegetarian & Gluten free banquets are  
available on request*