



SAHARA CITY

SAHARA COLD MEZZES

£5.50 EACH OR 3 FOR £13

- Hummus (v)**
Chickpea Puree with Tahine Paste & Lemon Juice served with bread
- Hummus Beirut (v)**
Chickpea Puree with Hot Pepper , Tahini Paste & Lemon Juice served with bread
- Moutabal Baba Ghanouj (v)**
Grilled aubergaine mixed withn tahini and lemon juice served bread
- Tabouleh Salad • (v)**
Parsley salad with tomatoes and cracked wheat.
- Stuffed Vine Leaves. (v)**
Stuffed with rice, parsley, onions, tomatoes and spices
- Tzaki (v)**
Strained yogurt mixed with cucumber, mint served bread
- Lentils Soup (v)**
Freshly prepared hot Lentils soup.
- Chicken Soup •**
Freshly prepared hot chicken soup.

SAHARA HOT MEZZES

£7.50 EACH OR 3 FOR £19

- Falafel. (V)**
Ground beans, chickpeas, parsley and onions served with tahini sauce
- Batata Hurra (V)**
Cubes of potatoes mixed with garlic, coriander, peppers and chilli.
- Foul Moudamas (v)**
Boiled broad beans seasoned mashed with tahini , lemon juice & olive oil served with bread
- Haloumi Meshwi. (V)**
Grilled haloumi cheese served with tomato and lettuce
- Chicken Wings**
Marinated with lemon, garlic and fine herbs
- Chicken Liver**
Fried with cummin, black pepper and onion, served with mediterranean salad.

- Kebbah**
Stuffed wheat filled parcels with minced lamb pine nuts and onions. (N)
- Soujok**
chef speciality Grilled spicy beef sausage
- Hummus Shawarma Chicken.**
Thin slices of marinated chicken served on a bed of hummus , served bread
- Hummus lamb fillet.**
slices of marinated lamb fillet pine nuts served on a bed of hummus , served with bread (n)
- Spring Rolls • (3 option)**
choice, your fillings
Cheese / Lamb / vegetables
Fried pastries with filling served with sweet chilli.
- Spicy Prawns**
Baby prawns cooked with fresh garlic and chilli.
- Fried Prawns**
Deep fried prawns served with sweet chilli sauce.
- Fried Calamari**
Deep fried squid served with sweet chilli sauce
- Arayes**
choice, your fillings
LAMB / HALOUMI cheese (v) /. ZAATAR (v)
Mediterranean bread with delicious fillings

SAHARA SALAD

- Fattoush Salad** £6.50
Mix salad with mint. raddish, sumac and toasted bread
Fattoush Salad + Hallumi £9.50
Fattoush Salad + chicken tawak £9.50
- Greek Feta Salad (v)** £7.50
Light and fresh with tomatoes, cucumber, mint. olives chef dressing
- Falafel, feta salad (v)**
Light and fresh Lettuce ,tomato, cucumber with mint, parsley , radish and topped with falafel and feta cheese
- Avocado Salad (V)** £7.50
Light and fresh Lettuce ,tomato, cucumber with mint, radish and avocados.
- Chicken Caesar Salad** £8.50
Light and fresh Lettuce ,tomato, cucumber with mint, radish and topped with grilled chicken

- SAHARA GRILL**
SERVED WITH SALAD AND SAUCES, CHIPS OR LEBANESE RICE
- Chicken Shish Taouk** £13
Charcoal grilled 2 skewers of marinated chicken cubes.
- Chicken Steak** £13
Charcoal grilled chicken steak perfectly seasoned,
- Baby Chicken** £17
Charcoal grilled off the bone, chicken marinated in lemon and garlic.
- Chicken Kofta** £13
Charcoal grilled 2 skewers of seasoned chicken mince with onions and parsley.
- Chicken Shawarma Plate** £12
roasted Thin slices of marinated chicken
- Special Chicken Wings** £12
Marinated with lemon. garlic and fine herbs, chargrilled to perfection.
- Lamb Cutlet** £18
Chef’s specially prepared lamb cutlets
- Sirloin Steak** £19
grilled sirloin steak served with peppercorn sauce
- Lamb Shish** £14
Charcoal grilled 2 skewers of tender cubes of especially prepared lamb.
- Lamb Kofta** £13
Charcoal grilled 2 skewers of seasoned lamb mince with onion and parsley.

- SAHARA MIX GRILL**
SERVED WITH SALAD AND SAUCES, CHIPS OR LEBANESE RICE
- MIX LAMB** £14
Charcoal grilled skewers of lamb shish, lamb kofta.
- MIX CHICKEN** £13
Charcoal grilled skewers of chicken shish. Chicken kofta.
- MIX GRILL 1 PERSON** £18
Charcoal grilled skewers of chicken, lamb shish and kofta.
- MIX GRILL 2 PERSONS** £35
Charcoal grtiled skewers of chicken .lamb shish and kofta and 2 sides
- MIX GRILL 4 PERSONS** £65
Charcoal grilled skewers of chicken , lamb shish and kofta and 4 sides

- SAHARA GRILL SEAFOOD**
SERVED WITH SALAD AND SAUCES, CHIPS OR LEBANESE RICE
- Grill SEABASS (MASGOUF)** £19
Charcoal grilled seabass Marinated in our chef’s special blend of spices
- Grill Seabream (MASGOUF)** £18
Charcoal grilled seabream Marinated in our chef’s special blend of spices
- SALMON STEAK** £18
Charcoal grilled, salmon steak Marinated in our chef’s special blend of spices
- KING PRAWNS** £19
Charcoal grilled king prawns Marinated in our chef’s special blend of spices
- Mix Prawns & Calamari (main)** £16
Deep fried prawns &calamari served with sweet chilli sauce.
- FISH & CHIPS** £11.95
Served with fries and salad
- Moussaka** £11. **Vegetarian £11. Beef £13**
Layers of aubergins, peppers, onions, chickpess and tomato sauce, topped with cheese and bechamel sauce, baked in oven served with salad
- Chicken Kabsah** £13
Rice cooked on charcoal and vegetables top with chicken served with TZAKI
- Lamb Uzzie** £17
Rice cooked on charcoal and vegetables top with slowly cooked lamb shank served with tzaki
- Okra Stew Pot (v)** £10
(Vegetarian) Fresh okra with garlic & spices slowly cooked in tomato sauce Served with rice or couscous
- Peas Stew Pot (v)** £10
(Vegetarian) Fresh peas & potatoes with garlic & spices slowly cooked in tomato sauce Served with rice or couscous
- Pasta (Penne) or (spaghetti)**
Chef special tomato sauce with fresh peppers and spices with a choice of
Lamb Meatballs £11 Prawns £13
Chicken shawarma £10. Vegetables. £9.50
Lamb kofta £11

MENU INFORMATION

Please inform one of our team of your specific allergy or dietary requirements when ordering, even if you have eaten the dish previously. Our dish descriptions don’t always mention every single ingredient, so just ask if you are unsure. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination-free. Please note that allergens contained within our condiments and extra toppings are not included in this information. Our fried items are cooked in the fryer with other gluten containing ingredients and GM soya oil is used. Please be aware we do not work in a nut free environment. Whilst most of our dishes do not contain whole nuts, there could be traces of nuts and other allergens in some of our dishes. Please be aware our chilli sauce contains celery. Please advise the waiter if you have any special allergies.

● Vegetarian or can be made vegetarian



SAHARA CITY

CURRY DISHES

Chicken curry £12.95

Made in coconut milk with mix vegetables and creamy yellow sauce. Served with rice.

Lamb curry £13.95

Made in coconut milk with mix vegetables and creamy read sauce. Served with rice.

TAGINE

A succulent, stew-like dish which is slow cooked in a traditional tagine pot served with Lebenase rice or couscous

Lamb Tagine £16

Whole lamb shank marinated with special herbs slowly cooked in tomato sauce

Lamb bamia Tagine £17

Fresh okra & whole lamb shank marinated in garlic & spices slowly cooked in tomato sauce

Lamb Peas Tagine £17

Fresh peas & potatoes, whole lamb shank marinated in garlic & spices slowly cooked in tomato sauce

Lamb Kaftta Tagine £13

Spiced minced lamb meatball, slowly cooked in special tomato sauce

SAHARA WRAPS

Chicken Shawarma £6

Thin slices of marinated chicken. Green Salad, Tomato, Pickled Cucumber and Garlic Sauce.

Chicken Shish Tabuk. £7

Grill chicken cubs, green Salad, Tomato, Pickled Cucumber and Garlic Sauce.

Chicken kofta £7

Grill ground chicken on skewers, green Salad, Tomato, Pickled Cucumber and Garlic Sauce.

Lamb Kofta £7

Grilled ground lamb on skewers Tomato, Pickled Cucumber,Onion, Parsley & Tahini.

Lamb Shish. £8

Grilled lamb cubs on skewers Tomato, Pickled Cucumber, Onion, Parsley,and Tahini.

Halloumi. (v) £7

Grilled halloumi cheese ,Green Salad, Tomato, Pickled Cucumber, and tahini sauce.

Halloumi and Falafel (v) £7

Green Salad, Tomato, Pickled Cucumber, and tahini sauce.

Falafel (v). £6

Deep fried Chickpeas and fine herbs Served,

Green Salad, Tomato, Pickled Cucumber, and tahini sauce.

Add (chips £3-hummus £3 -haloumi £3)

SIDES

Lebanese Rice £3

Kabsah rice £3

Mediterranean Bread. £2

Garlic bread £4

Couscous £3

Chips £3

Cheese chips £4

Special fries £5

Mix Pickles £4

Olives £5

Garlic Sauce Dip I Chilli Sauce Dip

pomegranate sauce /sweet chilli . £0.40

CHEF’S SPECIAL

MANDHI

A traditional dish originated from Hadhramaut, Yemen, consisting of succulent lamb with a special blend of spices, roasted vegetables and Lebanese rice, freshly prepared and slow cooked to perfection by our Head Chef.

Full Lamb £375

Half Lamb £225

Available by special request. 24 hours notice must be given

SET MENU

2 course meal (1 Starter, 1 Main) £25
3 course meal (1 Starter, 1 Main, 1 Dessert) £30

STARTERS

Grilled halloumi cheese	Lentil soup (v)
Chicken soup	Lamb spring rolls
Hummus lamb	Spicy Prawns
Chicken spring rolls	Calamari
Vine leaves (v)	Falafel (v)
Hummus (v)	Chicken liver

MAIN COURSE

Served with salad, sauces, chips or Lebanese rice

Chicken shish	Kofta Chicken
Grilled Seabream	Lamb Shank Tagine
Lamb Kebab	Kofta Lamb
Salmon Steak	Bamia Tagine(v)
Mixed Grill	Beef Moussaka
Veg Moussaka (v)	Peas Tagine (v)

DESSERTS

(your choice of our dessert menu)

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