#### SAHARA COLD MEZZES

£6.50 each or 3 for £17.45

Hummus (v) Chickpeas Puree with Tahine Paste & Lemon Juice served with bread

Hummus Beirut (v) Chickpeas Puree with Hot Pepper, Tahini Paste & Lemon Juice served with bread

Moutabal Baba Ghanouj (v)
Grilled aubergine mixed with 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

Strained yogurt mixed with cucumber, mint served with bread

Moussaka

Layers of aubergine, minced lamb, and béchamel sauce, baked to a golden finish.

Tarma Salad

creamy mixture made of fish roe (tarama), olive oil, lemon juice,

**Cold Mezze Platter** 

£21.50

A selection of chef choice mezze platter caters for 2-3 guests



### SAHARA SALAD

Fattoush Salad £7.50

Fresh mixed greens, crispy pita chips, tomatoes, cucumber, and zesty sumac dressing.

£9.50 Fattoush Salad with Halloumi

A vibrant fattoush salad topped with halloumi strips

Fattoush Salad with Chicken Tawak £9.50 Fattoush salad topped with strips of grilled chicken taouk.

£8.75 Greek Feta Salad (v)

Light and fresh with tomatoes, cucumber, mint, olives chef dressing

Falafel, Feta Salad (v) £8.00

Light and fresh lettuce, tomato, cucumber with mint, parsley, and topped with falafel and Feta cheese

Chicken Caesar Salad Light and fresh Lettuce, cucumber with mint, with croutons topped with grilled chicken

### SAHARA HOT MEZZES

£8.50 each or 3 for £23.95

Falafel (v)

Ground beans, chickpeas, parsley & 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 bread.

Stuffed wheat filled parcels with minced lamb pine nuts and onions.

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)

Choose, 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

£8.50

Choose, your fillings: Lamb / Haloumi Cheese (v) Mediterranean bread with delicious fillings

**Hot Mezze Platter** £26.50

A selection of chef's choice mezze platter caters for 2-3 guests





All served with Salad and Sauces, Chips, Lebanese Rice or Bulgur

**Chicken Shish Taouk** 

Charcoal willed a skerners of marinated

£15.50

Charcoal grilled 2 skewers of marinated chicken cubes.	
Chicken Steak	£14.50
Charcoal grilled chicken steak perfectly seasoned  Baby Chicken	£19.95
Charcoal grilled off the bone, chicken marinated in lemon and garlic.	
Chicken Kofta	£13.95
Charcoal grilled 2 skewers of seasoned chicken mince with onions and parsley.	
Chicken Shawarma Plate	£13.95
Roasted Thin slices of marinated chicken	£14.95
Special Chicken Wings Marinated with lemon. garlic and fine herbs,	114.75
chargrilled to perfection.  Lamb Cutlet	£22.95
Chef's specially prepared lamb cutlets	
Sirloin Steak Grilled sirloin steak served with peppercorn sauce	£22.95
Lamb Shawarma Plate	£14.50
Slow-cooked, spiced lamb slices served in warm pita with tahini, and pickles. A flavorful Middle Eastern	n classic.
Lamb Shish Charcoal grilled 2 skewers of tender cubes of	£15.45
specially prepared lamb.	
Lamb Kofta Charcoal grilled 2 skewers of seasoned lamb mince	£15.65
with onion and parsley.	(1405
Mix Shawarma  Enjoy a flavourful mix of tender chicken and lamb	£14.95

All served with Salad and Sauces,

Chips, Lebanese Rice or Bulgur

shawarma, served with warm pita, and your choice of

rice or chips

Mix Lamb Charcoal grilled skewers of lamb shish, lamb kofta.	£16.95
Mix Chicken Charcoal grilled skewers of chicken shish. chicken kofta.	£15.50
Mix Kofta	£14.50
Skewer of lamb kofta and skewer of chicken kofta served with salad and rice or chips	
Mix Shish	£15.55
Skewer of lamb shish and skewer of chicken shish served with salad and rice or chips	
Mix Grill I Person Charcoal grilled skewers of chicken, lamb shish and kofta.	£23.95
Mix Grill 2 Persons	£42.95

Charcoal grilled skewers of chicken, lamb shish and kofta and 2 sides

**Mix Grill 4 Persons** Charcoal grilled skewers of chicken, lamb shish and kofta and 4 sides

£98.95 Special Platter Platter contains 4 lamb cutlets, chicken shawarma, skewers of chicken wings, lamb shish, lamb kofta & chicken kofta and shawarma, served with salad & 4 sides.



## SAHARA GRILL SEAFOOD

All served with Salad and Sauces, Chips or Lebanese Rice

Grill Seabass (Masgouf)	£24.95
Charcoal grilled seabass Marinated in our chef's	
special blend of spices	
Grill Seabream (Masgouf)	£23.50
Charcoal grilled seabream Marinated in our	
chef's special blend of spices	
Salmon Steak	£21.50
Charcoal grilled, salmon steak Marinated in our	

chef's special blend of spices King Prawns £23.95

£18.95

Charcoal grilled king prawns Marinated in our chef's special blend of spices

Mix Prawns & Calamari (main) Deep fried prawns &calamari served with sweet





#### SAHARA SOUPS £6.50

Lentils Soup (v)

£79.95

Freshly prepared hot lentils soup.

Molokhia Soup (Green Soup)

Traditional Egyptian jute leaf stew, slow-cooked with garlic, coriander



# SAHARA **MEDITERRANEAN PLATES**

Moussaka Vegetarian Lamb Layers of aubergines, peppers, onions, chickpeas and tomato sauce, topped with cheese and bechamel sauce, baked in oven served with salad

Chicken Kabsah Rice cooked on charcoal and vegetables topped

with chicken served with tzaki

Lamb Uzzie Rice cooked on charcoal and vegetables toppped

with slowly cooked lamb shank served with tzaki Okra Stew Pot (v)

(Vegetarian) Fresh okra with garlic & spices slowly cooked in tomato sauce served with rice or couscous

Peas Stew Pot (v) (Vegetarian) Fresh peas & potatoes with garlic & spices slowly cooked in tomato sauce served

> PASTA (Penne or Spaghetti)

Chef special tomato sauce with fresh pepper and spices with a choice of:

Lamb meatballs Prawns Chicken Shawarma **Vegetables** 

with rice or couscous



£11.00 £13.00 £10.00

£14.95

£16.95

£14.95

£22.95

£14.50

£14.50

£ 9.50

Mandhia Chef's Special &

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 £475 Served on Kabsah rice with full mezze to cater 15-20 guests and fattoush salads

**Half Lamb** £245

Served on Kabsah rice with full mezze to cater 10-15 guests and fattoush salads

Available by special request. 24 hours notice must be given

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

£21.95 Lamb Tagine Whole lamb shank marinated with special herbs

slowly cooked in tomato sauce £22.95 Lamb Bamia Tagine

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

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

£19.50 Lamb Kaftta Tagine Spiced minced lamb meatball, slowly cooked in

£22.95



### BURGERS

Add (Hummus £3 -Halloumi £3)

Falafel Burger £12.50 Falafel Burger - Crispy chickpea patty with fresh salad, tahini sauce, and soft brioche bun served with chips

£15.50 **Beef Burger** 

Beef burger, topped with lettuce, onion, mozzarella cheese in a brioche bun served with chips

Chicken Steak Burger Chicken steak, topped with mozzarella cheese and salad in a brioche bun served with chips

# KIDS MENU

Chicken & Chips	£9.50
Lamb & Chips	£10.50
Chicken Nuggets & Chips	£9.75
Pasta (penne/spaghetti)	£9.50
(Choice of meatballs or vegetables)	

SIDES	
Lebanese rice	£3.00
Kabsah rice	£3.50
Mediterranean bread	£3.00
Garlic bread	£4.00
Couscous	£3.00
Bulgur	£3.00
Chips	£3.00
Cheesy chips	£4.50
Special fries	£5.00
Mix pickles	£4.00
Olives	£5.00
Garlic Sauce Dip   Chilli Sauce Dip	

£0.40

Pomegranate Sauce /Sweet chilli

### SAHARA WRAPS

Add (Chips £3-Hummus £3-Halloumi £3)

	Chicken Shawarma	£7.95
	Thin slices of marinated chicken, green salad, Tomato, pickled cucumber and garlic sauce.	
	Chicken Shish Tabuk Grill chicken cubs, green salad, tomato, pickled Cucumber and garlic sauce.	£8.95
	Chicken Kofta Grill ground chicken on skewers, green salad, Tomato, pickled cucumber and garlic sauce.	£8.55
	Lamb Shawarma Thin slices of marinated lamb, green salad, Tomato, pickled cucumber and garlic sauce.	£8.75
	Lamb Kofta Grilled ground lamb on skewers tomato, pickled Cucumber, onion, parsley & tahini.	£9.50
)	Lamb Shish Grilled lamb cubs on skewers, tomato, pickled Cucumber, onion, parsley and tahini.	£8.00
	Halloumi (v) Grilled halloumi cheese, green salad, tomato, Pickled cucumber and tahini sauce.	£8.50

Green salad, tomato, pickled cucumber and tahini sauce. £7.95 Deep fried chickpeas and fine herbs served, green Salad, tomato, pickled cucumber, and tahini sauce.

Halloumi and Falafel (v)



£9.50

(ask your server)





#### **SET MENU**

£26.95 2 course meal (1 Starter, 1 Main) 3 course meal (| Starter, | Main, | Dessert) £32.95

#### **STARTERS**

Lamb Spring Rolls Grilled halloumi cheese Chicken Soup Spicy Prawns Calamari Hummus Lamb Vine Leaves (v) Falafel (v) Hummus (v) Chicken Liver Lentil Soup (v)

#### 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 desert menu



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 ngredients 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. 12% Service Charge will be added to the bill