



SAHARA CITY

SAHARA COLD MEZZES

£5 EACH OR 3 FOR £12

- Hummus / Hummus Beirut
- Moutabal Baba Ghanouj

Grilled aubergine mixed with tagine and lemon juice
- Tzaki

Strained yogurt mixed with cucumber, mint and garlic
- Moussaka

Layers of aubergine, peppers, chickpeas, tomato sauce
- Soup

Freshly prepared hot soup *lentils ● *Harira ●

SAHARA HOT MEZZES

£7 EACH OR 3 FOR £18

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Falafel

Ground beans, chickpeas, parsley and onions served with tahini and bread

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Batata Hurra

Cubes of potatoes mixed with garlic, coriander, peppers and chilli

- Haloumi Meshwi

Grilled haloumi cheese served with tomato and lettuce
- Sesame Seed Goats Cheese

Fried goats cheese mixed with eggs, sesame seeds and onions
- Sambousek

Fried pastries with fillings served with tomato
- Chicken/Lamb/Vegetable
- Stuffed Vine Leaves

Stuffed with rice, parsley, onions, tomatoes and spices
- Spring Rolls

Fried pastries with fillings served with sweet chilli
- Cheese/Vegetable
- Chicken Wings

Marinated with lemon, garlic and fine herbs, chargrilled to perfection
- 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
- Humms Shawarma

Meat served on a bed of hummus
- Chicken/Lamb Fillet
- Prawns

Baby prawns cooked with fresh garlic and chilli
- Fried/Spicy
- Calamari

Deep fried squid served with sweet chilli sauce
- Arayes

Mediterranean bread with delicious fillings
- Lamb/Haloumi
- /Zaatar

SAHARA SALAD

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Tabouleh Salad

Parsley salad with tomatoes, mint and cracked wheat

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Fattoush Salad

Lettuce salad with mint, raddish, sumac and toasted bread

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Feta Salad

Lettuce salad with mint, raddish and feta cheese

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Avocado Salad

Lettuce salad with mint, raddish and avocados

Chicken Caesar Salad

Lettuce salad with mint, raddish and chicken

FROM THE GRILL

SERVED WITH SALAD AND SAUCES, CHIPS OR LEBANESE RICE

| | | | |
|---|-----|---------------------|-----|
| Steak charcoal grilled and perfectly seasoned | | | |
| Chicken | £12 | Beef | £18 |
| Salmon | £16 | | |
| Kebab charcoal grilled skewers of marinated | | | |
| Chicken | £13 | Lamb | £14 |
| Kofta charcoal grilled skewers seasoned with onions and parsley | | | |
| Chicken | £13 | Lamb | £13 |
| Mix Grill charcoal grilled skewers of kebab and kofta | | | |
| Mix Chicken | £13 | Mix Lamb | £15 |
| Mix Grill 1 person | £17 | Mix Grill 2 persons | £32 |
| Mix Grill 4 persons | £65 | | |

- Baby Chicken

Charcoal grilled chicken marinated in lemon and garlic
- Lamb Cutlet

Chef's specially prepared lamb cutlets
- Shawarma Plate

Thin slices of marinated chicken
- Seabass

Marinated in our chef's special blend of spices
- Seabream

Marinated in our chef's special blend of spices
- King Prawns

Marinated in our chef's special blend of spices

BIG PLATES

●

Moussaka

Layers of aubergine, peppers, onions, chickpeas and tomato sauce, topped with cheese and bechamel sauce, baked in oven

●

Vegetarian

£11

●

Beef

£13

Chicken Kabsah

Rice cooked with onions and tomatoes, served with chicken cubes and cucumber salad

Lamb Uzzie

Rice cooked on charcoal with lamb and vegetables

£16

Pasta

Penne spaghetti with a tomato sauce with fresh peppers and spices with a choice of

£11

Prawns

£13

TAGINE

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

- Lamb Shank

£15
- Lamb Shank and Peas

£16
- Lamb Shank Bamia

£16
- Lamb Kofta Tagine

£13
- Okra

£10
- Peas

£10

WRAPS

Chicken Shawarma

Roasted thin slices of marinated chicken

£7

Shish Taouk

Grilled skewer of chicken cubes

£7

Lahem Meshwi

Grilled skewer of tender marinated lamb

£8

Lamb Kofta

Grilled skewer of ground minced lamb

£7

●

Falafel

Deep fried croquettes of beans, chickpeas and herbs

£7

●

Haloumi Cheese

Grilled haloumi cheese

£7

SIDES

●

Rice

(Lebanese/Vegetable)

(Kabsah - add £3)

£3

●

Couscous

£3

●

Chips

(Zaatar/Cheese - add £1)

£3

Bread

£2

Garlic Bread

£4

Olives

£3

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

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

£350

Half Lamb

£200

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

4 course meal (2 Starter, 1 Main, 1 Dessert)

£35

STARTERS

●

Haloumi

●

Lentil Soup

●

Feta Cheese Salad

●

Lamb Sambousek

●

Hummus Lamb

●

Spicy Prawns

●

Harira Soup

●

Chicken Sambousek

●

Calamari

●

Vine Leaves

●

Falafel

●

Vegetable Sambousek

MAIN COURSE

Served with salad, sauces, chips or Lebanese rice

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Chicken Kebab

●

Kofta Chicken

●

Grilled Seabream

●

Lamb Shank Tagine

●

Lamb Kebab

●

Kofta Lamb

●

Salmon Steak

●

Bamia Tagine

●

Mixed Grill

●

Beef Moussaka

●

Veg Moussaka

●

Peas Tagine

DESSERTS

Served with 2 scoops of ice cream

●

Chocolate Cake

●

Cheesecake

●

Baklava



SAHARA CITY

Drinks and Cocktails

SPIRITS

Served in multipls of 25ml
Add mixer for £1.50/Energy drink £2.50

VODKA

| | |
|--|-------|
| Absolut | £4/£7 |
| Laplandia | £5/£8 |
| <i>Original, Pineapple, Coffee, Coconut</i> | |
| Grey Goose | £5/£8 |
| Ciroc | £5/£8 |
| <i>Original, Red Berry, Black Raspberry, Pineapple, Apple, Mango, Watermelon</i> | |

GIN

| | |
|-----------------|-------|
| Gordon's | £4/£7 |
| Hendricks | £5/£8 |
| Gordon's Pink | £5/£8 |
| Bombay Sapphire | £6/£9 |
| Monkey 47 | £6/£9 |

WHISKEY

| | |
|----------------|---------|
| Jack Daniel's | £4/£7 |
| Famous Grouse | £4/£7 |
| Jamesons | £5/£8 |
| JW Black Label | £5/£8 |
| Chivas Regal | £6/£9 |
| JW Blue Label | £10/£18 |
| Glenfiddich | £4.5/£9 |
| Glenmorangie | £5/£9 |

RUM

| | |
|----------------|-------|
| Bacardi | £4/£7 |
| Havana 7 Years | £4/£7 |
| Kraken | £5/£8 |
| Sailor Jerry | £5/£8 |
| Captain Morgan | £4/£8 |

BRANDY

| | |
|------------------|-------|
| Hennessy VS | £4/£7 |
| Courvoisier VSOP | £5/£8 |

LIQUERS

| | |
|------------------|-------|
| Pimm's | £5/£8 |
| Southern Comfort | £5/£8 |
| Baileys | £8 |
| Disaronno | £5/£8 |
| Malibu | £5/£8 |
| Chambord | £5/£7 |
| Archers | £5/£8 |

BEER & CIDERS

DRAUGHT

| | |
|-------------|-----------|
| San Miguel | £3/£5 |
| Cobra | £3/£5 |
| Carling | £3/£5 |
| Coors Light | £2.5/£4.5 |

BOTTLE

| | |
|--|----|
| Corona | £4 |
| London Pride | £4 |
| Peroni | £4 |
| Kopparberg | £5 |
| Barbican (non-alcoholic) | £3 |
| <i>Regular, Raspberry, Apple, Pineapple, Peach, Strawberry</i> | |

WINES

Served Small - 175ml, Large - 250ml, By Bottle

WHITE

| | | | |
|-----------------------------------|----|----|-----|
| Pinot Grigio, Il Caggio, Italy | £4 | £6 | £16 |
| Sauvignon Blanc, Pelusas, Chile | £5 | £7 | £18 |
| Chardonnay, Flarestone, Australia | | | £20 |

ROSE

| | | | |
|--------------------------------------|----|----|-----|
| Pinot Grigio Blush, Il Caggio, Italy | £4 | £6 | £17 |
| White Zinfandel, Ocean Heights, Cali | £5 | £7 | £18 |

RED

| | | | |
|--|----|----|-----|
| Merlot, Pelusas, Chile | £4 | £6 | £16 |
| Shiraz, Flarestone, Australia | £5 | £7 | £18 |
| Malbec El Tesoro, Black Label, Argentina | | | £26 |
| Rioja, Escena Joven, Spain | | | £23 |

SHOOTERS

| | | | |
|--------------------|----|------------------|----|
| Sambuca | £4 | Zombie Hemmorage | £5 |
| Patron XO | £4 | B52 | £4 |
| Jager/Passion Bomb | £5 | Tequila Rose | £4 |
| Tequila | £4 | | |

SPARKLING

| | |
|--|--------|
| Bottega Gold Prosecco | £8/£27 |
| <i>Festive, delicate, fresh. A bright and lively bead, creamy texture and plenty f creamy orchard fruit flavours underscored with almonds and citrus</i> | |
| LP Rose | £80 |
| <i>Characterised by its ripe red fruit aromas, a high intensity and great freshness</i> | |
| Moet & Chandnon | £100 |
| <i>Distinguished by its bright fruitiness, seductive palate and elegant maturity.</i> | |

CLASSIC COCKTAILS

| | |
|--|----|
| Pornstar Martini | £9 |
| <i>Sweet passion, light and fresh with a side of bubbles</i> | |
| Espresso Martini | £8 |
| <i>Dark aromatic coffee blended with vanilla infused vodka</i> | |
| Fresh Watermelon Martini | £8 |
| <i>Fresh juicy watermelon with a hint of tangy lime, fruity and sweet</i> | |
| Long Island Spiced Tea | £9 |
| <i>Sweet and sour blend of spirits with a spicy finish</i> | |
| Spiced Mojito | £8 |
| <i>Fresh mint with tangy lime. refreshing with a ginger kick!</i> | |
| Old Fashioned | £8 |
| <i>Softened aged bourbon with a hint of orange with an aromatic finish</i> | |
| Midori Sour | £8 |
| <i>Sweet, fruity, sour and light. Refreshing!</i> | |
| Bramble | £8 |
| <i>Zesty lemon and sweet berries. Sour, sweet and complex</i> | |

SPECIALITY COCKTAILS

| | |
|--|-----|
| Aperol Spritz | £9 |
| <i>Light and refreshing with a bittersweet orange finish</i> | |
| Sex on the Beach | £10 |
| Margarita | £10 |
| Dark and Horny | £9 |
| <i>Stirred aged bourbon with a orange and coffee finish</i> | |
| Egyptian Mule | £8 |
| <i>Spiced vodka with tangy lime with a ginger kick</i> | |
| Sahara Colada | £9 |
| <i>Fresh pineapples and coconut. Sweet and creamy</i> | |

FAUX-TAILS

Non-Alcoholic

| | |
|--|----|
| Mojito | £7 |
| <i>Fresh mint with tangy lime. Sweet and refreshing</i> | |
| Hawaiian Colada | £7 |
| <i>Fresh pineapple and coconut. Sweet, creamy and delicious!</i> | |
| Watermelon Cooler | £7 |
| <i>Light and refreshing with juicy watermelons and fresh cool mint</i> | |
| Passiontini | £7 |
| <i>Pure passion fruit with a hint of sugar and lime. Sweet and fruity!</i> | |

SOFT DRINKS

| | |
|--|---------|
| Coke/Diet Coke/Lemonade/Fanta | £3 |
| Fresh Juice | £4.50 |
| <i>Strawberry, Orange, Pineapple, Watermelon, Lemon & Mint</i> | |
| Schweppes Golden Ginger Ale | £3 |
| Schweppes Crisp Tonic / Light | £3 |
| Appletiser | £3 |
| RedBull | £3 |
| Water - Still / Sparkling | £3 / £4 |

MILKSHAKES

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|--|-------|
| Mango Milkshake | £5.95 |
| Strawberry Milkshake | £5.95 |
| Banana Milkshake | £5.95 |
| Chocolate Bar Milkshake | £4.95 |
| <i>Galaxy, Mars, Oreo, Snickers, Kit Kat, Kinder Bueno, Kinder Bueno White</i> | |

HOT DRINKS

| | |
|--------------------------------------|----|
| Coffee | £3 |
| Cappuccino | £3 |
| Latte | £3 |
| Mocha | £3 |
| Americano | £3 |
| Machiato | £3 |
| Espresso | £3 |
| Tea | £3 |
| <i>Mint, Green, Herbal, Moroccan</i> | |
| Hot Chocolate | £3 |
| Irish Coffee | £8 |

BOTTLES

| | |
|---|------|
| Absolut | £100 |
| Laplandia | £120 |
| <i>Original, Pineapple, Coffee, Coconut</i> | |
| Ciroc | £140 |
| <i>Original, Red Berry, Black Raspberry</i> | |
| Grey Goose | £140 |
| Gordon's | £110 |
| Hendricks | £120 |
| Gordon's Pink | £120 |
| Monkey 47 | £150 |
| Bacardi | £110 |
| Kraken | £130 |
| Hennessy VS | £120 |
| Courvoisier VSOP | £130 |
| Jameson | £130 |
| JW Black Label | £140 |