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## COLD APPETIZERS

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### HUMMUS \$11

chickpea purée | tahini | lemon

### MUTABAL \$12

roasted eggplant purée |  
tahini | lemon

### MUHAMMARA \$12

fire roasted red pepper |  
house spices | walnuts

### SAHARA SAMPLER \$15

hummus | mutabal | muhammara

### TABBOULEH \$16

chopped parsley | mint |  
tomatoes | onions | bulgur |  
olive oil lemon emulsion

### FATTOUSH \$14

baby gem | arugula | cucumbers  
| cherry tomatoes | radishes |  
bell peppers | onions | sumac  
vinaigrette

### LABNEH \$11

strained yogurt |  
toun | dry mint

### WINE LEAVES \$14

poached grape leaves | rice |  
pomegranate molasses |  
parsley | onion

### VILLAGE TOMATO \$18

labneh | garlic | mint | olive oil  
lemon emulsion

### CAESAR SALAD \$14

romaine lettuce | house-made  
caesar dressing | parmesan  
cheese | croutons  
(chicken option)

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## HOT APPETIZERS

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### FRIED KIBBEH \$12 (4pc)

beef | bulgur | pine nut

### CHEESE ROLLS \$10 (4pc)

halloumi | akawi | mozzarella |  
phyllo dough

### BATATA HARRAH (SPICY POTATOES) \$10

parisienne potatoes | garlic |  
cilantro | serrano chili

### GRILLED HALLOUMI \$18 (4 slice)

tomatoes | cucumbers | basil

### SOUJOUK \$12

aged beef sausages |  
tomatoes | lemon

### HUMMUS WITH MEAT \$12

beef | chickpea purée

### FALAFEL \$12

tahini | pickled turnip |  
tomatoes

### GOLDEN ARRAYES \$16

ground beef | pita bread |  
pomegranate molasses

### CHICKEN

### WINGS \$14 (6pc)

charcoal grilled | house spices |  
fresh herbs

### SHAWARMA BITES \$16

Chicken (garlic | pickles )  
Beef (tahini | parsley | onion |  
tomatoes)

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## FRESH RAW MEAT

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### KIBBEH NAYEH \$20

raw prime cut beef | crushed  
wheat | onion | house spices

### CHEF SPECIALITY SELECTION \$32

habra nayeh | kibbeh nayeh |  
kafta nayeh

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## SIDE DISH

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### SIDES \$6

rice | fries | mixed seasonal |  
vegetables | mashed potatoes

### SOUPS \$8

lentil soups | soup of the day

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## ENTRES

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### LAMB CHOPS **\$34** (3pc)

*charcoal grilled | fresh herbs |  
mashed potatoes | seasonal  
vegetables*

### CHICKEN ESCALOPE **\$22**

*deep fried breaded chicken  
breast | french fries*

### LAMB SHANKS **\$27**

*fresh ontario lamb |  
mediterranean herbs and  
spices | oriental rice | gravy |  
seasonal vegetables*

### SAHARA BURGER **\$20**

*prime beef | cheese | lettuce |  
tomatoes | house-made sauce |  
pickles | brioche bun | french fries*

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## SKEWERS

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ALL SKEWERS SERVED WITH RICE OR FRIES

*spicy pita bread | grilled vegetables | pickles | turnips*

### KEFTA KABOB **\$22**

*ontario minced beef and  
lamb | onion*

### BEEF

### TENDERLOIN **\$30**

*marinated beef cubes*

### SHISH TAOUK **\$26**

*chicken breast cubes |  
house spices*

### SAHARA

### MIXED GRILL **\$32**

*kefta kebab | shish taouk |  
beef tenderloin*

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## SEAFOOD

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### SEA BASS **\$30**

*(grilled or fried)  
fresh mediterranean  
fish | tahini | lemon*

### SEAFOOD

### TOWER FOR 2 **\$99**

*(grilled or fried)  
sea bass | shrimp | calamari |  
whiting fish*

### GRILLED TIGER PRAWNS **\$27**

*garlic | fresh herbs |  
mediterranean spices*

### CALAMARI **\$18**

*deep fried squid*

### SHRIMP PASTA **\$27**

*prawns | house-made  
rose sauce*

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## SET MENU

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PER PERSON \$55  
(minimum 2 people)

### COLD APPETIZERS

*hummus | moutabal |*

*tabbouleh | fattoush*

### HOT APPETIZERS

*cheese rolls | spicy potato |*

*fried kibbeh*

### MAIN COURSE

*chicken taouk | kefta kabob |*

*beef tenderloin*

### DESSERT

*um ali*

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## DESSERT

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### UM ALI **\$12**

*house-made ashta | honey |  
almond | pistachio*

### ZNOUD EL SIT **\$10**

*phyllo dough | house-made  
ashta | pistachio | simple syrup*

### CAPPUCCINO LAYERS CAKE **\$8**

*house-made coffee  
cream | biscuit*

### RICE PUDDING **\$7**

*milk | rose water*

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## DRINKS

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### SOFT DRINKS

COKE	<b>\$3.50</b>
GINGER ALE	<b>\$3.50</b>
SPRITE	<b>\$3.50</b>
DIET COKE	<b>\$3.50</b>
NESTEA	<b>\$3.50</b>
WATER	<b>\$3</b>
PERRIER	<b>\$6</b>
REDBULL	<b>\$6</b>

### HOT DRINKS

TEA CUP	<b>\$6</b>
TEA POT	<b>\$13</b>
ESPRESSO	<b>\$6</b>
CAPPUCCINO	<b>\$7</b>
LATTE	<b>\$7</b>
TURKISH COFFEE	<b>\$6</b>

### JUICE

PINEAPPLE	<b>\$6.00</b>
ORANGE	<b>\$6.00</b>
CRANBERRY	<b>\$6.00</b>

### BARBICAN

APPLE	<b>\$7</b>
POMEGRANATE	<b>\$7</b>
STRAWBERRY	<b>\$7</b>
PINEAPPLE	<b>\$7</b>

### SMOOTHIES

LEMON MINT	<b>\$10.00</b>
MANGO	<b>\$10.00</b>
SAHARA MIX	<b>\$13.00</b>

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## SHISHA

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### FLAVORS

*lemon mint | gum mint | grape mint | orange mint | double apple |  
blueberry mint | sahara mix*

REG HEAD	<b>\$28</b>
ORANGE HEAD	<b>\$38</b>
PINEAPPLE HEAD	<b>\$55</b>
EXTRA REG HEAD	<b>\$14</b>
EXTRA ORANGE HEAD	<b>\$25</b>

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