



## Breakfast (All Day)

### House Muesli & Nuts (VG) \$15

Oats, nuts, seeds, coconut yoghurt, seasonal fruit, and coconut flakes, drizzled with honey. Soy, oat or almond milk (add \$1)

### Avo Smash (V) (GFO) \$16

Avocado, feta, tahini yoghurt on sourdough, topped with zaatar and pomegranate (Add 1 egg \$2.50, add 2 eggs \$5)

### Breakfast Brioche \$12

Fried egg, sujuk, smoky bbq relish, cheese and greens

### Vego Brekky Roll (V) \$12

Fried egg, haloumi, smashed avo, fresh tomato and greens

## Manoushi (9" flatbread)

**Zaatar (VG)** – house blended wild thyme, sesame seeds, sumac and olive oil \$6

**Zaatar Labneh (V)** – zaatar with fresh tomato, black olives, cucumber, labneh and fresh mint \$12

**Chicken Avocado** – zaatar chicken, avocado, cheese, lettuce and house made aioli \$12

**Gourmet Sujuk** – sujuk, olives, haloumi, spinach and cheese on capsicum salsa base \$14

**Breakfast** – sujuk, egg, mozzarella, spinach with smoky bbq relish \$14

**Lamb** – Middle Eastern spiced lamb, onion, pomegranate molasses and tomato served with labneh \$12

## Lunch (All Day)

### Spinach Pie Trio (VG) \$16

Spelt flour spinach pastry served with tahini sauce and fatoush salad

### Shish Tawouk (Chicken Skewers) \$22

Grilled Chicken Skewers, with a pomegranate glaze and harissa infused hommus, served with fatoush and Lebanese bread

### Chicken Salad (GF) \$20

Grilled chicken tenderloins, avocado, roast capsicum, cucumber, baby spinach, chickpeas, feta, pomegranate molasses

### Lamb Salad (GF) \$20

Grilled lamb backstrap, haloumi, cucumber, tomato, red onion, olives, mint and greens, topped with a tahini dressing

### Falafel Salad (VG) (GF) \$18

Four Falafels, tomato, salad greens, cucumber, toasted almond, Lebanese pickles, topped with a tahini dressing

### Kibbe Salad (Vegan Kibbe option) \$18

Three Kibbe balls (casings of ground meat and crushed wheat filled with finely minced meat) with Lebanese pickles served on fatoush salad

### Haloumi Burger (V) (GFO) \$18

Haloumi, avocado, greens, tomato and hommus, served with sweet potato fries

### Falafel Wrap (VG) \$12

Falafel, lettuce, tomato, parsley, hommus, Lebanese pickles and tahini sauce

## SAHA Smalls

**Lebanese Bread** flat bread (2 pieces) \$3

**Sweet Potato Fries** served with aioli \$9

**Hommus (VG)** chickpeas, tahini and lemon juice, served with Lebanese bread \$8

**Labneh (V)** homemade strained yoghurt, served with Lebanese bread \$8

**Baba Ghanoush (VG)** mama's homemade smoked chargrilled eggplant blended with tahini and fresh lemon juice, served with Lebanese bread \$8

**Fatoush Salad (VG)** salad greens, tomato, cucumber, capsicum, mint, parsley, crisp Lebanese bread, sumac, pomegranate molasses, lemon, garlic, olive oil \$12

**Falafels (VG) (GF)** three patties of fava beans, chickpeas, dried coriander, garlic, cumin, served with tahini sauce and Lebanese pickles \$10

**Spinach Pie (VG)** Spelt flour pastry filled with spinach, onion and sumac \$8

**Kibbe** two hand rolled casings of ground meat and crushed wheat filled with finely minced meat, onion, spices, served with hommus and Lebanese pickles \$10

**Vegan Kibbe (VG)** two hand rolled casings of pumpkin with a vegetable filling and spices, served with hommus and Lebanese pickles \$10



COVID-SAFE CHECK-IN

[www.saha215.com.au](http://www.saha215.com.au)

@saha.215