

SAHADI'S

BRUNCH WEEKENDS 1 1-3

BITES

LEBANESE BREAKFAST

*foul, fresh vegetables, baba ghanoug, olives,
free range jammy egg, house za'atar bread*

SAJ BREAD SANDWICH

*free range egg, local basterma, grilled halloumi,
harissa aioli, pomegranate arugula salad*

LABNEH PLATE (V)*

*organic honey, toasted walnuts, house granola,
seasonal fresh fruit, house pita*

HUMMUS TOAST (VG)

*multigrain bread, famous house hummus, fried chickpeas,
roasted red peppers, pomegranate arugula salad*

SHAKSHUKA

*free range eggs, plum tomatoes, barrel aged Greek feta,
zhug, house pita*

CHEESE AND CHARCUTERIE PLATE*

artisan cheeses and meats, cheesemonger's choice

SAHADI'S

BRUNCH COCKTAILS

BLOODY MARY/MARIA

New York Vodka or Cimarron Tequila, Aleppo pepper, tomato juice, harissa

MANGO MIMOSA

Dibon Cava, mango juice

CLASSIC MARGARITA

Cimarron Tequila, fresh lime juice, simple syrup

CLASSIC MOJITO

Montanya Rum, fresh lime juice, mint

Glass 12 Pitcher 40

HOT MOROCCAN MINT TEA WITH ARAK 12

HOT CHOCOLATE WITH BOURBON 12

HOT CIDER WITH BOURBON 12

BEVERAGES

AMERICANO	3
LATTE	4
CAPPUCCINO	4
TEA	3
HOT MOROCCAN TEA	5
HOT CHOCOLATE	5
HOT CIDER	5
TEA POT	6
FRENCH PRESS POT FOR 2 OR 4	8/15
NATURAL FRUIT JUICE	6