



SALADS

FATTOUSH \$12
ROMAINE HEARTS, ENGLISH CUCUMBER, TOMATO, FETA, OLIVES, MINT, RED ONIONS, AND QUINOA TOSSED WITH OLIVE OIL AND LEMON JUICE, AND SUMAC. CAN BE MADE VEGAN

FRIED GOAT CHEESE SALAD \$11
POINT REYES FRIED GOAT CHEESE CROQUETTE WITH FRISÉE, GOLDEN BEETS, FRESH SPANISH WHITE SARDINES AND MINT-LIME VINAIGRETTE

STUFFED AVOCADO \$10
KNAFFE COATED & LIGHTLY FRIED AVOCADO STUFFED WITH COUSCOUS TABOULEH AND SERVED WITH SEMI-SOY MARINATED TOFU AND RASPBERRY REDUCTION

GREEN SALAD \$8
WILD ARUGULA, BEETS, ROASTED PEARS, DATE CANDIED PECANS, BLUE CHEESE, AND A BLUEBERRY VINAIGRETTE

ENTRÉES

SPICY SEAFOOD TAGINE \$23
WILD SALMON, PRAWNS, SCALLOPS AND AHI TUNA SIMMERED IN HODEIDA SAUCE AND SERVED OVER RICE

HELBA & PITA
YEMEN'S NATIONAL DISH. OKRA, POTATOES, VEGGIE BROTH AND FENUGREEK MIXTURE \$17 (V)
CUBED LAMB & GROUND BEEF \$21
WILD SALMON, AHI, SCALLOPS \$23

VEGETARIAN BASTILLA \$17 (V)
SEASONAL ORGANIC VEGETABLES, GOAT CHEESE & MUSHROOM TRIO WRAPPED IN PHTLLO AND BAKED. SERVED OVER SAFFRON SAUCE. VEGAN VERSION AVAILABLE

MAKLOUBA \$17 (V)
LAYERED DISH OF RICE WITH ALLSPICE, PINE NUTS & CINNAMON; EGGPLANT; MARINATED TOFU; AND CARAMELIZED ONIONS WITH YOGURT AND HARISSA. PLEASE ALLOW 20 MINUTES TO PREPARE

SAHA RED CURRY \$16 (V)
BUTTERNUT SQUASH WITH TOFU, MUSHROOM TRIO, SEASONAL VEGGIES AND MAFTOUL (PALESTINIAN COUSCOUS)

ZAHARA \$17 (V)
WILD MUSHROOMS, HEIRLOOM CARROTS, ARTICHOKEs, CAULIFLOWER, AND FENNEL WITH GINGER-ORANGE SAUCE AND FARINA CAKE

SPINACH & TOFU \$17 (V)
SPINACH, GARBANZO BEANS, ORGANIC TOFU, YEMENI HAWAJ, AND OLIVE OIL STEWED THEN TOPPED WITH YEMENI NOODLES AND TOMATO VINAIGRETTE

CLASSIC NORTH AFRICAN COUSCOUS
VEGETABLES & SPICES IN LIGHT SAFFRON BROTH ORGANIC TOFU \$16 (V)
CHICKEN, BRAISED LAMB, OR MERGUEZ \$22
ROYALE \$25

ORANGE CHICKEN \$20
PETALUMA FREE-RANGE CHICKEN BREAST MARINATED WITH ORANGE JUICE, CINNAMON, SAGE, HONEY AND LEMON THEN PAN SEARED AND ROASTED. SERVED WITH COUSCOUS STICKS AND ORANGE-CINNAMON SAUCE.

SAGE DUCK \$22
DUCK BREAST MARINATED WITH HONEY, SAGE AND MUSTARD THEN GRILLED AND SERVED WITH ROASTED PEARS, MASHED SWEET POTATOES, AND CINNAMON-ORANGE REDUCTION. COOKED MED RARE.

MANSAF \$22
CLASSIC MIDDLE EASTERN DISH OF TENDER CUBED LAMB STEWED WITH CAULIFLOWER, ARABIC YOGURT, ALLSPICE, PEARL ONIONS AND MINT THEN SERVED WITH ARABIC RICE.

LAMB TAGINE \$22
A TENDER LAMB CUBE STEW WITH SAFFRON, GINGER, HONEY, CINNAMON, PRUNES, CARROTS, AND PEARL ONIONS. TOPPED WITH MAFTOUL AND ALMONDS

SIUDIYEH \$21
LOCAL BEEF SHORT RIBS BRAISED WITH TOMATO, MUSTARD, AND CINNAMON SERVED RAGU STYLE WITH YEMENI NOODLES

SPINACH & LAMB \$23
CUBED LAMB STEWED WITH SPINACH, GARBANZO BEANS, YEMENI HAWAJ, AND OLIVE OIL THEN TOPPED WITH YEMENI NOODLES AND TOMATO VINAIGRETTE

3 COURSE PRIX FIXE \$40 PER PERSON (\$30 FOR ALL VEGGIE COURSES)
INCLUDES SOUP OR SALAD, CHOICE OF SMALL PLATE, AND CHOICE OF AN ENTRÉE

SAHA MOSTLY SUPPORTS LOCAL, SUSTAINABLE AND ORGANIC FARMS
9.5% STATE SALES TAX NOT INCLUDED. PRICES SUBJECT TO CHANGE. SAHA NOT RESPONSIBLE FOR ANY LOST ITEMS
20% SERVICE ADDED FOR PARTIES OF 6 OR MORE AND FOR INT'L GUESTS OF THE HOTEL CARLTON
NO SEPARATE CHECKS PLEASE, A MAXIMUM OF 3 CREDIT CARDS FOR SPLIT PAYMENTS.

EXECUTIVE CHEF & OWNER: MOHAMED ABOGHANEM
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