

SAHADI'S



EVERY FRIDAY

Live Latin Music - Salsa night

6:30 pm – 9:30 pm

For Reservations

718 – 788 – 7500

info.ic@sahadis.com

PRIVATE EVENTS

Tap here to book your event with us

Wedding

Birthday

Corporate

Baby Shower

Full Tent

Half Tent

Firepit

Indoors

CATERING

Full Lebanese & Mediterranean catering menu

Tap here to see our catering menu

SAHADI SPIRITS

Specialized in unique Lebanese & Mediterranean Wines & Liquors

SAHADI'S

Sahadi's "A wonderful shop" that has been providing authentic Lebanese food and hospitality for over 125 years.

Started in Manhattan's Little Syria in 1895 then moved to Brooklyn Atlantic Ave in 1948 and expanded to the 2nd location in Industry City in 2019 and Sahadi Spirits in 2023. Passing our traditional house-made recipes of the Lebanese and Mediterranean dips and dishes down for four generations is what makes Sahadi's "A Brooklyn Tradition".

MEZZE & SHARE

MEZZE SAMPLER PLATTER (V) 18

An assortment of 6 mediterranean mezze. Hummus, Baba Ghannoush, Mouhammara, Lebany, stuffed grape leaves & Tabbouleh. Served with fresh baked pita bread

HUMMUS WITH PITA (VG) 9

Our traditional chickpeas pureed with tahini and a drizzle of Lebanese extra virgin olive oil. Served with fresh baked pita bread

BABA GHANNOSH WITH PITA (VG) 9

Grilled eggplant with sesame Tahini sauce and drizzle of Lebanese extra virgin olive oil. Served with fresh baked pita bread

LEBANY WITH PITA (V) 9

Lebanese strained yogurt with a sprinkle of dried mint and a drizzle of Lebanese extra virgin olive oil. Served with fresh baked pita bread

MOUHAMMARA WITH PITA (VG) 9

Fire roasted red peppers with crushed walnuts and pomegranate molasses. Served with fresh baked pita bread

FATTOUSH SALAD (VG) 14

Romaine lettuce, tomatoes, cucumbers and radish topped with pita chips with a drizzle of extra virgin olive oil lemon dressing and pomegranate molasses

TABBOULEH SALAD (VG) 12

Fine chopped parsley, tomato, onion, bulgur with extra virgin olive oil lemon dressing

STUFFED GRAPE LEAVES (VG) 9

Lebanese style vegan grape leaves, stuffed with rice and flavored with Sahadi's herbs.

MEDITERRANEAN CHEESE * 18 & CHARCUTERIE PLATE

Artisanal cheese plate with charcuterie, pickles & olives. Please ask if you want (V) or (GF)

HALLOUMI CHEESE STICKS (V) 14

A basket of crispy breaded Halloumi cheese sticks. Served with Harissa Aioli & Chutney sauce

FLAT BREAD PLATTER (MANAKISH) 12

An assortment of fresh baked flat bread – Manakish 3 pcs. Served with tomatoes and cucumbers

SIDE PITA BREAD (VG) 3

HUMMUS WITH FALAFEL (VG) 14

Our traditional chickpeas pureed with sesame tahini, topped with four falafel balls. Served with green tahini sauce, pickles, tomatoes, cucumbers and fresh baked pita bread

KOFTA & CHEESE TOSHKKA 13 LEBANESE QUESADILLA

Grilled pita, stuffed with ground lamb, parsley, onion and Sahadi's spices. Served with tomatoes, cucumbers, olives and yogurt

CHICKEN & CHEESE TOSHKKA 13 LEBANESE QUESADILLA

Grilled pita, stuffed with Chicken, Peppers, onion and Sahadi's spices. Served with tomatoes, cucumbers, olives and yogurt

FALAFEL TOSHKKA 13 LEBANESE QUESADILLA

Grilled pita, stuffed with Falafel mix and Sahadi's spices. Served with Shirazi Salad, tomato, wild cucumber pickles and Tahini sauce

MIXED MINI PIES PLATTER 11

An assortment of fresh baked mini pies (spinach pie, chicken pie, cheese & zaatar pie and meat pie). Served with tomatoes, cucumbers & lemon wedge

SPINACH MINI PIES (VG) 9

Fresh baked spinach mini pies. Served with tomatoes, cucumbers and lemon wedge

ZAATAR FRIES (V/GF) 10

Hand cut russet potatoes marinated with Sahadi's Lebanese zaatar spice. Served with harissa aioli sauce

FOCACCIA 9

House made freshly baked Focaccia bread with a *choice of vegetarian or meat

*Ask your server

FALAFEL PLATTER (VG/GF) 9

House made Falafel balls. Served with green tahini sauce, tomatoes and pickles

GRILLED CHEESE & SOUP COMBO 18

Our grilled cheese and soup of the day

*Ask your server

SIDE CRACKERS (VG) 3

SAHADI'S

GRILL & MAINS

SAHADI'S MIXED GRILL PLATTER 25

An assortment of grilled steak shawarma, grilled chicken shawarma & grilled lamb merguez. Served with pita bread, hummus & tabbouleh salad

GRILLED STEAK SHAWARMA 14

Grilled steak cubes marinated with Sahadi's shawarma seasoning. Served with pita bread, hummus & tabbouleh salad

GRILLED CHICKEN SHAWARMA 14

Grilled chicken cubes marinated with Sahadi's shawarma seasoning. Served with pita bread, hummus & tabbouleh salad

CHICKEN PASTILLA * 14

Baked Moroccan style chicken pot pie seasoned with aromatic spices, covered with filo dough, served with almonds & dried fruits

GRILLED SHRIMP BERBERE 14

Grilled wild caught shrimps, marinated with Sahadi's Berbere seasoning. Served with pita bread, hummus & tabbouleh salad

GRILLED LAMB MERGUEZ 14

Grilled lamb merguez, marinated with Sahadi's merguez seasoning. Served with pita bread, hummus & tabbouleh salad

GRILLED HALLOUMI CHEESE 14

Grilled halloumi cheese marinated with Sahadi's Mediterranean spices. Served with pita bread, hummus & tabbouleh salad

KIDS MENU

HUMMUS SANDWICH (VG) 6

House made pita with hummus & tomatoes. Served with cucumbers

KIDS FRENCH FRIES (VG) 8

Hand cut russet potatoes. Served with ketchup

PITA PIZZA (V) 9

Fresh baked pita with marinera sauce, mozzarella & parmesan cheese

GRILLED CHEESE & FRIES 14

Grilled cheese with French fries, served with ketchup

DESSERTS

MEDITERRANEAN SWEETS PLATE (V) 12

An assortment of baklava, halva & accompaniments

SEASONAL FRUIT PLATTER (VG/GF) 10

Fresh cut seasonal fruits

TIRAMISU 10

Fresh house made, infused with rum. Served with whipped cream, berries & chocolate cream filled wafer

ORANGE BLOSSOM COCONUT FLAN 10

Creamy house-made flan, infused with orange blossom water with coconut flakes. Served with fresh fruits & whipped cream

ASSORTED BAKLAVA * 12

An assortment of middle eastern hand-crafted baklava

PISTACHIO FLAN * 10

Creamy house-made flan, made with Sicilian pistachio spread and garnished with pistachio and rose petals. Served with whipped cream and caramel

TAHINI BROWNIE SUNDAE* (V) 12

Sahadi's X Crème & Cocoa ice cream with halva crumbs

BREAD PUDDING 8

House bread pudding with cardamom, cinnamon, pecans, raisins and a drizzle of orange blossom syrup, served with ice cream, berries & whipped cream

Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness. Please Inform Us of Allergies.

*= Contains Nuts, GF= Gluten Free, VG= Vegan, V=Vegetarian

SAHADI'S

WINE ON TAP

COTEAUX D'AIX-EN-PROVENCE ROSÉ 8
Provence, France

BORDEAUX BLANC 8
Haut-Rian, France

OREGON RED PINOT NOIR 10
Willamette Valley, Oregon

ARCHER ROOSE MALBEC 8
Mendoza, Argentina

Tap Wine Happy Hour \$3 OFF
Monday – Friday 4:00 pm – 6:00 pm

BEER ON TAP

BACK HOME PERSIAN BLUE LAGER - % 4.9 10
Brooklyn, NY

SLOOP JUICE BOMB IPA - % 6.9 10
East Fishkill, NY

GREENPORT PUMPKIN ALE - % 5.2 5
Greenport, NY
(\$3 during happy hour!)

FIVE BOROUGHS PILSNER - % 5 7
Brooklyn, NY

SIXPOINT BENGALI IPA - % 6.6 8
Brooklyn, NY

HUDSON NORTH STANDARD CIDER - % 5 8
Hudson Valley, NY

Tap Beer Happy Hour \$2 OFF
Monday – Friday 4:00 pm – 6:00 pm

WINE BY THE GLASS

RED

CHATEAU KSARA RESERVE DU COUVENT 11
Bekaa Valley, Lebanon

SPARKLING

DIBON CAVA 12
Barcelona, Spain

WHITE

DOMAINE DES TOURELLE BLANC 10
Bekaa Valley, Lebanon

OULED THALEB CHARDONNAY 11
Benslimane, Morocco

ROUYALIS ASPROLITHI 11
Aigaleia, Greece

ROSE

DOMAINE DES TOURELLES ROSE 10
Bekaa Valley, Lebanon

SAHADI'S

SAHADI'S SPECIALTY COCKTAILS

RASPBERRY ROSE SANGRIA Coteaux d'Aix-en-Provence Rosé, Local Cold Pressed Raspberry and Apple, Fresh Raspberries	12	ROSE WATER LEMON DROP MARTINI Blue Gin, Natural Rose water, Lemon, Sugar and Rose Petal	14
FRUIT BREEZE SANGRIA Bordeaux Blanc, Fresh Apple and Strawberry Slices, Local Cold Pressed Apple	12	SAHADI'S DIRTY MARTINI Fort Hamilton Vodka & Fresh Blue Cheese stuffed Olives	14
BOURBON SWEET TEA Fort Hamilton Bourbon, Fresh Iced Tea & Local Mint	14	ISLAND TIME Bacardi Rum, Passion fruit, Mango and Pineapple	14
BLACKBERRY HARD LEMONADE Mi Campo Tequila, House made Lemonade, Fresh Blackberries and Local Mint	14	ARAK MOJITO Lebanese Arak, Mint, Lime & Lebanese Lemon Mint Soda	14
THE PALOMAESQUE Granja Mezcal, Organic Honey, Lime & Grapefruit	14	ST. AGRESTIS SPRITZ Brooklyn Made St. Agrestis Aperitivo, Prosecco	14

CLASSIC COCKTAILS

MARGARITA Classic, Mango, Spicy, Grapefruit or Guava	14	MOJITO Classic, Mango, Grapefruit or Guava	14
MIMOSA Orange, Mango, Grapefruit or Guava	12	BLOODY MARY/MARIA Fort Hamilton Vodka or Mi Campo Tequila	14
APEROL SPRITZ Classic Aperol Spritz Aperitivo	14	NEGRONI Made with Forthave Gin & Campari	14
MANHATTAN Made with Fort Hamilton Double Barrel Bourbon	14	MARTINI Fort Hamilton Vodka or Forthave Gin	14
OLD FASHIONED Made with Fort Hamilton Double Barrel Bourbon	14		

Order Your Favorite Cocktail, We Have a Full Bar

SAHADI'S

BOTTLE LIST

WHITE

DOMAINE DES TOURELLES BLANC	35
Bekaa Valley, Lebanon	
ROUVALIS ASPROLITHI	35
Aigialeia, Greece	
DOMAINE OULED THALEB SAUVIGNON BLANC	35
Benslimane, Morocco	
DOMAINE OULED THALEB CHARDONNAY	35
Benslimane, Morocco	
ROSE	
DOMAINE DES TOURELLES	35
Bekaa Valley, Lebanon	

RED

CHATEAU KSARA RESERVE DU COUVENT	35
Bekaa Valley, Lebanon	
CHATEAU LACURE	35
Bordeaux, France	
SPARKLING DIBON CAVA	35
Barcelona, Spain	
ORANGE TARPON CELLARS	35
Napa Valley, CA	

NON-ALCOHOLIC BEVERAGES

ESPRESSO BAR

AMERICANO	3	CAPPUCCINO	4
ESPRESSO	3	LATTE	4
EXTRA SHOT	2	MACCHIATO	4
HOT TEA	3	*ICED DRINKS + \$1	
*ADD YOUR FAVORITE FLAVOR CARAMEL, CHOCOLATE, VANILLA	1	*ALL COFFEE CAN BE MADE REGULAR OR DECAF	

SODA & JUICE

WATER BOTTLE	2	LEBANESE SODA, FREEZE	2.5
		Lychee, Tropical Fruit, Kiwi Lime, Apple Grape, Mango Peach, Berry, Pomegranate, Strawberry	
FRUIT JUICE	6	FIZZ LOCAL NY SODA	2.5
Orange, Mango, Cranberry, Guava		Seltzer, Cola, Diet Cola, Ginger Ale, Root Beer, Cream Soda, Cherry Cola	
HOUSE-MADE LEMONADE	5	ST. AGRESTIS PHONY NEGRONI	8
		Brooklyn Made Mocktail	
HOUSE-MADE ICED TEA	5	MOCKTAILS	8

