

SAHADI'S

Sahadi's "A wonderful shop" (*NY Times*, 1899) that has been providing authentic Lebanese food and hospitality for over 125 years! We started in Manhattan's Little Syria in 1895 then moved to Brooklyn's Atlantic Ave in 1948 due to the construction of the Brooklyn Battery Tunnel and the migration of the Arabic community. In 2019, we opened our Industry City location with a café and bar and in 2023 opened our first liquor store, Sahadi Spirits, located in the front of our Industry City store. In late 2023 we opened our first kiosk at Market 57 in Pier 57, Manhattan. 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

MEDITERRANEAN MEZZE SAMPLER 25 (V, S, *)

An Assortment of Six Handmade Mediterranean Dips. Our Classic Hummus, Baba Ghannoush, Mouhammara, Plain Lebany, Stuffed Vegetarian Grape Leaves & Tabbouleh Salad. Served with Pita Bread

HUMMUS WITH FALAFEL 14 (VG, S)

Our Traditional Chickpeas Pureed with Sesame Tahini, Topped with Four Crispy Falafel Balls. Served with Green Herb Tahini Sauce, Pickles, Tomatoes, Cucumbers and Pita Bread

MEDITERRANEAN CHEESE & CHARCUTERIE PLATE (*) 25

Artisanal Cheese Plate with Charcuterie Hand selected by our Cheese Monger, Crackers, Nuts, Olives, Dried Fruit and Accompaniments. Please ask if you want (V) or (GF)

FALAFEL PLATTER 10 (VG, S)

Handmade Crispy Falafel Balls. Served with Green Herb Tahini Sauce, Tomatoes and Pickles. Served with Pita Bread

STUFFED GRAPE LEAVES 10 (VG, GF)

Handmade Lebanese style Vegan Grape Leaves, Stuffed with Rice and Flavored with Sahadi's Herbs

FOCACCIA 10

Handmade Focaccia Bread. Choice of Vegetarian or with Meat
Ask your server

ZA'ATAR FRIES 12 (V,GF,S)

Sliced Golden Potatoes Tossed with Lebanese Za'atar Spice. Served with Homemade Harissa Aioli and Ketchup.

PITA BREAD 4 (VG)

White Pita Bread

FLAT BREAD PLATTER (MANAKISH) 12 (V, S)

An Assortment of Handmade Flat Bread – Manakish 3 pcs. Served with Tomatoes, Cucumbers and Tzatziki

DIPS

HUMMUS 10 WITH PITA (VG, S)

Our Traditional Chickpeas Pureed with Sesame Tahini and a Drizzle of Lebanese Extra Virgin Olive Oil. Served with Pita Bread

BABA GHANOUSH 10 WITH PITA (VG, S)

Grilled Eggplant with Sesame Tahini Sauce and a Drizzle of Lebanese Extra Virgin Olive Oil. Served with Pita Bread

LEBANY 10 WITH PITA (V)

Lebanese Yogurt with a Sprinkle of Dried Mint and a Drizzle of Lebanese Extra Virgin Olive Oil. Served with Pita Bread

MOUHAMMARA 10 WITH PITA (VG, *)

Fire Roasted Red Peppers with Crushed Walnuts and Pomegranate Molasses. Served with Pita Bread

SALADS

TABBOULEH SALAD 12 (VG)

Fine Chopped Parsley, Tomatoes, Onion and Bulgur Tossed with Lebanese Extra Virgin Olive Oil Lemon Dressing

FATTOUSH SALAD 14 (VG)

Romaine Lettuce, Tomatoes, Cucumbers and Radish topped with House Crispy Pita Chips, Tossed with a Sumac Vinaigrette

Consuming Raw or Undercooked Meat, Poultry, Seafood or Eggs may increase your risk of foodborne illness. Please inform us of any allergies.

*= Contains nuts, GF = Gluten Free, VG = Vegan, V = Vegetarian, S = Sesame

20 % Gratuity Automatically added to tables of 6 or more

We take allergies seriously and do our best to accommodate all guests. However, please note that our facility handles peanuts, tree nuts, soy, dairy, sesame, and wheat. If you have any severe allergies, kindly inform your server.

SAHADI'S

TOSHKI – LEBANESE QUESADILLA

CHICKEN & CHEESE 16 TOSHKI

LEBANESE QUESADILLA

Grilled Pita, stuffed with All-Natural Chicken, Peppers, Onion and Sahadi's Spices. Served with Mozzarella, Tomatoes, Cucumbers, Olives and Lebany

KOFTA & CHEESE 16 TOSHKI

LEBANESE QUESADILLA

Grilled Pita, stuffed with Ground Lamb, Parsley, Onion and Sahadi's Spices. Served with Mozzarella, Tomatoes, Cucumbers, Olives and Lebany

FALAFEL TOSHKI 16 LEBANESE QUESADILLA (VG, S)

Grilled Pita, stuffed with House Made Falafel Mix and Sahadi's Spices. Served with Shirazi Salad, Tomato, Wild Cucumber Pickles and Green Herb Tahini Sauce

FROM THE GRILL

All platters are served with Side Salad, French Fries, Pita Bread and Tahini Sauce. (S)

GRILLED 22

CHICKEN KABOB

Grilled All-Natural Chicken marinated with Sahadi's Shawarma Seasoning

GRILLED 22

STEAK KABOB

Grilled Filet marinated with Sahadi's Shawarma Seasoning

GRILLED 22

LAMB MERGUEZ

Grilled Spiced Halal Lamb Merguez

GRILLED 22

SHRIMP BERBERE

Grilled Wild Caught Shrimps, marinated with Sahadi's Berbere Seasoning

SAHADI'S MIXED GRILL PLATTER 38

An assortment of Grilled Steak Kabob, Grilled Chicken Kabob & Grilled Lamb Merguez

GRILLED 22

HALLOUMI CHEESE

Grilled Halloumi Cheese marinated with Sahadi's Mediterranean Spices

KID'S PLATES

HUMMUS SANDWICH 6 (VG, S)

Handmade Pita with Hummus & Tomatoes. Served with Cucumbers

PITA PIZZA 10 (V)

Handmade Pita with Marinara Sauce, Mozzarella & Parmesan Cheese

KIDS FRENCH FRIES 8 (VG)

Hand Cut Russet Potatoes. Served with Ketchup

GRILLED CHEESE 14 & FRIES (V)

Toasty Grilled Cheese with French Fries, served with Ketchup

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DESSERTS

MEDITERRANEAN SWEETS 12 (V, S, *)

An assortment of Handmade Baklava, Halva & Accompaniments

ASSORTED BAKLAVA 12 (V, *)

An assortment of Middle Eastern Handmade Baklava

SEASONAL FRUIT PLATTER 10 (VG,GF)

Fresh Cut Seasonal Fruit

TAHINI BROWNIE SUNDAE 12 (V, S)

Warm Handmade Chocolate Brownie with Tahini Swirl topped with Farm Fresh, Local Adirondack Ice Cream Sprinkled with Halva Crumbles

ESPRESSO BAR

All Espresso and Coffees can come decaffeinated upon request. Alternative milk is available

Extra Espresso Shot - \$2.00

Flavor Shot - \$1.00

(Vanilla, Hazelnut, Caramel, Chocolate or **Pumpkin**)

Pumpkin Spice is back!

ESPRESSO 3

AMERICANO 3

LATTE 4

CAPPUCCINO 4

MACCHIATO 4

MOCHA 4

HOT TEA 3

ICED AMERICANO 4

ICED LATTE 5

ICED CAPPUCCINO 5

ICED MACCHIATO 5

ICED MOCHA 5

HOT CHOCOLATE 6

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CLASSIC COCKTAILS

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

COCKTAIL ON TAP

ST. AGRISTIS SPRITZ 10
Amaro, Prosecco

SPECIALTY COCKTAILS

BLOOD ORANGE GIN FIZZ 14	PINEAPPLE JALAPEÑO MARGARITA 14	BEIRUT SUNSET 14
Lebanese Gin, Citrus, A'Siciliana Blood Orange	Mi Campo Tequila Infused with Fresh Jalapeño, Pineapple, Citrus, Tajin Rim	Fort Hamilton Vodka, Orange, Mango, Citrus
KIWI MOJITO 14	CINNAMON ROLL 14	CEDAR OLD FASHIONED 14
Bacardi Rum, Kiwi, Mint, Citrus, Lebanese Kiwi Lime Freez	ESPRESSO MARTINI Faber's Vanilla Vodka, Espresso, Bailey's, Cinnamon	Fort Hamilton Bourbon, Date, Cardamom
RASPBERRY ROSE SANGRIA 14	ISLAND TIME 14	BRANDY SAFFRON SKY 14
Le Campuget Rose, Peach, Raspberry	Fabers's Vanilla Vodka, Mango, Orange, Passionfruit	Brandy, Grapefruit, Saffron

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SAHADI'S

BEER

SLOOP JUICE BOMB IPA – 6.9% 10

East Fishkill, NY

FIVE BOROUGHS LAGER – 6.0% 10

Brooklyn, NY

CORONA BOTTLE 9

FIVE BOROUGHS PILSNER – 5% 10

Brooklyn, NY

SIXPOINT BENGALI IPA – 6.6% 10

Brooklyn, NY

HUDSON NORTH CIDER – 5% 10

Hudson Valley, NY

IMPORTED MEDITERRANEAN BEER BOTTLES

ALMAZA 9 BEIRUT 9 KEO 9 CASA 9 SHEPHERD'S 9 PAROS 9

Pilsner from Lebanon

Pilsner from Lebanon

Lager from Cyprus

Lager from Morocco

Pilsner from Palestine

IPA from Greece

WINE ON TAP

LE CAMPUGET ROSE 10

Rhone Valley, France

ARCHER ROOSE SAUVIGNON BLANC 10

Casablanca, Chile

NO CURFEW PINOT NOIR 10

Napa Valley, California

ARCHER ROOSE MALBEC 10

Mendoza, Argentina

WINE BY THE GLASS

RED

CHATEAU KSARA CABERNET SAUVIGNON 11

Full Body, Ripe Red Fruit & Spice. Great with Lamb & Steak

Bekaa Valley, Lebanon

WHITE

SELENDI CHARDONNAY 11

Full Body, Citrus, Raspberry, Organic

Ancient Sarnic Valley, Turkey

ROSE

11

CHATEAU KSARA SUNSET

Full Body, Elegant, Fresh Pomegranate & Spice

Bekaa Valley, Lebanon

SPARKLING

12

DIBON CAVA

Crisp Light Body, Fresh, Fruity, Notes of Apple, Pear, Citrus

Barcelona, Spain

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BOTTLE LIST

RED

MASSAYA LE COLOMBIER	35
Medium Body, Ripe Fresh Raspberries, Hints of Spices & Pepper Faqra and Tanail, Lebanon	
CHATEAU KSARA CABERNET SAUVIGNON	35
Full Body, Ripe Red Fruit & Spice. Great with Lamb & Steak Bekaa Valley, Lebanon	
SELENDI PURPLE	35
Medium Body, Dark Ripe Plum & Vanilla, Organic Ancient Sarnic Valley, Turkey	
DOMAINE DES TOURELLES ROUGE	35
Medium Body, Morello Cherries & Ripe Fruit Bekaa Valley, Lebanon	

ROSE

DOMAINE DES TOURELLES ROSE	35
Full Body, Ripe Strawberry & Lychee Bekaa Valley, Lebanon	
CHATEAU KSARA SUNSET	35
Full Body, Elegant, Fresh Pomegranate & Spice Bekaa Valley, Lebanon	
SELENDI ROSE	35
Full Body, Citrus Blossom & Raspberry, Bright Acidity, Organic Ancient Sarnic Valley, Turkey	

WHITE

CHATEAU KSARA BLANC DE BLANC	35
Medium Body, Floral, Soft, Fresh, Elegant Bekaa Valley, Lebanon	
SELENDI CHARDONNAY	35
Full Body, Citrus, Raspberry, Organic Ancient Sarnic Valley, Turkey	
ROUVALIS ASPROLITHI	35
Full Body, 100% Roditis Greek Grape, Dry, Fruity, Refreshing Aigialeia, Greece	
DOMAINE DES TOURELLES BLANC	35
Full Body, Pineapple, Jasmine Bekaa Valley, Lebanon	

SPARKLING

DIBON CAVA	35
Crisp, Light, Fresh & Fruity, Barcelona, Spain	

SINCE 1948

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NON-ALCOHOLIC BEVERAGES

FREEZ LEBANESE SODA Strawberry, Peach Mango, Pineapple Coconut	4	EGYPTIAN JUICE Mango, Guava	6
FIZZ LOCAL NY SODA Cola, Diet Cola, Ginger Ale, Root Beer, Seltzer	4	NATALIE'S ORANGE JUICE	6
MOCKTAIL Mojito, Negroni, Espresso Martini	8	MARTINELLI'S APPLE JUICE	6
NON-ALCOHOLIC PILSNER BEER	8	HOUSE-MADE ICED TEA	5
MILK	4	HOUSE-MADE LEMONADE	5
		NATURAL MINERAL SPRING WATER	2.5

HAPPY HOUR **MONDAY TO FRIDAY 2:00 PM – 6:00 PM** **LEBANESE SNACKS**

HUMMUS WITH FALAFEL (VG, S) Our Traditional Chickpeas Pureed with Sesame Tahini, Topped with Four Crispy Falafel Balls. Served with Green Herb Tahini Sauce, Pickles, Tomatoes, Cucumbers and Handmade Pita Bread	10	FLAT BREAD PLATTER (MANAKISH) (V, S) An Assortment of Handmade flat bread – Manakish 3 pcs. Served with Tomatoes, Cucumbers and Tzatziki	10
CHICKEN & CHEESE TOSKA LEBANESE QUESADILLA Grilled Pita, stuffed with All-Natural Chicken, Peppers, Onion and Sahadi's Spices. Served with Mozzarella, Tomatoes, Cucumbers, Olives and Lebany	12	KOFTA & CHEESE TOSKA LEBANESE QUESADILLA Grilled Pita, stuffed with Ground Lamb, Parsley, Onion and Sahadi's Spices. Served with Mozzarella, Tomatoes, Cucumbers, Olives and Lebany	12
		FALAFEL TOSKA LEBANESE QUESADILLA (VG, S) Grilled Pita, stuffed with House Made Falafel Mix and Sahadi's Spices. Served with Shirazi Salad, Tomato, Wild Cucumber Pickles and Green Herb Tahini Sauce	12

DRINK SPECIALS

ALL TAP WINE AND ALL TAP BEER FOR ONLY \$7.00!

ALL CLASSIC COCKTAILS FOR ONLY \$10.00!

'ATAMANAA LAK WAJBATAN SHAHIATAN!

ENJOY YOUR MEAL!

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