

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"**.

BRUNCH WEEKENDS 11:00 AM – 3:30 PM

MEZZE & SHARE

MEDITERRANEAN CHEESE & CHARCUTERIE PLATE (*) 25

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

LEBANY PLATE (V, *) 18

Lebanese Strained Yogurt topped with Organic Honey, Walnuts, and Fresh Fruits, Served with Pita Bread

HUMMUS DIP BOWL (VG, S) 14

Our Traditional Chickpeas Pureed with Sesame Tahini and a Drizzle of Lebanese Extra Virgin Olive Oil, topped with Giant Beans, House Pickled Vegetables, Mediterranean Olives. Served with Pita Bread

HOUSE PICKLED VEG & OLIVES (VG, GF) 8

Chef's Selection of House Pickled Vegetables and Mediterranean Olives

MAIN COURSE

LEBANESE BREAKFAST (V, S) 18

Our Signature Breakfast with Foul Moudammas, Fresh Vegetables, Homemade Baba Ghanoush, Mediterranean Olives, Hard Boiled Free Range Eggs and Handmade Za'atar Bread

CHEF'S OMELET (V, GF) 18

Omelet Style Free Range Eggs, Melted Artisanal Cheese, Seasonal Vegetables. Served with a Side Salad and Fresh Fruit

BREAKFAST SAJ SANDWICH 18

Fresh Baked Saj Wrap with Over Easy Free Range Eggs, Local Basterma, Grilled Halloumi Cheese. Served with a Side Salad, Homemade Harissa Aioli

SHAKSHUKA (V) 18

Cast Iron Skillet with Plum Tomatoes, Hot Pepper Paste and Bell Peppers Baked and Topped with Over Medium Free Range Eggs, Barrel Aged Greek Feta and Pita Bread

MEDITERRANEAN HUMMUS TOAST (VG, S) 18

Toasted Artisan Bread Topped with Homemade Hummus, Crispy Chickpeas, Roasted Red Peppers. Served with a Side Salad

BREAKFAST MANOUCHE (V, S) 18

Lebanese Za'atar, Topped with Mediterranean Olives, Sliced Tomatoes, Sunny Side Up Free Range Egg. Served with a Side Salad

CARDAMOM FRENCH TOAST (V) 18

KIBBEH AND EGGS (*) 18

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 = Contains 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.

Toasty Artisanal Challah Bread, Homemade Orange Blossom Syrup, Fruit Compote and Seasonal Fresh Fruits

Handmade Beef and Lamb Kibbeh, Topped with Sunny Side Up Free Range Eggs. Served with a Side Salad

SAHADI'S

ACCOMPANIMENTS

SIDE PITA BREAD 4 (VG)

White Pita Bread

HUMMUS 3 (VG, GF, S)

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

BABA GHANOUSH 3 (VG, GF, S)

Grilled Eggplant with Sesame Tahini and a Drizzle of Lebanese Extra Virgin Olive Oil

LEBANY 3 (V, GF)

Lebanese Strained Yogurt with a Sprinkle of Dried Mint and a Drizzle of Lebanese Extra Virgin Olive Oil

TZATZIKI 3 (V, GF)

Creamy All-Natural Tzatziki

2 FREE RANGE EGGS 4 (V, GF)

Your Choice of Over Easy, Over Medium, Over Hard, Sunny Side Up, Scrambled or Hard Boiled

LAMB MERGUEZ 8 (GF)

Spiced Halal Lamb Sausage

SLICED BASTERMA 8 (GF)

Cured Dried Beef Strip

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 Fruits

TAHINI BROWNIE SUNDAE 12 (V, S)

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

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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	HOT TEA	3
AMERICANO	3	ICED AMERICANO	4
LATTE	4	ICED LATTE	5
CAPPUCCINO	4	ICED CAPPUCCINO	5
MACCHIATO	4	ICED MACCHIATO	5
MOCHA	4	ICED MOCHA	5

HOT CHOCOLATE 6

COCKTAIL ON TAP

ST. AGRISTIS SPRITZ 10

Amaro, Prosecco

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CLASSIC COCKTAILS

MARTINI 14	MARGARITA 14	MOJITO 14
Fort Hamilton Vodka or Blue 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	Blue 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

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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BEER

CORONA BOTTLE	9	FIVE BOROUGHS PILSNER – 5%	10
SLOOP JUICE BOMB IPA – 6.9%	10	Brooklyn, NY	
East Fishkill, NY		SIXPOINT BENGALI IPA – 6.6%	10
FIVE BOROUGHS LAGER – 6.0%	10	Brooklyn, NY	
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	NO CURFEW PINOT NOIR 10
Rhone Valley, France	Napa Valley, California
ARCHER ROOSE SAUVIGNON BLANC 10	ARCHER ROOSE MALBEC 10
Casablanca, Chile	Mendoza, Argentina

WINE BY THE GLASS

RED

CHATEAU KSARA CABERNET SAUVIGNON 11
Full Body, Ripe Red Fruit & Spice. Great with Steak & Lamb
Bekaa Valley, Lebanon

SPARKLING

DIBON CAVA 12
Crisp Light Body, Fresh, Fruity, Notes of Apple, Pear, Citrus
Barcelona, Spain

WHITE

SELENDI CHARDONNAY 11
Full Body, Citrus, Raspberry, Organic
Ancient Sarnic Valley, Turkey

ROSE

CHATEAU KSARA SUNSET ROSE 11
Full Body, Elegant, Fresh Pomegranate & Spice
Bekaa Valley, Lebanon

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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 Steak & Lamb 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	

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NON-ALCOHOLIC BEVERAGES

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

SINCE 1948

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