

# 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

### 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

## TOSHA – LEBANESE QUESADILLA

### CHICKEN & CHEESE 16 TOSHA

#### 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 TOSHA

#### LEBANESE QUESADILLA

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

### FALAFEL TOSHA 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

SINCE 1948

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## SOUPS

### LENTIL OR CHICKEN 9

#### SOUP

Lebanese Style Lentil Soup.

Chicken & Vegetables Soup.

### SOUP OF THE DAY 9

Ask Your Server.

### GRILLED CHEESE 12

#### & SOUP COMBO

Grilled Cheese and your Choice of Soup, Lentil Soup, Chicken Soup or Soup of The Day.

## KID'S PLATES

### HUMMUS SANDWICH 6 (VG, S)

Handmade Pita with Hummus & Tomatoes. Served with Cucumbers

### KIDS FRENCH FRIES 8 (VG)

Hand Cut Russet Potatoes. Served with Ketchup

### PITA PIZZA 10 (V)

Handmade Pita with Marinara Sauce, Mozzarella & Parmesan Cheese

### GRILLED CHEESE & FRIES 14 (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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# SAHADI'S

## CLASSIC COCKTAILS

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

## CIDER

|                       |                                          |
|-----------------------|------------------------------------------|
| <b>SPICED CIDER</b> 8 | <b>SPIKED CIDER</b> 14                   |
| Local Apple Cider     | Local Apple Cider, Fort Hamilton Bourbon |

## SPECIALTY COCKTAILS

|                                                   |                                         |                                                   |
|---------------------------------------------------|-----------------------------------------|---------------------------------------------------|
| <b>SPICY LEMON GINGER MARGARITTA</b> 14           | <b>PUMPKIN SPICE SPRITZ</b> 14          | <b>AUTUMN RUM PUNCH</b> 14                        |
| Mi Campo Tequila, Citrus, Mikes Hot Honey, Ginger | Dibon Cava, Pumpkin, Cinnamon           | Rum Baccardi, Apple, Cinnamon, Bitters            |
| <b>FALLING FOR GIN</b> 14                         | <b>CARDAMOM ESPRESSO MARTINI</b> 14     | <b>PUMPKIN MANHATTAN</b> 14                       |
| Lebanese Gin, Local Apple Cider, Citrus           | Fort Hamilton Vodka, Espresso, Cardamom | Fort Hamilton Bourbon, Vermouth, Pumpkin, Bitters |
| <b>CANDIED ORANGE CRANBERRY SANGRIA</b> 14        |                                         | <b>BRANDY EMBER</b> 14                            |
| Archer Roose Malbec, Cranberry, Orange, Apple     |                                         | Brandy, Local Apple Cider, Citrus, Honey, Bitters |

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## BEER

|                                       |           |                                    |           |
|---------------------------------------|-----------|------------------------------------|-----------|
| <b>SLOOP JUICE BOMB IPA – 6.9%</b>    | <b>10</b> | <b>FIVE BOROUGHS PILSNER – 5%</b>  | <b>10</b> |
| East Fishkill, NY                     |           | Brooklyn, NY                       |           |
| <b>FIVE BOROUGHS LAGER – 6.0%</b>     | <b>10</b> | <b>SIXPOINT BENGALI IPA – 6.6%</b> | <b>10</b> |
| Brooklyn, NY                          |           | Brooklyn, NY                       |           |
| <b>CORONA BOTTLE</b>                  | <b>9</b>  | <b>HUDSON NORTH CIDER – 5%</b>     | <b>10</b> |
| <b>TALEA BASICALLY PUMPKIN – 5.2%</b> | <b>10</b> | Hudson Valley, NY                  |           |
| Brooklyn, NY                          |           |                                    |           |

## IMPORTED MEDITERRANEAN BEER BOTTLES

|                      |                      |                   |                    |                        |                 |
|----------------------|----------------------|-------------------|--------------------|------------------------|-----------------|
| <b>ALMAZA 9</b>      | <b>BEIRUT 9</b>      | <b>KEO 9</b>      | <b>CASA 9</b>      | <b>SHEPHERD'S 9</b>    | <b>PAROS 9</b>  |
| Pilsner from Lebanon | Pilsner from Lebanon | Lager from Cyprus | Lager from Morocco | Pilsner from Palestine | IPA from Greece |

## WINE ON TAP

|                                        |                                |
|----------------------------------------|--------------------------------|
| <b>LE CAMPUGET ROSE 10</b>             | <b>NO CURFEW PINOT NOIR 10</b> |
| Rhone Valley, France                   | Napa Valley, California        |
| <b>ARCHER ROOSE SAUVIGNON BLANC 10</b> | <b>ARCHER ROOSE MALBEC 10</b>  |
| Casablanca, Chile                      | Mendoza, Argentina             |

## WINE BY THE GLASS

### RED

|                                                            |
|------------------------------------------------------------|
| <b>CHATEAU KSARA CABERNET SAUVIGNON 11</b>                 |
| Full Body, Ripe Red Fruit & Spice. Great with Lamb & Steak |
| Bekaa Valley, Lebanon                                      |

### ROSE

|                                               |
|-----------------------------------------------|
| <b>CHATEAU KSARA SUNSET 11</b>                |
| Full Body, Elegant, Fresh Pomegranate & Spice |
| Bekaa Valley, Lebanon                         |

### WHITE

|                                       |
|---------------------------------------|
| <b>SELENDI CHARDONNAY 11</b>          |
| Full Body, Citrus, Raspberry, Organic |
| Ancient Sarnic Valley, Turkey         |

### SPARKLING

|                                                               |
|---------------------------------------------------------------|
| <b>DIBON CAVA 12</b>                                          |
| Crisp Light Body, Fresh, Fruity, Notes of Apple, Pear, Citrus |
| Barcelona, Spain                                              |

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## BOTTLE LIST

### RED

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

### ROSE

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

### WHITE

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

### SPARKLING

|                                                   |    |
|---------------------------------------------------|----|
| <b>DIBON CAVA</b>                                 | 35 |
| Crisp, Light, Fresh & Fruity,<br>Barcelona, Spain |    |

SINCE 1948

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# SAHADI'S

## NON-ALCOHOLIC BEVERAGES

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

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

|                                                                                                                                                                                                                                    |    |                                                                                                                                                                                                                              |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>HUMMUS WITH FALAFEL</b><br>(VG, S)<br><br>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 | <b>FLAT BREAD PLATTER</b><br>(MANAKISH)<br>(V, S)<br><br>An Assortment of Handmade flat bread – Manakish 3 pcs. Served with Tomatoes, Cucumbers and Tzatziki                                                                 | 10 |
| <b>CHICKEN &amp; CHEESE</b><br><b>TOSKA</b><br><b>LEBANESE QUESADILLA</b><br>Grilled Pita, stuffed with All-Natural Chicken, Peppers, Onion and Sahadi's Spices. Served with Mozzarella, Tomatoes, Cucumbers, Olives and Lebany    | 12 | <b>KOFTA &amp; CHEESE</b><br><b>TOSKA</b><br><b>LEBANESE QUESADILLA</b><br>Grilled Pita, stuffed with Ground Lamb, Parsley, Onion and Sahadi's Spices. Served with Mozzarella, Tomatoes, Cucumbers, Olives and Lebany        | 12 |
|                                                                                                                                                                                                                                    |    | <b>FALAFEL TOSKA</b><br><b>LEBANESE QUESADILLA</b><br>(VG, S)<br>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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