

## OUR FOOD

At Saha Eatery, we start our day by prepping food from scratch.

Our core menu begins with organic chickpeas, lentils, rice, onions, garlic, carrots and celery.

We use chickens that are free run and fed a wheat based diet while the cows are free range, and grass fed.

Our salmon is wild and sourced from 7 Seas.

Our specially blended teas are from The TeaGuy & our coffee is roasted at Counterpart coffee, both located in Squamish; our soda pops are from Phillips soda on Vancouver Island; our cider is from Howling Moon Cider & wine are from the Okanagan; our beer program represents the sea to sky corridor, Back Country Brewery, Whistler Brewing Co. & Howe Sound Brewery.

It is our pleasure to offer you quality ingredients provided by local BC companies.

**SAHA...**

to your health

## CATERING

Under 25 people, one days notice.

For over 25 people, we request two days notice.

This way we can prepare your order specifically for you.

## TAKE OUT TIMES

We start taking orders at 11am

3 minutes from the Sea to Sky Hwy!



## TAKE OUT MENU

Flavours inspired by  
Lebanese and  
Moroccan cuisine,  
using fresh  
local ingredients.

[SahaEatery.ca](http://SahaEatery.ca)

**38128  
2nd Ave  
Squamish, BC**

3 minutes from Sea to Sky Hwy!

**604-567-5888**



## SOUP

**morrocan tomato chickpea harrira**  
**soup of the day**  
**cup \$3.50 bowl \$7**

## SALADS

**kale and quinoa tabbouleh \$12**  
**arugula and halloumi with**  
**barberries and pistachio \$14**  
**quinoa royale salad: organic red**  
**and white quinoa, caramelized**  
**onions, dates, pistachios and**  
**barberries on a bed of mixed**  
**greens with ginger and saffron \$14**

## KID'S MENU

**hummus with veggies \$6**  
**falafel salad \$6**  
**hummus pita wrap with lettuce and**  
**tomato \$6**  
**kid size pita wrap \$7**  
**choice of beef kefta, or zataar salmon.**  
**falafel \$6**

## MEZZE / SHARES \*

**served with pita and assorted pickles**  
**hummus - chickpea, tahini puree**  
**with lemon and garlic \$7**  
**baba ganooj - smokey eggplant**  
**with pomegranate and tahini \$8**  
**mujadrah - lentils, quinoa and rice**  
**cooked with onions chilis**  
**preserved lemon and spices \$8**  
**deep fried cauliflower - on a bed of**  
**greens served with tahini sauce \$8**  
**falafel - on a bed of arugula served**  
**with tahini \$7**  
**beef kefta - on a bed of arugula**  
**with tahini \$14**  
**zaatar salmon - two kabobs on**  
**arugula with tahini \$14**  
**harrisa chicken - two kabobs on a**  
**bed of arugula with tahini \$14**  
**olives pickles and bulgarian feta \$9**  
**pan fried halloumi \$10**

**\* Hot sauce upon request**

## PITA WRAPS \*

**served with mixed greens, tomato,**  
**pickles and tahini sauce**  
**beef kefta \$12**  
**harrisa chicken kabob \$12**  
**zaatar salmon kabob \$12**  
**falafel \$10**  
**veggie supreme \$10**  
**with fried cauliflower and mujadrah**

## BOWLS \*

**served on roasted potatoes with**  
**tabbouleh, hummus, pickles and tahini**  
**beef kefta \$15**  
**harrisa chicken kabob \$15**  
**zaatar salmon kabob \$15**  
**falafel \$15**  
**veggie supreme \$15**  
**with fried cauliflower and mujadrah**  
  
**additions can be accommodated to your**  
**wrap or bowl and are priced accordingly**  
**add a cup of soup for \$2.50**

## DESSERTS

**baklava \$3**  
**mango tart \$8**