

## OUR FOOD

We offer a unique dining experience by combining traditional recipes with modern dietary practices.

Using ethically sourced meats, poultry & seafood, organic grains, legumes & root vegetables, we prepare our food from scratch daily with a wide variety of gluten free & vegan dishes.

## SAHA...

to your health

follow us:



## 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.

2 minutes from the Sea to Sky Hwy!



**38128  
2nd Ave  
Squamish, BC**

**604-567-5888**



## TAKE OUT MENU

Flavours inspired by  
Lebanese cuisine,  
using fresh local  
ingredients.

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

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## SOUPS

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

## SALADS

saha tabbouleh - kale & quinoa  
small \$4 large \$12  
quinoa royale \$14

## PITA WRAPS

served with zaatar frites or side salad

hummus \$9  
baba ganooj \$10  
beef kefta \$12  
harissa chicken kabob \$12  
zaatar salmon kabob \$13  
feta royale \$13  
falafel \$10  
halloumi & cucumber \$12  
veggie supreme \$12  
grilled chili prawn & cucumber \$13

## KID'S MENU

hummus wrap with frites \$7  
falafel wrap with frites \$7  
beef kefta wrap with frites \$7  
hummus & veggies \$7  
hummus & pita bread \$6  
mujadrah \$6

## MEZZE / SHARES

hummus dip \$7  
baba ganooj dip- smokey eggplant  
tahini dip \$9  
muhamarah - pomegranate, roasted  
red pepper, walnut dip with  
breadcrumbs & aleppo pepper \$9  
kiar bil laban - yogurt with mint,  
garlic & cucumber dip \$8

\* all dips served with pita bread

olives, pickles, bulgarian feta &  
roasted pomegranate tomato \$11  
zaatar roasted potatoes \$8  
pan fried halloumi \$12  
zaatar frites - served with harissa  
aioli small \$5 large \$8  
mujadrah - lentils, quinoa & brown  
rice, onions, chilies, preserved  
lemon & spices \$9  
deep fried cauliflower - served  
with tahini \$8  
falafel - served with tahini \$7  
beef kefta - three grilled kefta  
patties served with tahini \$14  
harissa chicken - two kabobs  
served with tahini \$14  
zaatar salmon - two kabobs served  
with tahini \$15

## BOWLS all day

served with roasted potatoes,  
tabbouleh, hummus, pickles, tahini  
& pita bread

beef kefta \$15  
falafel \$15  
harissa chicken kabob \$15  
zaatar salmon kabob \$16  
veggie supreme \$15

## BOWLS after 5pm (dine in only)

served with chef selection vegetable &  
your choice of Israeli couscous, roasted  
fingerling potatoes or lemon sesame  
brown rice

cauliflower & eggplant stew with  
tomatoes, chickpeas & roasted  
garlic \$17

oven roasted chicken thighs  
simmered with preserved lemon  
& olive \$20

braised lamb shank with dried  
figs & apricots \$22

sautéed prawns with onions,  
garlic, tomato & cilantro \$19

## DESSERTS

ask for daily specials

\* hot sauce upon request