

SAHADI'S



EVERY FRIDAY

Live Latin Music - Salsa night

7:00 pm – 10:00 pm

For Reservation

718 – 788 – 7500

info.ic@sahadis.com

PRIVATE EVENTS

Tap here to book your event with us

Wedding

Birthday

Corporate

Baby Shower

Full Tent

Half Tent

Fire Pit

In-doors

CATERING

Full Lebanese & Mediterranean catering menu

Tap here to see our catering menu

SAHADI SPIRITS

Specialized in unique Lebanese & Mediterranean Wines & Liquors

SAHADI'S

Sahadi's "A wonderful shop" that has been providing authentic Lebanese food and hospitality for over 125 years. Started in Manhattan's Little Syria in 1895 then moved to Brooklyn Atlantic Ave in 1948 and expanded to the 2nd location in Industry City in 2019 and Sahadi Spirits in 2023. 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

MEZZE SAMPLER PLATTER (V) 18

An assortment of 6 mediterranean mezze. Hummus, Baba Ghannoush, Mouhammara, Lebany, stuffed grape leaves & Tabbouleh. Served with fresh baked pita bread

HUMMUS WITH CRACKERS (VG) 9

Our traditional chickpeas pureed with tahini and a drizzle of Lebanese extra virgin olive oil. Served with Lavash crackers

BABA GHANNOSH WITH CRACKERS (VG) 9

Grilled eggplant with sesame Tahini sauce and drizzle of Lebanese extra virgin olive oil. Served with Lavash crackers

MOUHAMMARA WITH CRACKERS (VG) 9

Fire roasted red peppers with crushed walnuts and pomegranate molasses. Served with Lavash crackers

LEBANY WITH CRACKERS (V) 9

Lebanese strained yogurt with a sprinkle of dried mint and a drizzle of Lebanese extra virgin olive oil. Served with Lavash crackers

FATTOUSH SALAD (VG) 14

Romaine lettuce, tomatoes, cucumbers and radish topped with pita chips with a drizzle of extra virgin olive oil lemon dressing and pomegranate molasses

TABBOULEH SALAD (VG) 12

Fine chopped parsley, tomato, onion, bulgur with extra virgin olive oil lemon dressing

STUFFED GRAPE LEAVES (VG) 9

Lebanese style vegan grape leaves, stuffed with rice and flavored with Sahadi's herbs.

HALLOUMI CHEESE STICKS (V) 14

A basket of crispy breaded Halloumi cheese sticks. Served with Harissa Aioli & Chutney sauce

SIDE PITA BREAD (VG) 3

HUMMUS WITH FALAFEL (VG) 14

Our traditional chickpeas pureed with sesame tahini, topped with four falafel balls. Served with green tahini sauce, pickles, tomatoes, cucumbers and fresh baked pita bread

KOFTA & CHEESE TOSHKIA 13 LEBANESE QUESADILLA

Grilled house made pita, stuffed with ground lamb, parsley, onion and Sahadi's spices. Served with tomatoes, cucumbers, olives and yogurt

MIXED MINI PIES PLATTER 11

An assortment of fresh baked mini pies (spinach pie, chicken pie, cheese & zaatar pie and meat pie). Served with tomatoes, cucumbers & lemon wedge

SPINACH MINI PIES (VG) 9

Fresh baked spinach mini pies. Served with tomatoes, cucumbers and lemon wedge

FOCACCIA 9

House made freshly baked Focaccia bread with a *choice of vegetarian or meat
*Ask your server

FLAT BREAD PLATTER (MANAKISH) 12

An assortment of fresh baked flat bread – Manakish 3 pcs.
Served with tomatoes and cucumbers

ZAATAR FRIES (V/GF) 10

Hand cut russet potatoes marinated with Sahadi's Lebanese zaatar spice. Served with harissa aioli sauce

MEDITERRANEAN CHEESE * 18 & CHARCUTERIE PLATE

Artisanal cheese plate with charcuterie, pickles & olives. Please ask if you want (VG) or (GF)

FALAFEL PLATTER (VG/GF) 9

House made Falafel balls. Served with green tahini sauce, tomatoes and pickles

SIDE CRACKERS (VG) 3

SAHADI'S

GRILL & MAINS

SAHADI'S MIXED GRILL PLATTER 25

An assortment of grilled steak shawarma, grilled chicken shawarma & grilled lamb merguez. Served with pita bread, hummus & tabbouleh salad

GRILLED STEAK SHAWARMA 14

Grilled steak cubes marinated with Sahadi's shawarma seasoning. Served with pita bread, hummus & tabbouleh salad

GRILLED CHICKEN SHAWARMA 14

Grilled chicken cubes marinated with Sahadi's shawarma seasoning. Served with pita bread, hummus & tabbouleh salad

CHICKEN PASTILLA * 14

Baked Moroccan style chicken pot pie seasoned with aromatic spices, covered with filo dough, served with almonds & dried fruits

GRILLED SHRIMP BERBERE 14

Grilled wild caught shrimps, marinated with Sahadi's Berbere seasoning. Served with pita bread, hummus & tabbouleh salad

GRILLED LAMB MERGUEZ 14

Grilled lamb merguez, marinated with Sahadi's merguez seasoning. Served with pita bread, hummus & tabbouleh salad

GRILLED HALLOUMI CHEESE 14

Grilled halloumi cheese marinated with Sahadi's Mediterranean spices. Served with pita bread, hummus & tabbouleh salad

KIDS MENU

HUMMUS SANDWICH (VG) 6

House made pita with hummus & tomatoes. Served with cucumbers

KIDS FRENCH FRIES (VG) 8

Hand cut russet potatoes. Served with ketchup

PITA PIZZA (V) 9

Fresh baked pita with marinera sauce, mozzarella & parmesan cheese

GRILLED CHEESE & FRIES 14

Grilled cheese with French fries, served with ketchup

DESSERTS

MEDITERRANEAN SWEETS PLATE (V) 12

An assortment of baklava, halva & accompaniments

SEASONAL FRUIT PLATTER (VG/GF) 10

Fresh cut seasonal fruits

ASSORTED BAKLAVA * 12

An assortment of middle eastern hand-crafted baklava

MIXED BERRY CHEESECAKE (V) 10

Cheesecake with berry compote, fresh fruits, orange blossom & ice cream

TAHINI BROWNIE SUNDAE* (V) 12

Sahadi's X Crème & Cocoa ice cream with halva crumbs

Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness. Please Inform Us of Allergies.

*= Contains Nuts, GF= Gluten Free, VG= Vegan, V=Vegetarian

SAHADI'S

WINE ON TAP

COTEAUX D'AIX-EN-PROVENCE ROSÉ Provence, France	8	OREGON RED PINOT NOIR Willamette Valley, Oregon	10
BORDEAUX BLANC Haut-Rian, France	8	ARCHER ROOSE MALBEC Mendoza, Argentina	8

Tap Wine Happy Hour \$3 OFF
Monday – Friday 4:00 pm – 6:00 pm

BEER ON TAP

BACK HOME PERSIAN BLUE LAGER - % 4.9 Brooklyn, NY	10	FIVE BOROUGHS PILSNER - % 5 Brooklyn, NY	7
SLOOP JUICE BOMB IPA - % 6.9 East Fishkill, NY	10	SIXPOINT BENGALI IPA - % 6.6 Brooklyn, NY	8
BRONX SUMMER ALE - % 5.2 Brooklyn, NY	10	HUDSON NORTH STANDARD CIDER - % 5 Hudson Valley, NY	8

Tap Beer Happy Hour \$2 OFF
Monday – Friday 4:00 pm – 6:00 pm

WINE BY THE GLASS

RED

DOMAINE DES TOURELLES ROUGE Bekaa Valley, Lebanon	10
TARPON CELLARS Napa Valley, CA	11
CASTELMEDIO Sicily, Italy	11

SPARKLING

DIBON CAVA Barcelona, Spain	12
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WHITE

DOMAINE DES TOURELLE BLANC Bekaa Valley, Lebanon	10
OULED THALEB BLANC Rabat-Casablanca, Morocco	11
ROUYALIS ASSYRTIKO Aigaleia, Greece	11

ROSE

DOMAINE DES TOURELLES ROSE Bekaa Valley, Lebanon	10
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SAHADI'S

SAHADI'S SPECIALTY COCKTAILS

RASPBERRY ROSE SANGRIA 12 Fresh Raspberries, Local cold pressed Raspberry juice, Les Quatre Tours Rose	ISLAND TIME 14 Bacardi Rum, Passion fruit, Mango, Pineapple
ARAK MOJITO 14 Lebanese Arak, Mint, Lime & Lebanese Lemon Mint Soda	SUMMER SUNSETS 14 Gin, Bacardi White Rum, Lemon, Pineapple & Mixed Berry
MEZCAL STRAWBERRY LEMONADE 14 Granja Mezcal, House made Strawberry Lemonade	LYCHEE MARTINI 14 Organic Old Brooklyn Vodka, Lychee
BYE BYE BLUES 14 Vodka, Bacardi Rum, Blue Curacao, Lime & Ginger Ale	GUAVA PALOMA 14 Tequila, Imported Guava Juice, Grapefruit & Chile Rim

CLASSIC COCKTAILS

MARGARITA 14 Classic, Mango, Spicy, Grapefruit or Guava	MOJITO 14 Classic, Mango, Grapefruit or Guava
MIMOSA 12 Orange, Mango, Grapefruit or Guava	BLOODY MARY/MARIA 14 Organic Old Brooklyn Vodka or Mi Campo Tequila
APEROL SPRITZ 14 Classic Aperol spritz Aperitivo	NEGRONI 14 Made with Forthave Gin & Forthave Apertivo
MANHATTAN 14 Made with Fort Hamilton Double Barrel Bourbon	MARTINI 14 Organic Old Brooklyn Vodka or Forthave Gin Can be made dirty with blue cheese olives!
OLD FASHIONED 14 Made with Fort Hamilton Double Barrel Bourbon	ST. AGRESTIS SPRITZ (TAP) 10 St. Agrestis Apertivo & Prosecco

Order Your Favorite Cocktail, We Have a Full Bar

BOTTLE LIST

WHITE	RED
DOMAINE DES TOURELLES BLANC 35 Bekaa Valley, Lebanon	DOMAINE DES TOURELLES ROUGE 35 Bekaa Valley, Lebanon
DOMAINE OULED THALEB 35 Zenata, Morocco	CASTELMEDIO NERELLO 35 Sicily, Italy
ROVALIS ASSYRTIKO 35 Aigialeia, Greece	TARPON CELLAR 35 Napa Valley, CA
ROSE	SPARKLING
DOMAINE DES TOURELLES 35 Bekaa Valley, Lebanon	DIBON CAVA 35 Barcelona, Spain
	ORANGE
	TARPON CELLARS 35 Napa Valley, CA

SAHADI'S

NON-ALCOHOLIC BEVERAGES

ESPRESSO BAR

AMERICANO	3
ESPRESSO	3
EXTRA SHOT	2
HOT TEA	3

***ADD YOUR FAVORITE FLAVOR
CARAMEL, CHOCOLATE OR VANILLA**

CAPPUCCINO	4
LATTE	4
MACCHIATO	4

***ICED DRINKS + \$1**

***ALL COFFEE CAN BE MADE REGULAR OR
DECAF**

SODA & JUICE

WATER BOTTLE	2
FRUIT JUICE Orange, Mango, Cranberry, Guava	6
HOUSE-MADE LEMONADE	5
HOUSE-MADE ICED TEA	5

LEBANESE SODA, FREEZE Lychee, Tropical Fruit, Kiwi Lime, Apple Grape, Mango Peach, Berry, Pomegranate, Strawberry	2.5
FIZZ LOCAL NY SODA Seltzer, Coke, Diet Coke, Ginger Ale, Root Beer, Cream Soda, Cherry Cola	2.5
ST. AGRESTIS PHONY NEGRONI Non-alcoholic Mocktail	8