



SARATOGA CORNER CAFE

DINNER

SMALL PLATES & FOR SHARING

SERVED WITH BREAD

HUMMUS 9-13

Organic Garbanzo beans, tahini, extra virgin olive oil
Classic 9 Lamb 13 Chicken Liver 12 Mushrooms 10

LABNE 8

A reduction of organic yogurt topped with za'atar and extra virgin olive oil

BABA GANOUSH 10

Smoked eggplant dip with tahini, and olive oil

MOUTABAL RUMAN 11

Smoked eggplant dip with garlic, parsley, lemon and pomegranate seeds

ZAHRA 8

Roasted cauliflower topped with tahini sauce and roasted pine nuts

MATBUKHA 6

Grilled tomatoes, red bell peppers, onions, garlic, parsley, and cilantro

EGGPLANT MATBUKHA 7

Roasted eggplant, tomatoes, onions, bell peppers and carrots

SAMBUSAK 9

Mediterranean turnovers stuffed with ground beef and onion

VEGETARIAN SAMBUSAK 7

Mediterranean turnovers stuffed with potatoes, mushrooms, and onions

KIBBEH 10

Bulgur shell with lamb, onions, parsley, and pine nuts served over mint infused yogurt

DOLMAH 10

Grape leaves stuffed with seasoned rice, Mediterranean spices, parsley, mint, and served over dill infused yogurt

RED BELL PEPPER GEMISTA 8

Greek style stuffed bell peppers with seasoned rice, Mediterranean spices and ground beef - topped with a reduction of tomato sauce

ZUCCHINI GEMISTA 8

Stuffed zucchini with seasoned rice, Mediterranean spices parsley and mint, topped with aged yogurt

SHAWARMA TACO 5-6

Thinly sliced lamb or turkey topped with onions, tomatoes, pickled cucumber, and house dressing
Turkey 5 Lamb 6

FALAFAL TACO 4

Crispy blend of organic garbanzo beans, tomatoes, pickled cucumber, cabbage red bell pepper paste slaw tahini sauce

6 SIDE SAMPLER 16

Choose 6 side dishes to sample with our Mediterranean bread

SALADS

SHAWARMA SALAD 16-19

Grilled turkey or lamb over romaine hearts, with tomatoes, cucumbers, parsley, cilantro, and house dressing
Turkey 16 Lamb 19

LENTIL 13

Mix of green and red lentils tossed with olive oil, balsamic glaze, chopped cucumbers, tomatoes, garlic, parsley and feta cheese

OKRA 13

Grilled okra tossed with parsley, cilantro, mint leaves, tomatoes, olive oil, balsamic glaze, finished with lemon zest

BEET SALAD 14

Roasted red beets, arugula, fresh mandarins, roasted almonds, olive oil, balsamic glaze, finished with goat cheese

FATTOUSH 15

Chopped romaine lettuce, tomatoes, cucumbers, mint, cilantro, parsley, onions, pita croutons, and feta cheese

HALOUMI SALAD 16

Romaine hearts, tomatoes and cucumbers, topped with za'atar and fried haloumi cheese

TABBOULEH 11-13

Parsley, mint, green onions, cucumbers, tomatoes, bulgur | substitute quinoa +2

FALAFAL SALAD 15

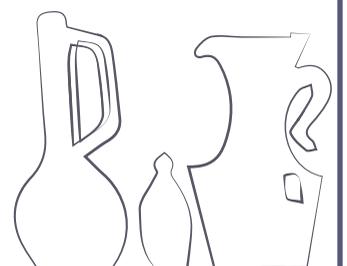
Falafel balls served over romaine hearts, tomatoes, cucumbers, parsley, cilantro and topped with tahini sauce

GARGEER SALAD 13

Arugula mixed with red onions, red bell peppers, black olives, extra virgin olive oil, sumac and Za'atar

PALESTINIAN SALAD 9

Finely chopped tomatoes, cucumbers, green onions, romaine lettuce, parsley and mint, all tossed with lemon juice and extra virgin olive oil



SIGNATURE DISHES

MANSAF 27

Slow-roasted tender lamb shank served over smoked green freekeh topped roasted pine nuts and almonds served with side of aged yogurt

BAMIEH 18-22

Lamb, grilled okra, tomatoes, onions, garlic, red bell pepper
Lamb 22 Vegetarian 18

MOUSSAKA 21

Layers of lamb cooked in a tomato based sauce, layered with sweet eggplants and creamy béchamel sauce, baked together until golden perfection

VEGETARIAN MOUSSAKA 18

Layers of eggplant, onions, and mushrooms in a tomato based sauce, topped with creamy béchamel sauce, baked together until golden perfection

SOUP

HEARTY LENTIL 7

Lentils, onions, tomatoes, and spices meld together in a hearty soup

FROM THE GRILL

CHICKEN SKEWER 16

Grilled free-range chicken breast, seasoned with Mediterranean spices and served over roasted eggplant, zucchini, and tomatoes

KUFTA SKEWER 18

Grilled finely ground beef and lamb seasoned with Mediterranean spices and cinnamon sticks, served over a bed of roasted eggplant, zucchini, and tomatoes

BEEF SKEWER 17

Grilled grass-fed Angus beef, seasoned with our mix of Mediterranean spices and served over a bed of roasted eggplant, zucchini, and tomatoes

SKEWER COMBO 25

Choose any two of our signature grilled skewers - seasoned with Mediterranean spices and served over roasted eggplant, zucchini, and tomatoes

SIDE DISHES

ROASTED BEETS 4

Marinated beets with cumin parsley and extra virgin olive oil

TABBOULEH 3

Parsley, mint, green onions, cucumbers, tomatoes, bulgur

MEDITERRANEAN COLESLAW 2.5

Finely chopped white cabbage mixed with our red bell pepper paste, spices and olive oil

CLASSIC HUMMUS 4

Organic Garbanzo beans, tahini, extra virgin olive oil

LABNE 4

A reduction of organic yogurt topped with za'atar and extra virgin olive oil

BABA GANOUSH 4

Smoked eggplant dip with tahini, and olive oil

MOUTABAL RUMAN 4

Smoked eggplant dip with garlic, parsley, lemon and pomegranate seeds

MATBUKHA 3

Grilled tomatoes, red bell peppers, onions, garlic, parsley and cilantro

EGGPLANT MATBUKHA 4

Roasted eggplant, tomatoes, onions, red bell peppers and carrots

BREAD 2

DESSERT & COFFEE

BAKLAVA 5

Crispy layers of paper-thin dough, stuffed with a rich nutty filling of pistachios and spices, drizzled with a honey syrup

**Ask your server about additional dessert specials*

DRIP COFFEE 3

Roasted coffee brewed to reveal the delicate taste nuances of each blend

MEDITERRANEAN COFFEE 3

Traditionally prepared coffee in a cezve, scented lightly with the sweet aroma of cardamom



saratogacornercafe.com

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