APPETITE PLEASERS

FETA CHEESE SPINACH PIE 4.50
Filo dough, onion, dill and feta cheese baked to perfection and served warm.

Serving approx. 16-20 pp.

BAKED KIBBEE 4.00
This combination of cracked wheat (Bulgur), ground beef, with herbs and sautéed onions makes a delicious and nutritious treat.

Serving approx. 16-20 pp.

HOT OFF THE GRILL

Minimum 15 Servings

CHICKEN SHISH KEBAB 8.00 pp
Charcoal grilled tender chicken breast, on top of rice pilaf. Served with salad and pita bread.

KOFTA SHISH KEBAB 8.00 pp
Charcoal grilled ground beef, onions, parsley and Middle-Eastern spices. Served with salad and pita bread.

LAMB SHISH KEBAB 9.00 pp
Charcoal grilled tender chunks of lamb, on top of rice pilaf. Served with salad and pita bread.

DESSERT

HAPPY ENDINGS

BAKLAVA 4.00
Layered filo dough with a ground walnut filling and a light lemon honey flavored in Rose water.

CATERING FOR ANY OCCASION

When only the best will do...Sabra, at your service. Enjoy the pleasures of your next business or social event and let Sabra provide you with the best in Middle-Eastern cuisine. Whether it's a dinner for 15 or a lavish reception for 600, Sabra will prepare delicious foods from an extensive selection of choices. Call our catering department today, and be assured of excellence for your next special occasion.

FAVORED CHOICES, MOST REQUESTED

APP-PETITES

HOMUS PLATTER 4.00
Homus, a unique blend of ground chick peas, garlic, lemon juice and tahini sauce. Garnished with onion and olive. Served with sliced fresh pita bread.

Serving approx. 30 pp.

SALAD DE-LIGHTS

TABOULI PLATTER 4.00
Fresh minced parsley, scallion, onion, cracked wheat and tomato combined with a special seasoning and a touch of mint. Ice cold and scintillating. Most popular Middle-Eastern salad.

Serving approx. 16-20 pp.

GREEK SALAD PLATTER 4.50
Lettuce, tomato, onion, cucumber, green pepper, calamata olives, chick peas and feta cheese.

Serving approx. 16-20 pp.

FALAFEL PLATTER 4.00
Falafel crouton, lettuce, tomato, parsley, radish, tahini sauce and pita bread.

Serving approx. 16-20 pp.

FATTOUCH PLATTER 4.00
Lettuce, tomato, green pepper, radish, onion, cucumber, mixed with pure olive oil, sumac, lemon juice, mint and toasted pita chip.

Serving approx. 16-20 pp.
VEGETARIAN SANDWICHES
1- FALAFEL 4.00
An everyday treat in the Middle East, and a must for first time customer. Ground chick peas, delicately spiced and freshly fried to a golden brown.
2- HOMUS 3.95
A unique blend of ground chick peas, garlic, lemon juice and tahini sauce.
3- TABOULI 4.00
Fresh minced parsley, scallion, onion, cracked wheat, and tomato combined with special seasoning and a touch of mint. Ice cold and scintillating. Most popular Middle-Eastern salad.
4- BABA GHANOUSH 4.50
An exotic combination of pureed smoked eggplant, garlic tahini, olive oil, lemon juice and special Middle-Eastern spices.
5- HERBS ROASTED VEGETABLES 4.95
Eggplant, zucchini, onion, homus and spinach.
6- GRAPE LEAVES 4.95
Stuffed vegetarian vine leaves, brown rice, chick peas, tomato, herbs and spices.

COMBINATION CHOICE SANDWICHES
7- FALAFEL & HOMUS 4.95
8- FALAFEL & TABOULI 4.95
9- FALAFEL & BABA GHANOUSH 4.95
10- FALAFEL & ARMENIAN SALAD 4.95
11- HOMUS & TABOULI 4.95
12- HOMUS & GRAPE LEAVES 5.50

GYROS SABRA STYLE “SHAWARMA”
21- MARINATED BONELESS CHICKEN BREAST 5.50
The best and the most healthy way to cook chicken or meat. Lowest in saturated fat.

SHISH KEBAB Charcoal Grilled
22- CHICKEN SHISH KEBAB 4.95
Marinated tender chunks of chicken.
23- KOFTA SHISH KEBAB 4.95
A blend of ground beef, lamb, onion and Middle-Eastern spices.
24- LAMB SHISH KEBAB 5.50
Tasty chunks of lamb.
Chef Special
25- BAKED KIBBEE SANDWICH 4.95
This combination of cracked wheat (Bulgar), ground beef, with herbs and sautéed onion makes a delicious and nutritious sandwich.

COMBINATION CHOICE SANDWICH
26- HOMUS & GRILLED CHICKEN 5.50
27- TABOULI & GRILLED CHICKEN 5.50
28- HOMUS & GRILLED KOFTA 5.50
29- TABOULI & GRILLED LAMB 5.75
30- HOMUS & GRILLED LAMB 5.75

VEGETARIAN PLATES
31- MAZZA PLATE FOR TWO 8.75
A fresh vegetarian platter served with pita bread, Homus, Tabouli, Falafel, Grape Leaves, Feta Cheese and Kalamata olives.
32- GREEK SALAD 4.95
Feta Cheese, Lettuce, Tomato, Onion, Cucumber, Green Pepper and tossed with Sabra Grill Dressing.
33- TABOULI SALAD 4.95
Fresh minced parsley, scallion, onion, cracked wheat, and tomato combined with special seasoning and a touch of mint. Ice cold and most scintillating. Most popular Middle-Eastern salad.
34- HOMUS PLATE 4.95
A unique blend of ground chick peas, garlic, lemon juice and tahini sauce.
35- "FATTOUSH" PLATE 4.50
Lettuce, tomato, green peppers, radish, onion, and cucumber mixed with pure olive oil, sumac, lemon juice, mint and toasted pita chips.
36- FALAFEL PLATE 5.50
An everyday treat in the Middle East and a must for first time customer. Ground chick peas, delicately spiced and freshly fried to a golden brown.
37- BABA GHANOUSH 5.50
An exotic dish of pureed smoked eggplant combined with tahini, olive oil, lemon juice, garlic and Middle-Eastern spices.
39- GRAPE LEAVES 6.25
Stuffed vegetarian vine leaves, brown rice, chick peas, tomato, herbs and spices.

GYROS SABRA STYLE “SHAWARMA”
41- MARINATED BONELESS CHICKEN BREAST 7.00
The best and the most healthy way to cook chicken or meat. Lowest in saturated fat. Served with Rice Pilaf and Greek Salad.

SHISH KEBABA PLATES Charcoal Grilled
Charcoal Grilled and served with Rice Pilaf, Sabra Grill Salad, Feta Cheese and Pita Bread.
42- CHICKEN SHISH KEBAB 6.75
Marinated tender chunks of chicken.
43- KOFTA SHISH KEBAB 6.75
A blend of ground beef, lamb, onion and Middle-Eastern spices.
44- LAMB SHISH KEBAB 7.50
Tasty chunks of lamb.
Chef Special
45- BAKED KIBBEE PLATE 6.75
This combination of cracked wheat (Bulgar), ground beef, with herbs and sautéed onion makes a delicious and nutritious meal.