

organic collard green wraps

Filled with the following and cut in half (serves 5-7): Hummus | Tahina Pickled Sweet & Sour Red Cabbage | Israeli Salad | Israeli Pickles choice of sauce | choice of protein:

Traditional Falafel, Spicy Falafel, or Mix Falafel \$54.95

Chicken Shawarma, Schnitzel, or Lemon Chicken \$59.95

Lamb + Beef Shawarma or Mix Shawarma \$64.95

Fresh Local Fish or 8oz Sous-Vide Choice Flat Iron Steak
(24 Hour Notice Requested for steak) \$94.95

— build your own sababa salad station —

Comes with the following all packed separately (serves 5-7): **Organic** Superfood Green Mix (baby kale, spinach, chards, beet tops, broccoli leaves, cabbage leaves) | Carrots | English Cucumbers | Red Onions Tomatoes | Sumac vinaigrette | (all vegan and gluten-free) | choice of sauce | Add Feta to any salad +\$10 | choice of protein:

Traditional Falafel, Spicy Falafel, or Mix Falafel \$54.95

Chicken Shawarma, Schnitzel, or Lemon Chicken \$59.95

Lamb + Beef Shawarma or Mix Shawarma \$64.95

Fresh Local Fish or 8oz Sous-Vide Choice Flat Iron Steak
(24 Hour Notice Requested for steak) \$94.95
House (no protein) \$39.95

sababa feast

all sababa feasts serve 5-7 and come with: choice of one soup, salad, **or** side | choice of fresh baked pita, za'atar spiced pita chips, or raw veggies +\$5 | white rice | choice of sauce | choice of protein:

Traditional Falafel, Spicy Falafel, or Mix Falafel \$59.95

Chicken Shawarma, Schnitzel, or Lemon Chicken \$64.95

Lamb + Beef Shawarma or Mix Shawarma \$69.95

Fresh Local Fish or 8oz Sous-Vide Choice Flat Iron Steak
(24 Hour Notice Requested for steak) \$99.95

desserts

chocolate chunk cookies | \$29.95 for 10 (dairy / gluten / egg)

flatbread gone bananas | (serves 2-4) \$6.95 | bananas / brown sugar / walnuts / chocolate sauce / whipped cream / all on a flatbread (dairy / gluten / egg / walnuts)

cheesecake with house-made seasonal berry jam

\$34.95 (10 slices - 24 hour notice requested)
cream cheese + goat cheese / cookie crust / house-made seasonal berry jam / whipped cream (dairy / gluten / egg)

gourmet house-made cream-bo \$39.95 for 10

israeli s'more / meringue (fancy marshmallow) on a shortbread cookie covered in a colombian dark chocolate shell (dairy / gluten / egg)

cold drinks

Complimentary ice upon request

Freshly Squeezed Orange Juice | 64oz (serves 4-6) \$19.95

Freshly Squeezed Lemonade - Mint, Strawberry, or Watermelon | 64oz (serves 4-6) \$19.95

Organic Draft Kombucha (flavor varies) | 64oz (serves 4-6) \$19.95

Nitro Cold Brew Coffee | 64oz (serves 4-6) \$23.95

Iced Teas | 64oz (serves 4-6) \$14.95

Organic Garden of Eden Black | **Organic** Moroccan Mint Green
Organic Orange Sunrise Decaf

Craft and Regular Sodas | 64oz (serves 4-6) \$11.95

-Maine Root Flavors: Mexicane Cola, Diet Mexicane Cola (sweetened with sucralose), Root Beer, Lemon-Lime, Ginger Ale, Orange Soda, Professor Cane, Vanilla Creme

-Vitamin Water Zero Acai-Blueberry-Pomegranate

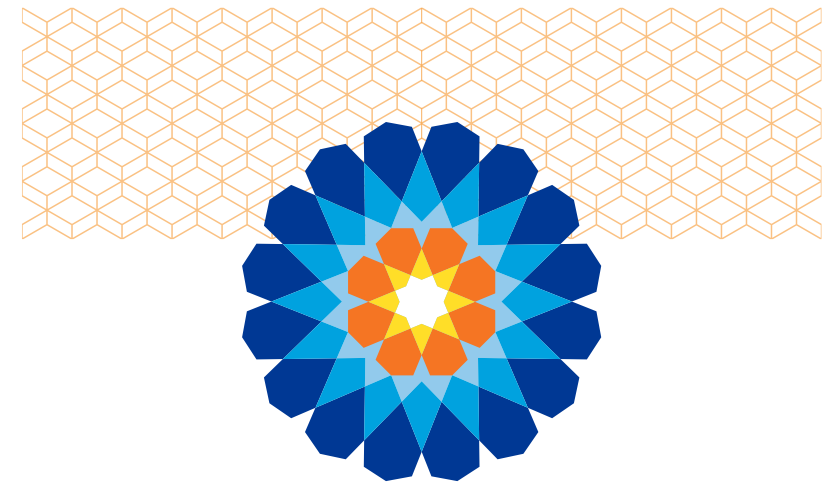
-Diet Coca Cola

hot drinks

French Press Light Roast Coffee | 96oz (serves 6-8) \$23.95

Hot Organic Teas | 96oz (serves 6-8) \$23.95

White Coconut Creme | Garden of Eden Black
Moroccan Mint Green | Scottish Caramel Pu-Ehr | Sencha Green
Yerba Maté | Orange Sunrise Decaf | Sweet Dreams Decaf



sababa kitchen
mediterranean cuisine

Catering & Delivery:
(858) 312-6858

3rd Party Delivery by:



all items vegan & free of gluten, dairy, & eggs unless noted | although best practices are used, items may inadvertently come in contact with trace amounts of allergens as our vendors and kitchen are not allergen-free | no alcohol, shellfish, or pork is used in our cooking | as we use only the **freshest** ingredients, please forgive us if some of our items are only seasonally available

www.sababakitchen.com

saucés a la carte | 16oz \$9.95 | harissa 🍋 red tunisian hot sauce
schug 🍋 green yeminte hot sauce | tahina | toum 🍋 garlic mayo |
lemon aioli | tzatiki

soups a la carte

Lentil | lentils, carrots, celery, green onions, parsley, tomatoes, olive oil (vegan & gluten-free)
64oz (starter = serves 8 | entree = serves 4) \$27.95

Bubbie's Matzo Ball | carrots, celery, onions, parsnips, duck schmaltz, chicken breast & broth (contains meat / gluten / egg)
64oz and 12 matzo balls (starter = serves 8 | entree = 4) \$31.95

cold sides & starters a la carte

16oz (serves 4-6) \$9.95 | 100oz (serves 25-35) \$59.95 & pick up to three flavors | both come with choice of fresh baked pita, za'atar spiced pita chips, and/or raw veggies (extra \$)

House-Made Hummus | **organic** chickpeas, tahina, garlic, freshly squeezed lemon juice / topped with olive oil, parsley, smoked paprika (vegan & gluten-free)

Sababa Ganoush | puréed grilled eggplant with tahina, freshly squeezed lemon juice, olive oil, cumin / topped with **organic** date syrup, mint, pomegranate seeds (vegan & gluten-free)

Tzatziki | Greek yogurt, cucumber, dill, garlic, mint (contains dairy vegetarian & gluten-free)

Tahina | toasted sesame seed purée, freshly squeezed lemon juice, garlic, cumin (vegan & gluten-free)

Israeli Salad | diced cucumbers, tomatoes, parsley, red onions, olive oil, freshly squeezed lemon juice (vegan & gluten-free)

Tabouli Salad | parsley, mint, tomatoes, red onions, freshly squeezed lemon juice, olive oil, cucumber, cracked wheat (contains gluten / vegan)

Beet + Tahina Salad | diced red beets, tahina, dill, mint, olive oil (vegan & gluten-free)

Israeli Pickles | pickled in-house one week minimum (vegan & gluten-free)

Pickled Sweet & Sour Red Cabbage | cabbage, herbes de provence, peppercorns / pickled in-house (vegan & gluten-free)

hot sides & starters a la carte

Flips 60oz (serves 10-15) \$19.95 | Add Feta \$10 | halfway between a potato chip and a fry / kennebec potatoes and kosher salt (vegan and gluten-free)

Shawarma Flips | 60oz (serves 10-15) \$39.95 | Add Feta \$10 choose from jidori® chicken, lamb+beef or a mix (gluten-free)

Fried Cauliflower | 60oz (serves 10-15) \$29.95 | sprinkled with sumac / tahina & lemon wedge on the side (vegan & gluten-free)

Basmati White Rice (vegan and gluten-free)
\$7.95 (serves 6-9) 48oz | \$15.95 (serves 12-18) 96oz

Za'atar Spiced Pita Chips (contains gluten / vegan)
24oz (serves 6-9) \$5.95 | 48oz (serves 12-18) \$11.95

Fresh Baked Pita | Bag of six pita \$4.95 | Two Dozen Pita \$18.95
Israeli style - fluffy with a doughy center / all-natural, no preservatives (contains gluten / vegan)

proteins a la carte

Traditional Falafel | 42 balls (serves 8-10) \$34.95
organic chickpeas, cilantro, garlic, white onion, parsley, cardamom, coriander, cumin, sweet paprika / served with tahina (16oz) on the side (vegan & gluten-free)

Spicy Falafel 🍋 | 42 balls (serves 8-10) \$34.95
organic chickpeas, cilantro, garlic, white onion, parsley, cardamom, coriander, cumin, sweet paprika, harissa (ancho chilies, guajillo chiles, garlic, aleppo pepper, caraway seeds, cinnamon, coriander seeds, cumin, olive oil) / served with tahina on the side (vegan & gluten-free)

Mix Falafel ala carte 🍋 | 42 balls (serves 8-10) \$34.95
21 traditional and 21 spicy falafel 🍋 (vegan & gluten-free)

Chicken Shawarma
20oz (serves 3-4) \$22.95 | 30oz (serves 5-7) \$33.95
60oz (serves 10-12) \$66.95
Jidori® chicken thigh and leg meat / seasoned with **organic** turmeric, cloves, coriander, cumin, garam masala curry / grilled on the vertical spit (gluten-free)

Lamb + Beef Shawarma | 20oz (serves 3-4) \$24.95
30oz (serves 5-7) \$36.95 | 60oz (serves 10-12) \$74.95
antibiotic and hormone-free lamb and beef shoulder / seasoned with **organic** turmeric, allspice, caraway, cloves, coriander, cumin, spanish paprika / grilled on the vertical spit (gluten-free)

Mix Shawarma | 20oz (serves 3-4) \$24.95 | 30oz (serves 5-7) \$36.95 | 60oz (serves 10-12) \$74.95 | a mix of the Jidori® chicken shawarma and the lamb + beef shawarma (gluten-free)

Chicken Schnitzel (Kosher-Style) | 20oz (serves 3-4) \$22.95
30oz (serves 5-7) \$33.95 | 60oz (serves 10-12) \$66.95
thinly pounded, breaded, chicken breast from Empire Kosher™ served with a lemon wedge. Cooked entirely in a fryer that is used only for this item and eggplant. There is also a divider between the section used for eggplant. (contains gluten and egg)

Sous-Vide Lemon Chicken Breast | 20oz (serves 3-4) \$22.95
30oz (serves 5-7) \$33.95 | 60oz (serves 10-12) \$66.95
Jidori® chicken breast, lemon juice, onions, bay leaves, garlic, thyme / flash-grilled and then sous-vide. (gluten-free)

Fresh Local Fish of the Day a la carte | three 6oz Filets (serves 3-4) \$47.95 | six 6oz Filets (serves 6-8) \$94.95
pan seared in olive oil / moist, tender, white, mild flavored / from San Diego's Catalina Offshore Products (gluten-free)

Sous-Vide Choice Flat Iron Steak | (24 Hour Notice Requested) | eight 8oz steaks (serves 8-10) \$126.95
started on the grill / sous vide / marinated with garlic, bay leaf, rosemary / finished on the grill to your preference (gluten-free)

build your own pita station

Comes with the following all packed separately (serves 5-7):
Hummus | Tahina | Pickled Sweet & Sour Red Cabbage | Israeli Salad
Israeli Pickles | Fresh Baked Pitas cut in half | choice of sauce | choice of protein:

Traditional Falafel, Spicy Falafel, or Mix Falafel \$44.95

Chicken Shawarma, Schnitzel, or Lemon Chicken \$49.95

Lamb + Beef Shawarma or Mix Shawarma \$54.95

Fresh Local Fish or 8oz Sous-Vide Choice Flat Iron Steak
(24 Hour Notice Requested for steak) \$84.95