

Sabra

STARTERS

Chicken Matzo Ball Soup 78

house made, with carrot & shredded Chicken

Crispy Vegetable Spring Rolls 85

for pieces with sweet chilli dip

Thai Beef Satays 120

six satays with spiced crunchy peanut dip

Korean Fried Chicken KFC 105

toasted sesame & green onion

Spiced Roasted Cauliflower 82

on hummus with toasted pita quarters

Moroccan Beef Cigars 95

four cigars with house chilli harrissa

MEZZE & SALADS

Sabra Mezze Board 185

*hummus, tahini, smoked eggplant, kibbeh & felafel
cherry tomato, toasted pita quarters*

Vietnamese Chicken Salad 160

wom boo, carrots, coriander, crushed peanuts & sweet lime dressing

Chefs Salad 180

*mixed leaves, tomato, cucumber, egg with your choice of:
Chicken, Roast Beef, Pastrami, Lox, or Avocado*

SALADS ARE MAIN COURSE SIZE

Non-members are subject to a 15% surcharge

Sabra

CLASSIC MAINS

Breaded Chicken Schnitzel 205

home fries, coleslaw & grilled lemon

Beef Rib Eye Steak 10oz 278

home fries & vegetables

55 per additional 2oz

Sabra Burger 192

lettuce, tomato, home fries, coleslaw & pickle

New York Deli Pastrami Sandwich 188

home fries & dill pickles / coleslaw

CHEFS SELECTION

Shawarma Spiced Chicken 215

chicken Steak, romesco, pine nuts, french beans

Pan Roasted Salmon 210

Potato puree, mixed peppers, capers & romesco

Sizzling Fajitas 220

beef, chicken or vegetable with tortilla, avocado, salsa

Thai Basil Beef 225

wok fried beef with chilli, basil fragrant rice & bak choy

DESSERTS

Babka & Baklava 88

vanilla ice cream & berries

Hot Baked Apple pie 94

Salted caramel ice cream

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