

Sana

Middle Eastern Street Food



Something Lighter

SHA'RIYEH (v) 10

basmati, vermicelli, ghee

SPICED POTATOES (vg, gf) 12

twice cooked potatoes, Sana spices

FATTOUSH (vg, gfo) 14

tomato, cucumber, spring onion, mint, sumac, radish, baby cos, pomegranate dressing, pita bread

SPICY GRILLED EGGPLANT (vgo, gf) 14

eggplant, pine nuts, chilli flakes, feta, mixed cabbage

WATERMELON SALAD (vgo, gf) 14

mint, feta, watermelon, lemon juice

ZAHRAH (vgo, gf) 14

golden brown cauliflower, pomegranate, tahini dressing

FALAFEL (vg, gf) 16

chickpea, coriander, onion, parsley, pickled veg

KOUSSA (vg) 14

fried zucchini gems, beetroot mayo, sumac

CHICKEN SHAWARMA (gfo) 21

marinated chicken thigh, cabbage, yogurt drizzle, pita bread

ROASTED PUMPKIN (vg, gf) 14

baked japanese pumpkin, parsley oil, pepitas, pomegranate molasses

Something More

SAMAK (gf) 26

Fremantle swordfish, chilli oil, herbs

HIBAR (gf) 19

charred baby squid, salsa verde

QARIDS (gf) 29

king prawns, garlic, sumac, herbs

LAMB KOFTA (gf) 19

parsley, glazed capsicum, mixed cabbage, yogurt drizzle

SHISH TAWOOK (gf) 19

marinated chicken thigh, harissa, capsicum, cucumber tagliatelle, onion

LAMB CUTLETS (gf) 28

grilled cutlets, baharat, herb salad, walnuts

MARINATED CHICKEN (gf) 24

chargrilled chicken thigh, harissa, toum

JAWANEH (gf) 19

spicy chicken wings

SMOKEY BEEF RIBS (gf) 28

capsicum, yogurt, rosemary, thyme

LIHAM (gf) 34

150g scotch fillet (medium), baharat

FOR THE LITTLE PEOPLE...

(strictly kids under 12 years old)

LAUGHING LAMB 25

hummus, bread, potato, corn, lamb kofta, kids drink, ice cream

CHOOKY CHICKEN 25

hummus, bread, potato, corn, marinated chicken, kids drink, ice cream

Desserts

PANNA COTTA (gf) 14

BAKLAVA (vg) 12

MANGO MOUSSE (vg,gf) 14

LAYALI LUBNAN 14

KNAFEH 16

Sana

◆ Middle Eastern Street Food

ph. 0483179995
93 Market Street, Fremantle
bookings - www.sanafreo.com.au

All Function Enquiries please email
manager@sanafreo.com.au

Lunch special only available 11-3pm

MINI SANA PLATE - one person only (gfo, vo) 28
bread, hummus, corn, potatoes, zahrah, rice
with choice of either
marinated chicken, lamb kofta, lamb cutlet, falafel
extra meat 9 **seafood option** 6

Chefs Meze

SANA PLATE FOR 2 (gfo) 109
hummus, aduki, baba, beets, bread,
watermelon salad, potatoes, grilled corn,
lamb kofta, marinated chicken,
baklava, panna cotta

SANA PLATE FOR 4 (gfo) 209
Sana plate 2 + spicy grilled eggplant, koussa,
shish tawook, sha'riyeh, beef ribs, baklava,
panna cotta, mango mousse, layali lubnan

VEGAN PLATE FOR 2 (gfo) 109
hummus, baba, beetroot, aduki, bread,
fattoush, falafel, grilled eggplant, zahrah,
corn, baklava, mango mousse

BAHRIA PLATE FOR 2 (gfo) 139
hummus, aduki, baba, beets, bread,
watermelon salad, qarids, hibar, spiced
potatoes, samak, baklava, layali lubnan

To Begin

HUMMUS (vg, gf) 10
chickpeas, smoked paprika

ADUKI (vg, gf) 9
black beans, sundried tomato, tahini

BABA GANOUSH (vg, gf) 12
chargrilled eggplant, pomegranate

ROAST BEETROOT & PEPITAS (vg, gf) 12
caramelised beets, toasted pepitas

GRILLED CORN (vgo, gf) 10
charred corn, sumac, tahini drizzle

BREAD (gfo) 6
to accompany all dips

CHEFS DIPS PLATE (gfo, vgo) 29
hummus, aduki, baba, roasted beet, served
with bread

15% surcharge will apply on all Public Holidays | Strictly NO SPLIT BILLING

(v) vegetarian (vg) vegan (gf) gluten free (gfo) gluten free option available (vgo) vegan option available

Please inform staff of any allergies