

SABA

SABA'S TABLE & CATERING



SEMI-PRIVATE DINING

Located right by our wood-burning pita oven, “Saba’s Table” serves as a semi-private dining space, focused on bringing friends and family together through a journey of food and beverage. We curate a set family-style menu with our chef de cuisine, Cara Peterson, that honors the flavors of Bulgaria, Yemen, Syria, Morocco, Turkey, Palestine and Greece, to name a few.

Saba’s Table can accommodate up to 14 guests.

Our food + beverage minimums vary based on the time of your event.

Minimums range from \$500-\$1000

Please email events@eatwithsaba.com for more information.





SABA'S TABLE

Lunch Menu Options

\$35
PER PERSON

3 salatim
1 hummus
1 sandwich
1 side

\$45
PER PERSON

5 salatim
1 hummus
1 sandwich
2 sides

\$60
PER PERSON

5 salatim
2 hummus
1 small plates
2 sandwiches
2 sides
1 dessert

If you would like to add additional items to your menu,
there will be a flat rate charge per person. Please see below.

\$3/person for an additional salatim

\$5/person for an additional hummus

\$6/person for an additional small plate

\$8/person for an additional sandwich

\$5/person for an additional side

\$5/person for an additional dessert

Please note: Some of these menu items are subject to change due to seasonal variety
at the chef's discretion. We will make sure that all menu items
you choose are portioned out accurately according to your party size.

\$35

PER PERSON



SALATIM

choose 3:

- Tabouleh** with crushed pecans, freekeh, avocado
- Lutenitsa** with roasted eggplant, tomato, red pepper
- Cauliflower Baba Ganoush** with roasted garlic and olive oil
- Bulgarian Feta** with preserved leeks and coriander
- Labneh** with pink peppercorns, shallots, mint

HUMMUS

Choose 1

- Tahini** with extra virgin olive oil
- Brussels Sprouts** with spicy chilies, caramelized onions, black garlic

SANDWICH

Choose 1

- Falafel** with tahini, pickled cabbage, Israeli salad
- Oyster Schnitzel** with Yemenite curry, half-sour pickles, sesame seeds

SIDES

choose 1

- Seasoned Fries** with spicy mustard-mayo
- Chicory Salad** with pomegranate molasses, pear and pistachio

DESSERT

+If you would like to include a dessert, there
will be a \$5 charge per person.

- Labneh Cheesecake** with pistachio baklava and caramelized pear
- Carob Fudge Cake** with carob molasses and black sesame gelato



\$45

PER PERSON



SALATIM

includes the following

Tabouleh with crushed pecans, freekeh, avocado

Lutenitsa with roasted eggplant, tomato, red pepper

Cauliflower Baba Ganoush with roasted garlic and olive oil

Bulgarian Feta with preserved leeks and coriander

Labneh with pink peppercorns, shallots, mint

HUMMUS

Choose 1

Tahini with extra virgin olive oil

Brussels Sprouts with spicy chilies, caramelized onions, black garlic

SANDWICH

Choose 1

Falafel with tahini, pickled cabbage, Israeli salad

Oyster Schnitzel with Yemenite curry, half-sour pickles, sesame seeds

SIDES

includes the following

Seasoned Fries with spicy mustard-mayo

Chicory Salad with pomegranate molasses, pear and pistachio

DESSERT

+If you would like to include a dessert, there
will be a \$5 charge per person.

Labneh Cheesecake with pistachio baklava and caramelized pear

Carob Fudge Cake with carob molasses and black sesame gelato



\$60

PER PERSON

SALATIM

includes the following

Tabouleh with crushed pecans, freekeh, avocado
Lutenitsa with roasted eggplant, tomato, red pepper
Cauliflower Baba Ganoush with roasted garlic and olive oil
Bulgarian Feta with preserved leeks and coriander
Labneh with pink peppercorns, shallots, mint

HUMMUS

includes the following

Tahini with extra virgin olive oil
Brussels Sprouts with spicy chilies, caramelized onions, black garlic

SMALL PLATE

Choose 1

Shakshouka with wood-roasted parsnips, egg, zhoug
Lamb Kebab with charred red onion, caramelized tomato, tahini

SANDWICH

includes the following

Falafel with tahini, pickled cabbage, Israeli salad
Oyster Schnitzel with Yemenite curry, half-sour pickles, sesame seeds

SIDES

includes the following

Seasoned Fries with spicy mustard-mayo
Chicory Salad with pomegranate molasses, pear and pistachio

DESSERT

Choose 1

Labneh Cheesecake with pistachio baklava and caramelized pear
Carob Fudge Cake with carob molasses and black sesame gelato



\$45

PER PERSON



SALATIM

includes the following

Tabouleh with crushed pecans, freekeh, avocado
Lutenitsa with roasted eggplant, tomato, red pepper
Cauliflower Baba Ganoush with roasted garlic and olive oil
Bulgarian Feta with preserved leeks and coriander
Labneh with pink peppercorns, shallots, mint

HUMMUS

Choose 1

Tahini with extra virgin olive oil
Brussels Sprouts with spicy chilies, caramelized onions, black garlic

SMALL PLATES

Choose 2

Lamb Kebab with charred red onion, caramelized tomato, tahini
Moroccan Carrot Salad with labneh and mint
Grape Leaves with lamb, rice, zhoug labneh
Falafel with tahini and cilantro

LARGE PLATE

Choose 1

Harissa Roasted Chicken with laurel and lemon
Gulf Fish with green tahini and garlic chraime

DESSERT

+If you would like to include a dessert, there
will be a \$5 charge per person.

Labneh Cheesecake with pistachio baklava and caramelized pear
Carob Fudge Cake with carob molasses and black sesame gelato



\$60

PER PERSON



SALATIM

includes the following

Labneh with pink peppercorns, shallots, mint
Lutenitsa with roasted eggplant, tomato, red pepper
Cauliflower Baba Ganoush with roasted garlic and olive oil
Tabouleh with crushed pecans, freekeh, avocado
Bulgarian Feta with preserved leeks and coriander

HUMMUS

includes the following

Tahini with extra virgin olive oil
Brussels Sprouts with spicy chilies, caramelized onions, black garlic

SMALL PLATES

Choose 2

Lamb Kebab with charred red onion, caramelized tomato, tahini
Moroccan Carrot Salad with labneh and mint
Grape Leaves with lamb, rice, zhoug labneh
Falafel with tahini and cilantro

LARGE PLATES

includes the following

Harissa Roasted Chicken with laurel and lemon
Gulf Fish with green tahini and garlic chraime

SIDE

Crispy Potatoes black garlic

DESSERT

Choose 1

Labneh Cheesecake with pistachio baklava and caramelized pear
Carob Fudge Cake with carob molasses and black sesame gelato



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