

# The Ancient Story of a Modern Bistro

Ancient people of the Middle East developed a secret for creating intensely flavorful recipes, The Saj. Where fresh vegetables and tender meats are carefully infused with exotic marinades and old world spices. Flavors so unique they have long been celebrated throughout the eastern Mediterranean, but until now have remained unknown abroad. Today, La Saj Lebanese Bistro brings this culinary tradition to your table. A tradition that begins with bread.

Thousands of years ago people were cooking bread on rocks heated by fire and the sun. These hot, round rocks became the inspiration for The Saj, a metal dome heated from beneath on which paper-thin bread could be prepared. The mountain women of Lebanon became true masters of this craft and passed on their Saj cooking secrets from generation to generation.

From warm bread to grilled meats and vegetables, people soon discovered The Saj brought out vivid, unexpected flavors in all foods. We make it the centerpiece of our signature La Saj recipes so you can discover this ancient culinary secret for yourself.

Prices are subject to change with or without notice.



Hommmus with Chicken Challaba



La Saj Hommmus

## Appetizers

**Baba Ghanouge GF**  
Eggplant - lemon juice - garlic - tahini sauce  
Small - 6.49 Large - 9.99

**Labneh GF**  
Homemade yogurt - garlic - mint - cucumber garnish  
Small - 5.99 Large - 9.99

**Cucumber Yogurt GF**  
Cucumbers - homemade yogurt - 5.49

**Veggie Grape Leaves GF**  
9.99

**Falafel**  
La Saj house special recipe - 7.99

**Veggie & Cheese Plate GF**  
9.99

**Homemade French Fries GF**  
6.99

**Cheese Rolls**  
Blend of cheeses - flaky crust - 11.99

**Grilled Imported Cheese GF**  
Za'atar - touma cheese - vine-ripe tomatoes - olive oil - 10.99

**Tomato Kibbee**  
Vine-ripe tomatoes - cracked wheat - onions - parsley - mint - 10.99

**Makali Plate GF**  
Eggplant - cauliflower - pickles - turnips - tahini sauce - 15.99

**La Saj Sampler**  
Hommmus - tabboule - labneh - baba - falafel - grape leaves - fried kibbee - cheese - fresh vegetables.  
No substitutions, please.  
Small - 28.99 Large - 39.99

**Tomato Kibbee**

**Falafel**

**Makali Plate**



Labneh



Cheese Rolls



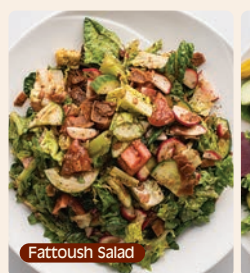
Makali Plate

Please notify your server of any food allergies. Vegan options available.

GF Gluten-Free Meat GF Gluten-Free Vegetarian Plate



Village Salad



Fattoush Salad



Greek Salad



Saji Diced Chicken Salad

## Salads

**Fattoush**  
Vine-ripe tomatoes - cucumbers - radishes - pita chips - Saji fattoush dressing  
Small - 5.99 Large - 8.99

**Saji Diced Chicken Salad GF**  
Chicken breast - cracked wheat - celery - vine-ripe tomatoes - onions - parsley - Saji creamy garlic dressing - 10.99  
Vince's Style - pepperoncinis - jalapeños +1.00

**La Saj House Salad GF**  
Saji house vinaigrette dressing  
Small - 5.29 Large - 8.29

**Tabboule**  
Parsley - onions - vine-ripe tomatoes - cracked wheat - Saji fresh lemon & olive oil dressing  
Small - 6.99 Large - 10.99

**Greek Salad GF**  
Feta - vine-ripe tomatoes - cucumbers - red onions - beets - olives - pepperoncinis - Saji Greek dressing  
Small - 5.99 Large - 8.99

**Caesar**  
Parmesan cheese - croutons - Caesar dressing.  
Small - 5.29 Large - 8.29

**Village Salad GF**  
Light lettuce - onions - vine-ripe tomatoes - cucumbers - radishes - Saji Lebanese dressing  
Small - 5.99 Large - 8.99

**La Saj Rice Salad GF**  
Vine-ripe tomatoes - cucumbers - rice - almonds - Saji fattoush dressing - served with hommmus  
Small - 5.99 Large - 8.99

**Meat Grape Leaves GF**  
9.99  
**La Saj Chicken Wings**  
Glazed BBQ, buffalo or lemon garlic - 9.49

**Fried Kibbee**  
All-natural beef - caramelized onions - cracked wheat crust - 9.99

**Sojok GF**  
Spicy beef sausage - onions - mushrooms - tomato sauce - 11.99

**Makanik GF**  
Mild beef mini-sausages - garlic - lemon - pomegranate sauce - 11.99

**Kibbee Naye (raw)**  
All-natural beef - cracked wheat - house seasonings. Spicy upon request.  
Small - 10.99 Large - 14.99  
Saji Style +3  
Extra meat - light wheat - no cumin  
Add any of the following:  
**Toasted Imported Lebanese Pine Nuts & Onions - 3.99**  
**Ground Beef - 5.29**  
**Sautéed Lamb Tips - 7.99**  
**Sautéed Beef Tenderloin - 7.99**

**La Saj Hot Bread**  
Our secret Old World recipe made fresh throughout the day in our open-hearth oven. **Dozen - 2.99**

**Spinach Pie**  
Baby spinach - tomatoes - onions - 5.29

**Cheese Pie**  
La Saj blend topped with melted cheese - 5.99

**Meat Pie**  
All-natural seasoned beef - Lebanese pine nuts - onions - 5.99

La Saj serves only the freshest gourmet lettuce blend in all of our salads.

GF - The meat served with this entrée is Gluten-Free. Please be aware that the rice and vegetables do contain gluten. GF may be made with gluten-free products, but we are not a gluten-free facility because our kitchen uses shared cooking and prep areas, we can't guarantee any item is completely allergen-free.

## Soups

**Any Soup by the Quart - 10.99**

**Crushed Lentil GF**  
Cup - 3.29 Bowl - 3.99

**Vegetable Chicken GF**  
Cup - 3.29 Bowl - 3.99

**Soup du Jour**  
Cup - 3.99 Bowl - 4.39



Crushed Lentil Soup



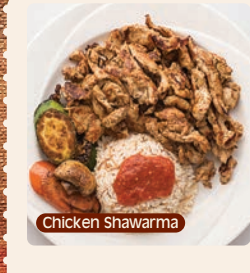
Vegetable Chicken Soup



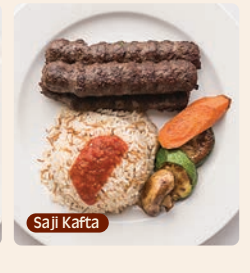
Cheese Pie

La Saj does not provide refunds for food that has been consumed. Parties of 6 or more may be charged 20% gratuity.

GF Gluten-Free Meat GF Gluten-Free Vegetarian Plate



Chicken Shawarma



Saji Kafta



Filet Mignon



Chicken Sajee

## Beef and Lamb

**Beef Tenderloin Kabob**  
Tikka - marinated - chargrilled to perfection - 21.99

**Lamb Kabob**  
Tikka - marinated - chargrilled to perfection - 21.99

**Beef Shawarma GF**  
Thinly-sliced beef marinated and grilled - 16.49

**Saji Kafta (3)**  
All-natural seasoned lamb and beef - mixed with parsley and onion - 16.79

**Lamb Chops (4)**  
Marinated - grilled to perfection - 34.99

**Filet Mignon (8 oz)**  
Butterflied filet - mushrooms - onions - zip sauce - 27.99 (GF with no zip sauce.)

**Beef or Lamb Challaba**  
Carrots - peppers - tomatoes - onions - mushrooms - special tomato sauce - served with rice - 18.99

**Beef or Lamb Mushroom Sauté**  
Mushrooms - garlic and marsala sauce - served with rice - 18.99

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**Lamb Shank GF**  
Braised lamb shank - celery - carrots - potatoes - served with rice - 23.99

**Sajee (4)**  
Tender sliced lamb or beef - grilled - 18.99

**Beef or Lamb Challaba**  
Carrots - peppers - tomatoes - onions - mushrooms - special tomato sauce - served with rice - 18.99

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## Seafood

**Shrimp Kabob GF**  
16/20 shrimp - grilled - choice of hommmus or baba - 18.99

**Salmon GF**  
Atlantic salmon - sautéed baby spinach - tomatoes - feta - 17.99

**Shrimp Mediterranean GF**  
16/20 shrimp - mushrooms - carrots - bell peppers - kashkaval - tomato sauce - served with rice - 18.99

**Shrimp Scampi**  
16/20 shrimp - white wine - lemon garlic sauce - served with rice - 17.99

**Shrimp Challaba**  
Carrots - peppers - tomatoes - onions - mushrooms - special tomato sauce - served with rice - 17.99

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# Sandwiches

Make any sandwich a combo and choose 2 sides - 3.79  
Side choices: soup, salad, fries, rice, veggies or hommus.

## Traditional Sandwiches

- Chicken Shawarma or Chicken Kabob**  
Pickles • turnips • tomatoes • garlic sauce - 5.99
- Beef Shawarma**  
Pickles • turnips • tomatoes • onions • tahini sauce - 5.99
- Lamb or Beef Kabob**  
Pickles • turnips • onions • parsley • hommus - 7.99
- Kabob or Sajee w/ Spicy Potatoes**  
Mushrooms • onions • rice • spicy potatoes.  
Chicken - 6.79 • Lamb or Beef - 8.79
- Arayis**  
Lamp & beef with parsley and onions • quesadilla-style • Lebanese pine nuts • garlic - 5.99
- Saji Burger**  
1/3 lb. Black Angus • cheese • lettuce • tomatoes • pickles • grilled onions • served with fries - 6.99
- Saji Kafta**  
Tomatoes • onions • hommus - 5.99
- Fried Kibbee**  
Tomatoes • parsley • labneh - 5.99
- Chicken Cream Chop**  
Lettuce • tomatoes • house made ranch dressing - 5.99
- Ghallaba Sandwich**  
Sautéed carrots • peppers • tomatoes • onions • mushrooms • special tomato sauce • rice • Veggie - 7.99 • Chicken - 8.99 • Lamb or Beef - 10.99
- Meat Grape Leaves & Hommus** - 6.99
- Veggie Grape Leaves & Hommus** - 6.99
- Makali**  
Fried cauliflower • eggplant • potatoes • tomatoes • pickles • turnips • tahini sauce - 5.99
- Labneh**  
Vine-ripe tomatoes • cucumbers • lettuce • mint - 4.79
- Mjadara**  
Lentils • cracked wheat • onions • yogurt - 5.99
- Falafel**  
Lettuce • tomatoes • pickles • turnips • tahini sauce - 5.29
- Falafel/Hommus/Tabboule** - 5.99
- Hommus/Tabboule** - 4.99

Modifications may require an additional charge.



Beef Shawarma, Chicken Cream Chop, Chicken Kabob w/ Spicy Potatoes

## La Saj Sandwiches

Served on our unique Saj Bread

**Saj Specialty**  
Mushrooms • onions • rice  
Chicken - 7.99  
Lamb or Beef - 8.99

**Salmon**  
Atlantic salmon • sautéed baby spinach • vine-ripe tomatoes • feta • rice - 9.99



**Chicken Shawarma**

We will not accept and prepare orders 15 minutes before closing time.

## Sides

GARLIC SAUCE			
2 oz.	1.49	3.5 oz.	2.49
8 oz.	4.49	32 oz.	13.99
RICE			
FRIES			
SPICY POTATOES			
GRILLED OR RAW IMPORTED CHEESE			3.99
CHEESE ROLLS (4)			5.99
VEGETABLES			3.99
LETTUCE LEAVES			1.99
LEBANESE PINE NUTS & ONIONS			4.99
SAUTÉED CHICKEN TIPS			6.29
GROUND BEEF			6.29
HASHWI			8.99
VEGGIE GHALLABA			6.99
SAUTÉED BEEF TENDERLOIN			7.99
SAUTÉED LAMB TIPS			7.99
SAUTÉED MUSHROOMS			5.49



Raw Imported Cheese, Grilled Imported Cheese



Sautéed Mushrooms, Garlic Sauce



Fries, Spicy Potatoes

## Lunch Portions

Served Monday-Friday until 4 pm.  
Same sides as entrées.

Kabob (Tikka)		9.99
Chicken <b>GFM</b>		12.99
Beef Tenderloin		12.99
Lamb		12.99
Saji Kafta		10.99
Sauté Ghallaba		10.99
Veggie		10.99
Chicken		12.99
Beef		12.99
Lamb		12.99
Shrimp		11.99
Mushroom Sauté		10.99
Chicken		12.99
Beef		12.99
Lamb		12.99
Shrimp		11.99
Shawarma <b>GFM</b>		10.99
Chicken		10.99
Beef		10.99
Chicken Oregano		10.99
Falafel (4pc) & Hommus		9.99
Served with soup or salad only		
Hommus/Baba/Tabboule		9.99
Served with soup or salad only		

## Desserts

- Baklava - 3.99
- Rice Pudding **GF** - 3.99
- Homemade Ice Cream  
Pistachio, chocolate or coconut - 4.99



Ice Cream & Baklava



Turkish Coffee

## Beverages

- Soft drinks**  
Pepsi, Diet Pepsi, Wild Cherry Pepsi, Mountain Dew, Orange, Ginger Ale, Sierra Mist, Lemonade and House Made Iced Tea - 2.49
- Hot Drinks**  
Tea, chai tea, hot chocolate, coffee - 2.29
- Turkish Coffee**  
Cup - 2.49  
Pot (serves 3) - 6.29

## Kid's Menu

Ages 12 and under, please.  
Served with choice of soft drink or milk and fries, rice or veggies.

Cheeseburger - 5.99	Buttered Noodles - 5.99
Chicken Tenders - 6.29	Kafta - 7.99
Chicken Breast <b>GFM</b> - 7.99	Chicken Kabob <b>GFM</b> - 7.99

## From the Bar

### Wines

**Sparkling**  
PROSECCO, LA MARCA, VENETO. SPLIT - 8

**House**  
WHITE ZINFANDEL, CHARDONNAY, LAMBRUSCO, MERLOT, CABERNET SAUVIGNON. GLASS - 6

### White

MOSCATO, LEELANAU CELLARS, MICHIGAN. GLASS - 6 • BOTTLE - 22  
SEMI-DRY RIESLING, CHATEAU GRAND TRAVERSE, OLD MISSION PENINSULA. GLASS - 7 • BOTTLE - 26  
SAUVIGNON BLANC, MONKEY BAY, NEW ZEALAND. GLASS - 7 • BOTTLE - 26  
PINOT GRIGIO 'LUMINA DEL BORGO', RUFFINO, TUSCANY. GLASS - 6 • BOTTLE - 22  
CHARDONNAY, WILLIAM HILL, CENTRAL COAST. GLASS - 7 • BOTTLE - 26  
CHARDONNAY, KENDALL-JACKSON, CALIFORNIA. GLASS - 9 • BOTTLE - 34

### Red

PINOT NOIR, MARK WEST, CALIFORNIA. GLASS - 8 • BOTTLE - 30  
PINOT NOIR, MEIOMI, CENTRAL COAST. GLASS - 10 • BOTTLE 38  
MERLOT, 14 HANDS, WASHINGTON. GLASS - 7 • BOTTLE - 24  
RED BLEND 'CRUSH', THE DREAMING TREE, NORTH COAST. GLASS - 8 • BOTTLE - 30  
MALBEC, DISEÑO, MENDOZA. GLASS - 8 • BOTTLE - 30  
CABERNET SAUVIGNON, WILLIAM HILL, CENTRAL COAST. GLASS - 8 • BOTTLE - 30  
CABERNET SAUVIGNON, LOUIS M. MARTINI, SONOMA. GLASS - 10 • BOTTLE - 38

### Lebanese

KSARA, BEQAA VALLEY, LEBANON. GLASS - 9 • BOTTLE - 39  
MASSAYA, BEQAA VALLEY, LEBANON. GLASS - 9 • BOTTLE - 39  
MASSAYA SILVER, BEQAA VALLEY, LEBANON - 59  
MASSAYA GOLD, BEQAA VALLEY, LEBANON - 79  
CHATEAU MUSAR, BEQAA VALLEY, LEBANON - 109

### Beer

**Domestic & Imported**  
BUD LIGHT, BUD, MILLER LITE, SAM ADAMS, BLUE MOON, CORONA, CORONA LIGHT, STELLA, HEINEKEN

**Featured Beer**  
ALMAZA. LEBANON'S #1 BEER. This fine pilsner makes for a complete Lebanese experience.



## La Saj Private Events & Catering

We are pleased to offer a selection of La Saj favorites available for special events. We have provided menus and pricing so you can start to plan your event at Lasaj.com. We also have specialty items such as Chateaubriand with green beans almondine, chicken piccata and ouzi, which is slow-cooked lamb and roasted nuts, served on a bed of spiced rice. Our attentive and professional staff is dedicated to providing outstanding hospitality to make your event memorable. La Saj can host a wide range of events including birthdays, anniversaries, brunches, rehearsals, showers, corporate events, holiday parties, religious milestones, memorials and more. Delivery, set up and staff members are available for catering orders with advance notice.



RELAX AND LET THE LA SAJ TEAM DO THE REST FOR YOU!

# La Saj

Lebanese Bistro

13776 Southcove Drive  
Sterling Heights, MI 48313  
586.566.6600

2149 Crooks Road  
Troy, MI 48064  
248.494.4499

www.lasaj.com