



Located @ 4707 Columbia Pike, Arlington, VA 22204
703.979.0020 Call in advance for take out
All suggestions and comments are welcome 😊
www.eatsauca.com / farhad@eatsauca.com
twitter: @eatsauca / facebook: sauca
Closed on Monday. 11am to 9pm Tuesday thru Sunday

Tapas & Appetizers

- Greek feta and kalamata olives drizzled with garlic infused EVOO & sprinkled with mint \$7
- Home made hummus and flat bread \$7
- House Salad with lime vinaigrette \$5
- 5 Falafel with a chimichurri/tahini sauce \$8
- Fried Calamari \$9
- Spicy Wings six for \$6, twelve for \$12
- Flat bread \$2

Salads

- Caesar Salad** Romaine lettuce tossed with our house-made ceasar dressing & garlic croutons \$7
If you like, we can top it with chicken \$11
- Tuna Salad w/ Wasabi Cucumber Dressing** Mix of tuna, corn, scallion, and red bell pepper in a soy sesame sauce over a bed of romaine, bamboo shoots, water chestnuts with wasabi dressing \$10
- Thai Chicken Noodle Salad** Rice noodles, julienned carrots, red bell peppers and romaine lettuce tossed with spicy thai vinaigrette. Topped with soy sesame chicken & peanut dressing, almonds \$11
- Country Greek Salad** Fresh Romaine, cucumber, tomato, celery, Kalamata olives, roasted red peppers, topped with crumbled feta and two pepperoncinis on the side. \$10
- Tomato Mozzarella** Fresh mozzarella & tomato drizzled with balsamic vinegar & basil EVOO \$9

Soups

- Chicken Mulligatawny** A savory blend of curry doused chicken, coconut milk, lentils and saffron rice, topped with dill yogurt sauce and a cilantro garnish \$6
- MoMo's Chili** A brilliant stew of lean ground turkey, kidney beans, tomatoes, onions and chili sauce, topped with saffron rice, drizzled with buttermilk ranch dressing, cilantro garnish \$6

World Omelettes & Things

- 3 eggs Omelettes served with your choice of Swiss Rosti potato or petite house salad
Add side of bacon for \$3
- Speedy Gonzalez** Grilled onions, green bell peppers, tomatoes, and a bit of jalapenos, topped with charred tomato salsa \$9
- Red Neck** Bacon and cheddar cheese \$10
- Pepe Le Pew** Tarragon, parsley, and dill topped with herbed goat cheese \$10
- Aunt Voula's** Feta, spinach, and tomato \$10
- ChinChin** Sautéed scallions, red bell pepper, mushroom, garlic, and soysauce \$9
- Bollywood** Mint, cumin, garam masala, curry, coriander, and cayenne \$9

3 egg plate – scrambled, sunny side up or plain omelette w/ side of rosti potato and toast – \$8

Pancake Plate – 3 fluffy pancakes, with rosti potato, maple syrup on side \$9

French Toast Plate – 3 french toast, with rosti potato, maple syrup on side \$9

Add bacon for \$3

All Saucas below served on a warm griddled flatbread. If you wish, you can have it on rice instead. Make it a combo and add one small side (charred curry potato salad, tropical black bean salad, creamy bacon cole slaw, saffron rice or warm black beans, other sides not part of combo) & a drink (Bottled Water or Fountain Soda, other drinks not a part of combo).

Mumbai Butter Chicken A tantric fusion of garam masala chicken with saffron rice, sprinkled with Paprika roasted cashews. Drizzled with dill yogurt sauce, cilantro garnish. **\$11 / Combo \$15**

Buffalo Chicken A dreamy creamy marinated spicy chicken topped with caramelized onion and blue cheese sauce, cilantro garnish. **\$11 / Combo \$15**

Beef Shawarma A blissful concoction of Mediterranean beef, topped with a mix of scallion, pickle, parsley and tomato, plus chimichurri and tahini sauce, parsley garnish **\$12 / Combo \$16**

Mexicali Fish Taco A splendiferous grilled Tilapia caressed with special cilantro sauce, black bean pico de gallo, cole slaw, cotija cheese, and hot sauce, cilantro garnish. **\$11 / Combo \$15**

Pork Banh Mi A sublime medley of roasted pork in a Vietnamese soy ginger glaze, topped with pickled daikon and carrot, with Thai coconut sauce and hot sauce **\$11 / Combo \$15**

Polpetta Puttanesca Savory Italian turkey meat balls slowly simmered in a tomato sauce with a hint of olives, capers and anchovies, finished with parmesan cheese. **\$11 / Combo \$15**

All Saucas below served on a bed of fluffy white jasmine rice, except the Hog Heaven is served on french fries & Beef Stroganoff is served on penne.

Make it a combo and add one small side (charred curry potato salad, tropical black bean salad, creamy bacon cole slaw, saffron rice, or warm black beans, other sides are not part of combo) & a drink (Bottled Water or Fountain Soda, other drinks are not a part of combo).

Hog Heaven Roasted juicy pulled pork over layers of french fries, cole slaw, and a sunny-side-up egg, topped with a tangy barbeque sauce **\$13 / Combo \$17**

Lamb Dhabe Da Succulent lamb with a sultry combination of aromatic spices from the sub continent bathed in a soothing tomato yogurt sauce **\$14 / Combo \$18**

Beef Stroganoff Tender morsels of beef doused in a creamy onion mushroom sauce. Perfect over penne **\$13 / Combo \$17**

Ropa Vieja Intensely flavorful shredded beef brisket slathered in tomato, onions, and green bell pepper **\$13 / Combo \$17**

Lemongrass Basil Fish Fresh tilapia bathed in a light onion, lemongrass, basil, Thai coconut and lime sauce, finished with a few drops of ponzu soy sauce **\$13 / Combo \$17**

Maghreb Chicken Melt in your mouth chicken coated in a heavenly fusion of rich North African spices, green olives, ginger and lemon **\$13 / Combo \$17**

Tingle your taste buds..

Pasta

Served with your choice of spaghetti or penne

This is your time to enjoy

Garlic Parmesan fresh garlic, parmesan, and EVOO **\$11** add bacon **\$3**

Savor the moment

Puttanesca a rich tomato sauce with capers, olives, and a hint of anchovies with two savory turkey Italian meat balls **\$12**

Marinara tomato, garlic, and basil sauce **\$10**

Primavera mushrooms, red & green bell pepper, corn, carrots and peas tossed & garlic EVOO **\$11**

Veggie Options

All Veggie Saucos served on a warm griddled flatbread. If you wish, you can have it on rice. Make it a **combo** and add one small side (charred curry potato salad, tropical black bean salad, creamy bacon cole slaw, saffron rice, or warm black beans, other sides are not part of combo) & a drink (Bottled Water or Fountain Soda, other drinks are not part of combo).

Falafel Crispy Falafel in a bed of hummus with shredded lettuce and our tomato/pickle/scallion/parsley mix with a complement of chimi/tahini sauce. Parsley garnish **\$11/Combo \$14.**

SOB Veggie A scrumptious mosaic of black bean pico de gallo, saffron rice, cotija cheese, and a marriage of chimichurri sauce and charred tomato salsa. Cilantro garnish. **\$9 / combo \$13**

The Medi Veggie A lovely union of hummus, kalamata olive tapenade, roasted eggplant & garlic sauce, saffron rice, topped with a tomato, parsley, pickle and scallions mix and dill yogurt sauce. Parsley garnish **\$10 / combo \$14**

Sunday Special

Ab Goosht **\$15**

Traditional Persian lamb stew simmered for hours in a tomato base with chickpeas, white northern beans, wheat, potato, and a hint of crushed lime and turmeric. Served with a flatbread and torschi (pickled herbs).

Sides

Charred Curry Potato Salad sm \$4/lg \$6

Creamy Bacon Cole Slaw sm \$4/lg \$6

Warm Black Beans sm \$4/lg \$6

Garlic Parmesan Fries \$5

Flatbread \$2

Garden veggies (corn, peas & carrots) sm \$4/ lg \$6

Tropical Black Bean Salad sm \$4/lg \$6

Saffron Rice sm \$4/lg \$6

Sea Salt Yucca Fries \$5

House Salad w/lime vinaigrette \$6

Rosti Potato \$5

Small Bites

Comes with a choice of French fries, petite house salad or rice, **\$5**

Spaghetti with tomato sauce

Chicken Fingers

Cheese Quesadilla

Live

Love

Laugh

Desserts

Toffle

These pressed-to-order Belgian-style waffles are decadent all on their own, but when you add two indulgent toppings, it's like heaven in your hand. With two toppings, **\$7**; each additional toppings, **\$1**

Toppings: nutella, strawberries, banana, caramel sauce, whipped cream, cream cheese icing, cinnamon sugar

Beignets

Five fluffy home-made French puffed pastries with a trio of home made jams, **\$7**

Beverages

Signature Limunad \$4
Bottled Still Water \$2
Cranberry Juice \$4
Orange Juice \$3

Iced Tea Limunad \$4
Fountain drink \$2
Pomegranate Juice \$4
Horizon Milk \$2

World Beers

North America - Samuel Adams \$4

Europe - Heineken/Lite \$5

Asia - Sapporo \$7

Latin America - Corona/Lite \$5

Mediterranean - Peroni \$6

Sub Continent - Fosters \$7

Nectars of Dionysus The mythological Greek God of Wine

Dionysus -
God of Wine

Red glass \$8, bottle \$28

Los Dos '10 Grenache, Syrah....Spain

Primal Roots '10 -Zin, Syrah, Cab....Cali

Trinity Oaks '09 Pinot Noir....Cali

PromisQuos '10 Merlot, Zin, Petite Syrah, Cab...Cali

Skeleton '09 Blauer Zweigelt....Austria

Elios '10 Agiorgitiko, Cab, Syrah....Greece

Gnarly Head '09 Zinfandel....Cali

White glass \$7, bottle \$25

Dona Paula '11 Sauvignon Blanc....Argentina

Oroya '09 Airen, Moscatel, Macabeo....Spain

Elios '10 Moschofilero, Savatiano, Chardonnay. Greece

Skeleton '09 Gruner Veltliner....Austria

Arrogant Frog '09 - Chardonnay....France

Cocktails

Vodka - Absolut \$8 Stoli \$12

Tequila - Jose Cuervo Gold \$8 Patron Silver \$12

Rum - Bacardi White \$8 Malibu coco \$10

Gin - Gordon's \$8

Scotch - Johnnie Walker Black \$12

Whiskey - Jack Daniels's \$12

Cachaca - Caipirinha \$12

Apres Diner \$12

Grand Marnier Chilled Limoncello

Bailey's Irish Cream PAMA - Pomegranate Liqueur

World Shooters

Sauca - Malibu, PAMA, Limunad \$8

Rodeo - Jack and sour mix \$12

Arrivederci - Limoncello, PAMA, Peach Schnapps \$12

Habibi - Arak \$8

Kampai - Vodka, Melon Liqueur, sour mix \$8

Bollywood - Gin, Mango jus, Tamarind, Cayenne \$10

Caipirinha - Cachaca, Lime, sugar \$12

Change the world one
sauca at a time...