MENU

Schera's Algerian-American Restaurant

STARTERS

Algerian Combo Platter 16.50
Includes bourek, chicken b'stilla, spinach samosa and za'atar. Add side of harissa 1.00

Mixed Marinated Olives 6.50
Contain Pits. Vegetarian

Spinach Samosa 8.75
Spinach and feta cheese wrapped in phyllo dough then baked. Vegetarian.

Chicken B'stilla 8.75
Seasoned chicken in phyllo dough and fried.

Bourek 8.75
Seasoned ground beef in phyllo dough and fried.

Baked Feta 14.75
Feta, kalamata olives, red onions and tomatoes, baked until soft and gooey, then sprinkled with za'atar. Served with pita bread.

Cade (Garantita) 12.50
Chickpea flour mixed with spices, eggs and water, then baked. Served with bread and harissa, an Algerian hot sauce. GF without bread.

Za'atar 8.25
Za'atar, a blend of thyme, sumac and sesame, on pita bread, with feta cheese. Vegetarian

Fried Cheese Curds 8.75
Breaded cheese curds, deep fried. Vegetarian

Fried Pickle Spears 8.75
Dill pickle spears dipped in beer batter then fried. Vegetarian

Fried Mushrooms 9.50
Fresh crimini mushrooms dipped in beer batter then fried. Vegetarian

CHILDREN'S MENU

For children 11 and under only. Choice of French fries, sweet potato fries, carrot sticks or side salad.

Grilled Cheese Sandwich 6.25

2pc Chicken Strips 6.75

Mini Fried Chicken Sandwich 6.75

4oz Cheeseburger* 6.75
With American cheese. Choice of lettuce, tomato, pickle, onion.

***Health Advisory**
Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

GF = Gluten free, or gluten free by request.

Dressings: Parmesan Peppercorn, Ranch, French, Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Fat Free Raspberry Vinaigrette, Greek.

SALADS

Warm Mediterranean Quinoa 13.00
Seasonal vegetables & quinoa sautéed in red wine vinaigrette topped with feta cheese.
Grain Bowl with extra quinoa, no lettuce, **or**
Salad on heritage lettuce.
Add herb or blackened chicken, $4.50.
Add herb or blackened salmon, $8.75.
Vegan without feta. GF

Salmon 18.50
Pan-seared Norwegian salmon, served on a bed of lettuce, tomatoes & red onions. Herb-seasoned or blackened. Choice of dressing. GF

Greek Chicken 11.00
Lettuce topped with seasoned chicken breast, feta cheese, tomatoes, red onions, kalamata olives. Greek dressing. GF

Grilled Chicken 10.75
Heritage lettuce topped with a grilled chicken breast, tomatoes, red onions, cheddar cheese. Herb or Blackened. Choice of dressing. GF

SANDWICHES

Sandwiches include choice of side:
French Fries, Sweet Potato Fries, Side Salad, Carrot Sticks, Kettle Chips.
Spicy Cajun seasoning on fries by request.

Algerian Camel Burger * 15.50
1/2lb spiced camel on bun. Cooked medium rare/medium. With lettuce, tomato, pickle, onion & harissa mayo. Add American or Cheddar 25¢, Swiss 50¢. GF

Clayton County Burger * 14.50
1/2lb grass-fed beef from Clayton County; grilled onion, lettuce, tomato & pickles on bun. Cooked medium rare/medium. Add American or Cheddar 25¢, Swiss 50¢. GF

Clayton County Bison Burger * 18.50
1/2lb grass-fed bison with lettuce, tomato, onion & pickles on bun. Cooked medium rare/medium. Add American or Cheddar 25¢, Swiss 50¢. GF

Hamburger * 10.50
Two grilled 1/4 lb seasoned beef patties on a bun with lettuce, tomato, pickles and onion. Add American or Cheddar 25¢, Swiss 50¢. GF

Haddock Fillet 10.50
Panko-breaded Alaskan haddock deep fried, served with lettuce and lemon wedge. Add bun for $.50

Cubano Panini 10.50
Sliced ham, shredded pork, pickles, Swiss cheese and Dijon mustard on Cuban bread, then toasted on the panini press. GF

BBQ Pulled Pork 10.50
Slow braised pork shoulder. Served on a bun with BBQ sauce and pickles. GF

Pork Tenderloin * 10.50
Grilled or fried on a bun with lettuce, tomato, pickles and onion. Add American or Cheddar 25¢, Swiss 50¢. GF

Merguez Frites * 12.00
Served the traditional Algerian way! Homemade merguez sausage with harissa, pickled onions, diced tomatoes and French fries on French bread with a drizzle of harissa mayo.

Shawarma (Gyro) 11.00
Seasoned lamb and beef on pita with lettuce, onion, tomato and tzatziki sauce.

Chicken Shawarma 11.00
Spiced chicken breast on a pita with “toum” (garlic sauce), pickled onion, tomato and lettuce.

Falafel 11.00
Fried seasoned chickpea patties with tahini sauce, lettuce, tomato and pickled onions in a warm pita pocket. Vegan. GF without pita.

Spicy Fried Chicken 11.00
Juicy chicken thighs marinated in buttermilk and spices, lightly bread in spicy flour, fried. Served on bun with sweet pickles, lettuce, tomato, harissa mayo. Extra spicy by request.

Algerian Grilled Chicken 11.00
Algerian spiced chicken breast, spicy harissa mayo, lettuce, tomato & onion on bun. GF

Black Bean Burger 11.00
Homemade black bean burger with lettuce, tomato, onion and pickles on a bun. Add American or Cheddar 25¢, Swiss 50¢. Vegan GF

Zucchini Quinoa Burger 11.00
A lighter patty made from zucchini, quinoa and chickpeas. With lettuce, tomato and red onion on a bun. Vegan GF

Chicken Sliders 11.00
Two breaded chicken breast sliders on buns with pickle.

ENTREES

Entrees served with a side salad. **Entree split plate--add $5.00**

Quinoa can be substituted in place of couscous for a gluten-free option--add $1.50.
Cauliflower rice may be substituted for a low-carb, gluten free option--add $2.25.

Couscous Royale 18.50
Our signature dish, ready for winter. A stew of vegetables including potatoes, carrots, parsnips, sweet potatoes, butternut squash, onions, and tomatoes over couscous. Add chicken or shawarma meat $6. Vegan GF

Shekshouka * 18.50
Classic Algerian dish of poached eggs, bell peppers and onions in a lightly spicy tomato sauce. Served with bread. Add merguez $8.25. Vegan without eggs. GF without bread.

Root Vegetable Risotto 18.50
Creamy rich risotto with butternut squash, beets, parsnips, carrots , and onions. Vegetarian GF

Duck Leg Tagine 24.50
Braised duck in a savory tart sauce with sumac and pomegrante molasses, parsnips, butternut squash and onions. Served over couscous. GF

Root Vegetable Doubara 18.50
A thick, spicy stew of beans, chickpeas, beets, carrots,parsnips, squash, onions, and tomatoes. Served with pita. Add chicken $4.25. Add merguez $8.25 Vegan GF without bread.

Cabbage Dolma 21.50
Ground lamb and beef with rice, onions, and spices, wrapped in cabbage leaves then simmered in flavorful tomato sauce. Served over couscous. GF

FRIDAY SPECIAL

Fish & Chips
Premium 4oz Atlantic cod fillets, hand beer-battered, covered in panko, and fried. Served with French fries, seasonal vegetable, and side salad.

1pc 12.50 2pc 16.50 3pc 19.50

Did you know?
Elkader is named after Emir Abd el Kader, a great Algerian hero in the 1800s who became known internationally for his compassion and respect for others.

DESSERT

Baklava 10.25
Flaky phyllo dough filled with ground pistachios, drenched in honey. Four pieces per order. Vegetarian.

Halva 7.25
A classic confection found throughout North Africa—this sesame seed confection is an unusual way to end your meal. Vegan GF

BEVERAGES

NON-ALCOHOLIC

Algerian Soda 2.00
8oz can. Selecto Cola or Hamoud Lemon-Lime.

Something & Nothing Premium Soda 4.00
12oz can. Made with premium juice & extracts, no added sugar or sweeteners. Orange & Mandarin, Mango & Thai Basil, Sicilian Lemon Iced Tea, Pineapple & Pink Grapefruit, Ginger & Key Lime, Yuzu, Cucumber, Hibiscus & Rose

Canned Soda 2.00
12oz can. Pepsi, Diet Pepsi, Mountain Dew, Sprite.

Hop Water 3.00
Lightly hopped with fruit essence. No sugar.
Orange, Berry or Honeycrisp Apple

Iced Tea or Lemonade 1.75
Add raspberry flavoring by request.

Hot Tea or Coffee 1.75
Coffee: regular or decaf.
Tea: black, green, Earl Grey, mango,pomegranate
Herbal: chamomile, peppermint, ginger, hibiscus

Pre-made canned cocktails.

B. Nektar Sober NA Cocktails 5.00
Classic Margarita
Grapefruit Paloma
Tangerine Gin & Tonic
Rum Runner
Negroni

Lyre's NA Cocktails 6.50
Amalfi Spritz (Aperol Spritz)
Malt & Cola (Whiskey & Cola)
Classico (Sparkling Wine)
Dark & Spicy (Rum & Ginger Beer)
G&T (Gin & Tonic)

Parch Spiced Piñarita 7.50
Blue agave, golden pineapple, prickly pear juice, smoky cayenne, mole bitters, cocoa extract.

ALCOHOLIC DRINKS

Ask your server for our tap list, reserve beer list, wine list, and cocktail list.

A BRIEF HISTORY OF SCHERAS

Schera's was established in November 2006 by Frederic Boudouani and Brian Bruening. Previously in Boston, they settled in Elkader after learning of its connection with Algeria. Frederique, whose father is Algerian and mother is French, discovered that a town in Iowa was named after Emir Abd-el-Kader. The Emir is an Algerian national hero who fought against the French occupation of his country in the mid-1800s. One of Elkader's founders read about the Emir's deeds in a newspaper and decided to name his new community after this great man. The connection was renewed in the 1980s when Mayor Ed Olson and a delegation of townspeople went to Mascara, Algeria, the hometown of the Emir, and officially designated our Sister City connection, which continues today.

Frederic and Brian took their love of food and entertaining and created a dining destination in Elkader. Named after the heroine Scherezade from *1001 Arabian Nights*, as well as Frederic's sister, Schera's offers Algerian flavors, along with classic Midwestern dishes, at a wonderful location along the Turkey River in the heart of Clayton County.

Schera's has hosted two Algerian Ambassadors, as well as various political dignitaries including then senator Barack Obama. It has been featured locally, nationally, and internationally in newspapers, magazines, and television including a feature on CNN Headline News.

In September 2011, Frederic left the restaurant to start the Abu Nawas Beverage Co., a craft beer and natural wine distribution company. Today, Schera's continues to provide a unique dining experience to Northeast Iowa. We hope you enjoy your time at Schera's!