

# MENU

## Schera's Algerian-American Restaurant

### STARTERS

**Algerian Combo Platter** 16.50

A great way to try some of our Algerian starters! Includes bourek, chicken b'stilla, spinach samosa and za'atar. Add side of harissa 1.00

**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 then fried.

**Bourek** 8.75

Seasoned ground beef in phyllo dough and fried.

**Baked Feta** 13.50

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** 7.50

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** 8.75

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

**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.

### SALADS

**Warm Mediterranean Quinoa** 13.00

Seasonal vegetables & quinoa sautéed in red wine vinaigrette, on heritage lettuce with feta. Add herb or blackened chicken, \$4.25. 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** 10.00

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

**Grilled Chicken** 9.75

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

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

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# SANDWICHES

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## Sandwiches include choice of side:

French Fries, Sweet Potato Fries, Side Salad, Carrot Sticks, Kettle Chips.

Spicy Cajun seasoning on fries by request.

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**Clayton County Bison Burger \*** 15.50

1/2lb grass-fed bison from McGreal Family Farm; grilled onion, lettuce, tomato & pickles on bun. Cooked medium rare/medium. Add American or Cheddar 25¢, Swiss 50¢. GF

**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 McGreal Family Farm; grilled onion, lettuce, tomato & pickles on bun. Cooked medium rare/medium. Add American or Cheddar 25¢, Swiss 50¢. GF

**Chicken Tacos** 10.50

Two lightly spicy braised chicken tacos with lettuce, pickled onion, tomato and feta on flour tortilla. Choose corn tortilla for GF option.

**Cubano Panini** 10.50

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

**Haddock Fillet** 10.50

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

**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 Wrap \*** 11.50

Homemade merguez sausage is a mix of ground beef and goat, along with spices. Served on flatbread with tomatoes, pickled onions, lettuce and harissa mayo.

**Shawarma (Gyro)** 10.50

Seasoned lamb and beef on pita with lettuce, onion, tomato and tzatziki sauce.

**Falafel** 10.50

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

**Spicy Fried Chicken** 10.50

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** 10.50

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

**Black Bean Burger** 10.50

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** 10.50

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

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## ENTREES

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### Entrees served with a side salad.

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.

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<b>Couscous Royale</b>	18.50
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Our signature dish. A stew of vegetables including potatoes, carrots, zucchini, onions and tomatoes over couscous. Add Chicken \$4.25. Add shawarma meat \$4.75. Vegan GF

<b>Harissa Shrimp</b>	20.75
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Jumbo shrimp sautéed with tomatoes, carrots, onions, zucchini and harissa. Served over couscous. GF

<b>Chtitha Djedj</b>	22.75
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Braised chicken leg with chickpeas and onions in a spicy tomato and garlic sauce. Served over couscous. Add second chicken leg \$4.25. GF

<b>Shakshouka *</b>	18.50
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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.

<b>Summer Vegetable Tagine</b>	18.50
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Eggplant, zucchini, red bell peppers, onions, garlic, tomatoes, chickpeas and spices create a savory vegetarian delight. Served over couscous. Add chicken \$4.25. Vegan GF

<b>Fried Walleye</b>	21.75
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Walleye filet, lightly breaded and fried. Served with French fries and seasonal vegetable.

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## FRIDAY SPECIAL

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<b>Fish &amp; Chips</b>	1pc 11.50
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Premium 4oz Atlantic cod fillets, hand beer-battered, covered in panko, and fried. Served with French fries, seasonal vegetable, and side salad.

Friday only, lunch & dinner.

1pc 11.50

2pc 14.50

3pc 16.50

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## DESSERT

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<b>Baklava</b>	8.25
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Flaky phyllo dough filled with ground pistachios, drenched in honey. Four pieces per order. Vegetarian.

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

## BEVERAGES

<b>Canned Soda</b>	1.75
12oz cans. Pepsi, Diet Pepsi, Mountain Dew or Sprite.	
<b>Urban Chestnut Hop Water</b>	3.00
Lightly hopped with fruit essence. No sugar. Orange or Grapefruit	
<b>Sparkle! Water</b>	2.50
Made with fruit essence. No sugar. Lemon, Lime or Ginger.	
<b>Iced Tea or Lemonade</b>	1.75
Add raspberry flavoring by request.	
<b>Hot Tea or Coffee</b>	1.75
Coffee: regular or decaf.	
Tea: black, green, Earl Grey, mango, pomegranate	
Herbal: chamomile, peppermint, ginger, hibiscus	

## ALCOHOLIC DRINKS

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

## NON-ALCOHOLIC

Pre-made canned cocktails.	
<b>Parch Desert Margarita</b>	10.50
Blue agave, Mexican lime, orange bitters, tamarind, tangerine juice, chamomile.	
<b>Parch Spiced Piñarita</b>	10.50
Blue agave, golden pineapple, prickly pear juice, smoky cayenne, mole bitters, cocoa extract.	
<b>Parch Prickly Paloma</b>	10.50
Blue agave, prickly pear cactus fruit, grapefruit & orange bitters, lime juice, hibiscus.	
<b>Lyre's Amalfi Spritz (Campari Spritz)</b>	6.50
Bittersweet orange and rich peach, complex rhubarb and elderflower perfectly to finish dry.	
<b>Lyre's Malt &amp; Cola (Whiskey &amp; Cola)</b>	6.50
Cola, caramel, toasted nut, cedary spice and rye along with a rich, mellow finish.	
<b>Lyre's Classico (Sparkling Wine)</b>	6.50
Classic green apple tartness followed by a soft richness of pear and peach.	
<b>Lyre's Dark &amp; Spicy (Rum &amp; Ginger)</b>	6.50
Spiced ginger beer combines with lime zest and the richness of spicy malt.	
<b>Lyre's G&amp;T (Gin &amp; Tonic)</b>	6.50
Juniper & citrus. Tonic notes complete this classic blend and delivers a refreshing dry finish.	

## 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!