

Scherza's



Starters

Algerian Combo Platter 🍴 €

A great way to try some of our signature items! Includes bourek, chicken b'stilla, spinach samosa and za'atar. 10

Cade €

Chickpea flour mixed with spices, eggs and water, then baked. Served with bread and harissa, a Tunisian hot sauce. Allow 15 minutes for this dish to bake. 7

Za'atar 🍴 €

Za'atar, a blend of thyme, sumac and sesame seeds, mixed with olive oil and spread on pita bread, topped with feta cheese, then baked. 5

Bourek €

Seasoned ground beef rolled in phyllo dough and fried. 6

Chicken B'stilla €

Seasoned chicken wrapped in phyllo dough and fried. 6

Chicken Samosa €

Chicken seasoned with curry, wrapped in triangles of dough and fried. 7

Spinach Samosa 🍴 €

Spinach and feta cheese wrapped in phyllo dough then fried. 6

Drinks

Pop

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Orange Crush, Sierra Mist, Mug Root Beer. Free refills. 1.50

Iced Tea

Regular Tazo Black Tea or Raspberry. 1.50

Lemonade

We also make Arnold Palmers. 1.50

2% White Milk

Large 2.50 Small 1.25

Chocolate Milk

Large 3 Small 1.50

American Combo Platter 🍴

Great for a crowd: something for everyone! Cheddar nuggets, mozzarella sticks, beer-battered pickle spears, fried mushrooms, onion rings, and jalapeño poppers. 10

Cheddar Nuggets 🍴

Cheddar cheese curds breaded then fried. 5

Mozzarella Sticks

Mozzarella sticks breaded then fried. 5

Jalapeño Poppers

Jalapeño peppers stuffed with cream cheese, breaded then fried. 5

Fried Pickle Spears

Dill pickle spears dipped in our beer batter then fried. 5

Nachos

Freshly fried tortilla chips topped with seasoned beef, tomatoes, onions, and cheddar cheese. Served with salsa and sour cream. 7.25

Chips & Salsa 🍴

Freshly fried tortilla chips with salsa. 4

Homemade Fried Mushrooms 🍴

Fresh button mushrooms dipped in our own beer batter then fried. 5.25

Homemade Onion Rings 🍴

Rings of yellow onion dipped in our special beer batter then fried. 6

Hot Chocolate

Warm and rich! 1.50

Coffee

Regular or decaf, with free refills. 1.50

Hot Black Tea

Regular, decaf, mango, Earl Grey. 1.50

Hot Green Tea

Regular, blueberry, pomegranate white tea. 1.50

Herbal Tea

Chamomile, peppermint, ginger. 1.50

🍴 - Quick items. 🍴 A customer favorite! € An Algerian/Mediterranean specialty!

Sandwiches

Includes your choice of a side.

Shawarma (Gyro) ☼ 🇲🇦

Seasoned slices of lamb and beef on pita bread, with lettuce, onion, tomato and tzatziki cucumber sauce. 8

Hamburger

A flame-grilled 1/2 lb Angus patty on a kaiser bun with lettuce, tomato and onion. 7

Add American, Swiss, Cheddar or Provolone cheese 25¢

Tenderloin ☼

Grilled or fried on a warm kaiser bun with lettuce, tomato and onion. 7

Add American, Swiss, Cheddar or Provolone cheese 25¢

Tilapia Filet Sandwich

Beer-battered tilapia filet with lettuce on a fresh kaiser bun. 8

Reuben Panini ☼

We cure prime beef to make our own delicious corned beef, then add sauerkraut, Swiss cheese and 1000 Island dressing, on slices of marble rye. 8

Ham & Cheese Panini NEW

Sliced Black Forest ham with 3 types of cheese on ciabatta bread. 7

Sirloin Steak Sandwich ☼

Sirloin steak cooked to order with horseradish mayo, lettuce, tomato and onion on ciabatta bread. 12

Fish Sliders NEW ☼

Two breaded cod sliders on mini buns with lettuce. 7

Chicken Sliders ☼

Two breaded chicken breast sliders on mini buns with pickles. 7

Wraps—perfect when you're on the go!

Grilled Chicken Pesto Wrap

Grilled chicken breast with basil pesto mayo, lettuce, tomato and onion on a tomato-basil wrap. 7

Sweet Pepper Pesto Turkey Wrap ☼

Roast turkey with sweet red pepper pesto mayo, lettuce, tomato and onion on a whole wheat wrap. 8

Falafel NEW 🇲🇦

Fried seasoned chickpea patties with tahini sauce, lettuce, tomato and onion on warm pita bread. 8

Grilled Portabella Mushroom ☼

Marinated grilled portabella with feta cheese, lettuce and tomato on a fresh kaiser bun. 8

Vegetarian Burger

An all vegetable patty on a warm kaiser bun with lettuce, tomato and onion. 7

Add American, Swiss, Cheddar or Provolone cheese 25¢

Black Bean Burger NEW

Our homemade black bean burger with lettuce and tomato. 8

Add American, Swiss, Cheddar or Provolone cheese 25¢

**Did you know that we bake
our own kaiser rolls at
Schera's?**

Check our specials board for daily lunch special, as well as our daily soup and sandwich special.

Sides

French Fries, Buffalo Fries, Potato Wedges, Baked Potato (after 5pm), Side Salad, Baby Carrots, Cup of Soup 2.25

Soups ☼

Check out our specials board for today's selections.

Cup: 2.25, Small Bowl: 4.25
Large Bowl: 5.25

Salads

Add an order of ciabatta bread for only 1.50

North African Tapas Salad

Chicken and shrimp skewers seasoned with North African spices on a bed of lettuce, onion and tomato with lemon vinaigrette. 12

Grilled Chicken Salad

Lettuce topped with a grilled chicken breast, tomatoes, red onions, cheddar cheese and your choice of dressing. 7.50

Chef's Salad NEW

Lettuce topped with a roasted turkey breast, ham, tomatoes, red onions, cheddar cheese, eggs and your choice of dressing. 8

Greek Chicken Salad

Lettuce topped with marinated chicken breast, feta cheese, tomatoes, red onions, kalamata olives and Greek dressing. 8.50

Shrimp Salad

Skewers of tequila-lime grilled shrimp on a bed of lettuce with tomatoes, red onions and tequila lime dressing. 15

Blackened Chicken Salad

Lettuce topped with blackened chicken breast, tomatoes, red onions and your choice of dressing. 7.50

Sunday Specials

Available on Sunday from 10am-2pm

Loaded Scrambled Eggs

Our big, fluffy scrambled eggs with cheddar cheese and your choice of add-ins: ham, onion, tomato, bell pepper and button mushrooms. Served with ciabatta toast and fried potatoes. 7

Hot Quinoa Cereal NEW

Delicious gluten-free quinoa, an ancient grain from Central America, served hot with cream. Full of protein, a delicious alternative to oatmeal. 4

Spice up your brunch with one of our signature Bloody Marys.

Or try a mimosa—a classic mix of orange juice and champagne that's perfect with breakfast!

Pancakes or Waffles

Always homemade, we offer a ever-changing selection of buttermilk waffle, buttermilk pancakes and baked pancakes. Check the specials board for today's offering. Served with fried potatoes and syrup. 7

Smoked BBQ Chicken

Bone-in chicken breast, topped smoked slowly and topped with our BBQ sauce. Served with sautéed vegetables, ciabatta and your choice of side.

Half breast 8 Full breast 10

Smoked BBQ Ribs

Our famous pork ribs smoked slowly and topped with our BBQ sauce. Served with sautéed vegetables, ciabatta and your choice of side.

Full rack 25 Half rack 14

Children's Menu

For children 11 and under.

Mini Fried Chicken Filet Sandwich 3.99

Mini Fish Filet Sandwich 3.99

2 pc Chicken Strips 3.99

Peanut Butter & Jelly Sandwich 2.99

Grilled Cheese Sandwich 2.99

All kid's meals are served with your choice of French fries, baby carrots or a side salad.

**Hey kids—need something to do?
Ask your server about coloring books
and crayons.**

 - Quick items.  A customer favorite!  An Algerian/Mediterranean specialty!

Entrees

Available after 4:30pm

Couscous Royale

Our signature dish, featured in the Cedar Rapids *Gazette*. A hearty stew of seasonal vegetables including potatoes, carrots, zucchini, onions and tomatoes over couscous with skewers of chicken or beef. Vegetarian version also available. 17

Algerian Seafood Trio

Skewers of swordfish, ahi tuna and shrimp, marinated in Chermoula, a complex North African blend of spices and herbs including saffron, grilled then laid on a bed of couscous. Served with a side of sautéed vegetables. 19

Baharat Chicken with Cranberry Chutney

Two chicken breasts seasoned with our own baharat spice blend, grilled and topped with a savory cranberry chutney. Served on a bed of couscous with sautéed vegetables. 14

Chicken with Apricots

Two chicken breasts seasoned with Algerian spices then grilled. Served with an apricot glaze, golden rice and sautéed vegetables. 13

Black Angus Cap Steak with Algerian Spiced Butter NEW

Hand-cut prime black angus cap steaks, grilled to order, then topped with an Algerian influenced spiced butter. Served with a baked potato and vegetables. 17

Baked Tilapia with Red Pepper Quinoa

Tilapia filets baked in a white wine sauce on a bed of sweet red bell pepper infused quinoa, a gluten-free ancient grain. Served with sautéed vegetables. For something spicier, request it blackened. 13

Cheese Tortellini with Vodka Pink Sauce

Cheese-filled tortellini with your choice of beef kielbasa, chicken or vegetarian, topped with our homemade vodka pink sauce. Served with a slice of garlic toast. 14

Sautéed Portabella Mushrooms with Wilted Greens

Sliced portabella mushroom sautéed with garlic, white wine and greens, served over a bed of quinoa, a small grain eaten since ancient times. 14

All entrees served with a side salad and fresh ciabatta bread.

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

Weekend Specials

Friday

Fried Tilapia

Served with choice of potato, vegetables, salad and ciabatta.

Two pieces 13 One Piece 11

Saturday

Smoked BBQ Ribs

Served with baked potato, vegetables, salad and ciabatta.

Full rack 25 Half Rack 14 Quarter Rack 11

Desserts

Molten Chocolate Cake

A moist chocolate sponge cake with melted chocolate center. Served with a scoop of vanilla ice cream. 5

New York Cheesecake

A rich and creamy classic—served with chocolate sauce. 4

Strawberry Bundt Cake

A delicious strawberry studded bundt cake with whipped cream and strawberries. 5

Halva

A classic dessert found throughout North Africa—this sesame seed fudge is an unusual way to end your meal. 5

* Health Advisory

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

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Schera's Signature Drinks

Princess Scherezade

Inspired by our namesake: X-Rated liqueur and Crown Royal with splashes of Apple Pucker, cranberry juice and pineapple juice. Fit for royalty!

Templeton Rye Old Fashioned

A traditional old-fashioned—whiskey, orange -cherry mash, simple syrup and bitters—made with Iowa's own prohibition-era whiskey (the favorite of Al Capone!)

Blue Casbah

A trip to the Casbah for your taste buds: curaçao orange liqueur, muddled mint, lime juice and a splash of sour mix.

Saffron Rose

Clearheart Gin, rose blossom water, sparkling wine and saffron threads.

Mediterranean Sunset

Pomegranate liqueur, Clearheart vodka and pineapple juice.

Cuban in Algiers

Bacardi rum, Grand Marnier orange liqueur, mango puree, lime juice, muddled mint and ginger ale.

Caipirinha

The Brazilian favorite: Cachaca, a sugar cane rum, and muddled lime.

Patron Pomarita

Patron Anejo Tequila, Pomegranate Juice and our margarita mix.

Passion Lemonade

X-Rated liqueur—a blend of vodka, blood orange, mango and passion fruit—and lemonade with a splash of Sierra Mist.

Pamatini

Pama Pomegranate Liqueur, Grey Goose Vodka and Triple Sec orange liqueur.

Le Tourment Vert Absinthe

Literally, "The Green Torment," a name given to this legendary French spirit by those trying to ban it in the 1900s. It has a strong herbal, licorice flavor. Served traditionally, with cool water and a sugar cube.

Tormented Gargoyle

Le Tourment Vert absinthe, simple syrup, sweet & sour and lemon juice served over ice.

Jeremiah Palmer

The classic Arnold Palmer turned on its head. Jeremiah Weed Sweet Tea Vodka and lemonade over ice with a slice of lemon.

Classic Cocktails from the Golden Age! French "75"

Clearheart Gin, simple syrup, and lemon juice topped with sparkling wine.

For a French "76," substitute Courvoisier cognac for gin.

Sidecar

Grand Marnier, lemon juice and brandy.

Classic Grasshopper

Crème de cacao, crème de menthe and heavy cream.

Alexander II

Brandy, crème de cacao and heavy cream.

Perfect Manhattan

Dry vermouth, sweet vermouth, Templeton Rye whiskey and a dash of bitters.

Classic Whiskey Sour

Jim Beam, simple syrup and lemon juice.

Special Limited Time Cocktails

Schera's Lemon Verbena Drop

Only available here! We steep lemon verbena leaves—grown at Schera's in our rooftop garden—in premium Clearheart vodka, then mix it with simple syrup and soda water.

Cucumber Martini

Hendrickson's gin, cucumber, cilantro, club soda and a squeeze of lime. Perfect with chips and salsa or a summer salad.

Boston Martini

A tribute to our old home: Absolut Boston, flavored with black tea and elderflower, iced tea, simple syrup and lemon juice.

Brooklyn Stoop Party

Absolut Brooklyn, a limited edition vodka with red apple and ginger, cranberry juice and ginger ale.

Beer

We like beer at Schera's. At any given time, we have 12-16 different beers on tap. Of those, we often have several Belgian-styles, high proof, and small craft beers. Below is a list of some of the amazing beers we've currently or recently had on tap. Our beer selection is changing all the time as we work to bring you some of the most exciting beers in the world.

Check our beer guide for our current selections.

Scotch Silly, Brasserie de Silly, Belgium, Dark brown Scotch-style, 7.5% ABV

Golden Pheasant, Pivovar Zlaty Bazant, Slovak Republic, Czech pilsener, 5% ABV

Two Hearted Ale, Bell's Brewery, Kalamazoo, MI, India pale ale, 7% ABV

St. Bernardus ABT 12, St. Bernardus Brewery, Belgium, Dark brown quadruple Belgium-style ale, 10.5% ABV

Matilda, Goose Island Brewery, Chicago, IL, Belgium-style strong pale ale, 7% ABV

Korbinian, Weihenstephan, Freising, Germany, Dark double bock, 7.4% ABV

Hennepin, Ommegang, Cooperstown, NY, Farmhouse saison, 7.7% ABV

Trois Pistoles, Unibroue Brewery, Quebec, Canada, Abbey-style strong dark ale, 9% ABV

Maudite, Unibroue Brewery, Quebec, Canada, Abbey-style strong dark ale, 8% ABV

Tripel Karmeliet, Brouwerij Brewery, Belgium, Belgium-style tripel, 8.4% ABV

Regular ABV beer currently or previously on tap

Guinness Stout

Summit Extra Pale Ale

Goose Island Honker's Ale

Leinenkugel Honey Wheat

Landshark Lager

Blue Moon Wheat

Woodchuck Amber Cider

New Belgium Fat Tire

Schell's Firebrick

Three Philosophers Abbey-Style Quadrupel

This is something truly special from Ommegang Brewery in Cooperstown, NY.

This quadruple is a masterful blend of strong malty ale and authentic Belgian Kriek, this powerful marriage of cherries, roasted malts, and dark chocolate works wonderfully with roasted meats, rich desserts, or after dinner like a fine port. This reserve brew is only available by the 750ml bottle, suitable to share (but you may not want to!)

Domestic & Common Import Bottles

Bud Light

Budweiser

Miller Lite

Coors Light

Corona

Heineken

Killian's Irish Red

Leinenkugel Regular

Michelob Ultra

Michelob Golden Light

Sam Adam's

Mike's Hard Lemonade

Smirnoff Triple Black

Smirnoff Raspberry

O'Doul's Non-alcoholic

Daiquiris & Bloody Marys

Schera's Bloody Mary

Our take on the favorite: vodka with tomato and vegetable juices and our seasonings. And we'll make it as spicy as you like!

Harissa Bloody Mary

Just like our regular Bloody Mary, but we substitute harissa, a fiery Algerian red pepper sauce, for regular Tabasco, with uniquely delicious results.

Schera's Signature Daiquiris

Like blended tropical drinks? Then give our custom-made daiquiris a try! Mix and match two flavors to make something new.

Fruit flavors include: strawberry, raspberry, mango, peach, grenadine (cherry) and lime.

Also available alcohol-free as a refreshing drink for kids and adults alike.

Late Night Menu Available until close.

Shawarma (Gyro)

Seasoned slices of lamb and beef on pita bread, with lettuce, onion, tomato and tzatziki cucumber sauce. 8

Fish Sliders

Two breaded cod sliders on mini buns with lettuce. 7

Chicken Sliders

Two breaded chicken breast sliders on mini buns with pickles. 7

Cheddar Nuggets

Cheddar cheese curds breaded then fried. 5

Za'atar

Za'atar, a blend of thyme, sumac and sesame seeds, is mixed with olive oil and spread on pita bread, topped with feta cheese, then baked. 5

Nachos

Fresh fried tortilla chips topped with seasoned beef, tomatoes, onions and cheddar cheese. Served with salsa and sour cream. 7.50

Sweet Pepper Pesto Turkey Wrap

Roast turkey with sweet red pepper pesto mayo, lettuce, tomato and onion on a whole wheat wrap. 8

Falafel

Fried seasoned chickpea patties with tahini sauce, lettuce, tomato and onion on warm pita bread. 8

Black Bean Burger

Our homemade black bean burger with mayo, lettuce and tomato. 8

Add American, Swiss, Cheddar or Provolone cheese 25¢

Chips & Salsa

Fresh fried tortilla chips with salsa. 4

Homemade Fried Mushrooms

Fresh button mushrooms dipped in our own beer batter then fried. 5.25

Homemade Onion Rings

Rings of yellow onion dipped in our special beer batter then fried. 5.25

A Brief History of Schera's

Schera's was established in November 2006 by owners Frederique Boudouani and Brian Bruning. Previously in Boston, where they met, they decided to move to Elkader after learning of its long connection with Algeria. Frederique, whose father is Algerian and mother is French, discovered on the internet, while reading about the first mosque in the US—Cedar Rapids' Mother Mosque, that a town in Iowa was named after Emir Abd-el-Kader, an Algerian national hero who fought against the French occupation of his country in the mid-1800s. After reading about the Emir in a newspaper, one of the Elkader's founders, Timothy Davis, decided to name his small 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.

Though neither had a restaurant background, Frederique and Brian took their love of food and entertaining and created a unique dining experience in Northeast Iowa. Called Schera's, named after the heroine Scheherazade from 1001 Arabian night as well as Frederique's sister, the restaurant offers Algerian flavors, along with classic American dishes, in a wonderful dining 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. Recently, it was named the 2010 Best Mediterranean Restaurant in Eastern Iowa by online voters in KCRG TV9's A-List competition.

Throughout it all, including a near devastating flood in 2008, Frederique and Brian continue to see Schera's as a labor of love. So welcome, and please enjoy a taste of something exotic here in Eastern Iowa.