

LEBANESE DINNER

chef mirna attar · ya hala restaurant chef / owner · world foods portland chef / owner

lebanese feast

chef's choice, family-style mezza 30 / person

full table participation required.

order arak to complete the spread.

mezza

pickle plate 4 v, vg, gf

house brined veggies

olive plate 5 v, vg, gf

mixed variety, house cured

homous 6 v, vg, gf

garbanzos, tahini, lemon, garlic

baba ghanouj 7 v, vg, gf

roasted eggplant, tahini, lemon, garlic

falafel 8 v, vg

fried patties of garbanzos, fava beans, garlic, cilantro and parsley

grape leaves 7 v, vg

stuffed with rice, bulgur, tomatoes, onions, parsley

arnabeet 7 v, vg, gf

flash fried cauliflower

makdous 7 v, vg, gf

cured baby eggplant stuffed with pepper paste,

walnuts, and garlic

basturma 9 gf

armenian cured beef tenderloin

shanklish 5 v, gf

aged sheep cheese rolled in dry thyme and aleppo pepper

lebanese cheese sampler 10 v, gf

a variety of mediterranean cheeses provided by world foods

makaly 8 v, vg, gf

flash fried zucchini, eggplant, and cauliflower drizzled with lemon

and garlic

veggie kibbeh 6 v, vg

pâté of bulgur, tomatoes, potatoes, onions, basil, mint

kibbeh 8

fried croquettes of beef and bulgar with almonds

sambousak 8

fried seven-spiced savory meat pies with almonds

meat sfeeha 8

seasoned ground beef, tomato, and onion open-faced pies

fatayer 7 v, vg

spinach, onion, and sumac baked savory pies

oven sampler 7 v

cheese, kishkek, and za'atar sfeehas

lebanese sausage plate 9 gf

soujouk and nakanik beef with pine nut provided by world foods

lebneh 6 v, gf

bright and tart kefir cheese spread

mezza sampler 14 v, vg

falafel, tabouli, homous, baba ghanouj, grape leaves, and arnabeet

moujadra 7 v, vg, gf

Lentil and rice pilaf topped with carnalized onion

skewers

ahi tuna with zaatar 7 gf

chicken with spiced tomato-mustard 6 gf

lamb with mint 7 gf

kafta with seven spice 6 gf

beef rib eye with allspice 8 gf

lamb chop with thyme 8 gf

vegetables with olive oil 5 v, vg, gf

plates

kousa 14 v, vg, gf

Fried squash and zucchini stew, mint and harissa broth

bamyeh 14 v, vg, gf

fried baby okra stew, tomato and cilantro broth

moughrabieh 22

beef cheek, marrow bone, israeli couscous, garbanzos,

pomegranate demi

lamb ossobuco 26 gf

lamb shanks, roasted pepper lemon garlic sauce, almonds

dajaj 15 gf

braised chicken, seven-spice ground beef, basmati rice, yogurt, almonds

makloubé 17 gf

braised lamb shank, eggplant, and rice casserole, almonds

shawarma 15

chicken or lamb shawarma, homous, basmati rice, almonds

grilled pita, pickles

tajen 18 gf

salmon filet, lemon-tahini sauce, fried onions, almonds

sheik al-mehshi 17 gf

italian eggplant, seven-spice ground beef, tomato, onion, almonds

artichoke mehshi 17 v

artichoke hearts, roasted veggie medley, garlic cream sauce, almonds

lamb two-ways 18 gf

rump steak, moroccan spiced sausage, carrots, pea puree,

balsamic reduction

charred green beans 15 v, vg, gf

green beans, portobello mushroom salad, french fries

salads

fatoush 11 v, vg

romaine, tomatoes, radishes, bell peppers, green onions, cucumbers, and pita

chips dressed with spiced lemon vinaigrette

house salad 6 v, vg, gf

arugula and romaine dressed with za'atar vinaigrette

tabouli 7 v, vg

chopped parsley, tomatoes, green onions, and bulgur dressed

with lemon and olive oil

greek salad 10 v, gf

romaine, tomato, cucumber, kalamata olives, feta, scratch vinaigrette

soup

lentil 5 v, vg, gf

mixed lentils, potatoes, onion,

garlic, cumin

swiss chard 6 v, vg, gf

greens chopped and

prepared with lentils, potatoes,

and cilantro

sides

basmati rice 4 v, vg, gf

israeli couscous 5 v

french fries 5 v, vg, gf

trio of toum, hot sauce, tahini 3 v, gf

gluten free pita 2 v, gf

-Ya-
Hala

Our plates are meant to be shared in a traditional family style, and will arrive at different times to the table.

An 18% gratuity will be added to parties of 6 or more. We source responsibly grown and raised ingredients in all our dishes whenever possible. Please notify your server of any serious allergies.

v = vegetarian, vg = vegan, gf = gluten free