

# LEBANESE LUNCH

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

## brunch

### shakshuka 14 v, gf

baked eggs in stewed tomatoes, fennel, chili peppers, feta, smoked paprika, fresh mint

### traditional lebanese plate 14 v

za'atar and kishkek sfeeha, lebneh, halloumi, hard egg, fowl muddamas

### lebanese country breakfast 15 gf

house-smoked lamb bacon, house soujouk, potato-mint hash and two eggs

### soujouk burger 12

soujouk beef patty, roasted tomato, tzatziki, on a brioche bun, fries

### kanafe bejeben 8 v

sweet cheese pie served with sesame pita

### sfoof 5 v, gf

turmeric and anise coffee cake with cardamom icing

## 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

### 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

### fatayer 7 v, vg

spinach, onion, and sumac baked savory pies

### lebneh 6 v

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

## grilled pita sandwiches

### soujouk 9

spicy beef sausage, tahini, grilled tomato, arugula, fries

### falafel 8 v, vg

tahini, tomato, parsley, mint, radish, pickles

### shawarma 9

chicken or lamb, arugula, tahini, tomato, parsley, mint, radish, pickles, fries

### makaly 8 v

fried eggplant and squash, toum, mint, arugula, fries

### gyro 9

ground lamb shoulder, yogurt garlic feta sauce, arugula, fries

## bowls

### ahi skewer with moujadra 12 gf

arugula, pickled carrots, tomato

### rib eye skewer with fries 14 gf

toum, tomato, pickles

### shawarma with rice 12 gf

chicken or lamb, homous, tahini, feta, tomato, arugula, pickles, mint, radishes

### falafel with rice 11 v

homous, tahini, feta, tomato, arugula, pickles, mint, radishes

## oven

### zaatar 7 v, vg

thyme, onion, and sumac savory pie rolled and stuffed with mint, cucumber and tomato

### lahm b'ageen 10

seasoned ground beef, onion, and tomato pie with a side of lemon and yogurt

### cheese 8 v

mozzarella and feta pie served with nigella and sesame seeds

## 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, mint, 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

creamy mixed lentils, potatoes, onion, garlic, cumin

### swiss chard 6 v, vg, gf

greens chopped and prepared with lentils, potatoes, and cilantro

## sides

### french fries with aleppo 4 v, vg, gf

### bowl of rice 4 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