

LEBANESE BRUNCH

cocktails

bloody miriam 10

our house mix made spicy, vodka, and a skewer of veggies and basturma

mimosa 7, flight 14

sparkling white with mango, guava, or pomegranate juice

sangria 8, pitcher 28

red wine, pomegranate juice, fresh fruit, soda splash

the fairuz 8

vodka, yogurt, cucumber, mint, served up

the fresh prince of beirut 8

gin, rosemary, mint, lemon, lime, soda, rose water

small plates

pecan brioche 5 v

house-made with cardamom icing

hand-rolled croissant 5 v

choice of chocolate halva or za'atar

sfoof 5 v, gf

turmeric and anise coffee cake with cardamom icing

kanebe bejeben 7 v

sweet cheese pie served with a sesame pita

big plates

houmous balila 9 v, vg, gf

garlic spiced garbanzos, classic homous, vegetarian ghee, pine nuts

traditional lebanese plate 12 v

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

fried branzino 16 gf

served with mujadra, lebanese coleslaw and a fried egg

lamb rillette pizza 14, add an egg 1

topped with arugula

lebanese country breakfast 14 gf

house-smoked lamb bacon, house soujouk, potato-mint hash

and two fried eggs

shakshuka 13 v, gf

baked eggs in stewed tomatoes, fennel, chili peppers, feta,

smoked paprika, fresh mint

wheat berry breakfast bowl 9 v

wheat berries, yogurt, dates, figs, candied garbanzos, rose water syrup

moroccan fried chicken 14

served with couscous gratin and a fried egg

seared halloumi and rainbow carrots 12 v, gf

served with a pomegranate demiglace, arugula and two fried eggs

kafta burger 12, add an egg 1, add house-smoked lamb bacon 2

1/2 pound kafta patty, fried eggplant, grilled tomato, dijon tahini, toum,

arugula, brioche bun, french fries

sides

eggs 2 v, gf

green salad 5 v, vg, gf

house-smoked lamb bacon 5 gf

house soujouk 5 gf

potato-mint hash 5 v, vg, gf

french fries 4 v, gf

drinks

nossa familia coffee 2.5

turkish coffee 3

guava, mango or pomegranate juice 4

black, mint or green tea 2.5

- 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. Dishes proudly prepared with Stiebrs Farms cage-free

eggs. We source responsibly grown and raised ingredients in all our dishes whenever possible. Please notify

your server of any allergies. **v** = vegetarian, **vg** = vegan, **gf** = gluten free

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