

## MEZZAS

serve as starters or a tapas-style meal

priced per piece / minimum of 12

### sambousak \$3

deep fried meat pie filled with ground beef, onions,

almonds, & spices

### kibbeh \$3

fried beef croquet made from bulgur wheat, ground beef,

almonds, & onions

### three-cheese pie \$3 v

open-faced pie with mozzarella, feta, & lebneh filling

### za'atar sfeeha \$3 v, vg

thyme, sumac, sesame seed, & olive oil baked on flat bread

### meat sfeeha \$3

a ground beef pie mixture with tomato, onion, parsley,

& seven spice

### fatayer spinach \$3 v, vg

small savory pie baked with spinach, onion, & sumac

### stuffed grape leaves \$.90 v, vg

parsley, onion, tomato, bulgur wheat, & rice rolled

in a grape leaf

### stuffed grape leaves with meat \$.90 gf

ground beef, parsley, rice, garlic, & mixed spices rolled

in a grape leaf

### falafel \$1.25 v, vg

deep fried patties of garbanzo & fava beans mixed

with garlic, cilantro, parsley, & spices

## MEZZA TRAYS

served with fresh grilled pita bread, sm / lg

### homous \$38 / \$72 v, vg, gf

dip of garbanzo beans, fresh garlic, tahini, & lemon juice

### baba ghanouj \$42 / \$80 v, vg, gf

dip of fire-roasted eggplant, fresh garlic, tahini, & lemon juice

### labneh \$48 / \$92 v, gf

creamy yogurt cheese served with olives, mint,

sliced cucumbers, & tomatoes

### veggie kibbeh \$48 / \$92 v, vg

vegan pâté made from tomato, onion, potato, bulgur wheat,

basil, & mint

### arnabeet \$45 / \$86 v, vg, gf

flash fried cauliflower florets

### cheese & olive platter \$56 / \$110 v, gf

halloumi, string cheese, kashkaval, & feta served with olives,

mint, sliced cucumbers & tomatoes

### pickle & olive platter \$45 / \$86 v, vg, gf

assorted olives & house giardiniera-style pickled vegetables

## SALADS

choose from a variety of our signature fresh salads

### lebanese salad \$52 v, vg, gf

sliced tomato, cucumber, italian parsley, mint, & onion,

dressed with lemon juice & olive oil

### mediterranean mac & cheese salad \$60 v

macaroni, feta cheese, lebneh, yogurt, mayonnaise,

& fresh spinach

### fatoush \$58 v, vg

spring mix, cherry tomato, radish, red bell pepper, green onion,

cucumber, parsley, fresh mint, sumac & pita chips, scratch dressing

of seven spice, lemon juice, & olive oil

### tabouli salad \$58 v, vg

parsley, tomato, bulgur wheat, mint, & green onion,

lemon juice & olive oil

### fava-garbanzo salad \$56 v, vg, gf

fava, garbanzo, & white kidney beans, red onion, green onion,

roasted red pepper, parsley, & garlic mixed with lemon, lime,

& olive oil

### greek salad \$52 v, gf

leaf lettuce, tomato, cucumber, feta cheese, kalamata olives,

& house red wine vinaigrette

## SIDES

compliment & supplement your menu, sm / lg

### moujadra (lentil pilaf) \$52 / \$98 v, vg, gf

brown lentils cooked with basmati rice & olive oil.

garnished with caramelized onion

### grilled veggies \$48 / \$92 v, vg, gf

mixed vegetables such as various squash, bell pepper,

onion, mushroom, & tomato

### basmati rice \$32 / \$66 v, vg, gf

seasoned with chef's seven-spice

### fruit tray \$52 / \$98 v, vg, gf

mix of seasonal fruits

### vegetable tray \$42 / \$80 v, vg, gf

mix of raw vegetables cut for dipping

### gf pita \$2 ea v, gf

## ENTREES

classic lebanese comfort food & signature dishes, sm / lg

### lamb shawarma \$78 / \$148 gf

marinated sliced lamb & yellow onion

served over basmati rice

### chicken shawarma \$68 / \$130 gf

marinated sliced chicken & yellow onion

served over basmati rice

### tajen salmon \$98 / \$186 gf

boneless salmon fillet served in a lemony tahini sauce.

garnished with caramelized onions, mint, & roasted almonds

### kousa \$62 / \$116 v, vg, gf

a squash medley cooked in a mint tomato broth with sautéed

onion, fresh garlic, lemon juice, & aleppo pepper

### dajaj over rice \$68 / \$116 gf

braised chicken over a mixture of ground beef & basmati rice.

garnished with roasted almonds & served with yogurt

### artichoke hearts \$78 / \$148 v, gf

stuffed with a roasted veggie medley, cooked in a garlic

cream sauce, & garnished with roasted almonds

**wheatberry gratin casserole \$82 / \$154**

wheatberries cooked with chicken, vegetable medley, mozzarella cheese, & a garlic cream sauce

**beef short ribs \$98 / \$186 gf**

overnight braised short ribs cooked in red wine & vegetables, served with harissa

**pomegranate-walnut chicken \$82 / \$154 gf**

braised chicken baked & finished with a walnut & pomegranate molasses sauce

**beef moussaka eggplant \$72 / \$136 gf**

italian eggplant stuffed with ground beef & baked in tomato sauce

**kafta potato casserole \$86 / \$160 gf**

ground beef patties layered with tomato, potato, & baked in tomato sauce

**GRILLED SKEWERS**

a dozen for \$52 / additional skewers \$4.5 a piece

**kafta skewer gf**

ground beef mixed with parsley & onion

**chicken skewer gf**

chicken with onion, bell pepper, & spiced mustard marinade

**vegetable skewer gf**

squash, tomato, bell pepper, mushroom, onion

**ahi fish skewer gf**

ahi tuna filet with lemon wedges, finished with za'atar spice

**lamb skewer gf**

lamb sirloin with onion

**JUGO**

**\$250 gf**

top-quality leg of lamb marinated with mirepoix, fresh nutmeg, garlic, basil, slow cooked on the bone served over basmati rice, garnished with grilled vegetables & roasted almonds, served with homous, tabouli, & tzatziki

\*ask about ordering a whole lamb feast for your event  
48 hours requested

**LUNCH BAR**

set up for guests to assemble their own sandwiches or bowls, priced per person \$13

homous, tahini, tomatoes, mixed greens, mint, parsley.  
grilled pita included

choose from: lamb shawarma, chicken shawarma, falafel  
premium add-ons +\$1 / person  
feta, tabouli, baba ghanouj, makalaya, rice

**DESSERTS**

each of the following is priced per piece with a minimum order of 12 required

**assorted baklava \$1.5 v**

flaky layered phyllo filled with walnuts or pistachios, made with ghee & rosewater syrup

**assorted halva \$1.5 v, vg, gf**

original, pistachio, & chocolate halva

**mamoul \$1.5 v**

rose flavored semolina cookies with walnut or date filling

**katayef \$3 v**

a small crepe filled with rose cream

**kenafe b-jiban \$60 v**

serves 10-12 guests

fresh mozzarella with a semolina crust, baked & topped with pistachios & rose-water syrup. served warm with sweet pita

**SPECIALTY CAKES**

choose from 9" (serves 10-12) or 1/4 sheet (serves 20-25)

**fig & walnut cake \$35 / 65 v, gf**

chopped fig and walnuts layered with brown butter cream

**sfoof cake \$35 / 65 v, gf**

turmeric & anise yellow cake topped & layered with cardamom icing

**citrus cake \$35 / 65 v**

zest of orange & lemon, topped with vanilla butter creme

**chocolate cake \$35 / 65 v**

layered with chocolate mousse & topped with chocolate ganache

**carrot cake \$35 / 65 v**

fresh carrots, cinnamon, walnut, & a cream cheese frosting

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*Hala*

**CATERING MENU**

**STAFFING**

**delivery fee**

please inquire about a delivery fee to your location

**servers & bartenders 30 / hour**

**event manager 40 / hour**

an event manager is required for events with 200 or more guests

**on-site chef 45 / hour**

labor hours include loading, travel, & setup time, plus event service & clean up time

all caterings will have an added 18% service charge  
small serves 12-15 / large serves 25-30

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