

# 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 caramelized 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

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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