

LEBANESE LUNCH

mezza

pickle plate 3 v, vg, gf
house brined veggies

olive plate 4 v, vg, gf
mixed variety, house cured

homous 6 v, vg, gf
garbanzos, tahini, lemon, garlic

baba ghanouj 6 v, vg, gf
roasted eggplant, tahini, lemon, garlic

falafel 7 v, vg
fried patties of garbanzos, fava beans, garlic, cilantro and parsley

grape leaves 6 v, vg
stuffed with rice, bulgur, tomatoes, onions, parsley

arnabeet 6 v, vg, gf
flash fried cauliflower

veggie kibbeh 6 v, vg
pâté of bulgur, tomatoes, potatoes, onions, basil, mint

kibbeh 7
fried bulgur and seven-spiced beef croquets

sambousak 7
fried seven-spiced savory meat pies

fatayer 6 v, vg
spinach, onion, and sumac baked savory pies

lebneh 6 v
bright and tart kefir cheese spread

mezza sampler 12 v, vg
falafel, tabouli, homous, baba ghanouj, grape leaves,
and arnabeet

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 9 v, vg
homous, tahini, feta, tomato, arugula, pickles, mint, radishes

oven

zaatar 9 v, vg
thyme, onion, and sumac savory pie rolled and stuffed with mint,
cucumber and tomato

lahm b'ageen 9
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 9 v, vg
romaine, tomatoes, radishes, bell peppers, green onions, cucumbers,
and pita chips dressed with spiced lemon vinaigrette

house salad 5 v, vg, gf
arugula and romaine dressed with za'atar vinaigrette

tabouli 6 v, vg
chopped parsley, tomatoes, green onions, mint, and bulgur dressed
with lemon and olive oil

greek salad 9 v, gf
romaine, tomato, cucumber, kalamata olives,
feta, scratch vinaigrette

soup

lentil 4 v, vg, gf
creamy mixed lentils, potatoes, onion, garlic, cumin

swiss chard 5 v, vg, gf
greens chopped and prepared with lentils, potatoes,
and cilantro

sides

french fries 4 v, vg, gf

bowl of rice 4 v, vg, gf

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

gluten free pita 2 vg, gf

drinks

nossa familia coffee 2.5

turkish coffee 3

lebanese soda 3.5

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. 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

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