

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 caramelized 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