

(VEG) = Vegetarian (VGN) = Vegan (GF) = Gluten Free • GLUTEN FREE PITA for: \$3/slice

**Beverages:**

Strawberry Lemonade	\$3
Cinnamon Mint Black Tea Black tea steeped with cinnamon sticks & mint leaves.	\$3
Pepsi, Diet Pepsi, Sierra Mist	\$3

**Specialty Drinks:**

Turkish Coffee	\$4
Iced Turkish Coffee	\$4
Fresh Blended Peach Lassi Fresh peaches, lemon juice, honey, fresh cream	\$4
Jalab Date Juice Date juice and club soda splashed with a touch of rose water and pine nuts.	\$5
Fresh Blended Mango Lassi Fresh mangos, organic yogurt, and fresh cream	\$4

**STARTERS & SOUP**

Starters served with fresh pita bread  
 (Ask about our Gluten Free pita bread for \$3 extra)

Humus (VEG)(VGN)(GF) Blended garbanzo beans, fresh garlic, tahini, fresh lemon juice, & olive oil.	\$8
Baba Ghanouj (VEG)(VGN)(GF) Roasted eggplant, fresh garlic, tahini, fresh lemon juice, olive oil, and garnished with parsley & paprika.	\$8
Tahini (VEG)(VGN)(GF) Toasted sesame seed paste, fresh garlic, olive oil, fresh lemon juice, garnished with parsley & paprika.	\$8
Toum (VEG)(VGN)(GF) Lebanese aioli. Creamed, fresh garlic blended with olive oil, fresh tomato, parsley and fresh lemon juice.	\$8
Tahziki (VEG)(GF) Sour cream, blended cucumber, yogurt, and fresh lemon juice, and garnished with parsley & paprika.	\$8
Falafel Plate (VEG)(GF) Blended garbanzo beans, fresh garlic, fresh lemon juice, and olive oil. Served with tahziki. For vegan ask for tahini.	\$8
Fried Cauliflower Plate (VEG)(VGN)(GF) Crispy fried cauliflower in seasonings and served with tahini.	\$8
Spanikopita (VEG) Traditional pastries with a filling of chopped spinach, feta cheese, onions, seasoning, served with tahziki.	\$8

Veggie Stuffed Grape Leaves (VEG) (GF) Garbanzo beans, fresh cilantro, thyme, mint, and parsley, tomatoes, and garlic. Served with tahziki, garnished with paprika. Make it vegan with tahini.	\$8
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Meat Stuffed Grape Leaves* (GF) Ground Top Sirloin, fresh cilantro, mint, parsley, tomato, paprika, jasmine rice, fresh garlic. Served with tahziki.	\$8
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Lentil Soup (VEG)(VGN)(GF) Green lentils, potato, jasmine rice, roasted onion, and fresh basil, mint, and parsley	\$8
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Sambousik*^ Fried, savory filled dough pockets garnished with fresh tomatoes and parsley, stuffed with onions. Served with tahziki.	\$8
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^Available in either: (Please allow 10-15 minutes cooking time)		
Greek Feta & Mozzarella Cheese	OR	Ground Top Sirloin* & Carmelized Onion

**Salads:**

Tabouli Salad (Vegan) Fresh tomato and parsley, olive oil, quinoa, onion, fresh mint, and lemon juice.	\$8
Lebanese Salad (GF) Organic mixed greens, fresh tomato, cucumber, onion, feta cheese, Kalamata olives, and our signature house dressing.	\$12

**Kabab Salads (GF)  
 (Chicken\*, Kafka or Salmon\* or Lamb\*)**

All of our kabab salads are made with locally sourced meats, marinated for at least 24 hours in our special blend of fresh garlic, olive oil, peppers, onion, and fresh herbs. Layered on a bed of organic mixed greens, fresh tomato, onion, Kalamata olives, and our signature house dressing. Add feta cheese for just \$2.

Chicken Kabab Salad* (GF)	\$13
Kafka Beef Kabab Salad (GF)	\$14
Salmon Kabab Salad* (GF)	\$17
Lamb Kabab Salad* (GF)	\$18

\*Consuming raw or undercooked meats, lamb, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness...

**Sandwiches:**

All of our sandwiches are hand crafted and loaded with fresh Romaine lettuce, Roma tomatoes, sliced onions, and finished with either tahziki or tahini, all served in our signature, house-made to-order pita bread. For just a nominal up charge, make it a Combo selection & get an organic mixed greens salad along with a generous side of our humus or baba ghanouj. WE NOW HAVE GLUTEN FREE PITA BREAD - PLEASE ASK!

<b>Add feta cheese for \$2. Upgrade to tabouli salad for \$2. Gluten Free Pita is \$3 extra</b>	<b>ONLY</b>	<b>COMBO</b>
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Falafel Sandwich Our signature Falafel of blended garbanzo beans, fresh onion, tomatoes, lettuce, parsley, spices, and cilantro. Served with tahziki & pita chips. Make it Vegan with tahini.	<b>\$9</b>	<b>\$12</b>
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Gyros Classic Greek style gyro with grilled lamb, fresh onions, tomatoes, lettuce, garlic, and herbs. Served with tahziki and pita chips.	<b>\$9</b>	<b>\$12</b>
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Beef Kafta Sandwich* Fresh ground top sirloin, mint, onion, tomatoes, lettuce, parsley, and fresh cracked cumin. Served with tahziki and pita chips.	<b>\$10</b>	<b>\$13</b>
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Beef Shawarma Sandwich* Shaved beef, red wine vinegar, olive oil, and Middle Eastern spices. Marinated with onions, fresh tomato, onion and lettuce. Served with tahini and pita chips.	<b>\$10</b>	<b>\$13</b>
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Grilled Chicken Sandwich* Seasoned, pan seared, breaded chicken breast with fresh onion, tomatoes. Served with tahziki & pita chips.	<b>\$10</b>	<b>\$13</b>
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Chicken Shawarma Sandwich* Thinly sliced chicken, onion, tomatoes, lettuce, red wine vinegar, olive oil, and Middle Eastern spices. Served with tahziki and pita chips.	<b>\$10</b>	<b>\$13</b>
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**Mezza (sampler) Platters:**

A special combination of classic Lebanese foods all on one plate. You choose the option of either our Meat, Vegetarian, or even Vegan selections.

Only two substitutions allowed within the three mezzas listed to the left. No meat substitutions please. No Specialty Mezza substitutions - they come as is!

**Add baba ghanouj or feta cheese for only \$2.**

All of our mezza platters come with our signature, house-made-to-order pita bread.

Arabian Breeze Vegan Mezza Fried Cauliflower, falafel balls with tahini, hamara (a delicious roasted red pepper, tomato walnut paste, not GF), roasted garlic eggplant, with tomatoes, lemon juice, olive oil and a caramelized onion tahini plate.	<b>\$16</b>
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Meat Mezza* Humus, tahziki, fresh falafel, tabouli salad, beef kafta skewer, & our signature, personal chicken kabab pizza pie.	<b>\$16</b>
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Vegan Mezza (VEG)(VGN) Humus, tahini, fresh falafel, tabouli salad, m'jadra, and spiced garbanzo beans.	<b>\$14</b>
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Vegetarian Mezza (VEG) Humus, tahziki, fresh falafel, tabouli salad, spinach pie, and our signature, miniature manakish pie. Make it Vegan with tahini.	<b>\$14</b>
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**Popular Lebanese & Middle Eastern Specialty Dishes:**

All served with bread and our Lebanese salad.  
Substitute tabouli for salad: \$2.00

**Lamb Platter (Ghanam)\* (GF)**  
(cooked medium well ask server if needed differently)  
Fresh lamb, red bell pepper, onion, garlic, olive oil, red wine vinegar, and fresh mint. Served with jasmine saffron rice. Comes with fresh organic mixed greens salad and our blended garlic aioli (toum). Upgrade to our Tabouli salad for \$2 **\$18**

**Kibbah\***  
Ground lamb and bulgur dough, ground top sirloin and caramelized onion filling. Comes with fresh organic mixed greens salad. Served with tahziki. Upgrade to our Tabouli salad for \$2 **\$16**

**Stephen's Beef (or Chicken) Shawarma\* (GF)**  
Shaved beef (or chicken), marinated onion, red wine vinegar, olive oil, fresh tomato, fresh onion, parsley and Middle Eastern spices. Served with jasmine saffron rice. Served with tahziki. Comes with fresh organic mixed greens salad. Upgrade to our Tabouli salad for \$2 **\$15**

**Chicken Meshwi\* (GF)**  
Roasted chicken hindquarters, fresh garlic, olive oil, and fresh lemon juice, and parsley, and served on a bed of jasmine saffron rice. Upgrade to our Tabouli salad for \$2 **\$15**

**Stephen's Chicken\***  
Inspired from a loyal customer; seasoned, pan seared, breaded chicken, fresh tomato, and parsley. Served with jasmine saffron rice, and tahziki. Comes with fresh organic mixed greens salad. Upgrade to our Tabouli salad for \$2 **\$14**

**Humus with Chicken, Beef (\$15) or Lamb (\$16) Shawarma\***  
Shaved chicken (beef or lamb), onion, fresh tomatoes, parsley, red wine vinegar, olive oil, and Middle Eastern spices and served with humus and fresh pita. Comes with fresh organic mixed green salad. (upgrade to our tabouli salad for \$2) **\$14**

**M'Jadra (VEG)(VGN)(GF)**  
Slow cooked brown lentils, jasmine rice, caramelized onions, olive oil, and crushed cumin. Comes with fresh organic mixed greens salad. Upgrade to our Tabouli salad for \$2 **\$11**

**Kababs:**

Our signature kababs are made using the best local and organic ingredients and marinated for at least 24 hours for maximum flavor. All of our kabab dinners are served on a bed of Jasmine Rice with roasted tomato, our blended garlic aioli (toum), with fresh organic mixed greens salad. Upgrade to our Tabouli salad for \$2

**Salmon Kabab\* (GF)**  
Seared Atlantic Salmon, onion, red bell pepper, fresh lemon, roasted garlic, olive oil, lemon juice, zaatar, and tarator sauce. Garnished with parsley. **\$18**

**Lamb Kabab\* (GF)**  
Tender lamb, mint, garlic, and olive oil, garnished with parsley. (cooked medium well ask server if needed differently) **\$18**

**Beef Kafta Kabab (GF)**  
Fresh ground top sirloin, mint, onion, parsley, and cracked cumin **\$14**

**Chicken Kabab (GF)**  
Marinated chicken, onion, red bell pepper, garlic, olive oil, lemon juice, and yogurt, garnished with parsley. **\$15**

**Lebanese Pizzas:**

Our pizzas have been making us famous in Portland since 1986 and we continue to carry the same tradition in making the best pizza to this day. Our pizzas are made to order from the same recipe we use for our signature pita bread recipe and use the best in locally available ingredients.

**Lamb Kabab Pizza\***  
Our classic lamb kabab, mozzarella cheese, roasted garlic cream, fresh basil, roasted red pepper, and tomato. **\$8**

**Chicken Kabab Pizza\***  
Our classic chicken kabab, mozzarella cheese, roasted garlic cream, fresh basil, roasted red pepper, and tomato. **\$8**

**Spicy Red Hot Spinach Pie (VEG) (VGN)**  
Sauteed spinach with hot roasted peppers, onions, a touch of lemon and olive oil. Add cheese for just \$2. **\$10**

**Spinach Pie (VEG)(VGN)**  
Fresh spinach, olive oil, onions, tomatoes, fresh lemon juice, our signature spice blends. Garnished with parsley. Add cheese for just \$2. **\$14**

**Spinach Pie**  
Fresh spinach, olive oil, onions, tomatoes, fresh lemon juice, our signature spice blends. Garnished with parsley. Add cheese for just \$2. **\$14**

**Manakish (VEG)(VGN)**  
Our signature spice blend of oregano, thyme, dry mint and toasted sesame seeds, blended with olive oil. Add cheese for just \$2 **\$14**

**Shatta (har) (VEG)(VGN)**  
Hot roasted red peppers marinated with olive oil, mixed with onions and sesame seeds, put on dough and baked in our authentic oven, garnished with parsley. (add cheese for \$2) **\$14**

**Delightful & Delicious Desserts:**

All of our delightful desserts are handmade from traditional recipes.

**Baklava**  
Honey walnuts, pistachios rolled up in a crisp phyllo dough. **\$4**

**Riz De Halleb (GF)**  
Not your average rice pudding: rich and creamy thick Lebanese style rice pudding, layered with pistachios and whipped cream **\$6**

**Knafa be Jibnay**  
Not your average rice pudding: rich and creamy thick Lebanese style rice pudding, layered with pistachios and whipped cream **\$7**

**Honey Balls**  
sweet, balls of dough deep fried until golden then drizzled with honey and sprinkled with cinnamon. **\$6**

**Chocolate Hazelnut Walnut Pizza**  
Chocolate-hazelnut spread over hot crust, sprinkled with chopped bittersweet chocolate and white chocolate and then baked to perfection and sprinkled with chopped walnuts. Add \$3 for gluten free **\$7**

**Raspberry White Chocolate Moose Cheese Cake**  
This luscious dessert is made with white vanilla bean cheesecake and a thin graham crust, topped with fresh raspberries and drizzled with raspberry syrup. **\$8**



**OTHER AREAS OF INTEREST:**

**Catering & Party Platters**

Interested in catering a wedding, birthday or company event, or just in need of party platters... we can help!

Please call out catering line for more information and see our website for an up to date menu of catering selections.

office: (503) 512-7488

**Broadway Banquet Room & Covered Back Patio**

Interested in renting our Banquet Room of Back Patio (both seat 20-45 people with a 20 person minimum, choose from 6 buffet items with a limit to 2 meat items...

Please call for more info and to register an event:

office: (503) 512-7488

**Gift Certificates**

Want to offer a gift certificate to one of our restaurants, we have several coupons and certificates available as well as online specials from time to time.

Please contact your local Nicholas for more information or visit us online at:

[WWW.NICHOLASRESTAURANT.COM](http://WWW.NICHOLASRESTAURANT.COM)