

(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**
- Fresh Blended Mango Lassi
Fresh mangos, organic yogurt, and fresh cream **\$4**

SMALL PLATES

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. **\$8.75**
- Roasted Red Pepper Walnut Humus (VEG)(VGN)(GF) **\$8.75**
- Baba Ghanoug (VEG)(VGN)(GF)
Roasted eggplant, fresh garlic, tahini, fresh lemon juice, olive oil, and garnished with parsley & paprika. **\$8.75**
- Tahini (VEG)(VGN)(GF)
Toasted sesame seed paste, fresh garlic, olive oil, fresh lemon juice, garnished with parsley & paprika. **\$8.75**
- Toum (VEG)(VGN)(GF)
Lebanese aioli. Creamed, fresh garlic blend **\$8.75**
- Tahziki (VEG)(GF)
Sour cream, blended cucumber, yogurt, and fresh lemon juice, and garnished with parsley & paprika. **\$8.75**

- Falafel Plate (VEG)(GF)
Blended garbanzo beans, fresh garlic, fresh lemon juice, and olive oil. Served with tahziki. For vegan ask for tahini. **\$8.75**
- Fried Cauliflower Plate (VEG)(VGN)(GF)
Crispy fried cauliflower in seasonings and served with tahini. **\$8.75**
- Spanikopita (VEG)
Traditional pastries with a filling of chopped spinach, feta cheese, onions, seasoning, served with tahziki. **\$8.75**

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. **\$8.75**

Meat Stuffed Grape Leaves* (GF)
 Ground Top Sirloin, fresh cilantro, mint, parsley, tomato, paprika, jasmine rice, fresh garlic. Served with tahziki. **\$8.75**

Homemade Zahtar Fries **\$5**
 Served with our garlic harrisa sauce

Salads & Soup:

Lebanese Salad (GF)
 Organic mixed greens, fresh tomato, cucumber, onion, feta cheese, Kalamata olives, and our signature house dressing. **\$12.75**

Tabouli Salad (Vegan) **\$8.75**
 Fresh tomato and parsley, olive oil, quinoa, onion, fresh mint, and lemon juice.

Lentil Soup (VEG)(VGN)(GF) **\$4**
 Green lentils, potato, jasmine rice, roasted onion, and fresh basil, mint, and parsley

Kabab Salads (GF) Chicken (Thigh Meat), Chicken Breast, Kafta Beef, 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. Comes with tahziki. ***Consuming raw or undercooked lamb may increase your risk of food borne illness.**

Chicken Thigh Meat or Chicken Breast Kabab Salad (GF) **\$14.75**

Kafka Beef Kabab Salad (GF) **\$15.75**

Salmon Kabab Salad (GF) **\$18.75**

Lamb* Kabab Salad (GF)(HALAL) **\$18.75**

Sandwiches:

All of our sandwiches are hand crafted and loaded with fresh Romaine lettuce, diced roma tomatoes, diced red onions, turnip pickles and finished with either thaziki or tahini, all served in our signature, house-made to-order pita bread.

For \$2 more, substitute your salad or humus for a generous side of our signature roasted red pepper walnut humus, tabouli, or baba ghanoug.

For \$2 more add feta to your sandwich.

WE NOW HAVE GLUTEN FREE PITA BREAD - PLEASE ASK! (GF) - \$3 EXTRA
ALL FULL SANDWICHES COME WITH HUMUS AND A LEBANESE SALAD

Add feta cheese for \$2. Gluten Free Pita is \$3 extra

FULL ALA CARTE

Falafel Sandwich (VEG)
 Our signature Falafel of blended garbanzo beans, diced onion, diced roma tomatoes, romaine lettuce, parsley, spices, pickled turnip. Served with thaziki, humus and Lebanese salad. Make it Vegan with tahini. **\$13 \$10.75**

Gyros
 Classic Greek style gyro with grilled lamb, diced onions, diced roma tomatoes, romaine lettuce, herbs and pickled turnip. Served with thaziki, humus & Lebanese salad. **\$13 \$10.75**

Beef Kafta Sandwich
 Fresh ground top sirloin, mint, diced onion, diced roma tomatoes, romaine lettuce, parsley, and fresh cracked cumin. Served with thaziki, pickled turnips, humus and Lebanese salad. **\$13 \$10.75**

Chicken or Beef Shawarma Sandwich
 Thinly sliced wine marinated meat, diced onion, diced roma tomatoes, romaine lettuce, red wine vinegar, olive oil, and Middle Eastern spices. Served with tahini, pickled turnips, humus and Lebanese salad (ask for thaziki instead of tahini). **\$13 \$10.75**

Chicken Kabab (Thigh Meat), Chicken Breast Kabab, or Lamb* Kabab (halal) Sandwich **\$13 \$10.75**
 In house chicken thigh or chicken breast or lamb kabab grilled and taken off of the skewer and wrapped in our home made pita with roasted red pepper, diced red onions, tomatoes, turnip pickles parsley, and thaziki. Served with our roasted red pepper humus and toum, and Lebanese salad. Takes 20 minutes to make. ***Consuming raw or undercooked lamb may increase your risk of food borne illness.**

Breaded Chicken Breast Sandwich **\$13 \$10.75**
 Thinly sliced breaded chicken, diced onion, diced roma tomatoes, romaine lettuce, olive oil, and Middle Eastern spices. Served with thaziki, pickled turnips, humus and Lebanese salad.

Mezza Sampling 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 1 SUBSTITUTION

All of our mezza platters come with our signature, house-made-to-order pita bread. **Add baba ghanoug or feta cheese for only \$2.**

Arabian Breeze Mezza (VEG)(VGN) **\$16.75**
 Fried Cauliflower, falafel balls with tahini, muhamara (a delicious roasted red pepper, tomato walnut paste, GF), m'jadra, humus, with a caramelized onion tahini plate.

Meat Mezza **\$16.75**
 Humus, thaziki, fresh falafel, tabouli salad, beef kafta skewer, & our signature, personal chicken kabab pizza pie.

Vegetarian Mezza (VEG) **\$14.75**
 Humus, thaziki, fresh falafel, tabouli salad, roasted red pepper spinach cheese pie, and our signature, miniature manakish pie. Make it Vegan with tahini. Make it vegan with tahini and no cheese!

Popular Lebanese & Middle Eastern Specialty Dishes:

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

Lamb* Burger (halal) - (Beef Burger Available)

Grass fed ground lamb, our secret spices, onion, parsley, our home made roasted red pepper and caramelized onion cumin thaziki, and feta cheese, topped with fresh spinach leaves. An extraordinarily perfect burger experience! Served with zahtar garlic fries and our garlic harrisa sauce. Lamb cooked medium well. *Consuming raw or undercooked lamb may increase your risk of food borne illness.

\$14

Lamb* Platter (Ghanam) (GF)(halal)

Fresh lamb, red bell pepper, onion, garlic, olive oil, red wine, 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. Served with thaziki. **Lamb cooked medium well. *Consuming raw or undercooked lamb may increase your risk of food borne illness.**

\$18.75

Shawarma Plate (Beef or Chicken or Lamb (halal))(GF) Substitute humus for rice.

Shaved beef (or chicken or lamb [halal]), marinated onion, red wine, olive oil, fresh tomato, fresh onion, parsley, and Middle Eastern spices. Served with jasmine saffron rice. Served with thaziki. Comes with fresh organic mixed greens salad. Upgrade to our Tabouli salad for \$2.

\$15.75

Stephen's Chicken

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

\$14.75

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

\$11.75

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 Saffron Rice with our blended garlic aioli (toum), and with fresh organic mixed greens salad. Served with tahini garlic tagine sauce on the side. 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, zahtar, and tahini garlic tajine sauce. Garnished with parsley.

\$18.75

Lamb* Kabab (GF)(halal)

Tender lamb, mint, garlic, mushrooms and olive oil, garnished with parsley. Comes with thaziki. **Lamb cooked medium well. *Consuming raw or undercooked lamb may increase your risk of food borne illness.**

\$18.75

Beef Kafta Kabab (GF)

Fresh ground top sirloin, mint, onion, parsley, and cracked cumin. Comes with thaziki.

\$15.75

Chicken Kabab (Thigh Meat) or Chicken Breast Kabab (please ask) (GF)

Marinated chicken thigh or chicken breast, onion, red bell pepper, garlic, olive oil, lemon juice, and garnished with parsley. Comes with thaziki.

\$14.75

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 (halal) (7 INCH)

Our classic lamb kabab, mozzarella cheese, roasted garlic cream, fresh basil, roasted red pepper, and tomato.

\$10.75

Chicken Kabab Pizza (7 INCH)

Our classic chicken kabab, mozzarella cheese, roasted garlic cream, fresh basil, roasted red pepper, and tomato.

\$9.75

Roasted Red Pepper Spinach Cheese Pie (VEG)(VGN) (10 INCH)

Fresh spinach, roasted red peppers, mozzarella cheese, olive oil, onions, tomatoes, fresh lemon juice, our signature spice blends. Garnished with parsley. Make it vegan without cheese.

\$10.75

Lebanese Cheese (10 INCH)

Mozzarella cheese and toasted black sesame seeds, garnished with parsley.

\$8.75

Manakish (VEG)(VGN) (10 INCH)

Our signature spice blend of oregano, thyme, dry mint and toasted sesame seeds, blended with olive oil. Add cheese for just \$2

\$8.75

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)

Amazing, rich, creamy and thick Lebanese style rice pudding, layered with pistachios and whipped cream.

\$6

Knafa be Jibnay

Lebanese style sweet cream cheesecake shredded then stuffed with homemade sweet ashta cheese & layered with phyllo dough pistachios and our sweet homemade syrup.

\$7

Baklava Pistachio Cake

Honey walnuts, pistachios layered in a crisp phyllo dough.

\$8

Salted Chocolate Chip Peanut Butter Baklava

Honey walnuts, pistachios layered in a crisp phyllo dough, topped with peanutbutter.

\$6.75

Turkish Coffee Butter Chocolate Cake (GF)

Made from scratch! Alternating layers of amazing Gluten Free Chocolate cake with Sesame Butter mousse, topped with coconut garnish and chocolate shavings... A Must Try!

\$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