

# SHALOM Y'ALL



## SALATIM

Za'atar Fried Almonds	8
Warm Castelvetrano Olives	9
Bean Salad <sup>‡</sup> mixed beans. leeks. roasted peppers. goat cheese	14
Halloumi <sup>‡</sup> barberry mostarda. pear. almond. herb salad	14
Farm Greens Salad	15
turnip. radish. red onion. hazelnut. mustard vinaigrette	
Beet Salad <sup>‡</sup>	15
celery. fennel. olive. cured lemon vinaigrette	
Shaved Broccoli Salad <sup>‡</sup>	15
feta dressing. orange. sunflower seed	

## MEZZE & HUMMUS

*served with one pita | add pita \$3 | add cucumber \$2*

Roasted Eggplant	15
mint. labneh. sea salt	
Skordalia <sup>‡</sup>	15
new potato. almond. lemon. fiore sardo	
Labneh	16
green garlic. confit garlic. sundried tomato	
Hummus & Pine Nuts	16
aleppo. parsley	
Turkish Baked Hummus <sup>‡</sup>	17
fried chickpea. beurre de baratte. za'atar. thyme	
Hummus & Spicy Lamb Merguez <sup>‡</sup>	18
cherry tomato. red onion. parsley	

## SIDES

House Made Pickles	7
turmeric. dill. mustard seed	
Lemon Zest Fries	9
beet ketchup. horseradish yogurt	
Falafel	14
6 falafel. tahina. s'hug	
Mejadara	14
rice. lentil. fried onion	
Pita	3

## GRILL

Charred Cabbage Skewer <sup>‡</sup>	13
black sesame. ginger. tahini. chive oil	
Chard & Feta Safayech	18
grilled pita. tzatziki. lemon	
Chicken Shawarma	21
confit chicken thigh. savoy cabbage. pickled anaheim. sumac. tahina. pita	
Baharat Chicken Kebab	23
rice. lentil. crispy onion	
Grilled Salmon <sup>‡</sup>	28
braised greens. turnip. pilpelchuma	
Hanger Steak*	35
ras el hanout. grilled endive. caramelized onion tahina	
MEC Greek Lamb Chops*	25   50
oregano. garlic. lemon	

## PLATES

Harissa Potatoes <sup>‡</sup>	15
house harissa sauce. feta. pickled fresno	
Spring Raab <sup>‡</sup>	16
toum. preserved lemon. calabrian chili. puffed rice	
Kataifi Asparagus <sup>‡</sup>	18
whipped feta. lemon. sumac	
Snap Peas <sup>‡</sup>	18
pine nut vinaigrette. macerated strawberry. chili	
Jerusalem Spice Mushrooms <sup>‡</sup>	18
poppyseed turmeric vinaigrette. freekeh pea shoots. olive	
Shakshuka Royale <sup>‡</sup>	18
fire roasted tomatoes & peppers. rye bread. baked eggs*	
add feta	3
add merguez	4
Lamb Carnitas <sup>‡</sup>	21
cucumber salad. tahina. cured lemon. aleppo pepper. pita	

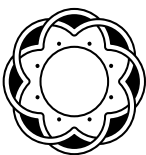
Caelum Schandle - *Chef de Cuisine* | McKayla Dundas - *Sous Chef* | Connor Whaley - *Sous Chef*  
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*Substitutions politely declined. Please inform us of any dietary restrictions or allergies.*

*\*Consuming raw or undercooked meat, eggs & seafood may increase your risk of food-borne illness. ‡Only available inhouse.*

*A 3% charge has been added to your check to ensure that we are able to continually provide our employees with quality health insurance, paid leave and personal wellness resources. Email questions and feedback to: hello@sesamecollective.com.*

# SHALOM Y'ALL



## COCKTAILS

<b>The Villain</b>	17
<i>stirred · sultry · elegant</i> Freeland gin. cherry blossom. Bison Grass. vermouth	
<b>Kiss from a Rose</b>	15
<i>love's · not · dead</i> gin. Cocchi rosa. orange liqueur. arak	
<b>Eiffel 65</b>	15
<i>fresh · smooth · blue</i> slivovitz. gin. sage. lemon.	
<b>BAM BAM!^</b>	15
<i>lush · crushable · nostalgic</i> blend of rums. orange. vanilla. coconut	
<b>Resting Beach Face^</b>	15
<i>summery · clarified · punch</i> blend of rums. pineapple. coconut. lime. allspice	
<b>Neon Nights</b>	15
<i>prickly · refreshing · magenta</i> Batanga blanco. prickly pear. lime.	
<b>Sup Doc?</b>	15
<i>spicy · pesky · wabbit</i> mezcal. reposado tequila. carrot. ginger. honey. urfa	
<b>Spring Forward</b>	16
<i>booze · in · bloom</i> rye. Montenegro. Lillet Blanc. lemon.	
<b>Fashioned from Age</b>	15
<i>boozy · round · aromatic</i> bourbon. averna. demerara. angostura. orange oil	

## SLUSHIES

<b>Turkish Delight Slushy</b>	13
shalom limoncello. ceylon tea. lemon. reagan's orange bitters. orange blossom water	
<b>Limonana Slushy</b>	7
lemon. mint <i>add vodka, mezcal, or arak</i>	

Wines To-Go 30% Off

## DRAFT BEER

16oz

<b>'Winged Creatures'</b> American IPA	7
Wayfinder. OR	
<b>Pilsner</b>	7
Rosenstadt. OR	
<b>'Lost in Fragaria'</b> Strawberry Sour	7
Ferment. OR	

## CANNED & BOTTLED

<b>Cold Snack</b> Lager, 12 oz	4
Montucky	
<b>Dry Cider</b> , 12 oz	7
Double Mountain	
<b>Hopwater</b> , 12 oz	6
Lagunitas	
<b>N/A Italian Style Pilsner</b> 12 oz	8
Untitled Art	

## NO PROOF

<b>House Made Soda</b>	7
rotating seasonal flavor	
<b>Shirley Temple</b>	7
house made grenadine. maraschino <i>make it a Dirty Shirley: add vodka</i>	
<b>Bird of Prey (No Proof)</b>	11
Wilderton Apertivo and Lustre.	
<b>Phony Negroni</b> St. Agrestis	13
a negroni for when you're not negroni-ing	
<b>Moroccan Mint Tea</b> <i>hot or iced</i>	6
Smith Teamaker green tea. mint. sugar	
<b>Turkish Coffee</b>	7
cardamom. vanilla	
<b>Water Avenue Coffee</b>	4
<b>Coke. Diet Coke or Sprite</b> 12 oz can	4
<b>Fever Tree Ginger Beer</b>	6
<b>Acqua Panna</b> 750ml still	9
<b>San Pellegrino</b> 750ml sparkling	9

Sean Grosshans - Bar Lead

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