

# Arabian Breeze

503.445.4700 fax 503.445.4701

## Mouth Watering Starters

- Humus** 4.50 Dip made of fresh cooked garbanzo beans blended with olive oil, fresh lemon juice, garlic. Vegan Yes!
- Baba** 4.50 Dip made of fresh roasted eggplant whirled together with roasted garlic & olive oil with a hint of fresh lemon juice. Vegan Yes!
- Zatar** 3.75 Olive oil, spices, sesame & green garbanzos. Vegan Yes!
- Tahini** 3.75 Olive oil & sesame. Vegan Yes!
- Tzaziki** 3.75 Yogurt, spices, onion.
- Toom** 3.75 Fantastic garlic stuff. Vegan Yes!
- Labna** 6.25 Fresh yogurt cheese spread served with mint, thyme & olive oil.
- Kibbah Syameeya** 6.50 Bulger marinated in tomato sauce then kneaded with fresh thyme, oregano, basil & mint. Topped with olive oil. Vegan Yes!
- Camel Wings** 7.75 Our Buffalo Wing. Chicken wings delicately sautéed with garlic, lemon & olive oil. Served with toom.
- Feta Cheese Plate** 7.75 Soft goat cheese served with a drizzle of extra virgin olive oil. Kalmata olives, cucumber, mint & tomatoes accompany the cheese on a plate.
- Fried Cauliflower & Zucchini & Eggplant Platter** 7.75 All three fresh veggies dredged in spices with a little flour then deep fried. Vegan Yes!
- Makdous** 6.75 Spicy, pickled baby eggplant hand-filled with garlic, crushed walnuts, herbs & lemon. Served with a dollop of humus. Vegan Yes!
- Veggie Mezza** 10.50 5 items: **Baked cauliflower** dipped in garlic, lemon juice & tahini. **Mahamra**, ground nuts with olive oil & red pepper paste & tomatoes. **Roasted eggplant**. Fresh homemade **falafel**. **Caramelized onions** & side of tahini. Vegan Yes!

## Sambousik

Fluffy dough pockets filled with your choice of one of the following:

**Spinach Sambousik** 6.50 spices, onions, pine nuts & almonds. Vegan Yes!

**Ground Lamb Sambousik** 6.50 onion, pine nuts & almonds spices.

**Feta Cheese Sambousik** 6.50 with onions & olive oil.

## Sandwiches & Plates

Arabian Breeze sandwiches are rolled in our unique sajjh bread.

**Lamb Shawarma** 7.25

**Chicken Shawarma** 7.00 Thinly sliced rotisserie lamb OR chicken marinated over night in secret spices, wine, garlic & olive oil. Choose a sauce: toom or tahini.

**Roasted Chicken** 7.00 Fresh roasted chicken with lettuce cucumber, & tomato. Served with our house garlic sauce, toom.

*For the selections below Choose Plate or Sandwich style serving:*

**Labna** 6.75 Labna, a Lebanese yogurt cheese, with olive oil, fresh mint, kalmata olives & tomatoes.

**Falafel** 6.75 Falafel spheres of garbanzo & fava beans, cilantro, onions, garlic & other spices deep fried, rolled with tahini sauce, lettuce, tomatoes, onions. Vegan yes!

**Choose a veggie sandwich or plate:**

**Eggplant, Cauliflower or Zucchini** 7.75 Marinated then roasted with garlic, lemon juice, olive oil & herbs then spread with tahini. Vegan yes!

## Salads & Soup

- Fatoush** 8.00 A green salad of Romaine lettuce, basil, oregano, radish, tomato, mint & cucumber dressed with olive oil & fresh squeezed lemon juice. Topped with fried pita bread strips. Vegan Yes!
- Taboulé** 4.50 Finely chopped parsley mixed with mint, green onion, tomato & bulgar, steeped in fresh lemon juice & olive oil. Vegan Yes!
- Njumeeyah** 4.25 Refreshing yogurt salad, garlic, mint, & small cut cucumber
- Mediterranean House Salad** 7.25 Romaine lettuce, tomato, onion, cucumber & mint. Served with fresh squeezed lemon juice & olive oil then topped with feta cheese & olives. A classic. Want Vegan? Tell us!
- Lentil Soup** 4.75 Yellow lentils cooked with onions, garlic, jasmine rice, special spices & olive oil. Vegan Yes!

**Ask about our soup of the day.**

## Specialty Offerings

### Kababs

All kababs are served on skewers with peppers & onions on a bed of rice. You'll also get toom, an unbelievably delicious garlic puree. Add a side salad for \$1.75.

**Chicken** 9.25 **Lamb** 11.50

Grilled tender cubes of chicken OR lamb marinated over night with lemon juice, olive oil, special spices & garlic. Garnished with sumac spiced onions.

**Kafta** 9.25 Fresh ground lamb seasoned with our special herbs then mixed with onions parsley, skewered, grilled and served with sumac spiced onions.

**All Veggie** 9.25 Delicious veggies spiced & roasted.

### Kibbah

**Kibbah labneya** 10.50 Spheres of ground lamb & bulger wheat stuffed with more lamb & pine nuts, but instead of being baked alone, the Kibbah are cooked in a yogurt cream sauce with lots of garlic & mint.

**Kibbah be sayneya** 10.50 Ground lamb mixed with bulger wheat, stuffed with more lamb, onions & pine nuts.

**Kibbah be batata** 10.25 Vegan kibbah made with bulger wheat, sautéed onions & potatoes mixed together with our special herbs & spices. Filled with pine nuts and walnuts.

## More Specialty Offerings

**Salmon Meshwi** 11.50 Salmon seasoned & marinated over night with Mediterranean spices. Grilled fresh when you order. Served on a bed of Lebanese mashed potatoes sautéed onions, pine nuts, cilantro & special herbs. Topped with tahini.

**Dajaj Meshwi** 10.75 Chicken hindquarters marinated over night in lots of garlic, lemon juice & olive oil then barbecued right when you order. Served with toom & rice.

**Gratin** 10.75 A Lebanese lasagna-style dish filled with chicken, homemade cream sauce, & three different cheeses.



### More Specialty Offerings

**Cabbage Rolls 10.50** Tender cooked cabbage leaves rolled around a combination of spiced ground beef, rice, onions, garlic & mint cooked to boil in a gently seasoned tomato-basil sauce.

**Veggie Cabbage Rolls 10.50** Tender cooked cabbage leaves stuffed with a combination of rice, garbanzos, onions, parsley, garlic & mint cooked to boil in a tomato-basil sauce. Vegan Yes!

**Humus with Lamb 10.50**

**OR**

**Humus with Chicken 10.00** Humus topped with fresh cuts of sautéed lamb OR chicken.

**Kafta Burger 9.00** Fresh ground beef mixed with onions, parsley & special herbs then stuffed with our delightful mayo sauce. Kafta burger is served with tomatoes, onions, lettuce & fries.

### Rice Platters

Heard of paella? (pie-ay-ah?) Well, these platters are similar. Listed ingredients are combined with the different rices for delectable results. Add a side salad for \$1.75.

**Riz-be-tfeen 9.75** Jasmine rice slow-cooked with lamb, garbanzos, pine nuts, & spices.

**Mjadra 9.00** Burgul rice cooked with brown lentils olive oil & spices topped with sautéed onions. Vegan Yes!

**Freekah 9.75** Freekah is a special wheat rice that we import from Damascus. Cooked with chicken, pine nuts, almonds, herbs & spices, Freekah is sure to please.

### be riz

Arabian Breeze traditional be riz dishes are slow cooked stews served over rice. Our rich list offers you different meats and a veggies from which to choose.

**Beyme 9.25** Farm fresh green okra slow cooked with top sirloin in a gently seasoned tomato-based sauce. Vegan Ask!

**Lubya 9.25** Delicious green beans cooked slowly with top sirloin in a gently seasoned tomato-based sauce. Vegan Ask!

**Bazayla 9.25** Fresh green peas with ground lamb in gently seasoned tomato-based sauce. Vegan Ask!

**Sabanag 9.25** Spinach & ground lamb sautéed with onions, garlic, lemon juice & olive oil. Vegan no.

### Desserts

**Atayaf be jibnay (with cheese) 6.75** Traditional pastry dough stuffed with homemade sweet ashta cheese. Topped with syrup.

**Atayaf be jous (with pistachios) 6.50** Traditional pastry dough stuffed with cinnamon, walnuts, sugar & pistachios. Vegan Yes!

**Shyabeeyait 6.25** Phyllo dough stuffed with sweet ashta cheese & pistachio nuts.

**Heaven Fell 2 Earth - Star Cookie 1.25** Butter cookie with a hint of Vanilla.

**Knafa be jous 3.75** Shredded phyllo dough stuffed with pistachios, almonds & natural sweet honey.

**Knafa be jibnay 5.25** Phyllo dough shredded & stuffed with sweet ashta cheese.

**Riz De Halleeb (rice pudding) 4.75** Lebanese style rice pudding. Not your average rice pudding: it's layered with shredded coconut & pistachios.

**Family Recipe Layered Custard 4.75** This creamy layered treat combines hints of chocolate & vanilla with traditional sweet flavors & honey.

**Baklava 2.75**

### Delightful Fresh Drinks

**Fresh squeezed lemonade 3.50** Traditional or with an optional touch of orange blossom water

**Strawberry Lemonade 3.75** Lemonade with fresh strawberries. A delightful pink drink.

**Aieran 3.75** Yogurt, toom & a dash of salt blended smooth & savory.

**Pomegranate Juice 3.75**

**Peach Smoothie 4.75** Fresh juiced peach, blended with freshly squeezed lemons, a touch of rose water and a drop of almond syrup.

**Kiwi 4.75**

**Jalab 4.75** Date juice splashed together with a touch of rose water & pine nuts.

### Hot Drinks

**Turkish Coffee 3.50**

**with hal 3.75**

**with Rose Water 3.75**

**with Cinnamon 3.75**

**Mint Tea 2.00**

**Green Tea 2.00**

### Soft Drinks

**Pepsi, Diet Pepsi, Orange,**

**Dr. Pepper, Sierra Mist,**

**Iced Tea**

**2.00**

Additional bread to go \$1.00 each

Have your next meeting here!  
3223 NE Broadway Portland, Oregon

Private meeting & party rooms available. Clubs welcome.

Hookah & Full Bar

We Cater. Call Us!

MONDAY THRU SATURDAY

11 - 9PM

SUNDAY 12-9PM

CASH, CHECK  
DEBIT & CREDIT CARDS  
OK

prices subject to change