

# Nicholas TO-GO RESTAURANT MENU

• NE BROADWAY •

3223 NE Broadway Portland, OR 97232

(503) 445-4700

OPEN: Mon-Thurs: 11am-9pm

Fri-Sat: 11am-11pm • Sun: Noon-9pm

## Beverages:

- Lemonade \$2.25
- Hot or Iced Tea \$2.25
- Pepsi, Diet Pepsi, Sierra Mist \$2.50

## Specialty Drinks:

- Turkish Coffee \$3.00
- Iced Turkish Coffee \$4.00
- Mint Tea \$3.00  
Mint tea steeped with cinnamon sticks.
- Fresh 100% Peach Juice \$3.75  
A popular juice enjoyed on almost every front porch in Lebanon. Fresh juiced peach, blended with freshly squeezed lemons, cream, a touch of rose water and a drop of almond syrup.
- Airan \$3.75  
A savory yogurt drink. Smooth and delicious.
- Jalab \$5.00  
Date juice splashed with a touch of rose water & pine nuts.
- Kiwi Smoothie \$5.00  
Fresh kiwi blended with freshly squeezed lemons and a drop of rose water & almond syrup.
- Pomegranate Juice \$4.00  
Fresh pomegranate juice with a drop of rose water & almond syrup.
- Strawberry Yogurt Drink \$4.00  
Fresh strawberries blended w/ homemade yogurt, sugar, rose water and topped w/ whipped cream.

## Appetizers: Served with fresh pita bread

- Humus (Vegan Yes!) \$5.25  
Freshly baked garbanzo beans, blended with tahini, lemon juice and garlic, garnished with parsley and olive oil.
- Baba Ghanoug (V) \$5.25  
Fresh oven roasted eggplant, peeled and ground with tahini, garlic, lemon juice and garnished with parsley and olive oil.
- Tahini (V) \$5.25  
Sesame seed dressing mixed with parsley, garlic and lemon juice.
- Toum (V) \$5.50  
Creamy blended garlic sauce made with lemon juice and olive oil.
- Tahziki \$5.25  
Rich sour cream blended with homemade yogurt, fresh garlic, lemon juice and cucumbers.
- Falafel Plate \$5.25  
Five falafel balls served with your choice of tahini or tahziki. Choosing tahini makes this plate vegan. (V)
- Grapeleaves \$5.25  
Five boiled grapeleaves stuffed with rice and beef. Served with tahziki.
- Veggie Grapeleaves \$5.25  
Five boiled grapeleaves filled with rice, thyme, oregano, parsley, tomatoes, garlic, mint, olive oil and lemon juice with special spices. Served with your choice of tahini or tahziki. Choosing tahini makes this plate Vegan. (V)
- Tabouli (V) \$5.25  
Finely chopped parsley mixed with mint, onion, tomato, bulgar, fresh lemon juice and olive oil.
- Lebanese Salad \$9.00  
Mesculin salad mix includes fresh greens, dandelions, frisse, baby greens, mustard green, radicchio, arugula, baby spinach, tomatoes, cucumbers, olives and feta cheese. With Nicholas' own recipe dressing. Drop the cheese for a great vegan salad. (V)
- Chicken Kabab Salad \$9.25  
Moist cut chicken skewered with vegetables, marinated, roasted with garlic, lemon juice, olive oil & special spices, served on a mesculin salad mix
- Lentil Soup (V) \$5.00  
Green lentils cooked with potatoes, rice, onions, basil, cilantro and parsley.

## Salads & Soup:

## Sandwiches:

- All sandwiches are rolled into fresh homemade pita bread, filled with lettuce, tomatoes and onions, with a generous spread of tahziki sauce, OR tahini sauce. Served with fresh made pita chips. Try our Combo Meal. Includes fresh humus OR baba, a small Lebanese Salad & fresh pita bread. Add \$1.00 for humus or feta. Substitute tabouli for salad: \$1.50
- Falafel Sandwich (w/tahini) \$6.25 / Combo \$9.25  
Garbanzo beans, fava beans, parsley, garlic, & dried vegetables blended together and deep fried in vegetable oil.
  - Veggie Sandwich (V) \$8.75 / Combo \$10.75  
Grilled zucchini, eggplant and califlower, sauteed onions and a little rice with tahini.
  - Gyros Sandwich \$6.25 / Combo \$9.25  
Roasted tender seasoned lamb slices. Add feta cheese for \$1.00 extra
  - Kafta Sandwich \$6.25 / Combo \$9.25  
Fresh ground beef mixed with parsley, tomatoes and our special spices.
  - Chicken Sandwich \$6.25 / Combo \$9.25  
Breaded golden seasoned grilled chicken breast, straight from our grill to the pita.
  - Labney Sandwich \$7.25 / Combo \$9.50  
Imported yogurt cheese spread on fresh pita bread and layered with kalamata black olives with fresh mint, extra virgin olive oil, cucumbers and tomatoes.
  - Chicken or Lamb Shawarma Sandwich \$7.25 / Combo \$9.50  
Fresh cuts of chicken or lamb shawarma marinated over night with garlic, olive oil, ten different Middle Eastern spices passed down by the owners grandparents, with herbs and red wine and tahini sauce.
- ## Popular Lebanese & Middle Eastern Specialty Dishes:
- All served with our mesculin mixed salad. Substitute tabouli for salad: \$1.50
- Lamb Platter (ghanam) \$13.00  
Cuts of lamb marinated over night with garlic, thyme, oregano, mint, olive oil and a secret wine sauce. Served with grilled vegetables and layered on top of our special flavored rice.
  - Deep Fried Eggplant or Zucchini (V) \$9.50  
Large slices of eggplant or zucchini marinated with garlic lemon juice, olive oil and basil, deep fried and then dipped again in the same marinade, served with tahini.

- Falafel Delight (V) \$9.00  
Falafel, humus, and bread served with tahini.
- Mjadra (V) \$9.25  
You never thought a rice and lentil dish could taste so good. Brown lentils carefully cooked with rice olive oil, and our secret spices then layered with caramelized onions and a sprinkle of cumin.
- Kibbah \$10.50  
Perhaps the most traditional of Lebanese plates. Bulgar dough filled with lamb, pine nuts, onions and special spices, oven roasted served with tahziki sauce.
- Foohl Mudamas (V) \$7.75  
Fava beans baked with olive oil, lemon juice, garlic and garnished with cumin and parsley.
- Stephen's Chicken Platter \$10.50  
Invented by a loyal customer, moist cuts of breaded chicken served on top of our special flavored rice and layered with tahziki sauce and fresh tomatoes, garnished with parsley.
- Chicken Meshwi \$13.25  
Barbecue chicken marinated over-night in garlic, lemon juice & olive oil then barbecued right when you order. Served w/ our creamy sauce & rice.
- Stephen's Beef \$10.50  
Fresh cut sliced beef marinated overnight in red wine, garlic, extra virgin oil, basil, oregano, thyme and other secret spices passed down from our grandparents, grilled and layered on a bed of rice with tahziki sauce and small cuts of fresh tomato.

## Mezza Platters:

A special combination of dishes served Lebanese buffet style. You choose the option of vegetarian or vegan or meat. Add baba or feta cheese to any one mezza for \$2.50 more

Mezza for one \$9.00 — Mezza for two \$17.75  
Mezza for three \$26.50 — Mezza for four \$35.25

- Meat Mezza:  
humus, falafel balls, tabouli salad and fresh pita bread  
Choose 2 meat items from: triangle lamb pies, kafta or lamb kabab skewer (add \$1.00 extra)
- Vegetarian Mezza:  
humus, falafel balls, tabouli salad, spinach pie, manakish, fresh pita bread

- **Vegan Mezza: (V)**  
humus, falafel balls, tabouli salad, mjadra (lentils & rice) and garbanzo plate

### Kababs:

Kababs are served on a platter with our special flavored rice and a mesculin mixed salad. Substitute tabouli for salad: \$1.50 more

- **Chicken Kababs** \$9.25  
Moist cut chicken skewered with vegetables, marinated, roasted with garlic, lemon juice, olive oil & special spices and toum (vegan creamy garlic sauce)

- **Kafta Kababs** \$9.25  
Freshly ground beef mixed with onions parsley and tomatoes, served with our secret spices and toum (vegan creamy garlic sauce)

- **Veggie Kababs (V)** \$9.25  
Fresh cuts of zucchini, tomatoes, onions, mushroom, a clove of garlic and red pepper roasted in our oven and layered with our special Middle Eastern sauce, Served with vegan rice and potato and toum (vegan creamy garlic sauce)

### Lebanese Pizzas:

From the Cradle of Civilization comes the treasured recipes of the Middle East. All our recipes are made from scratch, very authentic, very traditional. We also pride ourselves on hospitality, a large part of our culture.

- **Phoenician Pizza (lahm bi ajeene)** \$5.00  
Ground beef with tomatoes, onions, parsley and secret spices.

- **Lebanese Cheese** \$5.00  
100% mozzarella cheese baked on dough and layered with sesame seeds.

- **Habak Pizza** \$8.50  
Fresh cut basil, stirred with butter and then layered with fresh slices of garlic all spread together, put on dough and baked. Garnished with tomato and parsley.

- **Manakish (zattar) (V)** \$5.00  
Thyme, oregano, sesame seeds, sumac, blended with olive oil, layered on dough. Baked in our authentic oven.

- **Spinach Pie (sbanagh) (V)** \$5.00  
Fresh cut spinach marinated in extra virgin olive oil, lemon juice, onions, pine nuts and secret spices.

- **Shatta (har) (V)** \$5.25  
Red hot pepper marinated with olive oil, mixed with onions and sesame seeds put on dough and baked in our authentic oven.

- **Calzones** \$8.50  
Mozzarella cheese, tomato sauce, olives, pepperoni, mushrooms and onions. Vegan calzones available - ask. (V)

- **Kezzebah Vegan Pizza (V)** \$9.75  
Fresh cut onions, red bell peppers, garlic & tomatoes drizzled with extra virgin olive oil, sumac and cayenne pepper. Then topped with fresh mint & thyme.

### Arabian Breeze Specialty Menu Snacks & Starters:

- \* **Arabian Breeze Mezza (V)** \$9.25  
Includes: tahini, lemon, garlic baked cauliflower, a garlic, lemon & olive oil garbanzo dish, hamara, roasted eggplant, caramelized onions & tahini. Vegan yes!

- **Arabian Breeze Falafel Plate** \$7.00  
falafel balls served with your choice of tahini or tahziki. Choosing tahini makes this plate vegan. (V)

- **Kibbah Snack** \$7.00  
Spheres of ground lamb & bulgar stuffed with pine nuts & onion then quick fried.

- **Camel Wings** \$6.25  
Our Buffalo Wings, delicately sautéed w/ garlic, lemon & olive oil. Served w/ our creamy garlic dip - toum..

- **Spinach Sambousik (V), Feta Cheese or Ground Lamb Sambusik** \$8.00  
Fluffy dough pockets filled with fresh spinach, feta cheese, or ground lamb, with lemon juice, olive oil, spices, onions & pine nuts.

- \* **Makdous (V)** \$8.25  
Spicy, pickled baby eggplant h& filled w/ garlic, crushed walnuts, herbs, lemon & humus. Vegan Yes!

- \* **Fried Cauliflower, Zucchini & Eggplant Platter (V)** \$8.25  
All three veggies drenched in spices w/ flour, then deep fried. Vegan Yes!

- \* **Fatoush Salad (V)** \$8.50  
Romaine lettuce, basil, oregano, thyme, radish, tomato, onions mint, cucumber, olive oil & squeezed lemon juice. Topped with fried pita bread strips. Vegan Yes!

### Be Riz:

Arabian Breeze traditional Be Riz dishes are slow cooked stews served over rice. Our rich list offers you different meats & your choice of veggies.

- **Riz-be-tfeen** \$12.25  
Jasmine rice slow-cooked w/ lamb, garbanzos, pine nuts & spices.

- **Sabanag** \$11.25  
Spinach & ground lamb sautéed w/ onions, garlic, lemon juice, & olive oil.

- **Freekah** \$13.00  
Egyptian smoked rice cooked with chicken, beef, pine nuts, almonds, herbs, spices & taziki.

- \* **Beyme (V)** \$12.00  
green okra slow cooked with top sirloin in our special tomato based sauce. Ask for Vegan!

Prepared daily. Cooked with traditional herbs & spices these meals are a taste sensation sure to please.

- **Humus with Lamb or Chicken** \$10.25  
Humus & cuts of sautéed lamb or chicken.

- **Salmon Meshwi** \$14.75  
Salmon seasoned & marinated over night w/ Mediterranean spices. Grilled & served on Lebanese mashed potatoes, sautéed onions, pine nuts, cilantro & special herbs. Topped w/ tahini.

- **Chicken Meshwi** \$13.25  
Barbecue chicken marinated over-night in garlic, lemon juice & olive oil then barbecued right when you order. Served with our creamy sauce & rice.

- **Cabbage Rolls** \$13.00  
Tender cooked cabbage leaves rolled around a combination of spiced ground beef, rice, onions, garlic & mint cooked in a gently seasoned tomato basil sauce.

- **Gratin** \$13.00  
A Lebanese lasagna style dish filled with chicken, homemade cream sauce, & three cheeses. Served with taziki.

### Kibbah:

The most traditional Lebanese & Middle Eastern dish. Variations of this are found in every restaurant. Traditionally served in the home 3 or 4 times a week, please try!

- **Kibbah Labneya** \$13.00  
Spheres of ground lamb & bulgar wheat stuffed with more lamb & pine nuts, then cooked in a yogurt cream sauce with lots of garlic & mint

- **Kibbah be Batata (V)** \$12.75  
Vegan kibbah made w/ bulgar wheat sauteed onions & potatoes mixed together with our special herbs & spices. Filled with pine nuts & walnuts. Served w/ tahini.

### Delightful & Delicious Desserts:

All of our desserts are handmade from traditional family recipes

- **Baklava** \$3.25  
Honey walnuts, pistachios rolled up in a crisp phila dough.

- **Almond Milk Pudding** \$5.00  
A rich yet light almond pudding topped with chopped pistachios.

- **Mango Cheesecake** \$7.00  
A delightful creamy mango cheesecake layered w/ homemade syrup & more mangos.

- **Chocolate Torte** \$7.00  
Alternating layers of chocolate cake and chocolate mousse topped with dark chocolate garnish and chocolate shavings...!

- **Riz De Halleb** \$6.00  
Not your average rice pudding: Served Lebanese style layered with shredded coconut & pistachios.

- **Layered Custard** 7.25  
Chocolate & vanilla custard w/ traditional sweet flavors & honey. A Family Recipe!

- **Knafa be Jibnay** \$5.50  
Phila dough shredded then stuffed with homemade sweet ashta cheese & layered with our syrup.

### Family Owned Lebanese and Middle Eastern Cuisine. Serving Portland since 1986

CALL US FOR TAKE-OUT, CATERING OR SPECIAL CELEBRATIONS! FOR MORE INFORMATION ABOUT OUR RESTAURANT GO TO:

WWW.NICHOLAS RESTAURANT.COM  
or FAX US: 503.445.4701