



~Menu~

STARTERS

Hummus (V, GF) 11.50

Chickpeas blended with tahini, lemon juice and fresh garlic, garnished with paprika.

Tahziki (GF) 11.50

Rich yogurt blended with fresh garlic, lemon juice and cucumber, garnished with za'atar (fresh oregano).

Baba Ghanoush (V, GF) 13.50

Roasted eggplant ground with tahini, fresh garlic and lemon juice, garnished with sumac.

Served with your choice of fresh baked pita or veggie sticks

SOUP & SALADS

Adis Soup (V, GF) 9.00

Slow cooked red lentils blended with rich curry and turmeric spices into a hearty soup.

Leblebi Soup (V, GF) 9.00

Whole chickpea soup with onion, spices, and a hint of lemon.

Beet Salad (GF) 13.50

Beets cooked until tender, cooled and mixed with yogurt and lemon, garnished with fresh parsley.

Chickpea Pickled Mango Salad (V, GF) 13.50

Chunky mixed salad with chickpeas, pickled mango, tomatoes and garnished sumac.

House Salad (V, GF) 9.50

Romaine lettuce with carrots and cucumber drizzled with our house dressing. and your choice of falafel (6.00) or shredded lamb (9.00) or shredded chicken (8.00)

Tabouli (V, GF) 12.00

Finely chopped parsley mixed with onion, tomato, millet, fresh lemon juice and olive oil.

SAMPLER PLATTERS

Falafel Mezza Platter (GF) 21.50

3 falafels, hummus, baba ghanoush, tahziki and your choice of pita or veggie sticks.

Vegan Falafel Mezza Platter (V, GF) 22.00

3 falafels, hummus, baba ghanoush, chickpea pickled mango salad and your choice of bread or veggie sticks.

Chicken Kabob Mezza Platter (GF) 23.00

Chicken Kabob (pieces), hummus, baba ghanoush, tahziki and your choice of pita or veggie sticks.

ENTRÉES

Mixed Dolma (V, GF) 21.00

Two grape leaf dolma and two Iraqi-style onion dolma Mahshi stuffed with rice, diced vegetables and spices, infused with flavors of sun-dried tomato and pomegranate.

Mixed Grill (GF) 26.00

A meat plate of chicken pieces kabob and Iraqi beef kabob served with grilled onions and tomatoes with your choice of pita or veggie sticks.

Iraqi Shish Kabob Plate (GF) 24.00

Two grilled ground beef shish kabobs, served with grilled onions and tomatoes with your choice of pita or veggies.

Lamb Shank (GF) 30.00

Slow-cooked lamb shank served with basmati rice and eggplant stew.

Golden Pompano "Zubede" Fish (GF) 32.50

Zubede is the national dish of Iraq. This is a whole Golden Pompano fish, market fresh, butterflied, and cooked in a salted curry paste.

** Only available at our Downtown location*

Lamb Stew "Khema" (GF) 21.00

Traditional slow-cooked chickpea & shredded lamb stew served with basmati rice.

Eggplant Stew Rice Plate (V, GF) 18.00

Eggplant, diced potato, onion, tomato, bell pepper and pomegranate served with basmati rice.

Falafel Rice Plate (V, GF) 19.50

3 falafels served over basmati rice, with a side of slow cooked chickpea stew.

Chickpea Stew Rice Plate (V, GF) 17.00

Chickpeas, tomatoes, sautéed onions and a hint of cardamom served with basmati rice.

Chicken Kabob Rice Plate (GF) 22.00

Grilled chicken pieces kabob served over basmati rice with a side of slow cooked chickpea stew.

Shredded Lamb Rice Plate (GF) 22.00

Bed of basmati rice, served with a side of slow cooked chickpea stew with shredded Lamb.

Shredded Chicken Rice Plate 20.00

Bed of basmati rice, served with a side of slow cooked chickpea stew with shredded Chicken.

Add extra bread or extra veggie sticks 2.00

All of our meats are halal, organic & locally sourced. Halal practices provide meats that are hormone-free, and with no artificial ingredients or preservatives.

V= Vegan GF= Gluten Free



~Drinks & Sweets~

FIRST IRAQI BEER IN US

Iraqi Beer 6.50

In partnership with Hopworks Urban Brewery - Portland, meet our very own Iraqi pilsner. You will only find it at DarSalam Restaurants!

SIGNATURE COCKTAILS

Cardamom Gimlet 11.00

Our house infused cardamom gin makes a classic Gimlet.

Beet Margarita 12.00

House made beet juice, smooth tequila, on the rocks and salt create a sensational, earthy flavor combination.

Arak 11.00

Arak is a traditional alcohol beverage found in Iraq, Syria, Israel and Lebanon. Arak is made of only two ingredients, grapes and anise seeds.

Mint Vodka Sour 11.50

House infused mint vodka, fresh lemon juice served on the rocks garnished with lemon and mint.

Old Fashioned Thyme 11.50

A classic old fashion with our house infused whiskey. Served on the rocks garnished with orange wheel.

La Vie En Rose 12.00

A rosy concoction of pomegranate liquor, rose water, bitters and bubbly champagne.

MIDDLE EASTERN WINE

Ksara Le Prieure Bottle 31.00

A red blend of Grenache, Carignan, Mourvèdre and Cabernet Sauvignon, it's a wine to remember.

Ksara Blanc De Blancs Bottle 31.00

A harmonious blending of noble varietals Chardonnay, Sauvignon Blanc and Semillon

BEER - WINE

Gluten Free IPA 6.00**Crux Pilsner 6.25****Crux IPA 6.00****Oregon Red Pinot Noir 9.50****Oregon White Pinot Gris 9.50****Oregon Bubbles 9.00****Sangria 7.00**

BEVERAGES

Arab Coffee 3.75

Rich, thick dark coffee with a hint of cardamom.

Hot Tea 3.75

Black Ceylon Tea with a hint of cardamom.

Iced Tea 3.50**Mint Lemonade 4.50**

Lemon with mint, and rose water.

Mango Nectar 4.50

Mango and rose water.

Soda (cans) 2.50

Pepsi, Diet Coke, & Sprite

SWEETS

Date Roll (V, GF) 4.50

Delicious, tender dates wrapped around walnuts, then rolled in coconut flakes, and drizzled with date syrup.

Baklava 6.50

Roasted pistachios layered in golden, flakey layers of phyllo dough.

Kunafah 9.50

A special warm pastry of shredded wheat noodles soaked in sweet rose syrup and cooked with traditional middle eastern cheese topped with pistachios.

**THANK YOU FOR SUPPORTING THIS FAMILY-OWNED
BUSINESS.**

Ask us about our catering options!



DarSalam Portland



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www.darsalamrestaurant.com