



~Menu~

STARTERS

Hummus (V, GF) 12.50

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

Tahziki (GF) 12.50

Rich yogurt blended with fresh garlic, lemon juice and cucumber.

Baba Ghanoush (V, GF) 13.50

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

(All starters are served with your choice of pita bread or veggie sticks)

SOUP & SALADS

Adis Soup (V, GF) 10.50

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

Beet Salad (GF) 13.50

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

Chickpea Pickled Mango Salad (V, GF) 13.50

Chunky mixed salad with chickpeas, pickled mango, tomatoes.

House Salad (V, GF) 11.00

Romaine lettuce with carrots and cucumber drizzled with our house dressing, and your choice of falafel (7.00), shredded lamb (9.00) or shredded chicken (8.00).

Tabouli (V, GF) 14.00

Finely chopped parsley mixed with onions, tomatoes, millet, fresh lemon juice, and olive oil.

SAMPLER PLATTERS

Falafel Mezza Platter (GF) 24.00

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

Vegan Falafel Mezza Platter (V, GF) 24.00

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

Chicken Kabob Mezza Platter (GF) 26.00

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

ENTRÉES

Mixed Dolma (V, GF) 24.00

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

Mixed Grill (GF) 29.50

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

Iraqi Shish Kabob Plate (GF) 27.50

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

Lamb Shank (GF) 36.50

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

Golden Pompano "Zubede" Fish (GF) 35.50

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

***Only available at our Downtown location**

Lamb Stew "Khema" (GF) 25.50

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

Eggplant Stew Rice Plate (V, GF) 21.00

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

Falafel Rice Plate (V, GF) 22.00

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

Chickpea Stew Rice Plate (V, GF) 21.00

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

Chicken Kabob Rice Plate (GF) 26.00

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

Shredded Lamb Rice Plate (GF) 25.50

Bed of basmati rice served with a side of slow-cooked chickpea stew with shredded lamb.

Shredded Chicken Rice Plate (GF) 23.50

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 THE US

Iraqi Beer 7.00

Portland, meet our very own Iraqi pilsner. Infused with rose water and Cardamone. You will only find it at Dar Salam Restaurants!

SIGNATURE COCKTAILS

Cardamom Gimlet 12.50

Our house-infused cardamom gin makes a classic Gimlet.

Beet Margarita 13.50

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

Arak 12.50

Arak is a traditional alcoholic beverage found in Iraq, Syria, and Lebanon. Arak is made of only two ingredients, grapes, and anise seeds. Served on the rocks.

Mint Vodka Sour 12.50

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

Old Fashioned Thyme 12.50

A classic old fashion with our house-infused whiskey. Served on the rocks.

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 35.00

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

Ksara Blanc De Blancs

Bottle 35.00

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

BEER - WINE

Gluten-Free IPA 7.00

Break side IPA 6.00

Red wine by glass 9.50

White wine by glass 9.50

Champagne by glass 9.00

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 7.50

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

Kunafah 10.50

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