

From the Oven

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| <p>Sambousek 9.
Three crescent shaped pies stuffed with seasoned grass-fed beef, onions and toasted almonds - with feta \$2.00 extra.</p> <p>Spinach Pie (ngf) 8.
Homemade dough with fresh spinach, onions, sumac, lemon juice and olive oil.</p> <p>Zaatar (ngf) 6.
Homemade dough topped with thyme, oregano, sesame and olive oil.</p> | <p>Lahme Bi-Ajeen (ngf) 8.
100% grass-fed ground beef mixed with onions, tomatoes, pomegranate molasses and spices topped on pizza dough.</p> <p>Cheese Pie (ngf) 7.
Pizza dough topped with mozzarella and olive oil.</p> <p>Assorted Pies 13.
2 spinach pies, 2 meat pies, 2 cheese pies</p> |
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Hoda's Specialty Trio Sandwiches

Add soup for an additional \$1.50

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| <p>Super Falafel (v) 11.
Our falafel is made from scratch with garbanzo beans and spices served in pita bread with tomatoes, pickles and tahini sauce. Served with humos & our house salad.</p> <p>Lamb Gyros Sandwich *NEW* 16.
House made grass-fed leg of lamb seasoned and grilled. Served with taziki sauce, tomatoes, feta cheese, radishes, and red onions and fries.</p> | <p>Chicken Shawarma 13.
Delicately marinated sliced chicken thighs, served in pita bread with garlic sauce, tomatoes, onions and pickles. Served with humos & our house salad.</p> |
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Salads

- Tabouleh Salad (v/ngf)** 7.
Traditional salad with fine chopped parsley, white/burgul, tomatoes and green onions mixed with olive oil & lemon juice.
- Fattoush Salad (local and organic produce)** 11.
Local romaine, diced cucumbers, tomatoes, onions, parsley, green peppers, topped with toasted pita crust, olive oil and lemon juice.
- Feta Salad** 10.
Fresh romaine lettuce, cucumbers, tomatoes, parsley, feta cheese, black olives, red onions and pepperoncini
- Fried Eggplant Salad *NEW*** 9.
Fried eggplant, tomatoes, green onions, mint, parsley, cumin, olive oil and lemon juice.

Soups

- Green Lentil Soup (v)** Cup 3. Bowl 6.
Green lentils, onions, potatoes, lemon juice, swiss chard and garlic.
- Red Lentil Soup** Cup 3. Bowl 6.
Baby red lentils cooked with onions, cumin and vegetable stock.
- Chicken Freekah Soup** Cup 4. Bowl 7.
Smoked whole wheat Freekah with poached chicken breast and onions.
- Soup and Salad Combo** 9.
Your choice of soup and our house salad.

Sides

- Side of House Salad** 4.
Basmati Rice 4.
Pickled Plate 4.
Homemade Hot Sauce 3.
Homemade Taziki Sauce 4.
Green & Black Olives 4.
Zaatar and Olive Oil 2.
Garlic Sauce 3.
Assorted Veggies 4.



"Authentic Lebanese Cuisine"

Since 1999

Hoda's is one of the few establishments that is serving 100% grass-fed beef. Our meat comes from Lonely Lane Farm, Mt Angel, Oregon and Carman Ranch, Wallowa, Oregon. The grass-fed natural beef is raised on a vegetarian diet without the use of antibiotics or added hormones.

Community: We support our local farmers. Thank you to Springhill Farm, Dennison Farm, Gathering Together and Groundwork Organics.

About: Hoda's has been preparing remarkable Lebanese dishes from scratch daily, with the highest quality ingredients since 1999. We offer a wide variety of dishes because we want everyone to enjoy our healthy, flavorful, complex and delicious Lebanese specialties. All of our dishes are prepared with olive oil and vegetable oil.

Full Catering Services Available Large Party & Private Dining Rooms

Large Parties • Showers • Rehearsal Dinners & More
Our menus can be customized for any event.

Large Party accommodations available. | Private dining for 10-50 people available.

*All orders with (v) means the meal is completely vegan.
20% gratuity will be charged to all parties of 7 or more.
There is a corkage fee of \$15.00 per bottle.*

Please inform your server of any dietary restrictions.

We offer a wide selection of gluten free, meat entrées, kabobs and vegan dishes.



3401 SE Belmont
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(503) 236-8325 • www.hodas.com

**Up to 3 split checks allowed per large group.*

Hoda's T-Shirts Available \$15
"Powered by Hummus"

Hours of Operation:
Monday - Thursday 11:00am - 9:00pm
Friday 11:00am - 10:00pm
Saturday 12:00pm - 10:00pm
Sunday 12:00pm - 9:00pm

Mezza

*From our oven to your table, fresh baked pita bread.
Gluten free pita bread made in house, \$2.00 extra per bread.*

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| Mini Dips Platter (ngf)
Humos, Baba Ghanouje, Mouhamra, Labne | 14. | Baba Ghanouje
Local hand roasted eggplant mixed with tahini sauce, lemon juice and garlic - served with olive oil. | 8. |
| Fried Cauliflower (v)
Topped with spicy tahini sauce and pine nuts | 8. | Farmer's Swiss Chard Pie *NEW*
Swiss chard from Spring Hill Farm mixed with lemon juice, onions, sumac and olive oil in a pizza dough with feta cheese. *Seasonal | 10. |
| Batata with Garlic and Cilantro
Fried potatoes cubed, tossed in fresh garlic, sea salt, smoked paprika and cilantro. | 8. | Humos
A unique blend of chickpeas, tahini sauce, lemon juice and fresh garlic - served with olive oil. | 7. |
| Feta Plate
Feta cheese, mint, onions and tomatoes drizzled with olive oil | 7. | Labneh
Strained yogurt cheese with olives and cucumbers | 7. |
| Falafel Plate (v)
Gluten free falafel served with tahini sauce | 8. | Vegetarian Stuffed Grape Leaves (v)
Homemade rolled grape leaves, stuffed with rice, tomatoes, onions and parsley | 7. |
| Grilled Halloumi Cheese
Cyprus cheese grilled and served with fresh spinach drizzled in olive oil, lemon and toasted pine nuts | 9. | Stuffed Meat Grass Fed Beef Grape Leaves
Homemade rolled grape leaves, stuffed with rice and meat. | 8. |
| Philo Pastry Cheese Wraps (ngf)
Puff pastry dough wrapped in mozzarella and feta cheese and baked to a crisp. Served with our house made hot sauce. | 9. | Foul Moudamas (v)
Slow cooked small brown fava beans, garlic, lemon-topped with diced tomatoes and olive oil. | 8. |
| Mouhamra (ngf/v)
Spicy roasted red pepper spread mixed with paprika, onions and walnuts - served with pita chips. | 7. | Maanek Plate *NEW*
Lebanese sausage mixed with grass fed lamb and beef with grilled tomatoes and onions. | 11. |
| Side of Fries
Fresh cut fries topped with sumac. | 5. | | |

Street Food of Lebanon

Small Plates

- Sides of Shawarma** - Thinly sliced meats marinated in over spices and grilled with onions.
- Beef Shawarma** **10.**
- Chicken Shawarma** **10.**
- Lamb Shawarma** **13.**

- Sheik al Mehshi** **11.**
Lebanese grilled eggplant stuffed with grass-fed beef, onion, toasted almonds with our house made tomato sauce topped with mozzarella cheese.

- Fried Kibbeh** **7.**
Sirloin meat mixed with bulgur wheat filled with grass-fed beef with pine nuts and onions. Nicely seasoned and served with taziki sauce.

Kabobs

- Grass-Fed Beef Kafta Kabob** **8.**
- Shish Tawook Chicken Breast Kabob** **9.**
- Lamb Kabob** **12.**
- Lebanese Rice** **10.**
Seasoned grass-fed beef cooked with jasmine rice

- Fatteh *NEW*** **14.**
Traditional Middle Eastern dish layered with toasted pita bread, garbanzo beans and drizzled with tahini sauce, pine nuts. Your choice of fried eggplant or grass-fed seasoned ground beef.

Entrées

*All entrees are served with a house salad.
Upgrade your salad with feta and olives for \$1.50*

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| Kabob Platter
Your choice of: chicken breast kabob or grass-fed beef kafta kabob; add \$3 for lamb kabob. Served with a house salad, basmati rice, humos and garlic sauce. Add \$4 for extra chicken or kafta kabob. | 18. | Salmon with Sumac Crust and Lemon
Grilled wild salmon with tahini sauce, garlic and toasted almonds. Served with house salad, grilled vegetables and humos. | 22. |
| Makloubeh
Upside down fried eggplant layered with jasmine pilaf, cooked with grass-fed beef and garnished with toasted almonds. Served with taziki sauce. | 17. | Lemon Thyme Chicken Fillet
Charbroiled chicken breast marinated in lemon zest and thyme herb with house salad, seasonal vegetables, humos and basmati rice | 16. |
| Lamb Stew *Seasonal Oct thru April
Seasoned ground lamb with butternut squash, carrots, garbanzo beans, kale, garlic, onions and simmered in our home made tomato sauce. Served with basmati rice. | 16. | Mixed Grill Supreme *NEW*
One skewer of lamb sirloin, chicken and grilled prawns served with basmati rice & grilled tomatoes and zucchini. | 29. |
| | | Lamb Shanks
Lamb shanks cooked to tenderness with pomegranate molasses marinated in our house seasonings, red wine and fresh basil. Served with house salad and basmati rice. | 19. |

Sharing Mezza Plates

*Enjoy conversation and laughter with your friends or family by passing these dishes around your table.
Wine pairing offering our House Priure for \$25.00 with any of the following:*

Taste of Middle East (2 People) 8 Courses - 48.

Two 100% grass-fed ground kafta kabob skewers, two chicken kabob skewers - served on a bed of basmati rice with humos, baba ghanouje, tabouleh, falafel and stuffed grape leaves.

Taste of Beirut (2 People) 6 courses - 46.

Tabouleh, humos, beef shawarma, chicken shawarma, spinach pies and sambousek.

Hoda's Feast (6-8 People) 13 Courses - \$165.00

Tabouleh, mouhamra, humos, baba ghanouje, Maanek sausage, imported olives, feta cheese, falafels, grape leaves, spinach pies, meat pies and your choice of six kabobs with basmati rice.

Hoda's Mezza

We offer many samplers to introduce you to Middle Eastern cuisine. Mezza in the Middle Eastern culture is always served for social occasions when friends and family gather to enjoy appetizers and conversation before dinner.

Vegetarian Mezza - Tabouleh, humos, falafel, spinach pie, baba ghanouje and zaatar.

For 1 Person \$16.00 | For 2 People \$33.00

Meat Mezza - Tabouleh, humos, baba ghanouje, meat pies, charbroiled 100% grass-fed ground beef kafta kabob - served with basmati rice

For 1 Person \$17.00 | For 2 People \$33.00

Vegetarian Plates

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| Mujadra (v)
Green lentil with Jasmine rice topped with caramelized onions. | 9. | Pumpkin Kibbeh *NEW*
Pumpkin mixed with bulgur wheat, onions, red pepper paste, basil, mint and mozzarella cheese topped with caramelized onions. | 11. |
| Grilled Vegetables (v)
Cauliflower, mushrooms, carrots, and zucchinis marinated and topped with tahini. | 9. | Hoda's Vegetarian Sheikh al Mehshi (v)
Grilled eggplant stuffed with basmati rice, onions, mushrooms, bell pepper, toasted almonds and our home made tomato sauce. | 12. |
| Vegetarian Combo Platter (ngf)
5 falafels, humos and tabouleh | 14. | | |