

DINNER

YALLA

SALADS

Fennel & Apple *sheep cheese. spiced hazelnut. tarragon* | 14

Turkish Carrot *dried cherry. almond. mint* | 13

Garden Tabbouleh *turnip. rhubarb. poppy seed yogurt dressing* | 14

Radicchio* *pecorino. rye breadcrumb. spiced buttermilk dressing. red onion* | 16

MEZZE

Za'atar Almonds *sea salt* | 7

Labneh with Winter Citrus *pistachio. sumac onion. pomegranate molasses. pita* | 16

Hummus Abu Hassan *tahina. paprika. chickpeas. za'atar. parsley. pita* | 16

Hummus with Burnt Beef Ends *roasted poblano & garlic. pita* | 19

Fresh Burrata *grilled focaccia. snap peas. asparagus. mint. hazelnut* | 18

Merguez Hot Links *butter braised chickpeas. lime. mizithra. aleppo* | 21

MAINS

Roasted Cauliflower* *almond romesco. mint. parsley. sunflower seed* | 21

Eggplant Carpaccio *freekeh. garlic. barberry. tahina. walnut. honey. parsley* | 20

Ricotta Cavatelli *hazelnut pesto. garlic breadcrumb. grana padano* | 18

Cedar Plank Salmon* *levant marinade. salsa verde. grilled lemon* | 29

Fried Chicken *harissa honey. house pickles* | 19

Bulgarian Lamb & Beef Kebab* *pepper & eggplant. stewed tomato. tahina. pita* | 21

House Smoked Pastrami *horseradish beet. house pickles. mustard. house rye* | 28

Smoked Beef Short Rib *roasted mushroom demi glace. baharat* | 48

House Dry-Aged Ribeye* *sea salt. peppercorn butter. crispy leek* | 58

Sunday Prime Rib* *charred brocolini. pepita chili oil. horseradish labneh* | 45

SIDES

Schmaltz Cornbread *bourbon glaze. honeycomb butter. sea salt* | 12

Charred Cabbage *garlic breadcrumb. dill. creme fraiche. jus* | 16

Salt Roasted Kohlrabi *majoram. mizithra. sesame. preserved lemon* | 16

Braised Greens *sheep cheese. pine nut. lemon* | 12

Yellow Falafel *turmeric. coriander. tahina. mango amba* | 14

Spring Raab *herb tahina. pepita chili oil. fried shallot* | 14

Fries *lemon zest. beet ketchup. horseradish labneh* | 10

Please inform us of any dietary restrictions. Substitutions politely declined.

**The consumption of raw or undercooked meat, eggs, milk, & seafood may increase your risk of food-borne illness.*

A 3% employee wellness charge has been added to your check. If you have any questions or feedback, please reach out to us directly at hello@sesamecollective.com.

Chef de Cuisine - Dan Valley | Sous Chef - Patrick Lynch | Sous Chef - Anthony Cunningham
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BEVERAGE

YALLA

COCKTAILS | 15

Chai Me *barberry vodka. chai rooibos. lemon. ginger beer*

Okay Advice *aperitivo. apricot. honey. sage. lime. bubbles*

Radio Flyer *mezcal. jamaican rum. cynar 70. baharat spiced guava. lime*

Best Friend *rye whiskey. irish whiskey. bonal apertif. smoked cherry. angostura*
\$1 from this drink will go to Grow Portland for the month of April in honor of Earth Day

Green With Envy *fennel gin. cocchi americano. salers. italicus. orange*

Awkward Silence *reposado tequila. cucumber. melon. lime. serrano*

King of the Village *hennessy. coffee. date syrup. whipped cream. served hot*

WINE BY THE GLASS

SPARKLING

NV J.L. Denois 'Cuvee Classique' Brut, Languedoc, FR 13 | 52

ROSÉ

'22 Domaine Ott 'By. Ott', Cotes de Provence, FR 15 | 60

WHITE

'21 Dom. de Chauviniere, Melon de Bourgogne, Muscadet Sevre-et-Maine, FR 13 | 56

'21 Anima Mundi 'Gres' Xarel-lo, Penedes, SP 15 | 60

'22 Division Wines "Un" Chardonnay, Willamette Valley, OR 16 | 64

SKIN CONTACT

NV Hannes & Claudiu 'Soil Ex Bianco', Field Blend, Pfalz, DE 15 | 60

RED

'20 Weninger Blaufrankisch, Mittelburgenland, AT 14 | 56

'22 Crowley Wines, Pinot Noir, Willamette Valley, OR 17 | 64

'20 Domaine Font Sarade, Grenache, Syrah, Carignan, Rhone Valley, FR 16 | 64

BEER & CIDER

Double Mountain *Jiro Lager. OR | 7*

Boneyard *Diablo Rojo Red Ale. OR | 7*

Melvin *'Killer Bee' Blonde Ale. WY | 7*

pFriem *Hazy IPA. Hood River. OR | 7*

Athletic Brewing N/A *golden ale | 5*

Wayfinder *'Winged Creatures' IPA. PDX | 7*

Barley Brown's *Breakfast Stout. OR | 7*

Son of Man *'Sagardo' Cider. OR | 7*

Montucky *'Cold Snack' 12 oz. can. MT | 4*

NO PROOF

Cucumber Lime Soda | 6

Ginger Beer *fentimans | 6*

Daily Dose *wilderton lustre. sage. grapefruit. honey. rose | 9*

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Phony Negroni *Saint Agrestis non-alcoholic cocktail | 12*

Lagunitas Sparkling *hop water | 5*

Mondariz *sparkling spring water | 5*

Moroccan Mint Tea *served iced or hot. lightly sweetened | 5*

Steven Smith Teamaker Loose Leaf *black. green. mint. herbal | 5*