

## Salatim

- Radicchio Salad** 16  
cherries, yogurt dressing, breadcrumbs, pecorino
- Salt Roasted Beets** 14  
pickled shallots, chopped herbs, tahina, poppyseed vinaigrette, urfa
- Fennel Salad** 14  
green s'hug vinaigrette, mint, orange, candied almonds.
- Kale Salad** 16  
chili mustard vinaigrette, mama lil's, dates, manchego, walnuts
- Octopus Salad** 18  
corona beans, celery, candied pepitas, herbs, curried almond aioli

## Mezze

- Beef Bacon-Wrapped Date** 3/ea  
almond, allepo honey
- Warm Castelvetrano Olives** 9  
olive oil, bay leaf
- Hamachi Crudo\*** 21  
smoked eggplant, tamarind soy vinaigrette, black harissa mayo, crispy ginger
- Labneh with Fried Artichokes** 16  
harissa vinaigrette, honey-soaked dates, pita
- Roasted Eggplant Dip** 15  
tahina, mint, smoked olive oil, pita
- Hummus Abu Hassan** 16  
tahina, chickpeas, parsley, pita
- Mushroom & Fava Hummus** 17  
pistachio dukkah, mint, pita
- Crispy Lamb Hummus** 18  
lemon tamarind vinaigrette, serrano herb salad, pita
- Falafel** 14  
6 pieces, tahina, green s'hug
- Chicken Meatballs** 19  
cured lemon aioli, carrot salad, almonds

additional pita 3 each  
additional cucumbers 2 each



Please inform us of any dietary restrictions, as not all ingredients are listed.

Substitutions politely declined.

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

## Piato

- Greek Potatoes** 13  
oregano, garlic, lemon
- Braised Greek Greens** 14  
olive oil, chili flake, lemon juice
- Mejadara** 15  
rice, lentils, fried onion
- Roasted Broccoli** 17  
charred olive tapenade, miticrema, crispy garlic
- Moroccan Brick Chicken** 26  
arugula, pecorino
- Pan Roasted Salmon** 28  
green chickpea fasolakia, dill pickle tzatziki

## Grill

- Spiced Maitake Mushrooms** 20  
warm lentil salad, black garlic toum
- Chermoula Rubbed Shrimp** 22  
preserved lemon green chermoula, cabbage, crispy spices
- Charred Asparagus** 19  
green harissa hollandaise, breadcrumbs, preserved lime
- Grilled Octopus** 21  
lemon, espelette, dill
- Adana Lamb Kebab\*** 24  
ezme, labneh, sumac onions
- Hanger Steak\*** 33  
new potatoes, capers, roasted garlic, preserved lemon
- Greek Lamb Chops\*** 25/50  
oregano, garlic, lemon

## Oven

- Baked Feta & Rhubarb** 19  
burnt orange butter, sumac honey, hazelnuts, challah
- Blistered Snap Peas** 18  
pistachio feta purée, herbs, hawaij, crispy chili garlic oil
- Youvetsi** 22  
braised beef, orzo pasta, cheese, calabrian chili
- Spinach & Cheese Boureka** 14  
feta, sesame
- Shawarma Spiced Cauliflower** 22  
red s'hug, labneh, tahina

Kyle Burgess - Chef de Cuisine  
Taylor Troy - Sous Chef

A 3% charge has been added to your check to ensure that we are able to continually provide our employees with quality health insurance, paid leave and personal wellness resources. If you have any questions or feedback, please reach out to us directly at [hello@sesamecollective.com](mailto:hello@sesamecollective.com)

## Cocktails

<b>Turkish Delight</b>	14
vodka. ceylon tea. lemon. orange bitters. orange blossom water	
<b>Pepina</b>	15
tequila. lustau rosé. cucumber. lime	
<b>Heavy Meadow*</b>	15
gin. mastiha. cocchi rosa. chamomile. lemon. soda	
<b>Charlie Don't Surf</b>	16
rum. pelinkovac. pineapple. coconut. lime. almond. branca menta	
<b>Kafka On The Shore</b>	16
japanese whisky. amontillado sherry. drambuie. banana. orgeat. lime. angostura	
<b>When Doves Cry</b>	16
mezcal. reposado tequila. grapefruit. poblano. kümmel. lime. soda. chili salt	
<b>Negroni Primavera</b>	16
gin. bitter bianco. rosé vermouth. fennel. tarragon	
<b>Arak &amp; A Hard Place</b>	16
rye whiskey. cognac. mec arak. pêche de vigne. peychauds bitters	
<b>Turkish Coffee Martini</b>	16
vodka. Turkish coffee. averna. cardamom	

## Draft

<b>pFreim</b> <i>pilsner. or</i>	8
<b>Everybody's</b> <i>mountain mama citra pale ale. wa</i>	8
<b>Gigantic Brewing Co.</b> <i>*nitro mecha red ale. or</i>	8
<b>Ft. George</b> <i>vortex ipa. or</i>	8
<b>Bauman's Cider Co.</b> <i>guava grapefruit cider. or</i>	8

## Beer & Cider

*Bottles & Cans*

<b>Aval Cider</b>	<i>blanc cider. fr</i>	330 ml	8
<b>Ninkasi Brewing Co.</b>	<i>northwest lager. or</i>	12 oz	5
<b>Reuben's Brews</b>	<i>hazealicious. wa</i>	12 oz	6
<b>Oakshire</b>	<i>overcast espresso stout. or</i>	16 oz	6
<b>Goldstar</b>	<i>dark lager. il</i>	330 ml	7

## No Proof

<b>Worth A Chai</b>	10	
masala chai. pineapple. anise. almond. cardamom. lime		
<b>Get A Jallab*</b>	9	
tamarind. date. pomegranate. rose water. pistachio		
<b>Phony Negroni</b> <i>st. agrestis. ny</i>	200 ml	13
<b>Untitled Art</b> <i>n/a italian pilsner. wi</i>	12 oz	7
<b>House Made Ginger Soda</b>	6	
<b>Moroccan Mint Tea</b>	6	
lightly sweetened. <i>served hot or cold</i>		
<b>Mondariz Sparkling Water</b>	750 ml	9
<b>Bottled Sodas</b>	4	
coke. sprite		



Mediterranean Exploration Company

333 NW 13th Ave. Portland OR 97209

mecpdx.com • 503.222.0906

hello@mecpdx.com • @mecpdx

\*\$1 from this drink will go to Grow Portland  
for the month of April in honor of Earth Day