



»»»» DINNER ««««

SMALLS

DATES almond, lime, sea salt	8
COFFEE BRAISED EGG za'atar, olive oil	5
BEEF TARTARE* foie gras, bulgur	25
CHOPPED CHICKEN LIVER egg, celery	10
LAMB FLATBREAD tomato, chilies	15
SPATCHCOCK FRIED QUAIL sultana, date, mint	14
OCTOPUS sumac, onions	13
CURED SALMON turmeric pickle, saffron taramasalata	14
OLIVES almonds, sesame	6
GREEN FALAFEL green tahini, green chili, israeli pickle	10

VEGETABLES

CARROTS moroccan spices, honey	9
CABBAGE turmeric, chili, orange, caraway	9
GREEN BEANS plums, cashews, ras el hanout	12
SMASHED YUKON GOLD POTATO tahini, pinenuts, egg	13
SHAWARMA FRIES garlic, jalapeno	9

HUMMUS + SERVED WITH LAVASH

CARROT HUMMUS AND BRAISED LAMB pumpkin seeds, dukkah	15
BEEF HUMMUS AND LABNEH turmeric pickled cabbage, harissa, egg	13
LABNEH plum, skhug, green beans	13
PERSIAN SPINACH PUREE smoked olive oil	10

SALADS

TAHINI CAESAR dill, sesame, walnut, sultana	12	ISRAELI SALAD tomato, watermelon, cucumber, cabbage, basil	11
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»»»»»»»»»» **GRAND MEZZE PLATTER** daily selection ««««««««««

LARGER

SHAKSHUKA chilies, cilantro ADD ON: merguez 4, israeli salad 6	15	LENTILS AND RICE cumin, coriander ADD ON: egg 3, spinach 3	15
SKIRT STEAK* harissa, greens	24	BRAISED LAMB dried lime, rice, fries	24
YEMENITE BRAISED CHICKEN potatoes, spinach	18	SHAKSHUKA FOR FOUR ADD ON: merguez 16, israeli salad 24	45
ALBACORE chilies, tahini	22	SHAWARMA BURGER two thin lamb patties, pilpelchuma, iceberg ADD ON: egg 3, corned beef bacon 4, foie gras 8, fries 4	12

BREAD SERVICE
egyptian whole wheat pita OR soft lavash
4

BOOKS BY JENN LOUIS PASTA BY HAND 25 | BOOK OF GREENS 35

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
20 PERCENT GRATUITY IS INCLUDED FOR PARTIES OF 6 OR MORE. CORKAGE: 20 PER 750 ML.

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COCKTAILS

ASKENAZI (RUSSIAN JEW) vodka, kahlua, tahini	12	CALL YOUR MOTHER old overholt rye, turmeric pickle back	9
ARAK NEGRONI aperol, sweet vermouth	12	DATE MOJITO rum, mint	10
GRAPEFRUIT ARAK honey, orange blossom	11	MANISCHEWITZ SOUR bourbon, lemon	11
GOAT HANGER tequila, pomegranate	12	HOLY WATER gin, date	11
GARDEN OF EDEN rum, spinach, dill, mint	12	TEL AVIV SUNRISE arak, orange, cherry	11
M. LACUESTA VERMOUTH, BLANCO lemon	12	HIDALGO GOBERNADOR SHERRY orange	15

WINE

RED BY THE GLASS

2014 Santo Cristo Grenache, SP	10
2015 Cusumano Nero D'Avola, IT	11
2012 Marques de Vargas Rioja Crianza, SP	13
2016 Barkan Petit Syrah, ISL	14
2014 Binyamina Cabernet Sauvignon, ISL	12

RED

2013 Chateau Kefraya Les Breteches, LB	48
2015 Vietti Barbera d'asti, IT	38
2014 Elk Cove Pinot Noir, OR	48
2014 Domaine Drouhin Pinot Noir, OR	85
2014 Nada Fiorenzo Nebbiolo, IT	48
2012 Chateau D'Angles Languedoc, FR	55
2014 Troon Tannat, OR	68
2013 Psagot EDOM, ISL	98
2013 Recanati Reserve Carignan, ISL	110

BUBBLES

NV Casabianco Prosecco Frizzante, IT	10/40
2016 Besson Rose Granit Brut, FR	12/48

WHITE/ROSE BY THE GLASS

2016 Chateau Nicot Rose, FR	11
2015 Jadix Picpoul De Pinet, FR	12
2015 Parpinello Vermentino, IT	12
2014 Chateau Mukhrani Goruli Mtsvane, GE	14
2015 Hess Chardonnay, CA	10

WHITE/ROSE

2016 McKinlay Pinot Noir Rose, OR	38
2016 Chateau 1753 Campuget Rose, FR	42
2016 Picollo Ernesto Gavi di Gavi, IT	32
2012 Kir Yanni Reditis, GR	44
2015 Apolloni L Pinot Gris, OR	48
2014 Paco Lola Albarino, SP	48
2015 Elk Cove Pinot Blanc, OR	38
2014 Troon Carabine, OR	68
2016 Barkan Chardonnay, ISL	42
2015 Joseph Drouhin Chablis, FR	55

2015 Manicardi Lambusco, IT	48
NV Taittinger Champagne Brut, FR	95

DRAFT BEER

Lompoc Brewing Hoppy Kolsch, OR	7
Double Mountain Hop Lion IPA, OR	7
Commons Brewery Pilsner, OR	7

CIDER

Reverend Nat's Revival, OR	6
Two Towns Made Marion, OR	5
Rekorderlig Pear Hard Cider, SE	8

CAN & BOTTLE

Sierra Nevada Porter, CA	6
961 Lager, LB	4
Old German Lager, PA	4

NON-ALCOHOLIC

Citrus sage shrub seltzer	6
Limonana or Tahini iced tea	6
Fresh mint tea in a glass, hot	5