

Salatim

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

Mezze

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

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 oregano, garlic, lemon	13
Braised Greek Greens olive oil, chili flake, lemon juice	14
Mejadara rice, lentils, fried onion	15
Roasted Broccolini charred olive vinaigrette, miticrema, crispy garlic	17
Fried Calamari dill pickle tzatziki, spicy tomato sauce, ouzo	20
Moroccan Brick Chicken arugula, pecorino	26
Pan Seared Scallops greek fava dip, fresh fava bean vinaigrette	38

Grill

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

Oven

Baked Feta & Strawberries burnt orange butter, black pepper honey, thyme, hazelnuts, challah	19
Blistered Snap Peas pistachio feta purée, herbs, hawaij, crispy chili garlic oil	18
Spinach & Cheese Boureka feta, sesame	14
Chicken Boureka sumac, onion nut jam, feta	15
Butter Roasted Cauliflower jalapeño tahina, tomato vinaigrette, pine nuts	23

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

Cocktails

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

Draft

pFreim <i>pilsner. or</i>	8
Everybody's <i>mountain mama citra pale ale. wa</i>	8
Oakshire <i>nitro amber ale. or</i>	8
Ft. George <i>vortex ipa. or</i>	8
Bauman's Cider Co. <i>loganberry cider. or</i>	8

Beer & Cider

Bottles & Cans

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

No Proof

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



Mediterranean Exploration Company
333 NW 13th Ave. Portland OR 97209
mecpdx.com • 503.222.0906
hello@mecpdx.com • @mecpdx