

## MEZZE

**MEZZE** ~ A MEDITERRANEAN AND BALKAN CULINARY CULTURE OF SMALL DISHES OR SNACKS BUT GENERALLY VIEWED AS APPETIZERS OR MEAL STARTERS IN THIS COUNTRY. OUR MEZZE ARE SERVED WITH GRILLED PITA OR WHOLE WHEAT STONE GROUND FLAT BREAD (**EXTRA PITA \$1.50 EXTRA**)

**HUMMUS MEZZE** ~ HOMEMADE HUMMUS FROM A BLEND OF CHICK PEAS (GARBANZO), TAHINI, LEMON JUICE, GARLIC, AND SYRIAN SPICES. SERVED WITH PITA AND A TOUCH OF OLIVE OIL. **\$7**

**BABA GANOIJ MEZZE** ~ HUMMUS AND FIRE-ROASTED EGGPLANT, BLENDED WITH ALBANIAN HERBS AND SPICES, TAHINI, AND GARNISH. SERVED WITH PITA AND A TOUCH OF OLIVE OIL (OPTIONAL). **\$7**

**CACIK MEZZE (CUCUMBER SAUCE)** ~ COOL CONCOCTION OF THICK TURKISH YOGURT AND SHREDDED CUCUMBER, SCENTED WITH MINT IN THE BALKAN STYLE. **\$7**

**YA HALA MEZZE** ~ MIXED ALBANIAN PICKLED VEGGIES, MEDITERRANEAN OLIVES, ROASTED RED PEPPERS, SPICED FETA CHEESE WITH OLIVE OIL, GARLIC, AND HERBS, SERVED WITH CACIK SAUCE. **\$7**

**DOLMAS** ~ DELICIOUS GRAPE LEAVES HAND ROLLED WITH RICE, TOMATOES, ONION, A BLEND OF HERBS AND SPICES, STEAMED IN VEGETABLE-LEMON BROTH WITH A TOUCH OF OLIVE WITH CACIK SAUCE. **\$7**

**MEDITERRANEAN MEZZE** ~ OUR MOST POPULAR DISH AND AN EXCELLENT INTRODUCTION TO MEZZE WITH A SAMPLING OF TABOULE, HUMMUS, AND BABA GANOIJ, TWO SERVINGS EACH OF FALAFELS AND DOLMAS STUFFED GRAPE LEAVES WITH CACIK SAUCE. **\$11**

**KISIR (TURKISH TABOULE SALAD)** ~ NUTRITIOUS BULGUR WHEAT, FRESH HAND-CHOPPED PARSLEY, TOMATOES, ONIONS, FRESH-SQUEEZED LEMON JUICE, AND EXTRA VIRGIN OLIVE OIL ALL GRACED WITH FRESH MINT AND SPICES. **\$5**

## LUNCH

**GYROS** ~ SLICES OF A SLOWLY COOKED BALKAN MIXTURE OF BEEF AND LAMB, SERVED WITH FRESH LETTUCE, TOMATOES, RED ONIONS, CUCUMBERS. SERVED WITH GRILLED PITA AND TZATZIKI SAUCE. **\$7.50**

**SHAWARMA** ~ A MIDDLE EASTERN GYRO MADE WITH PURE SHREDDED LAMB. **\$9.50**

**CHICKEN GYRO** ~ A GYRO MADE WITH SLOWLY COOKED SLICES OF BALKAN SPICED MARINATED CHICKEN BREAST. **\$8.50**

**FALAMUS** ~ THIS SANDWICH INCLUDES FALAFEL BALLS, A HIGH-FIBER, VEGETARIAN MIXTURE OF CHICKPEAS, FAVA BEANS, VEGETABLES AND HERBS AND DEEP FRIED. SERVED WITH LETTUCE, TOMATOES, HUMMUS, AND CACIK SAUCE. A GREAT, MEATLESS, HIGH-PROTEIN PITA SANDWICH. **\$8.50**

**GRILLED SOUVLAKI** ~ TWO BALKAN MARINATED BEEF OR CHICKEN SKEWERS SERVED WITH GRILLED PITA AND CHOICE OF OUR AROMATIC BASMATI RICE OR COUSCOUS. **\$8**

**KOUSA MEDITERRANEAN STEW** ~ A DELICIOUSLY WARM STEW OF LAMB MEAT. BEEF OR CHICKEN (ASK SERVER) AND A RIOT OF VEGGIES AND RICE. SERVED WITH GRILLED PITA. **\$6**

**ALBANIAN BUREK** ~ A HOMEMADE MEAT AND VEGGIE PIE BAKED TO A GOLDEN CRISP IN LAYERS OF FLAKY FILO DOUGH AND TOPPED WITH SPICED FETA, FRESH PARSLEY, AND ALBANIAN SPICES AND HERBS AND SERVED WITH CACIK SAUCE. **\$8**

**ADRIATIC SALAD** ~ MIXED GREENS, CUCUMBER, ROMA OR CHERRY TOMATOES, RED ONIONS, FETA, KALAMATA OLIVES, AND PEPPEROCINI WITH ALBANIAN DRESSING. **\$6.50**  
ADD GYRO MEAT, STEAK, CHICKEN, OR SHRIMP. **\$3.00 EXTRA**  
OR VEGGIE SUBSTITUTE HUMMUS, CACIK, TAHINI, AND ADDITIONAL CHEESE. **\$1.50 EXTRA**

## DINNER

ALL DINNERS COME WITH SIDE ADRIATIC SALAD, FRESH ROASTED VEGGIES. COUSCOUS AND/OR BASMATI RICE TOPPED WITH GARNISH AND PINE NUTS SERVED WITH GRILLED PITA WITH CACIK SAUCE

**BEEF SOUVLAKI PLATE** ~ LEAN CUTS OF BALKAN SPICED MARINATED BEEF KABOBS GRILLED AND SPICED TO PERFECTION **\$12.50**

**CHICKEN SOUVLAKI PLATE** ~ MARINATED BALKAN STYLE CHICKEN BREAST KABOBS, CHAR-BROILED AND SPICED TO PERFECTION **\$12.50**

**FALAMUS PLATE (VEGETARIAN)** ~ TASTY PATTIES OF GROUND CHICKPEAS, VEGETABLE, AND A SPICE BLEND, FRIED TO A FLAVORFUL CRISP. **\$11**

**GRILLED SEAFOOD SKEWERS** ~ SKEWERS OF LUSCIOUS GULF SHRIMP MARINATED IN OUR OWN COCONUT-CURRY SAUCE. **\$13.50**

**MOROCCAN CHICKEN** ~ MARINATED AND CHARBROILED IN MOROCCAN SPICES SERVED OVER A BED OF COUSCOUS. **\$12.00**

**ROASTED BALKAN-STYLE LAMB** ~ WE LAYER TENDER PIECES OF SLOWLY COOKED LAMB SHANK ON A BED OF BASMATI RICE AND COUSCOUS. TOPPED WITH FETA CHEESE AND ROASTED ALMONDS AND SERVED WITH A SIDE OF HERBED YOGURT. **\$14**

## DESSERTS

**WALNUT BAKLAVA** ~ THE PASHA OF PASTRIES. LAYERS OF BUTTERY, FLAKY FILLO AND GROUND NUTS DRIZZLED WITH ROSE-SCENTED SYRUP. **\$4**

## SEASONAL SPECIALS

**PATIO CAFÉ  
AND  
ICE HOUSE BAR  
MENU**

LOCATED AT THE

*Husum  
Riverside*  
BED & BREAKFAST

STEP INTO HISTORY IN OUR TRANSFORMED 100 YR OLD BRICK ICE HOUSE, A KEY FEATURE OF THE HISTORIC HUSUM HOTEL AND ROADHOUSE SITUATED ON THE WHITE SALMON RIVER AND ALONG A MAJOR COLUMBIA RIVER SHIPPING TRAIL.

**OPEN THURSDAY TO SUNDAY**

**8:30 TO 10 AM** FOR B&B BREAKFAST  
(RESERVATION OR CALL IN ONLY)

**12 NOON TO 9 PM** LUNCH & DINNER  
EVENT HOSTING UP TO 100

866 HWY 141, HUSUM WA

CAFÉ: 509-493-8901

B&B: 509-493-8900

*Charley Crerar*

*Chef*

(509) 637-0769

(509) 493-2999

WWW.GORGEROOMS.COM

Mezze is more than a culinary treat embracing diverse cooking styles and flavors of North Africa, the eastern Mediterranean, and the Middle East. Mezze is a cultural eating style that encourages a tradition of generous hospitality through a series of shared dishes eaten in a social setting. Mezze flavors are sun-kissed including dried and fresh chilies, garlic, fresh herbs, lemons and oranges, olive oil, protein-rich legumes, whole grains, unique spices, eggplants, bell peppers, tomatoes, and creamy thick yogurt. Mezze often include chicken, beef, lamb, and squid or shellfish. Our mezze have an Albanian influence and are particularly great with moderate amounts of red wine. The major advantage to mezze-style eating is that one never needs sacrifice rich flavor for health benefits since you get both at the same time!



WE FEATURE LOCALLY GROWN, RANGE FED NATURAL BEEF AND SEASONAL PRODUCE FROM LOCAL FARMS. WE USE COMPOSTABLE CARRY OUT FOOD CONTAINERS AND CUPS.

**BEVERAGES**

**NON-ALCOHOLIC**

SODAS **\$1.50**

SNAPPLES **\$2.00**

(PEACH, LEMON, KIWI-STRAWBERRY)

ITALIAN SODAS **\$2.00**

(BLOOD ORANGE, BLACK CHERRY, HUCKLEBERRY, KIWI, COCONUT)

ICED TEA (STEEPED FRESH) **\$2.00**

COFFEE SHAKES **\$3.00**

(JAVA CHIP, MOCHA, CHOCOLATE MINT, COOKIES & CREAM, STRAWBERRY)

HOT COFFEE **\$1.50**

(FEATURING OUR OWN HUSUM RIVERSIDE BLEND FROM HOOD RIVER COFFEE)

BLACK, GREEN, OR HERBAL TEAS **\$1.50**

**ALCOHOLIC**

**WINE:** BY THE GLASS OR BOTTLE (SEE WINE LIST)

**BEER:**

BRIDGEPORT IPA **\$3.50**

DESCHUTES MIRROR POND ALE **\$3.50**

DESCHUTES PORTER **\$3.50**

DESCHUTES OBSIDIAN STOUT **\$3.50**

FULL SAIL AMBER **\$3.50**

FULL SAIL LTD2 **\$3.50**

ROGUE DEAD GUY **\$3.50**

SESSION (FULL SAIL) **\$3.00**

CORONA **\$3.00**

RANIER **\$2.50**

PABST BLUE RIBBON **\$2.50**