
Dessert

Baklava - Our House Speciality	6
layered phyllo pastry made with almonds, walnuts, pistachios, cardamom, orange blossom & honey	
Ekmek	9
Greek trifle with cinnamon & almond liqueur soaked wafers, layered with custard, whipped cream and toasted almonds	
Faloodeh V GF	8
frozen sorbet made with rice noodles, rose water & lime juice served with sour cherry jam	
Persian Ice Cream GF upon request	10
saffron, pistachio & rose water. Egg-free	

Beverages

Can of Soda	2
S. Pellegrino Sparkling Water 16.9 oz	3
S. Pellegrino Natural Soda Lemon - Orange - Blood Orange	4
Doogh – a Persian yogurt drink	4

Wines

Canyon Road California Cabernet	19
Tempranillo	22
Malbec	22
Canyon Road Pinot Grigio	19
Savignon Blanc	22
William Hill Chardonnay	22

Beer & Cider

Stella Artois, Amstel Light, Guinness, Pacifico, Session Lager, 2 Towns Berry or Apple Cider	3
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Timberland Town Center
240 NW Lost Springs Terrace #24
Portland, Oregon

Take-Out

**Order and Pay Online
at bluolivebistro.com**

503 372-6099

Monday & Tuesday

4:00pm–9:00pm

Wednesday–Sunday

11:30am–9:00pm

503 372-6099

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bluolivebistro.com

Find us on Facebook for
weekly specials

Dips

	8oz	16oz
Hummus V GF chickpeas, tahini, olive oil, lemon juice, garlic	10	18
Jalapeño Cilantro Hummus V GF house hummus with fire-roasted jalapeño & fresh cilantro	10	18
Tzatziki GF yogurt, cucumber & garlic dip	10	18
Mast Moosir GF Greek yogurt dip with Persian shallots	10	18
Labneh GF Greek yogurt topped with olives & za'atar	10	18
Baba Ghanouj V GF fire-roasted eggplant dip with tahini, garlic & lemon juice	10	18

Small Plates

Feta & Marinated Olives GF herb marinated olives and feta cheese (may contain pits)	12
Saganaki GF pan-fried Kefalograviera cheese with lemon	10
Garlic Shrimp GF sautéed in butter, garlic, white wine & lemon juice	10
Calamari GF deep fried marinated calamari with tzatziki	14
Stuffed Grape Leaves V GF rice & herb stuffed grape leaves in a light tomato sauce	10
Falafel V GF crispy chickpea patties served with tahini	12
Zeytoon Parvardeh V GF green olives, pomegranate & walnut (may contain pits)	12

Soups & Salads

*add grilled chicken, sliced beef, or falafel 5
add lamb or shrimp 7*

Mama's Lentil Soup V GF traditional Persian vegetarian lentil soup	7
House Salad V GF romaine, tomatoes, cucumbers, pomegranate vinaigrette	10
Fattoush V romaine, tomatoes, cucumbers, pita chips, olive oil, lemon juice, sprinkled with sumac	11
Greek Salad GF romaine, tomatoes, cucumbers, green peppers, red onions, feta with our house pomegranate vinaigrette	13

Pita Sandwiches & Bowls

*sandwiches served with salad or hand-cut fries
bowls served over basmati rice (contains butter)*

Beef Gyro lettuce, tomatoes, red onions, tzatziki	13
Chicken Gyro braised chicken thigh, lettuce, tomatoes, pickles, tzatziki	13
Lamb Gyro sliced marinated lamb, lettuce, tomatoes, red onions, tzatziki	14
Falafel Sandwich V hummus, lettuce, tomatoes, red onions, pickles, tahini	13

Skewer Only

Saffron Chicken	12
Chicken Souvlaki	11
Barg	27
Koobideh	8

Big Plates

add zereshk (barberries) to rice 3

Chicken Souvlaki GF Greek kebob seasoned with garlic, oregano & lemon juice with basmati rice, & Greek salad	16
Saffron Chicken Kebob GF seasoned with saffron, onion & lemon juice with basmati rice & Greek salad	17
Garlic Shrimp Dinner GF sautéed in butter, garlic, white wine & lemon juice with basmati rice & Greek salad	17
Koobideh Kebob GF traditional Persian kebob with saffron, onion and natural ground beef with basmati rice & roasted tomato	18
Braised Lamb Shank GF basmati rice & Greek salad	26
Mediterranean Plate hummus, falafel, spanakopita & Greek Salad	14
Vegan Plate V GF hummus, falafel, stuffed grape leaves, house salad	13

House Specials

Kebob Barg tender culotte steak marinated in saffron, onions & yogurt Served with basmati rice & roasted tomato. Half rice/half salad option available	29
Lamb Chops marinated in saffron, onions & yogurt. Served with basmati rice & Greek salad	35
Blu Olive Platter serves two combination of chicken souvlaki, koobideh kabob & braised lamb shank. Served with tzatziki & pita bread, Greek salad & basmati rice	49

Sides

Basmati Rice (contains butter)	4
Pita Bread	2
Side Greek Salad	5
Lemon Roasted Potatoes	5
Hand-Cut Fries	5
Sliced Veggies	5
House-made dip: tzatziki, tahini, harissa, or mast moosir	1