

Portland Food Trucks





4th & Hall

Portland State University Campus



- **Lily Oriental Food and Bubble Tea** -An Asian food cart serving up lunchtime nosh along with bubble tea.
- **Salvadoran Pupusas and Tamales** - Pupusas from El Salvador! This cart is straightforward – serving, you guessed it, pupusas El Salvador style as well as tamales. Besides a few canned drinks, that’s it. And that’s all they need to do.
- **Phat Cart**- The food cart pod at PSU continues to evolve. You can get amazing vegan BBQ and an assortment of Thai and Mexican and now, pulled pork sandwiches and bento boxes from Phat Cart. Phat Cart offers up a menu of sandwiches and bento boxes featuring slow cooked or stewed pork, chicken, beef or a vegetarian dish with pan fried tofu.
- **New Taste of India**- Serving up traditional Indian food with large daily special that are enough to feed two people.
- **Chilango**- At Chilango, you can get soft tacos and burritos, vegetarian fare and other traditional Mexican food. The Chilango bowl, your choice of meat served with beans, rice, pico de gallo, guacamole, cotija cheese and handmade masa tortillas.



4th & College

Portland State University Campus



- **Tandoor's Saffron Indian Kitchen-** Saffron specializes in the standard daily vegetarian or non-vegetarian plate: Rice, a couple of daily curries, maybe a side of fried Pakora vegetables or a piece of Naan bread. Decent, cheap, quick, filling, easy.
- **Nong's Khao Man Gai-** Portland has some amazing food carts and Nong's Khao Man Gai is one of them. Nong Poonsukwattana opened her first cart in 2009 and quickly became the go to cart for something new – Thai street food. With a single dish of chicken and rice, Nong and her cart became the talk of the town.
- **Hog and Hen Acadian Kitchen-** In a cart that looks more like a little bungalow with a piqued roof, you'll find a chef creating dishes out of the rich Cajun and French country tradition. Beer Chicken Chili: chicken simmered in beer, white beans, tomatoes and peppers served over rice with cornbread. Jalapeno Mac 'n Cheese Casserole: mac and cheese with a spicy twist, topped with a golden crust of bread crumbs and served with an apple.
- **Sultan's Kitchen-** A new player has joined the pod serving up Turkish fare and Sultan's Kitchen won't disappoint. Chicken Iskender: crispy pita bread smothered with grilled chicken, spicy tomato sauce, melted butter and topped with creamy yogurt.
- **Fernando's Mundo Fiesta-** Fernando's Mundo Fiesta is one of those carts that is always crowded at lunch time. With a menu that covers 3-4 poster size boards, you can understand they have something to satisfy even the most picky eater. They do burgers, Philly cheese steaks, vegetarian sandwiches, wraps and more.



6th & Columbia



- **E-san Thai on Columbia-** This Portland favorite has a food cart on SW 6th and Columbia to bring their excellent menu to the masses.
- **Rescue Bagels-** This cart's affable owner Kevin Lawler, an Oregonian who fell in love with bagels in NYC several years ago, has recreated a pretty darn close interpretation to something you might find in shops on the Lower East side of Manhattan or traditional Jewish enclaves in Brooklyn. Yes, they are boiled then baked, by the way. And yes, they are water, not egg bagels. REAL BAGELS.
- **Aybla Grill-** Portland's venerable Middle Eastern vendor has expanded again with a cart at SW 6th and Columbia.



SW 9th and Alder



- **Tony's Cucina-** Tony Velasquez opened his cucina early this year with a menu of Mexican/Italian fusion cuisine. . Starting out with a bacon-wrapped dog on the grill, the bun from An-Xuyen, is sliced open just enough to hold the dog, beans, cheese, lettuce and tomato and then topped with a grilled jalapeno.
- **Small Pharaoh on 9th-** Egyptian and New York cuisine. Halal.
- **Eastern Tha-i-** Thai cuisine.
- **La Jarochita 2-** La Jarochita, one of Portland's favorite mobile vendors, has expanded to SW 9th and Alder. Mexican at its best.
- **Egyptian Food-** Mohammed, the owner and chef took one of the oldest carts on the block and converted it to his own style of kitchen so he could create and serve fresh Egyptian cuisine. The sandwich, falafel on a bed of lettuce, with tomatoes, tzatziki, some hummus and cucumbers was wrapped in a lightly grilled pita.



SW 9th and Washington



- **Noodle House-** Noodle House downtown on SW Washington between 9th and 10th takes its noodles seriously. They are hand made, and hand pulled, something Asian noodle connoisseurs consider the gauge between a great and a “just ok” noodle establishment. Think fresh made pastas and raviolis as opposed to packaged or frozen at a fine Italian restaurant and you’ll get the idea. Noodles at Noodle House are Chinese in style and most of the dishes revolve around their signature wheat Mein noodle – similar to a dense, fresh Udon noodle.
- **Popped Art-** Popped Art steps up to the plate and offers things such as cracked black pepper and balsamic vinegar, sweet jalapeno line, and yes please BACON WITH MAPLE SYRUP. These are real bacon bits too, fresh and hot and high quality. There’s really not much more else to say other than this is a small mom-and-pop popcorn shop, locally owned, and they are really nice. Plus all their corn is GMO free.
- **Portland Masala-** There’s a confidence and regal quality to Portland Masala that says, “we don’t want to have the most, we just want to have the best”. Good Indian food isn’t a slick of oil over frozen veggies that have been cooked to an inch of their life. It’s lighter, fresher, with complex and balanced layers of spicing. Each dish comes with white or brown rice, and a nice disk of homemade roti flatbread to round out your meal.
- **Bread and Broth-** Soups and sandwiches are the mainstay of an American lunch. Think grilled cheese with tomato soup. We have some soup vendors and others with sandwiches and now Bread and Broth bring them together. Soups include a roasted tomato basil scratch made along with seasonal options like pozole verde with chicken or curry lentil with coconut



SW 10th and Alder



- **Caspian Kabob**- Meat on a stick. Throughout the world, a mainstay of their food culture. You can do vegetables also and at Caspian Kabob, they offer all different sorts of combinations and flavors. Victor focuses on authentic Persian flavors and dishes. His namesake dish, the Caspian Kabob comes with marinated top sirloin steak and veggies atop seasoned basmati rice, a cucumber and tomato salad and maste khiar – yogurt with garlic, cucumbers and dill.
- **Cheesesteak Factory**- The Cheesesteak! An phenom of a sandwiche out of Philadelphia. Think meat, cheese, onions, peppers, cheese, meat and more all on a soft squishy bun. People argue and event fight over who makes the best cheesesteak. All I know is that you can find a good one that will make you smile at Cheesesteak Factory.
- **Number 1 Bento**- Number 1 Bento continues to sell things like generic “teriyaki,” “fried dumplings” and “grilled chicken” served with short grain rice and a miso ginger dressed salad. But hold on there, because Number 1 Bento continues to serve their wonderful **Kimchee, Kalbi Korean beef ribs** and my absolute all time favorite of rice, beef, egg and vegetables.
- **Thai Basil**- A Thai food cart in Portland.
- **Rescue Bagels on 10th**- In a city swimming with bagels, some great and most, well, just passable, it’s nice to be rescued from mediocre bagels. Welcome to the Portland food cart community Rescue Bagels! A nice addition to the Portland bagel – and- food cart scene.



SW 10th & Washington



- **Kargi Gogo-** Grab your passports and your geography books, Kargi Gogo serves a cuisine we rarely see in Portland and they do an outstanding job of it too: The foods of the Georgian Republic. You'll find Khachapuri – melted blend of cheeses in a flaky light crust. Then there's Badrijani – cooked eggplant strips stuffed with ground walnuts, garlic and Georgian spices. Light but satisfying, and vegan and gluten free to boot. Yet, it's the Georgian dumplings named Khinkali that really win us over.
- **Saaj Baghdad-** An Iraqi food cart serving up unique dishes along with Iraqi bread.
- **Shotgun Sub Shop-** At Shotgun, Matt Breslow has sourced some amazing rolls including a pretzel baguette which is the basis for The Road Runner. Start with the baguette and add roast beef, Tillamook Cheddar, pickled red onions, lettuce, tomato, Shotgun mustard, mayo, oil and vinegar and you get one tasty sandwich. Sold! Such a simple array of ingredients, nothing over the top or excessive. The bread rocked with every little taste complimenting the other.
- **The Grilled Cheese Grill Downtown-** With a full menu of cheeses, breads, and other good stuff, we make sandwiches that range from Saturday morning cartoon worthy, all the way up to Jeopardy-level sophisticated. We're just that versatile. So other than it being amazingly delicious, why come to us? Why not stay home and make a Grilled Cheese? We all know how to make it; just cheese, bread, and butter. It's probably the first thing any of us learned to cook when we were kids.
- **Taste of Fiji-** Fijian curries and other island cuisine along with bubble tea.



SW 3rd & Washington



- **Sabria's Burger and Fries-** Burgers, fries, and breakfast.
- **I Heart This-** Cart-Multicultural Comfort Food is the theme for I Heart This Cart, one of the newest to join the vendors at SW 3rd and Washington. At I Heart this Cart you can pick up small bites like Arancinis or full size sandwiches like a seasonal po'boy with pork belly or a classic Philly cheese steak. Chose the hearty Southwest Mac and Cheese with chipotle cream sauce, cavatappi pasta and tossed with black beans, sweet corn, scallions, roasted red pepper and sided with a few tortilla chips.
- **Taste of Korea-** Taste of Korea sticks to the Korean standards Americans know and love: grilled soy sauce based Kalbi beef ribs, Fried Mandu meat and veggie dumplings, Spicy grilled chicken, and even a Ramyun variety or two (Ramyun is a Korean style of ramen). Most dishes are Bento types with your choice of two main or side items along with Jap-Chae clear noodles, plain rice, a simple iceberg lettuce salad, and kimchi on request.
- **Pita-** Express-The lot at SW 3rd Ave has food from almost every corner of the world and with the addition of Pita Express, we can now get a taste of Lebanon. Pita Express offers up both veggie and hot sandwiches with options including falafel, batata, chicken, kafta and beef shawarma.
- **Salmon Fusion-** Roger Mumm launched the cart this month bringing his salmon to the eaters of Portland. The salmon in all of his dishes were caught by him this past summer while he was working for Deep Sea Fisheries in Bristol Bay, Alaska. The sockeye is then smoked weekly for us to enjoy. As stated, the cart focuses on smoked salmon dishes like chowder, pot pie, a few sandwiches and tacos. 2 Smoked Salmon Sliders: on Alessio bread with a mild pineapple teriyaki sauce and baby spinach served with Hawaiian slaw and saffron rice



SW 5th and Oak



- **PDX Empanadas-** Empanadas trace their origins back to the 1500's in Galicia and Portugal. PDX Empanadas has opened on SW Oak between 4th and 5th and offers up Uruguayan street food. The beef empanada has ground beef mixed with sweet pepper, tomato, onion, egg and herbs – an excellent salty mixture perfect for a cool day in Portland. The green spinach came with garlic, feta cheese, eggs and herbs.
- **Tandoor's Saffron Indian Kitchen** – Rice, a couple of daily curries, maybe a side of fried Pakora vegetables or a piece of Naan bread. Decent, cheap, quick, filling, easy. However, Saffron also sells that Southern Indian specialty of Dosas, something I haven't seen in many Indian carts in Portland. Crispy on the edges and thin, flavorful, and often stuffed with a Masala vegetable curry, these big plate-sized folded pancakes usually come with flavorful chutneys or a type of thin spicy curry called Sambar served on the side. Dosas make for the perfect street food.
- **Babylon Iraqi-** The tender, and really, I mean melt in your mouth moist Falafels at Babylon Iraqi come with herbal notes and a bit of spicy heat, also drizzled with bright red hot sauce, have become my top Falafel in Portland – Chickpea based, in case you are wondering. It's the quality, care and freshness of the ingredients that matters, and Babylon Iraqi has all three.
- **The Fix-** Tucked away on the corner of this pod, facing Oak Street, is The Fix. Owners Dylan and James were inspired by a recent trip to Argentina, and motivated by Dylan's girlfriend Lourdes, who kept searching for a cart in Portland with truly authentic empanadas. El Jefe, a beef picadillo made in the Cuban style, with potatoes, peppers and olives. This empanada was rich and flavorful on its own, but when paired with the chimichurri sauce, it was heaven. The chimichurri sauce is a perfect blend of herbs and spices, and was so delicious I would like to buy it on its own!
- **Wagsy's Hot Beef Sandwiches-** At Wagsy's, which opened in early January 2012, Kevin and his son, Eric, share their love for sandwiches with the public. There are five sandwiches on the regular menu, each using a fresh Italian roll. Several sandwiches are named for various regions of the United States. Try the Beef 'n Bourbon sandwich with thin slices of roast beef, chopped cabbage, and Wagsy's special BBQ sauce infused with premium Maker's Mark bourbon.



SW 5th and Stark



- **Left Coast**-Craving a handmade sausage burger or maybe a fried chicken sandwich? Fries? Left Coast is an all-American diner in a food cart. Left coast has burgers on the menu, yet on close inspection, they are handmade sausage patties with pork, chorizo or andouille. Other menu items include fish sandwiches and the shrimp poboy.
- **Small Pharaoh on 5th**- Egyptian and New York Cuisine. Halal, hot dogs, falafel and gyros.
- **Don Pedro**- The food at this Don Pedro, the SW 5th cart between Oak and Stark, is standard Mexican-American taco cart fare: burritos, tacos, quesadillas, and the like. For hungry breakfasters in a hurry, Don Pedro does offer Huevos Rancheros, Huevos a la Mexicano (eggs scrambled with meats and salsa), a breakfast burrito, and a wet breakfast burrito. Food here is hot, it's gut filling, it's tasty, the service is friendly, it's affordable, and it's fast.
- **Hawaiian Grill**- In this new cart, the owners create a mix of Hawaiian and Korean BBQ with menu items ranging from yakisoba noodles to hamburger steak with gravy to kalbi short ribs and loco moco, a Hawaiian staple. Try the Saimin, a vegetable base soup with soft wheat noodles and garnished with fresh vegetables, fish cake, green onions and eggs.
- **BrunchBox**- BrunchBox has been featured on The Cooking Channel, numerous print publications and even showcased on Health.com for the Redonkadonk sandwich. Hands down the best food cart in Portland town.