

WRAPS & SANDWICHES

All wraps/sandwiches are served with pita bread, lettuce, tomato, onion and tahini sauce.

Ask for Gluten Free, Vegan and Vegetarian options.

Lamb & Beef Gyros Wrap | \$10.50

Slow cooked, thin-sliced, marinated lamb & beef

Chicken Gyros Wrap | \$10.50

Slow cooked, thin-sliced, marinated chicken

Adana Kebab Wrap | \$10.50

Skewered charcoal grilled minced lamb with fresh parsley, red onion and a touch of hot chili

Kofta Wrap | \$10.50

Minced beef with parsley and sumac onion

Salmon Wrap | \$11.95

Skewered charcoal grilled salmon with fresh tomato, lettuce and onion

Falafel Wrap (veg) | \$8.95

A blend of ground chickpeas, fava beans, vegetables, spices, deep-fried with hummus spread

Vegetarian Wrap (veg) | \$8.95

Grilled assorted vegetables, feta with hummus spread

Mediterranean Style Burger | \$10.95

Grilled beef patty stuffed with feta cheese, served with lettuce, tomato, onion and home-made aioli on Ciabatta bread

FAMILY STYLE GRILL

Mixed Grill Platter for 4 | \$69.95

Mixed Grill Platter for 6 | \$89.95

DESSERTS

Kurdish Baklava (2 pieces) | \$5.00

Layers of filo dough and pistachios in our home-made syrup

Kazandibi (gf) | \$5.25

Milk Pudding baked and caramelized

Kunefe | \$7.00

Sweet shredded filo dough stuffed with salt-less cheese and pistachios

Rice Pudding (gf) | \$4.00

Rice, milk, organic sugar, vanilla bean and cinnamon

Decadent Chocolate Cake | \$6.00

New York Cheese Cake | \$6.00

Ice Cream | \$5.25

WEEKEND BRUNCH

Served until 3PM

All egg dishes (except Breakfast Wrap) served with rosemary roasted red potatoes, fresh fruit and home-made bread

Mellemen (veg/gf) | \$12.95

Slow cooked eggs with onion, bell pepper, fresh tomato

French Toast (veg) | \$12.95

Brioche whipped mascarpone, cinnamon and fresh berries

Wan Style Plate (v/gf) | \$15.95

Boiled egg with feta cheese, herb goat cheese, pastrami, honey, fresh sliced tomato, cucumber, Kalamata olives

Athens Style Omelette (veg/gf) | \$13.95

Three eggs with spinach, mushrooms, tomato, goat cheese

Erbil Style Eggs (veg/gf) | \$12.95

Three eggs scrambled, assorted vegetables, herbs

Breakfast Wrap | \$10.95

Scrambled eggs, lamb/beef or chicken gyro, fresh tomato and feta cheese wrapped in pita bread

SF Kebab

A family owned and operated business serving delicious authentic flavors from the Mediterranean Coast to the Middle East.



Take Out, Catering & Banquet Room available.
Call (415) 255-2262 for information.

Monday – Friday
11:00 a.m. to 8:00 p.m.

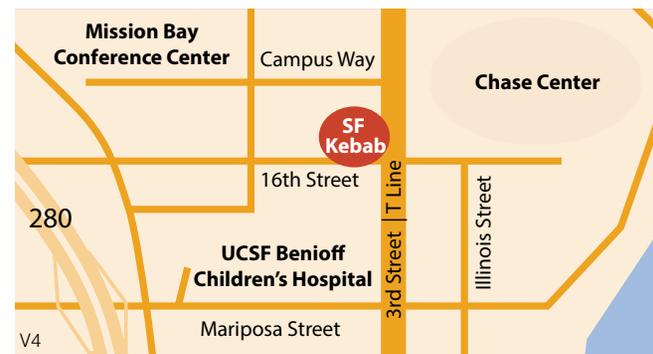
SF Kebab Mediterranean Grill

(Formerly Hayes & Kebab)

550 16th Street #1600, San Francisco, CA 94158

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STARTERS & DIPS

All dips served with pita bread, extra bread \$1.00

Hummus (veg/v/gf) | \$5.75

A delightful dip of Garbanzo beans with garlic, tahini, olive oil and lemon juice

Babaganoush (veg/gf) | \$6.50

Charbroiled eggplant dip with fresh herbs, tahini, yogurt, olive oil and lemon juice

Mast o Sir (veg/gf) | \$5.75

Yogurt with shredded cucumber, diced fresh dill and a hint of garlic

Olives & Cheese (veg/gf) | \$5.75

Herb marinated kalamata olives and French feta cheese

Kibbeh | \$6.95

Stuffed ground beef, raisins, and pomegranate seeds covered with bulgur and deep-fried

Dolma (veg/v/gf) | \$5.75

Four tender vine leaves rolled with rice, pine nuts, onion, currants and fresh herbs

Spanakopita (veg) | \$6.75

Spinach pie with layers of buttered filo pastry filled with spinach, onions, imported sheep's feta and fresh herbs

Falafel Plate (veg/v) | \$9.95

Four Falafel balls with hummus and tabbouleh

Mezze Platter (veg, gf available) | \$13.95

Hummus, babaganoush, mast o Sir, falafel balls, dolma, kalamata olives, and imported sheep's feta cheese

Soup of the Day | Cup \$3.50 | Bowl \$5.50

SIDES

Fries, Rice, or Bulgur | \$5.00

SALAD BOWLS

Greek Salad (veg/gf) | \$9.25

Chopped romaine lettuce, fresh tomato, cucumber, red onion, kalamata olives and imported sheep's feta cheese

House Salad (veg/gf) | \$8.95

Organic mixed greens, fresh tomato, red onion, gorgonzola cheese in balsamic vinaigrette

Tabbouleh Salad (veg/v) | \$6.95

Authentic cracked wheat with finely chopped fresh tomato, red onion, fresh parsley and lemon juice

Spinach Salad (veg/gf) | \$9.25

Organic baby spinach with caramelized walnuts and crumbled Gorgonzola cheese in balsamic vinaigrette

Baby Kale & Couscous Salad (veg/v) | \$9.25

Baby kale and couscous with fresh parsley, green onion, fresh tomato, olive oil and lemon juice

Caesar Salad (veg/gf) | \$9.25

Chopped romaine lettuce, homemade croûtons, shaved Parmesan and classic Caesar dressing

Arugula & Beet Salad (veg/gf) | \$9.25

Arugula, roasted red beets, goat cheese in pomegranate dressing

Soup of the Day & 1/2 Salad | \$9.25

Cup of Soup & Choice of Salad

Add On:

Chicken or lamb/beef gyro to any salad | \$5.00

Chicken or beef skewers (1) | \$5.00

Lamb or Salmon skewer (1) | \$6.00

Vegetarian skewer (1) | \$4.00

PLATES

Served with rice pilaf or bulgur with salad and home-made bread, ask about *Gluten Free* availability.

Lamb & Beef Gyro | \$14.95

Slow-cooked, thin-sliced, marinated lamb & beef

Chicken Gyro | \$14.95

Slow cooked, thin-sliced, marinated chicken

Adana Kebab | \$14.95

Minced lamb lightly spiced with fresh parsley, bell pepper, onion and charcoal grilled

Beef Shish Kebab | \$15.95

Skewered marinated top sirloin charcoal grilled

Chicken Shish Kebab | \$14.95

Marinated chicken cubes charcoal grilled

Lamb Shish Kebab | \$18.95

Marinated lamb cubes charcoal grilled

Salmon Shish Kebab | \$19.95

Lemon & herb marinated fresh salmon charcoal grilled

Beyti Kebab | \$17.95

Ground lamb grilled on a skewer and wrapped in lavash bread topped with yogurt and tomato sauce

Moussaka (veg) | \$14.95

Layers of potato, zucchini and eggplant slow-cooked with bechamel and tomato sauce

Combo Platter | \$22.95

Lamb & beef gyro, chicken & lamb shish kebab and Kofta Plates



veg = Vegetarian • v = Vegan • gf = Gluten Free

