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** | $10.95
Slow cooked, thin-sliced, marinated lamb & beef

**Chicken Gyros Wrap** | $10.95
Slow cooked, thin-sliced, marinated chicken

**Adana Kebab Wrap** | $10.95
Skewered charcoal grilled minced lamb with fresh parsley, red onion and a touch of hot chili

**Kofta Wrap** | $10.95
Minced beef with parsley and sumac onion

**Salmon Wrap** | $12.95
Skewered charcoal grilled salmon with fresh tomato, lettuce and onion

**Falafel Wrap** (veg) | $9.95
A blend of ground chickpeas, fava beans, vegetables, spices, deep-fried with hummus spread

**Vegetarian Wrap** (veg) | $9.95
Grilled assorted vegetables, feta with hummus spread

**Mediterranean Style Burger** | $11.95
Grilled beef patty stuffed with feta cheese, served with lettuce, tomato, onion and home-made aioli on Ciabatta bread

**DESSERTS**

**Kurdish Baklava** (2 pieces) | $5.50
Layers of filo dough and pistachios in our home-made syrup

**Kazandibi** (gf) | $5.50
Milk Pudding baked and caramelized

**Kunefe** | $7.50
Sweet shredded filo dough stuffed with salt-less cheese and pistachios

**Rice Pudding** (gf) | $5.00
Rice, milk, organic sugar, vanilla bean and cinnamon

**New York Cheese Cake** | $7.00

**Ice Cream** | $5.50

**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) | $13.95
Slow cooked eggs with onion, bell pepper, fresh tomato

**French Toast** (veg) | $13.95
Brioche whipped mascarpone, cinnamon and fresh berries

**Won Style Plate** (v/gf) | $16.95
Boiled egg with feta cheese, herb goat cheese, pastrami, honey, fresh sliced tomato, cucumber, Kalamata olives

**Athens Style Omelette** (veg/gf) | $15.95
Three eggs with spinach, mushrooms, tomato, goat cheese

**Erbil Style Eggs** (veg/gf) | $13.95
Three eggs scrambled, assorted vegetables, herbs

**Breakfast Wrap** | $11.95
Scrambled eggs, lamb/beef or chicken gyro, fresh tomato and feta cheese wrapped in pita bread

**FAMILY STYLE GRILL**

**Mixed Grill Platter for 4** | $75.95
**Mixed Grill Platter for 6** | $95.95

veg = Vegetarian  •  v = Vegan  •  gf = Gluten Free
STARTERS & DIPS
All dips served with pita bread, extra bread $1.00

Hummus (veg/v/gf) | $6.00
A delightful dip of Garbanzo beans with garlic, tahini, olive oil and lemon juice

Babaganoush (veg/gf) | $6.75
Charbroiled eggplant dip with fresh herbs, tahini, yogurt, olive oil and lemon juice

Mast-o-Sir (veg/gf) | $6.00
Yogurt with shredded cucumber, diced fresh dill and a hint of garlic

Olives & Cheese (veg/gf) | $6.00
Herb marinated kalamata olives and French feta cheese

Kibbeh | $7.25
Stuffed ground beef, raisins, and pomegranate seeds covered with bulgur and deep-fried

Dolma (veg/v/gf) | $6.00
Four tender vine leaves rolled with rice, pine nuts, onion, currants and fresh herbs

Spanakopita (veg) | $7.25
Spinach pie with layers of buttered filo pastry filled with spinach, onions, imported sheep's feta and fresh herbs

Falafel Plate (veg/v) | $10.95
Four Falafel balls with hummus and tabbouleh

Mezze Platter (veg, gf available) | $14.95
Hummus, babaganoush, mast o Sir, falafel balls, dolma, kalamata olives, and imported sheep's feta cheese

Trio Dip Platter (veg, gf available) | $9.95
Hummus, babaganoush, mast o sir

SALAD & SOUP

Greek Salad (veg/gf) | $9.95
Chopped romaine lettuce, fresh tomato, cucumber, red onion, kalamata olives and imported sheep's feta cheese

House Salad (veg/gf) | $9.50
Organic mixed greens, fresh tomato, red onion, gorgonzola cheese in balsamic vinaigrette

Tabbouleh Salad (veg/v) | $7.50
Authentic cracked wheat with finely chopped fresh tomato, red onion, fresh parsley and lemon juice

Spinach Salad (veg/gf) | $9.95
Organic baby spinach with caramelized walnuts and crumbled Gorgonzola cheese in balsamic vinaigrette

Baby Kale & Couscous Salad (veg/v) | $9.95
Baby kale and couscous with fresh parsley, green onion, fresh tomato, olive oil and lemon juice

Caesar Salad (veg/gf) | $9.95
Chopped romaine lettuce, homemade croûtons, shaved Parmesan and classic Caesar dressing

Arugula & Beet Salad (veg/gf) | $9.95
Arugula, roasted red beets, goat cheese in pomegranate dressing

Soup of the Day & 1/2 Salad | $9.95
Cup of Soup & Choice of Salad

Soup of the Day | Cup $4.00 / Bowl $6.00

Add On:
  - Chicken or Lamb/Beef Gyro | $6.00
  - Vegetarian Skewer (1) | $5.00
  - Chicken or Beef Skewers (1) | $6.00
  - Lamb or Salmon Skewer (1) | $7.00

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SIDES

Fries, Rice, or Bulgur | $5.50
Extra Pita | $1.00 (gf $2.00)

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

Lamb & Beef Gyro | $15.95
Slow-cooked, thin-sliced, marinated lamb & beef

Chicken Gyro | $15.95
Slow cooked, thin-sliced, marinated chicken

Adana Kebab | $15.95
Minced lamb lightly spiced with fresh parsley, bell pepper, onion and charcoal grilled

Lamb Shish Kebab | $19.95
Marinated lamb cubes charcoal grilled

Beef Shish Kebab | $16.95
Skewered marinated top sirloin charcoal grilled

Chicken Shish Kebab | $15.95
Marinated chicken cubes charcoal grilled

Salmon Shish Kebab | $20.95
Lemon & herb marinated fresh salmon charcoal grilled

Kofta Kebab | $16.95
Ground beef mixed with fresh parsley, onion, garlic, and middle eastern spices.

Beyti Kebab | $18.95
Ground lamb grilled on a skewer and wrapped in lavash bread topped with yogurt and tomato sauce

Moussaka (veg) | $15.95
Layers of potato, zucchini and eggplant slow-cooked with bechamel and tomato sauce

Combo Platter | $24.95
Lamb & beef gyro, chicken & lamb shish kebab and Kofta Plates

Alexander's Favorite | $18.95
Thin-sliced marinated lamb and beef gyro with bread cubes in fresh tomato sauce and yogurt