

## 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.*

**ORDER ONLINE**  
@  
sfkebab.com

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

**Mon. – Sat. | 11:00 a.m. to 10:00 p.m.**  
**Sunday | 11:00 a.m. to 9:00 p.m.**

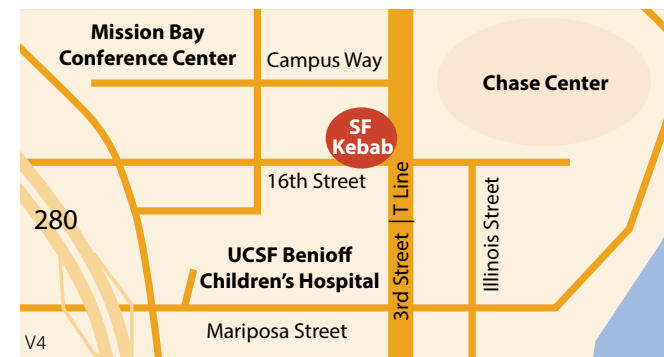
## SF Kebab Mediterranean Grill

*(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 lamb, 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

