

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

## 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** | \$13.95  
 Slow cooked, thin-sliced, marinated lamb & beef

**Chicken Gyros Wrap** | \$13.50  
 Slow cooked, thin-sliced, marinated chicken

**Adana Kebab Wrap** | \$13.50  
 Skewered charcoal grilled minced lamb with fresh parsley, red onion and a touch of hot chili

**Kofta Wrap** | \$13.50  
 Minced beef with parsley and sumac onion

**Salmon Wrap** | \$15.50  
 Skewered charcoal grilled salmon with fresh tomato, lettuce and onion

**Falafel Wrap (veg)** | \$12.95  
 A blend of ground chickpeas, fava beans, vegetables, spices, deep-fried with hummus spread

**Vegetarian Wrap (veg)** | \$12.50  
 Grilled assorted vegetables, feta with hummus spread

**Mediterranean Style Burger** | \$14.95  
 Grilled beef patty stuffed with feta cheese, served with lettuce, tomato, onion and home-made aioli on burger bun.

**We offer CATERING @ sfkebab.com**

## FAMILY STYLE GRILL

**Mixed Grill Platter for 4** | \$95.95

**Mixed Grill Platter for 6** | \$115.95

## PLATES

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

**Lamb & Beef Gyro** | \$18.95  
 Slow-cooked, thin-sliced, marinated lamb & beef

**Chicken Gyro** | \$18.95  
 Slow cooked, thin-sliced, marinated chicken

**Adana Kebab** | \$18.95  
 Minced lamb lightly spiced with fresh parsley, bell pepper, onion and charcoal grilled

**Lamb Shish Kebab** | \$22.95  
 Marinated lamb cubes charcoal grilled

**Beef Shish Kebab** | \$21.95  
 Skewered marinated top sirloin charcoal grilled

**Chicken Shish Kebab** | \$19.95  
 Marinated chicken cubes charcoal grilled

**Salmon Shish Kebab** | \$22.95  
 Lemon & herb marinated fresh salmon charcoal grilled

**Kofta Kebab** | \$18.95  
 Ground beef mixed with fresh parsley, onion, garlic, and middle eastern spices.

**Beyti Kebab** | \$22.95  
 Ground lamb grilled on a skewer and wrapped in lavash bread topped with yogurt and tomato sauce

**Moussaka (veg)** | \$19.95  
 Layers of potato, zucchini and eggplant slow-cooked with béchamel and tomato sauce

**Combo Platter** | \$25.95  
 Lamb & beef gyro, chicken & lamb shish kebab and Kofta Plates

**Alexander's Favorite** | \$19.95  
 Thin-sliced marinated lamb and beef gyro with bread cubes in fresh tomato sauce and yogurt

## DESSERTS

**Kurdish Baklava (2 pieces)** | \$6.00  
 Layers of filo dough and pistachios in our home-made syrup

**Kazandibi (gf)** | \$6.00  
 Milk Pudding baked and caramelized

**Kunefe** | \$9.00  
 Sweet shredded filo dough stuffed with salt-less cheese and pistachios

**Rice Pudding (gf)** | \$6.00  
 Rice, milk, organic sugar, vanilla bean and cinnamon

**Decadent Chocolate Cake** | \$7.50

**New York Cheese Cake** | \$7.50

**Ice Cream** | \$6.00

## DRINKS

Ice Tea, Coke Zero, La Croix Waters | \$2.95    Bottle Water | \$2.50

Ayran | \$3.25    Perrier Water | \$3.25    San Pellegrino | \$7.00

Kombucha | \$5.75    Orange Juice | \$3.50    Beer & Wine | varies

## SALAD & SOUP

**Greek Salad (veg/gf)** | \$11.95  
 Chopped romaine lettuce, fresh tomato, cucumber, red onion, kalamata olives and imported sheep's feta cheese

**House Salad (veg/gf)** | \$11.95  
 Organic mixed greens, fresh tomato, red onion, gorgonzola cheese in balsamic vinaigrette

**Tabbouleh Salad (veg/v)** | \$9.25  
 Authentic cracked wheat with finely chopped fresh tomato, red onion, fresh parsley and lemon juice

**Spinach Salad (veg/gf)** | \$11.95  
 Organic baby spinach with caramelized walnuts and crumbled Gorgonzola cheese in balsamic vinaigrette

**Baby Kale & Couscous Salad (veg/v)** | \$11.95  
 Baby kale and couscous with fresh parsley, green onion, fresh tomato, pomegranate dressing

**Caesar Salad (veg/gf)** | \$11.95  
 Chopped romaine lettuce, homemade croûtons, shaved Parmesan and classic Caesar dressing

**Arugula & Beet Salad (veg/gf)** | \$11.95  
 Arugula, roasted red beets, goat cheese in pomegranate dressing

**Nicoise Salad (veg/gf)** | \$20.00  
 Organic mixed greens, slow cooked Chicken (or Salmon +\$2), fresh tomato, red onions, boiled eggs, Kalamata olives, gorgonzola cheese, cucumber, red beets served with EVOO/lemon juice dressing.

**Soup of the Day & 1/2 Salad** | \$11.95  
 Cup of Soup & Choice of Salad

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

### Add On:

Chicken or Lamb/Beef Gyro | \$7.00

Vegetarian Skewer (1) | \$6.00

Chicken or Beef Skewers (1) | \$7.00

Lamb or Salmon Skewer (1) | \$8.00

## STARTERS & DIPS

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

**Hummus (veg/v/gf)** | \$6.95  
 A delightful dip of Garbanzo beans with garlic, tahini, olive oil and lemon juice

**Baba Ganoush (veg/gf)** | \$7.50  
 Charbroiled eggplant dip with fresh herbs, tahini, yogurt, olive oil and lemon juice

**Mast-o-Sir (veg/gf)** | \$6.95  
 Yogurt with shredded cucumber, diced fresh dill and a hint of garlic

**Olives & Cheese (veg/gf)** | \$6.95  
 Herb marinated kalamata olives and French feta cheese

**Kibbeh** | \$7.95  
 Stuffed ground beef, raisins, and pomegranate seeds covered with bulgur and deep-fried

**Dolma (veg/v/gf)** | \$6.95  
 Four tender vine leaves rolled with rice, pine nuts, onion, currants and fresh herbs

**Spanakopita (veg)** | \$7.95  
 Spinach pie with layers of buttered filo pastry filled with spinach, onions, imported sheep's feta and fresh herbs

**Falafel Plate (veg/v)** | \$13.95  
 Four Falafel balls with hummus and tabbouleh

**Mezze Platter (veg, gf available)** | \$18.95  
 Hummus, baba ganoush, mast o Sir, falafel balls, dolma, kalamata olives, and imported sheep's feta cheese

**Trio Dip Platter (veg, gf available)** | \$13.95  
 Hummus, baba ganoush, mast o sir

## SIDES

**Fries, Rice, or Bulgur** | \$6.00

**Extra Pita** | \$1.50 (gf \$3.00)

## 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)** | \$15.95

Slow cooked eggs with onion, bell pepper, fresh tomato

**French Toast (veg)** | \$15.95

Brioche whipped mascarpone, cinnamon and fresh berries

**Wan Style Plate (v/gf)** | \$17.95

Boiled egg with feta cheese, herb goat cheese, lamb/gyro, honey, fresh sliced tomato, cucumber, Kalamata olives

**Athens Style Omelette (veg/gf)** | \$17.95

Three eggs with spinach, mushrooms, tomato, goat cheese

**Erbil Style Eggs (veg/gf)** | \$16.95

Three eggs scrambled, assorted vegetables, herbs

**Breakfast Wrap** | \$14.95

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

## SF Kebab Mediterranean Grill

(Formerly Hayes & Kebab)

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

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