



Appetizers

<i>Combination</i> – Hummos, Baba Ghanoush & Tabuleh	7.95
<i>Large Combination</i> – Hummos, Baba Ghanoush, Tabuleh, Dolma, Feta Cheese & Olives.	11.75
<i>Hummos, Baba Ghanoush, Tabuleh or Dolma</i>	each 7.50
<i>Djajiki</i> – Cucumber Yogurt Dip & <i>Harissa</i> – Tomato, Walnut, Roasted Red Pepper Dip served with Pita Chips.	8.50
<i>Spicy Hummus</i> with Smoked Paprika & Roasted Red Pepper	7.95
<i>Falafel Appetizer</i> over Greens with Tahini.	7.50
<i>Warm Kalamata Olives & Feta Cheese.</i>	6.95
<i>Side of Pita Chips or Side of Fresh Veggies</i>	3.50

Soup du Jour

<i>Avgolemono</i> – Traditional Greek Lemon Chicken and Rice Purée	cup 4.95	bowl 6.50
<i>Vegetarian Soup du Jour</i> – See our Daily Selection	cup 4.95	bowl 6.50
<i>Cold Cucumber & Yogurt Soup</i>	cup 5.50	bowl 6.95
<i>Soup du Jour & Small Green Salad</i>	cup 11.25	bowl 11.95

Salads

All salads come with our house tomato vinaigrette. Vegan tahini dressing available.

<i>Small Green Salad</i> – Organic Mixed Greens, Cucumber, Tomato & a sprinkle of Feta Cheese	7.95
<i>Large Green Salad</i> – Organic Mixed Greens, Egg, Cucumber, Tomato & Feta Cheese topped with Tabuleh	13.50
<i>Spinach Salad</i> – A bed of Spinach with Walnuts, Onion, Tomato, Feta & Egg	small 9.50 large 13.50
<i>Armenian Tomato Salad</i> – Tomatoes & Cucumbers tossed with Olives, Herbs & Feta	12.50
<i>Lentil Salad</i> – Lentils tossed with Red Bell Pepper, Herbs, Lemon Juice, Olive Oil over a bed of Organic Mixed Greens, with Tomato, Egg, Cucumber & a sprinkle of Feta Cheese	13.50
<i>Salad Méditerranée</i> – Hummos, Baba Ghanoush, Tabuleh, Armenian Potato Salad, Lentil Salad & Organic Salad Greens with Feta Cheese	14.50
<i>Chicken Salad</i>	14.50
Skewer of Grilled Chicken over Organic Greens with Egg, Cucumber, Tomato & Feta Cheese	
<i>Fruit & Cheese Plate</i> – Seasonal Fresh Fruit & Cheeses.	small 8.50 large 12.50

Mediterranean Meza - \$21.95 per person
(minimum two people, or more)

A tasting of 10 House Specialties including Hummos, Baba Ghanoush, Tabuleh, Armenian Potato Salad, Dolma Grape Leaves, Levant Sandwiches, Lamb Lule, Chicken Cilicia Fillo, Spinach & Feta Fillo, Chicken Pomegranate and Rice Pilaf.
Vegetarian or Vegan selection also available

Specialties

Served with Choice of Organic Green Salad or Armenian Potato Salad or Cup of Soup du Jour

- Middle Eastern Plate* 17.25
Chicken Cilicia Fillo, Grecian Spinach & Feta Fillo, Levant Sandwich and choice of Lamb Lule or Chicken Pomegranate
- Vegetarian Middle Eastern Plate* 16.95
Grecian Spinach & Feta Fillo, Cheese Karni Fillo, Dolma, Levant Sandwich or Falafel
- Chicken Pomegranate* 17.25
Four Drumsticks marinated in Pomegranate Sauce, Baked with Wild Herbs, served over Rice Pilaf
- Chicken Kebab* – Two Skewers of Marinated Chicken Grilled and served over Rice Pilaf. 17.25
- Lamb Lule* 17.25
Grass-fed Lean Ground Halal Lamb Meatballs with Parsley, Spices, Onions & Tomatoes over Rice Pilaf
- Lebanese Kibbeh* – Lean Ground Beef & Cracked Wheat with Pine Nuts, Seasoned & Baked . . . 17.25
- Falafel Sandwich* 14.95
Crisp Falafel balls wrapped in Lavash Bread & grilled, served with Organic Greens & Tahini Sauce
- Chicken Shawarma Sandwich*. 15.95
Spiced baked Chicken Sandwich, wrapped in Lavash Bread & grilled, served with a Cucumber Yogurt Sauce
- Quiche of The Day* – Three slices of our Vegetarian Selection of the Day 15.95
- Levant Sandwich* 15.95
Four Vegetarian Lavash Bread Sandwiches with Herbed Cream Cheese and Fresh Vegetables
- Le Billet Doux* –Combination of the Levant Sandwich and Quiche of the Day 16.95



Anoush Ella! (may it be sweet)

NO SUBSTITUTIONS PLEASE – We are happy to split the bill in maximum four ways – Not responsible for lost items
A 4% fee added for San Francisco Employer Mandates – 18% service charge added for parties of 6 or more

Fillo Dough Specialties (handrolled & baked)

Served with Choice of Organic Green Salad or Armenian Potato Salad or Cup of Soup du Jour

Grecian Spinach & Feta – A delicious mixture of Spinach, Onions, Garbanzo & Feta Cheese

Chicken Cilicia – Cinnamon-spiced Chicken with Chickpeas & Raisins

Levantine Meat Tart – Lean Ground Beef with Spices served with a Tomato Onion Sauce

Cheese Karni – Stuffed with Melted Mozzarella and Feta Cheeses, spiced with Herbs & Onions

Any combination of four pieces - \$16.95



Desserts

Heavenly Trio – Baklava, Datil Amandra, and Chocolate Mousse 8.50

Datil Amandra – Dates & Nuts rolled
in Fillo, served warm 6.95

Muhalabiye – Rosewater-infused
Pudding with Pistachios 6.95

Pistachio Nest – in Flaky Fillo 6.95

Baklava – Local Organic Walnuts in Layered Fillo 6.95

Crème Brulée 6.95

Chocolate Mousse 6.95

Vegan Chocolate or Fresh Lemon Cake 6.95

Hot & Cold Beverages

Organic Lemonade 3.50

Iced Tea 3.50

Hibiscus Cooler 3.50

Sparkling Water small 3.50 large 6.25

Apple Juice, Milk 3.75

House Coffee 3.50

Selection of Teas 3.50

Moroccan Sweet Mint Tea (hot or iced) 3.75

Middle Eastern Coffee 5.50

Espresso single 3.50 double 4.95

Cappuccino 4.95

Café Latte 5.25

Café Mocha 5.50

Hot Chocolate 4.95

Coke, Diet Coke, Sprite, San Pellegrino Limonata or Aranciata 3.50

— ALL OUR COFFEES ARE CERTIFIED ORGANIC —

Beer & Wine

Kotayk (Armenia) – **Mythos** (Greece) – **Almaza** (Lebanon) **Stella Artois** (Belgium)

Anchor Steam (San Francisco) see list

House wine – Burgundy or Chardonnay glass 8.00 1/2 litre 19.00 litre 32.00

Retsina – Greek White Table Wine aged in Pine Barrels glass 9.00

La Méditerranée Sangria glass 8.00 1/2 litre 19.00 litre 35.00

— Please see our Wine List for Specials by the Glass —