



Appetizers

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

Soup du Jour

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

Salads

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

Small Green Salad – Organic Mixed Greens, Cucumber, Tomato & a sprinkle of Feta Cheese	7.95
Large Green Salad – Organic Mixed Greens, Egg, Cucumber, Tomato & Feta Cheese topped with Tabuleh	13.50
Spinach Salad – A bed of Spinach with Walnuts, Onion, Tomato, Feta & Egg	small 9.50 large 13.50
Armenian Tomato Salad – Tomatoes & Cucumbers tossed with Olives, Herbs & Feta	12.50
Lentil Salad – 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
Salad Méditerranée – Hummos, Baba Ghanoush, Tabuleh, Armenian Potato Salad, Lentil Salad & Organic Salad Greens with Feta Cheese	14.50
Chicken Salad	14.50
Skewer of Grilled Chicken over Organic Greens with Egg, Cucumber, Tomato & Feta Cheese	
Fruit & Cheese Plate – 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

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

Baklava – Local Organic Walnuts in Layered Fillo . . . 6.95

Mahalabiye – Rosewater-infused
Pudding with Pistachios 6.95

Crème Brulée 6.95

Pistachio Nest – in Flaky Fillo 6.95

Chocolate Mousse 6.95

Vegan Chocolate or Fresh Lemon Cake 6.95

Hot & Cold Beverages

Organic Lemonade 3.50

Moroccan Sweet Mint Tea (hot or iced) 3.75

Iced Tea 3.50

Middle Eastern Coffee 5.50

Coke, Diet Coke, Flavored Sodas 3.50

Espresso single 3.50 double 4.95

Sparkling Water small 3.50 large 6.25

Cappuccino 4.95

Apple Juice 3.75

Café Latte 5.25

Milk 3.75

Café Mocha 5.50

Selection of Teas 3.50

Hot Chocolate 4.95

House Coffee 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 9.00 1/2 litre 19.00 litre 35.00

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