

🌀 Middle Eastern Plate 🌀

Served with Hummus, Pita, and your choice of Soup, Organic Green Salad or Armenian Potato Salad

Spinach & Feta Fillo

Cheese Karni Fillo

Falafel (vegan, gf)

Levant Sandwich

Dolma Grape Leaf (vegan, gf)

Choice of 3 Items - \$16.95 per person

Chicken Cilicia Fillo

Chicken Pomegranate (gf)

Lamb Lule (gf) add \$1.00

Entrées served with Hummus, Pita and your choice of Soup, Organic Green Salad or Armenian Potato Salad

- Chicken Pomegranate** | Three local & sustainably-sourced drumsticks marinated in a pomegranate sauce, served over rice pilaf (gf) \$16.95
- Lamb Lule** | Local, grass-fed Superior Farms Halal Lamb meatballs, served in a tomato-onion sauce, served over rice pilaf (gf) \$17.95
- Halal Saffron Chicken Breast Kebab** | Grilled and served with rice pilaf and a cucumber yogurt sauce (gf) \$17.50
- Beef Kafta Kebab** | Prather Ranch beef meatball skewer, grilled & served with rice pilaf (gf) \$17.95
- Salmon Kebab** | Sustainably-sourced grilled salmon skewer marinated in dill & tomato, served over rice (gf).. \$18.50
- Veggie Kebab** | Two Skewers of marinated Vegetable Kebabs with Organic Tofu, served over rice pilaf (gf) \$17.95
- Lebanese Beef Kibbeh** | Prather Ranch spiced ground beef meatballs with cracked wheat, toasted pine nut & herbs, served with a cucumber yogurt sauce and rice pilaf \$17.95
- Lamb or Veggie Moussaka** | Grilled Vegetables layered with a gluten-free Bechamel Sauce (gf) \$18.95
- Grilled Lamb Shawarma** | Spiced and baked Superior Farms halal lamb, served with a cucumber-yogurt sauce sandwich \$17.50 over rice \$19.50
- Grilled Chicken Shawarma** | Spiced and baked chicken served with a cucumber yogurt sauce sandwich \$16.95 over rice \$18.95
- Vegan Shawarma** | Spiced plant-based protein, served with tahini sandwich \$16.50 over rice \$18.50
- Grilled Falafel** | House-made falafel balls served with tahini (vegan) sandwich \$16.50 over rice \$18.50
- Vegan Lamb Kibbeh** | Plant-based Black Sheep lamb meatballs served over rice pilaf (gf) \$17.95
- Vegan Kafta Meatballs** | Plant-based Meatballs served over rice with Tahini (gf) \$17.95
- Quiche du Jour** | Our vegetarian Quiche du Jour \$16.95

🌀 Salads 🌀

Served with Fresh Pita

- Falafel Salad** | Crisp falafel balls over organic greens with veggies, house tomato vinaigrette & tahini dressing (vegan, gf) \$16.50
- Salad Méditerranée** | Hummus, Baba Ghanoush, Tabuleh, Armenian Potato Salad, Three Bean Salad & organic greens with feta \$17.50
- Chicken Salad** | Halal saffron chicken breast kebab over organic greens, tomato, cucumber, egg & feta (gf).. \$17.50
- Three Bean Salad** | Over organic greens w/tomato, egg, cucumber, feta & our house tomato vinaigrette (gf)... \$16.50
- Salmon Salad** | Sustainably-sourced skewer of Salmon over organic greens, tomato, cucumber & feta (gf) ... \$18.50
- Shawarma Salad** | Spiced Shawarma meat over greens with cucumber, egg & feta (gf)... chicken \$17.50 lamb \$17.95

Beverages

Red Wine

La Med Sangria! (glass or carafe)	\$11 / \$25
La Med Burgundy (glass or carafe)	\$10 / \$24
Paso A Paso Organic Tempranillo (Spain) . .	\$12 / \$42
Karas Syrah Blend (Armenia)	\$13 / \$44
Frelander Organic Pinot Noir (Mendocino). .	\$14 / \$46

White Wine & Rosé

glass / carafe

La Med Chardonnay	\$10 / \$24
Le Jade Sauvignon Blanc (France).	\$14 / \$46
Karas Dry White Blend (Armenia).	\$13 / \$44
La Fiera Pinot Grigio (Italy)	\$12 / \$42
Malamatina Greek Retsina (glass or half bottle)	\$12 / \$22
Chateau Kefraya "Soleil" Rosé (Lebanon) . .	\$13 / \$44

Beer

Stella Artois (Belgium)	\$6.95
Kotayk Lager (Armenia).	\$7.95
Almaza Pilsner (Lebanon).	\$7.95
Fort Point KSA Kolsch (San Francisco)	\$7.95
Fort Point Villager IPA (San Francisco)	\$7.95
Fort Point Westfalia Red Ale (San Francisco)	\$7.95
Stella non-alcoholic "Liberty Ale"	\$6.95

Sparkling Wine & Mimosas

New! La Med Spritz	\$12
California Sparkling Brut Cuvée (glass or bottle)	\$8 / \$26
Mimosa (orange or hibiscus (glass or carafe)	\$8 / \$26
Pomegranate Mimosa Royale (glass or carafe)	\$8 / \$26

Non-Alcoholic

Moroccan Mint Tea (hot or iced)	\$4.75
Hot Apple Cider (seasonal)	\$4.95
spiked with sherry	add \$2
Iced Tea (unsweetened).	\$4.50
Organic Lemonade (also available with rosewater)	\$4.50
Hibiscus Cooler.	\$4.75
Coke, Diet Coke, Sprite.	\$4.50
San Pellegrino Aranciata/Limonata.	\$4.50
San Pellegrino Sparkling Water (small/large)	\$4.50 / \$7.50
Organic House Coffee or Assorted Teas	\$4.50
Middle-Eastern Coffee	\$6.50

Desserts

Muhlabiye (rosewater pudding w/pistachios) (*gf*) | **Datil Amanda** (organic dates & nuts in fillo) (*vegan*)

Pistachio Nest | **Baklava** | **Chocolate Mousse** (*gf*)

Warm Vegan Chocolate Cake | **Lemon Cake with Black Currant Coulis**

— \$8 each —

- Happy Hour Daily -

3-6pm | Monday-Friday

www.cafelamedfillmore.com

2210 Fillmore Street (at Sacramento), San Francisco | (415) 921-2956

A 1% Zero Foodprint charge is included on each check to fund California's Restore California healthy soil projects that draw down carbon. Please let your server know if you would prefer to opt out. A 4.75% fee added for San Francisco Employer Mandates (SF Locations only) 25% gratuity included for parties of 6 or more. Not responsible for lost or stolen items.