

Introduction to the new chef, and story of the store, origins, part of North Beach community. Our Executive chef Sabahhatin Bilecan is a culinary maestro specializing in Mediterranean and middle eastern cuisines with deep roots

## APPETIZERS

**GRAPE LEAVES (V + GLUTEN FREE)** \$12

*Delicately filled with fresh herbs and rice + yogurt*

**STUFFED SUN-DRIED EGGPLANTS (V + GLUTEN FREE)** \$12

*Delicately filled with fresh herbs and rice + yogurt*

**HUMMUS (VG + GLUTEN FREE)** \$10

*Creamy chickpea mousse + EVOO*

**TZATZIKI (V + GLUTEN FREE)** \$11

*Greek yogurt + cucumber + dill + garlic + EVOO*

**BABA GHANOUSH (V + GLUTEN FREE)** \$10

*Smoky roasted eggplant + garlic + pressed Greek yogurt*

**FALAFEL (VG+ GLUTEN FREE)** \$10

*Golden, crispy house-made falafel gems + green tahini*

**CHEF'S MEZZE PLATE (V + GLUTEN FREE)** \$26

*Selection of traditional mezzes, all made in-house with authentic flavors and fresh ingredients, showcasing the essence of Mediterranean cuisine.*

## SIDES

**GREEK FRIES** \$7

**FRENCH FRIES** \$7

**RICE** \$6

**PITA BREAD** \$2

**STEAM VEGGIES** \$8

**LENTIL SOUP** \$8

**KIDS PLATE** \$14

*(Chicken/Lamb-beef gyro + fries)*

**CHICKEN GYROS OR LAMB BEEF GYROS** \$14

**CHICKEN KEBOB SKEWER** \$14

## ADD-ONS

**SALMON** \$10

**BEEF LAMB GYRO** \$14

**CHICKEN KEBAB SKEWERS** \$10

**FALAFEL 4 PCS (VG)** \$8

## DESSERTS

**BAKLAVA** \$8

*Golden, flaky phyllo pastry filled with a decadent mix of nuts and honey syrup*

**KÜNEFE** \$12

*Layers of shredded pastry filled with melted cheese, drenched in syrup, and garnished with pistachios*

## SALADS

**GREEK SALAD (V + GLUTEN FREE)** \$18

*Fresh cucumber, tomatoes red onions kalamata olives, feta cheese, house-made vinaigrette*

**SHEPHERD'S SALAD (V + GLUTEN FREE)** \$18

*A refreshing garden tomatoes, cucumbers, creamy goat cheese, red onions, house-made EVOO*

## WRAPS

**FALAFEL WRAP (VG)** \$16

*Crispy falafels craft in-house fresh herbs-harmony dip sauce*

**CHICKEN GYROS WRAP** \$16

*Chicken gyros + house-made yogurt sauce*

**SALMON WRAP (DAIRY FREE)** \$19

*Grilled Salmon + house-made tahini sauce*

**LAMB-BEEF GYROS WRAP** \$17

*Lamb-beef gyros house-made yogurt sauce*

**ROASTED VEGGIE WRAPS (V)** \$16

*Roasted eggplant, bell peppers, zucchini, creamy goat cheese, green mint mousse, and red onions served in a warm flatbread with tzatziki*

## MAIN DISHES

**GRILLED BRANZINO (GLUTEN FREE + DAIRY FREE)** \$35

*Mediterranean Sea bass, expertly grilled for tender, flaky perfection, enhanced with cold pressed olive oil, sea-salt, and charred lemon. Small salad+ A simple yet refined taste of the coast*

**BRAISED LAMB SHANK** \$34

*Slow-braised lamb shank, perfectly tender, nestled over a bed of freekeh pilaf, delicately garnished with vibrant fresh herbs*

**BEEF TENDERLOIN SKEWERS (GLUTEN FREE)** \$26

*Prime beef tenderloin, flame-grilled to lock in juiciness, served with rice and salad.*

**GRILLED CHICKEN SKEWERS (GLUTEN FREE)** \$23

*Tender, marinated chicken skewers, char-grilled to perfection for a subtle smokiness and juicy finish. Paired with aromatic rice and a refreshing garden salad to complement the flavors*

**FALAFEL PLATE (VG + GLUTEN FREE)** \$19

*Golden, handcrafted falafel—perfectly crisp on the outside and tender within—served with a silky, house-crafted tahini sauce that enhances each bite with a creamy, nutty finish*

**GRILLED SALMON (GLUTEN FREE)** \$24

*Fresh salmon fillet, grilled and served with rice and sautéed veggies*

**BEEF-LAMB GYROS** \$24

*Thinly sliced marinated beef, slowly roasted to tender perfection, served with rice and a side salad*

**CHICKEN GYROS (GLUTEN FREE)** \$24

*Sliced marinated chicken thigh, prepared in-house, served with rice and a side salad*

**MIXED GRILL PLATTER (GLUTEN FREE)** \$28

*An artful duo of flame-grilled chicken skewers and melt-in-the-mouth beef tenderloin, elegantly paired with fragrant butter-infused rice and a refreshing garden salad*

**VEGGIE MOUSSAKA. (V)** \$26

*Greek classic, layers of roasted eggplant, zucchini, and potatoes, harmoniously paired with a spiced lentil-tomato compote. Topped with a creamy béchamel and expertly baked to a golden finish*

# WINES



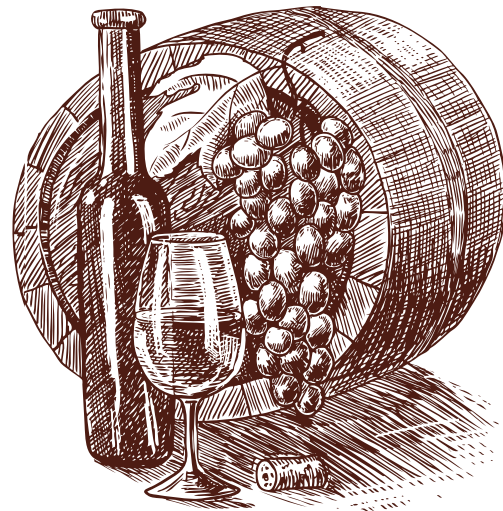
## REDS

GL BL

<b>BLACK CABRA (CABERNET) 2023 ARGENTINA</b>	<b>\$14</b>	<b>\$60</b>
<b>AMETHYSTOS ROUGE (RED BLEND) 2021 GREECE</b>		<b>\$60</b>
<b>CALIVEDA (PINOT NOIR) 2021 CALIFORNIA</b>		<b>\$64</b>
<b>TESORO DELLA REGINA (CHIANTI CLASSICO) 2022 ITALY</b>		<b>\$62</b>
<b>ACHAVAL FERRER (MALBEC) 2021 MENDOZA, ARGENTINA</b>		<b>\$60</b>
<b>EARTHQUAKE (ZINFANDEL) 2021 LODI, CALIFORNIA</b>		<b>\$65</b>
<b>TEXTBOOK (CABERNET) 2022 PASO ROBLES</b>		<b>\$65</b>
<b>JUGGERNAUT (PINO NOIR) 2021 RUSSIAN RIVER</b>		<b>\$65</b>
<b>YAKUT (RED BLEND) 2022 EASTERN ANATOLIA TURKEY</b>		<b>\$65</b>

## BUBBLES GL BL

<b>PROSECCO (187 ML)</b>	<b>\$11</b>
<i>Coppola prosecco Italy</i>	
<b>BRUT ROSE (187 ML)</b>	<b>\$11</b>
<i>Le Grand Courtage France</i>	
<b>CHAMPAGNE (375 ML)</b>	<b>\$85</b>
<i>Mailly Brut Reserve Grand Cru</i>	
<b>BRUT</b>	<b>\$55</b>
<i>Chando, California</i>	



## WHITES GL BL

<b>CHARDONNAY</b>	<b>\$14</b>	<b>\$56</b>
<i>Harken, barrel fermented 2022. California</i>		
<b>SAUVIGNON BLANC</b>	<b>\$14</b>	<b>\$56</b>
<i>Stoneleigh, of Marlborough 2023. New Zealand</i>		
<b>PINOT GRIGIO</b>		<b>\$64</b>
<i>Santa Margarita, 2023. Italy</i>		
<b>HERMES ASSYRTIKO</b>		<b>\$64</b>
<i>Peloponnese, 2023. Greece</i>		
<b>ROSE</b>		<b>\$66</b>
<i>Flowers, 2022 Sonoma Coast</i>		
<b>WHITE BLEND</b>		<b>\$68</b>
<i>Kavaklidere Cankaya (Central Anatolia - Aegean) 2023. Turkey</i>		

**GL (GLASS) BL (BOTTLE)**

## BEERS



<b>MODELO</b>	<b>\$7</b>	<b>PERONI.</b>	<b>\$7</b>
<b>CORONA</b>	<b>\$7</b>	<b>NON-ALCOHOLIC BEER.</b>	<b>\$7</b>
<b>LAGUNITAS IPA</b>	<b>\$7</b>	<b>EFES PILSNER (TURKEY)</b>	<b>\$8</b>
<b>TRUMER PILLS</b>	<b>\$7</b>	<b>FIX HELLAS (GREECE)</b>	<b>\$8</b>
<b>STELLA ARTOIS</b>	<b>\$7</b>		

## COFFEE / TEA

<b>CAPPUCCINO/LATTE.</b>	<b>\$6</b>	<b>LEAF HERBAL TEA</b>	<b>\$14</b>
<b>AMERICANO</b>	<b>\$5</b>	<i>Sage, Linden, Chamomile-Mint, Cranberry-Apple</i>	
<b>TURKISH COFFEE</b>	<b>\$5</b>	<b>POT OF TURKISH TEA</b>	<b>\$10</b>

## COLD DRINKS

<b>SODAS</b>	<b>\$4</b>	<b>SPARKLING WATER</b>	<b>\$8</b>
<b>AYRAN (YOGURT DRINK)</b>	<b>\$6</b>	<b>BOTTLED STILL WATER</b>	<b>\$8</b>
<b>ICED TEA</b>	<b>\$6</b>		