

APPETIZERS

- GRAPE LEAVES (V)** \$12
Fresh herbs and rice wrapped in vine leaves, served with creamy yogurt.
- STUFFED SUN-DRIED EGGPLANTS (V)** \$12
Sun-dried eggplants filled with rice and herbs, served with yogurt.
- HUMMUS (VG)** \$9.50
Smooth chickpea dip with EVOO drizzle.
- TZATZIKI (V)** \$10
Greek yogurt, cucumber, dill, and garlic.
- BABA GHANOUSH (V)** \$10
Smoky roasted eggplant dip.
- FALAFEL (VG+GLUTEN FREE)** \$10
Golden, crispy house-made falafel gems + green hummus
- CHEF'S MEZZE PLATE (V)** \$32
A vibrant selection of Mediterranean favorites—grape leaves, stuffed eggplant, velvety hummus, smoky baba ghanoush, creamy tzatziki, and crispy falafel—served with warm, pillowy pita.

SALADS

- GREEK SALAD (V)** \$18
Cucumbers, tomatoes, Kalamata olives, feta, and vinaigrette.
- SHEPHERD'S SALAD (V)** \$18
Tomatoes, cucumbers, goat cheese, EVOO.

SALAD ADD-ONS

- LAMB-BEEF GYRO OR CHICKEN** \$14
- EXTRA HALLOUMI CHEESE OR GOAT CHEESE** \$8

SIDES

- GREEK FRIES (VG)** \$7
Fries topped w/ Mediterranean herbs
- FRENCH FRIES (VG)** \$7
- PITA BREAD (V)** \$2
- RICE (VG)** \$6
- LENTIL SOUP (VG)** \$8
- KIDS GYROS PLATE (GLUTEN FREE)** \$14
Chicken or Lamb-Beef, served w/ rice or fries.

DESSERTS

- BAKLAVA** \$8
Flaky pastry with chopped nuts and honey syrup.
- KÜNEFE** \$12
Shredded pastry, melted cheese, syrup, and pistachios.

MAIN DISHES

- GRILLED BRANZINO** \$32
(GLUTEN FREE+DAIRY FREE)
Mediterranean Sea bass, expertly grilled to perfection, finished with cold-pressed olive oil, sea salt, and charred lemon. Served with fire-kissed fennel, roasted red pepper, and blistered tomatoes.
- ★ **BRAISED LAMB SHANK** \$28
(GLUTEN FREE)
Tender, slow-braised lamb shank, served atop aromatic rice and garnished with fresh herbs for a rich, flavorful finish.
- BEEF TENDERLOIN SKEWER PLATE (GLUTEN FREE)** \$28
Flame-grilled beef tenderloin, served with fragrant rice, fire-roasted red pepper, charred tomato, and grilled fennel.
- GRILLED CHICKEN SKEWER PLATE (GLUTEN FREE)** \$22
Marinated grilled chicken, rice, grilled red pepper, tomato, and fennel.
- CHICKEN GYRO PLATE (GLUTEN FREE)** \$24
Marinated chicken thighs, rice, grilled red pepper, tomato, and fennel.
- FALAFEL PLATE (GLUTEN FREE)** \$24
Golden hand-crafted falafels perfectly crisp served with a silky, house crafted green hummus and rice.
- MESOPOTAMIAN FEAST (FOR TWO) ★** \$30
(GLUTEN FREE)
Braised lamb shank, sun-dried stuffed eggplant, grape leaves, figs, apricots, and prunes.
- VEGGIE MOUSSAKA (V)** \$24
Layers of roasted eggplant, zucchini, and potatoes with spiced lentil-tomato compote, topped with creamy béchamel and baked to golden perfection.
- MIXED GRILL PLATE (GLUTEN FREE)** \$30
Chicken skewers and beef tenderloin, rice, grilled red pepper, tomato, and fennel.
- GRILLED SALMON PLATE (GLUTEN FREE)** \$24
Grilled salmon, rice, grilled red pepper, tomato, fennel.
- BEEF-LAMB GYROS PLATE (GLUTEN FREE)** \$24
Marinated beef and lamb, rice, grilled red pepper, tomato, and fennel.
- ★ **AUNT MARIA'S BRAISED DUCK** \$24
(GLUTEN FREE+DAIRY FREE)
Slow-braised duck legs with apricots, prunes, figs, and sumac in a spiced tomato reduction, finished with lemon gastrique and served over Lebanese herb rice.

WRAPS

All wraps have lettuce, tomato, and onion

- FALAFEL WRAP (VG)** \$18
Crispy falafel with lettuce, onions, cucumber, mint, and green tahini.
- CHICKEN GYROS WRAP** \$18
Marinated chicken gyro with house-made yogurt sauce.
- SALMON WRAP** \$21
Grilled salmon with house tahini sauce.
- LAMB-BEEF GYROS WRAP** \$18
Lamb and beef gyro with house-made yogurt sauce.

GREEK POUTINES (FRENCH FRIES)

- FALAFEL POUTINE (GLUTEN FREE) (V)** \$14
Golden, crispy house-made falafel gems + French fries, goat cheese, onion, fresh mint leaves, tomatoes
- THIN SHAVED LAMB BEEF GYRO POUTINE (GLUTEN FREE) (V)** \$14
French fries, feta cheese, jalapeño, lamb beef gyro
- CHICKEN GYRO POUTINE (GLUTEN FREE) (V)** \$14
French fries, feta cheese, jalapeño, chicken gyro

V (VEGETARIAN) VG (VEGAN) EVOO (EXTRA VIRGIN OLIVE OIL)



NORTH BEACH GYROS

MEDITERRANEAN RESTAURANT

