

Please inform us if you're vegan, vegetarian, gluten-free. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity will be added to parties of 6 or more. 5% San Francisco Mandate Surcharge will be added to your bill to support employee health care benefits, as required by the San Francisco Health Care Security Ordinance. Limit 2 cards per table.

APPS

Shishito Peppers 13
sea salt, yogurt

Brussel Sprouts 13
reduced balsamic marash

French Fries 12
paprika, parmesan, seasoning

Kurdish Meatballs 16
kalamata olives, fresh herbs, tomato basil sauce, feta crumble

Kalamarika Mykonos 21
sautéed calamari, light garlic, olives, arthichoke, lemon, grape tomato basil sauce, crostini

Octapodaki 23
grilled smoky mediterranean octopus, fresh meyer lemon, marash, kale, red cabbage, chickpea, olive oil

Lamb Souvlaki 21
sautéed marinated lamb, garlic, shallots, tomatoes, house spices, anaheim peppers, served with toasted pita & lebni yogurt

SOUP & SALADS

Lentil Soup 11
onions, mint, oregano, tomato paste

Horiatiki 16
campari tomatoes, anaheim peppers, persian cucumbers, red onions, crumbled feta, olives, sumak, olive oil, fresh lemon vinaigrette

Kale Picnic Salad 16
dried apricots, goat cheese, toasted hazelnut, dates, apples, meyer lemon

Stuffed Falafel Salad 17
goat cheese, mixed greens, avocado

ADD
SALMON 16
ANY SKEWER 15
PITA 2

ENTRÉES

Dunya Burger 25
ground angus beef & lamb, house aioli spread, lettuce, tomatoes, marash, melted cheese, ciabatta, fries

Keftedes 28
ground beef & lamb, fresh herbs, parsley, red onions, chickpea, kale, red cabbage, sundried tomatoes, rice, marash

Adana 28
mildly spicy ground angus beef & lamb, red onions, parsley, red bell pepper paste, chickpea, kale, red cabbage, sundried tomatoes, rice, marash

Lamb Brochettes 32
house marinated lamb cubes, chickpea, kale, red cabbage, sundried tomatoes, rice, marash

Chicken Brochettes 28
marinated chicken breast cubes, chickpea, kale, red cabbage, sundried tomatoes, rice, marash

Mixed Grill 52 SERVES 2-3
chicken, lamb, keftedes, adana, chickpea, kale, red cabbage, sundried tomatoes, rice, marash

Musakka 25
oven-roasted eggplant, potatoes, red bell peppers, zucchini, spinach, bechamel sauce

Kasarli Beyti 29
lavash-wrapped ground angus beef & lamb, fresh herbs, kaseri, parsley, red onions, yogurt, olive oil, marash, tomato sauce

Sultani 29
grilled marinated ground angus beef & lamb, roasted smoky eggplant, roasted bell peppers, italian parsley, olive oil, seared brown butter tomato sauce, lebni, pita

Saumon Provençal 32
baked alaskan salmon topped with fennel, leeks, spinach, sundried tomatoes, gigantes plaki, fresh dill mustard, fumé sauce

Kotopoulo 28
half oven-roasted chicken, roasted mild anatolian red pepper, sundried tomatoes, gigantes plaki, white wine butter cream sauce

*RICE OPTIONAL AS SIDE



Falafel 12
crispy, ground chickpea & parsley, seasoned with house herbs, tahini sauce

Muhammara 11
crushed walnut, roasted bell peppers, roasted tomatoes, garlic, cumin

Hummus 11
puréed garbanzo beans, lemon, tahini, pita bread

Tzatziki 12
cucumber, fresh dill, mint, lebni

Börek 12
stuffed filo dough, feta, goat cheese, parsley

Castelvetrano Olives 10
zesty orange, rosemary, oilve oil

Melitzano Purée 12
roasted smoky eggplant, red bell pepper, garlic, parsley, olive oil, sumak, marash

Warm Grape Leaves 12
stuffed with rice, currants, pine nuts, house-blended herbs, yogurt, tomato sauce, olive oil

Mixed Meze Platter 35
tzatziki, hummus, melitzano purée, borek, falafel, muhammara, warm grape leaves, olives, pita bread