




## PLATES

- |      |   |                |
|------|---|----------------|
| F0.  | <b>Beef Shish Kebab</b>   | <b>\$18.95</b> |
|      | 48 hours marinated grilled beef cubes comes with rice, salad, hummus, pita bread and tahini sauce.  |                |
| F1.  | <b>Lamb Beef Gyro</b>   | <b>\$18.95</b> |
|      | Marinated lamb-beef meat cooked on vertical rotisserie and sliced into thin pieces as it cooks  |                |
| F2.  | <b>Chicken Gyro Plate</b>   | <b>\$18.50</b> |
|      | Marinated chicken leg cooked on vertical rotisserie and sliced into thin pieces as it cooks   |                |
| F3.  | <b>Combo Gyro Plate</b>   | <b>\$18.95</b> |
|      | Combination of lamb-beef and chicken gyro   |                |
| F4.  | <b>Salmon Plate</b>   | <b>\$20.95</b> |
|      | Flavored grilled salmon piece served with rice and salad  |                |
| F5.  | <b>Lamb Shish Kebab</b>   | <b>\$20.95</b> |
|      | Marinated and grilled lamb leg cubes  |                |
| F6.  | <b>Chicken Shish Kebab</b>  | <b>\$18.50</b> |
|      | Marinated grilled chicken breast cubes  |                |
| F7.  | <b>Combo Shish Kebab</b>  | <b>\$18.95</b> |
|      | Combination of chicken kebab with lamb or beef kebab  |                |
| F8.  | <b>Kofte Kebab</b>  | <b>\$17.95</b> |
|      | Grilled patties made of ground lamb and beef with peppers, onions, garlic and parsley   |                |
| F9.  | <b>Adana Kebab</b>  | <b>\$18.95</b> |
|      | Mixer of ground lamb, onions, parsley and spices mounted on a skewer and grilled  |                |
| F10. | <b>Mediterranean Mix Kebabs</b>   | <b>\$24.95</b> |
|      | Combination of lamb-beef gyro, chicken gyro, lamb kebab, chicken kebab and Kofte  |                |
| F11. | <b>Iskender Kebab</b>   | <b>\$19.95</b> |
|      | Thinly slices lamb beef gyro, topped with tomato sauce melted butter over the pieces of pita bread. Comes with yogurt on the side                   |                |
| F12. | <b>Musakka Plate</b>   | <b>\$18.95</b> |
|      | Packed eggplant, zucchini, bell peppers, mushroom, celery, spinach, potatoes, and mozzarella cheese layers, topped with tomato sauce and rice salad |                |
| F13. | <b>Falafel Plate</b>   | <b>\$16.95</b> |
|      | Falafel balls served with hummus, babaganoush and salad   |                |
| F14. | <b>Veggie Skewers</b>    | <b>\$16.95</b> |
|      | Grilled zucchini, mushrooms and onion served with rice and hummus   |                |

 Vegan  Vegetarian  
GF → Gluten Free

## DESSERTS

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|-----|---|---------------|
| G1. | <b>Baklava</b>  | <b>\$6.25</b> |
|     | Dessert pastry, made of phyllo dough and filled with pistachio/walnut soaked in honey syrup |               |
| G2. | <b>Kunefe</b>   | <b>\$8.25</b> |
|     | Shredded phyllo dough layered with unsalted cheese and soaked in syrup                      |               |
| G3. | <b>Rice Pudding</b>   | <b>\$6.25</b> |
|     | Cooked rice mixed with sweetened milk. Cold served milk based pudding                       |               |
| G4. | <b>Turkish Delight</b>  | <b>\$3.25</b> |
|     | Jelly like sugar and starch based candy   |               |

## CATERING MENU

All items serve 10 people and platters come with bread, rice and salad

- |      |   |              |
|------|---|--------------|
| H0.  | <b>Beef Shish Kebab Platter</b>           | <b>\$180</b> |
| H1.  | <b>Lamb Beef Gyro Platter</b>             | <b>\$180</b> |
| H2.  | <b>Chicken Gyro Platter</b>               | <b>\$175</b> |
| H3.  | <b>Lamb Shish Kebab Platter</b>           | <b>\$205</b> |
| H4.  | <b>Chicken Shish Kebab Platter</b>        | <b>\$175</b> |
| H5.  | <b>Mixed Kebab Platter</b>                | <b>\$240</b> |
| H6.  | <b>Salmon Kebab Platter</b>               | <b>\$205</b> |
| H7.  | <b>Falafel Platter (No Rice)</b>          | <b>\$160</b> |
| H8.  | <b>Appetizer Combo (No Rice No Salad)</b> | <b>\$180</b> |
| H9.  | <b>Hummus</b>                             | <b>\$75</b>  |
| H10. | <b>Babaganoush</b>                        | <b>\$75</b>  |
| H11. | <b>Tzatziki</b>                           | <b>\$75</b>  |
| H12. | <b>Dolma</b>                              | <b>\$75</b>  |
| H13. | <b>Baklava</b>                            | <b>\$60</b>  |

**PHONE: 415.923.8545**  
**www.mesopotamiakitchen.com**

MESOPOTAMIA KITCHEN



ESTD

2020

Gyros & Kebab

Mediterranean Cuisine

**PHONE: 415.923.8545**

**3915 24<sup>TH</sup> ST,  
SAN FRANCISCO, CA 94114**

**BUSINESS HOURS  
11AM - 9PM EVERYDAY**

**www.mesopotamiakitchen.com**

**Instagram: @mesopotamiakitchen1**

**Email: mesopotamiakitchen1@gmail.com**



## APPETIZERS

- A1. **Dolma** 🌱 (GF) \$7.95  
Stuffed grape leaves with rice and various spices with olive oil (Vegan)
- A2. **Babaganoush** 🌊 (GF) \$7.95  
Roasted and chopped eggplant with tahini, olive oil, herbs, garlic, lemon, and yogurt
- A3. **Hummus** 🌱 (GF) \$7.95  
Creamy chickpeas with tahini, lemon juice, garlic and spices (Vegan)
- A4. **Tzatziki** 🌊 (GF) \$7.95  
Yogurt and sour cream mixed cucumber, dill and herbs
- A5. **Falafel** 🌱 (GF) 5 pcs \$7.95 10pcs \$14.95  
Grounded and deep fried garbanzo beans with zucchini, celery, parsley and onion
- A6. **Spanakopita** 🌊 \$7.95  
Crispy and puffy phyllo dough stuffed with spinach, cheese and onion
- A7. **Shakshuka** 🌱 (GF) \$7.95  
Sauteed eggplant, bell peppers, zucchini, onion with tomato sauce.
- A9. **Carrot Salad** 🌊 \$7.95  
Grated and roasted carrots and walnut with yogurt
- A10. **Appetizer Combo** 🌊 \$18.95  
Combination of hummus, dolma, babaganoush, falafel and Tzatziki

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## SALADS AND SOUPS

- B1. **Greek Salad** 🌊 (GF) \$10.95  
Romaine hearts, tomatoes, cucumber, onions, olives, feta cheese, dressing and fresh lemon
- B2. **Shepherd Salad** 🌱 (GF) \$10.95  
Chopped tomatoes, cucumbers, bell peppers, olives with onion, parsley and fresh lemon
- B3. **House Salad** 🌱 (GF) \$10.95  
Mix greens, romaine heart, carrots, tomatoes, red cabbage, cucumber, dressing and fresh lemon

### TOPPING FOR SALADS

Lamb – Beef Gyro	\$7.50
Chicken Gyro	\$7.00
Chicken Kebab	\$8.00
Lamb Kebab	\$10.00
Salmon	\$11.00
Falafel	3pcs \$4.50

- B4. **Chicken Soup** \$7.50  
Chicken pieces with yogurt and lemon juice
- B5. **Lentil Soup** 🌊 (GF) \$7.50  
Boiled lentil with onion and spices

## SIDES

- C1. French Fries \$5.50
- C2. Rice \$3.95
- C3. Lamb Beef Gyro \$8.00
- C4. Chicken Gyro \$7.00
- C5. Falafel 3pcs \$4.95

## KIDS MENU \$10.95

Choice your meat, and one of the side option

Meat	Side
Chicken Gyro	Rice
Chicken Kebab	Fries
Lamb Beef Gyro	Hummus
Kofte	Falafel
Chicken Nuggets	

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## WRAPS (Come with Fries)

- E2. **Lamb Beef Gyro Wrap** \$13.95  
Lamb-beef gyro with spreaded garlic sauce, salad and tahini sauce wrapped in lavash bread.
- E3. **Chicken Gyro Wrap** \$13.95  
Chicken gyro with spreaded garlic sauce, salad, tahini sauce wrapped in lavash bread.
- E4. **Combo Gyro Wrap** \$13.95  
Lamb-Beef and chicken gyro with spreaded garlic sauce, salad, tahini sauce inside wrapped lavash bread.
- E5. **Kofte Wrap** \$13.95  
Grilled patties made of ground lamb and beef with spreaded garlic sauce, salad, tahini sauce wrapped in lavash bread.
- E6. **Falafel Wrap** 🌊 \$13.95  
Falafel balls with salad, spreaded hummus and tahini sauce.
- E7. **Veggie Wrap** 🌱 \$13.95  
Hummus, shakshuka, salad, falafel, and dolma wrapped in lavash bread
- E8. **Pita Wrap** \$13.95  
Taco style wrap, spreaded garlic sauce with salad, tahini sauce.  
(Choices: lamb-beef, chicken, falafel)
- E9. **Salmon Wrap** \$16.95  
Spreaded hummus with grilled salmon, salad and dressing

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