

GG's Bistro

540 S Coast Hwy Ste 108 92651-2485 · +19494949306 · Updated: Jan 14, 2026

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STARTERS 9

Meze Platter \$31.00

Selection of borek, dolmas, feta cheese, eggplant dip, lentil patties, falafel, hummus & pita bread

Bruschetta \$12.00

Fresh tomatoes, olive oil, garlic, fresh basil on toasted garlic bread

Hummus Trio \$15.00

Olive, cilantro-jalapeno, plain humus served with pita bread & celery

Avocado Crevette \$22.00

Two avocado halves filled with grilled shrimp served with pita & homemade creamy dressing

Borek \$13.00

Four fried pastry rolls filled with, feta cheese & parsley with GG's yogurt dressing

GG's Flatbread \$18.00

Pesto sauce, mushrooms, grilled chicken, arugula on fluffy flatbread

Calamari Fritti \$19.00

Breaded squid rings lightly fried, served with marinara, tartar sauce & lemon wedges

Gourmet Falafel \$14.00

Fried garbanzo and fava bean mix served with house salad, pita bread & lemon tahini sauce

Rice Nuts & Herbs \$16.00

GG's rice, herbs, green onion, dried raisins, apricots, prunes, almonds, walnuts, cranberries with olive oil & lemon dressing

FRESH GREENS 6

Mediterranean

AVAILABLE OPTIONS

Mixed greens, tomatoes, cucumbers, onions, bell peppers, kalamata olives & feta cheese. Olive oil & lemon dressing

\$15.00

\$9.00

Caprese \$15.00

Sliced tomatoes, fresh mozzarella cheese, basil, balsamic vinegar dressing

Wedge Salad \$16.00

Baby iceberg wedges topped with Gorgonzola cheese, crispy bacon, red grapes, organic dates, pumpkin seeds, green onions & homemade lemon-olive oil dressing

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|---|----------------|
| Steak Salad | \$27.00 |
| Mixed greens, red onion, Gorgonzola, tomatoes, corn, spicy pecans, grilled asparagus, hard boiled egg, mustard, horseradish balsamic dressing | |
| Seafood Salad | \$24.00 |
| Mixed greens & cherry tomatoes, smoked salmon, (lox) grilled shrimp, fried calamari, creamy dressing on the side | |
| Arugula Goat Cheese | \$17.00 |
| Arugula, fresh goat cheese, beets, melon, cranberries & walnuts. Balsamic & olive oil dressing | |

FRESH GREENS - ADDITIONS ⁵

| | |
|----------------------------|----------------|
| Falafel | \$8.00 |
| Chicken | \$9.00 |
| Gyro | \$11.00 |
| Grilled Shrimp | \$14.00 |
| Grilled King Salmon | \$16.00 |

FAVORITES ⁵

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|---|----------------|
| Ali Nazik | \$32.00 |
| Seasoned minced lamb on roasted eggplant puree, garlic yogurt, topped with tomato sauce | |
| Iskender Kebab | \$32.00 |
| Thinly sliced gyro meat served on fried pita bread pieces topped with yogurt & tomato sauce | |
| Baby Lamb Chops & French Fries | \$44.00 |
| Steak Fillet Mignon | \$45.00 |
| 8 oz. grilled fillet mignon served with sauce Cafe de Paris, & french fries | |
| Sultans Kebab | \$37.00 |
| Traditional mixed kebabs, sangak bread, rice pilaf, served Turkish style | |

KEBABS ⁶

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| Doner Plate | \$32.00 |
| Thinly sliced beef gyro meat | |
| Kofte Plate | \$32.00 |
| Seasoned grilled beef patties served with homemade spicy sauce | |
| Chicken-Breast Skewers | \$30.00 |
| Filet-Mignon Skewers | \$37.00 |
| Adana - Minced Lamb Skewers | \$32.00 |

Shrimp Skewers

\$34.00

FROM THE SEA 4

Mediterranean King Salmon

\$42.00

Charbroiled salmon, asparagus, spinach, red peppers, feta cheese, tomatoes, balsamic glaze

Chilean Sea Bass

\$44.00

Charbroiled sea bass served with mashed potatoes on a bed of spinach & mushroom

Cioppino

\$35.00

Shrimp, mussels, clams, sea bass and squid served in a tomato - garlic broth

Fish and Chips

\$23.00

The classic English beer battered fish served with basil-lemon aioli & vinegar

PASTAS 6

GG's Bolognese

\$22.00

Spaghetti with homemade tomato and meat sauce topped with parmesan cheese

Fettucine Chicken

\$19.00

Fettuccine tossed in a creamy garlic and parmesan cheese sauce with chicken

Pasta Primavera

\$19.00

Fusilli, spinach, mushrooms, zucchini, onions & garlic sautéed in olive oil & homemade marinara sauce

Pesto Shrimp

\$22.00

Fettuccine tossed in pesto sauce, shrimp, olives, cherry tomatoes, parmesan cheese

Lobster Ravioli

\$25.00

Lobster stuffed ravioli in a vodka-cream sauce with grilled shrimp

Seafood Pasta

\$32.00

Shrimps, mussels, squid & clams sautéed with splash of white wine, fresh tomatoes, olive oil, garlic, served on spaghetti

HEALTHY BITES 1

Rice Bowls

AVAILABLE OPTIONS

Rice, cabbage, cilantro, tomato, avocado, side jalapeno-sour cream dressing

Gyro: \$20.00

Shrimp: \$20.00

Battered Fish: \$20.00

Chicken: \$19.00

Veggie: \$18.00

BURGERS 3

Mediterranean Burger

\$17.00

Grilled 8 oz. beef patty, ajouka, feta cheese, marinated sumak onions

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| GG's Bistro Burger | \$17.00 |
| Grilled 8 oz. beef patty & GG's homemade mayo mix | |
| Veggie Burger | \$15.00 |
| Veggie patty served with avocado & sauteed mushrooms | |

BURGERS - ADDITIONS 4

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| Avocado | \$4.00 |
| Bacon | \$5.00 |
| Mushrooms | \$3.00 |
| Cheddar Cheese | \$1.00 |

PITA SANDWICHES 5

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|--------------------------|----------------|
| Doner (Gyro) Pita | \$17.00 |
| Beef Pita | \$17.00 |
| Chicken Pita | \$17.00 |
| Mixed Veggie Pita | \$16.00 |
| Falafel Pita | \$16.00 |

SIDES 4

| | |
|--------------------------------------|---------------|
| Soup of the Day | \$8.00 |
| House Salad | \$8.00 |
| Sauteed Vegetables | \$9.00 |
| Garlic, Herb & Feta Fries | \$8.00 |

SALAD - ADDITIONS 4

| | |
|----------------------------|----------------|
| Chicken | \$9.00 |
| Gyro | \$11.00 |
| Grilled Shrimp | \$14.00 |
| Grilled King Salmon | \$16.00 |

FAVORITES & KEBABS 4

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|---|----------------|
| Doner (Gyro) Plate | \$30.00 |
| Thinly sliced beef Gyro meat served with rice pilaf, GG's yogurt dressing & gluten-free bread | |

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|--|----------------|
| Ali Nazik | \$32.00 |
| Seasoned minced lamb on roasted eggplant puree, garlic yogurt, topped with GG's tomato sauce, rice pilaf | |
| Baby Lamb Chops & Rice Pilaf | \$44.00 |
| Steak Filet Mignon | \$45.00 |
| 8oz. Grilled filet mignon with red wine sauce, bacon wrapped, asparagus & mashed potatoes | |

ON THE SKEWER 4

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|-----------------------------------|----------------|
| Adana - Minced Lamb | \$32.00 |
| Swordfish | \$32.00 |
| Arugula, rice pilaf, tartar sauce | |
| Filet Mignon Skewers | \$37.00 |
| Chicken Breast | \$30.00 |

DESSERTS 2

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|---|----------------|
| Meringue - Berry Dream | \$13.00 |
| Seasonal berries with whipped cream on meringue | |
| Crème Brulee | \$13.00 |
| Vanilla bean cream served with whipped cream & seasonal Berries | |

SIGNATURE COCKTAILS 9

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|--|----------------|
| Raspberry Kiss | \$14.00 |
| 100% blue agave tequila, orange liquor, homemade simple syrup, muddled raspberries | |
| Berry Sangria | \$14.00 |
| Fresh mixed berries, spices, red wine, blackberry liquor | |
| Mexican Mule | \$14.00 |
| 100% agave tequila, cranberry juice, ginger beer, fresh lime juice | |
| Pineapple Chartreuse | \$15.00 |
| Titos vodka, 130 Alpine herbs, pineapple shrub & lime juice | |
| Aperol Spritzer | \$14.00 |
| Ultra refreshing mix, Aperol, Prosecco & selzer | |
| Mojito | \$14.00 |
| Bacardi rum, lime & fresh mint leaves, organic agave Regular, Pomegranate, Peach | |
| House Margaritas | \$14.00 |
| Spicy Mango, Pomegranate, Raspberry, Peach | |

Jalapeno Margarita **\$15.00**

100% Agave Tequila, orange liquor, jalapeños shrub

Skinny Coastal Cadillac **\$15.00**

Tequila lime, organic agave, Grand Marnier, Pomegranate

GG'S FAVORITES 8

Shakshuka Omelet **\$19.00**

Onions, tomatoes, peppers, garbanzo beans, eggplant, yogurt, spicy sauce & house potatoes

Turkish Pan Fried Eggs **\$17.00**

Sunny side up eggs with Turkish sausage & hash browns

Mediterranean Plate **AVAILABLE OPTIONS**

Pita bread, feta cheese, kalamata olives, cucumbers & Mediterranean style Roma tomatoes with oregano

\$17.00

Add Turkish Sausage:

\$6.00

Simit Special **\$19.00**

Simit (Turkish sesame bagel) stuffed with Turkish cheese & sausage with sunny side up eggs

Pancakes **\$16.00**

Three buttermilk pancakes served with fresh fruit

Blueberry Chia Seed Pudding **\$16.00**

Muddled strawberries, chia seeds, blueberries, coconut yogurt, coconut milk, dates, & pecans

Mediterranean Avocado Toast **AVAILABLE OPTIONS**

Mashed avocados on toast, topped with goat cheese, arugula and tomatoes

\$17.00

Add Poached Eggs: \$6.00

Turkish Sausage: \$6.00

Sultan Tray **\$45.00**

Breakfast for Two. Selection of Turkish cheeses, olives, homemade jams, two hardboiled eggs, Turkish sausage, pastrami, Nutella, organic Turkish honey, nuts, dried fruits, tomatoes, cucumber slices, & an assorted Turkish bread basket

OMELETS 3

Bacon-Brie Cheese Omelet **\$19.00**

Bacon, cherry tomatoes, asparagus, Brie cheese

Mediterranean **\$19.00**

Feta cheese, tomatoes, kalamata olives, bell peppers, oregano & Turkish sausage

Dill-Mushroom Omelet **\$19.00**

Sauteed mushrooms, Kashkaval cheese

MORNING COCKTAILS 4

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|---------------------------------|----------------|
| Bloody Mary | \$16.00 |
| Mimosa | \$14.00 |
| 1 Split prosecco & orange juice | |
| Strawberry Champagne | \$13.00 |
| Bellini | \$13.00 |

COLD DRINKS ⁶

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|-------------------------------------|--------------------------|
| Sodas | \$5.00 |
| Pellegrino | AVAILABLE OPTIONS |
| | Small: \$5.00 |
| | Large: \$9.00 |
| Panna | \$7.00 |
| Italian flat water | |
| Iced Green Tea (Sweetened) | \$5.00 |
| Iced Black Tea (Unsweetened) | \$5.00 |
| Iced Coffee | \$6.00 |

JUICES ⁴

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| Orange | |
| Pineapple | |
| Apple | |
| Cranberry | \$6.00 |

HOT DRINKS ⁷

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| House Coffee Lavazza | \$5.00 |
| Turkish Coffee | \$6.00 |
| Hot Chocolate | \$6.00 |
| Turkish Tea (Brewed Black Tea) | \$5.00 |
| Orange Ginger Mint Herb Tea | \$6.00 |
| Chamomile Lemon Herbal Tea | \$6.00 |
| Blueberry - Lavender | \$6.00 |

BUBBLY ⁵

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| Domain Chandon, Brut, Classic | \$14.00 |
| Mimosa | \$14.00 |
| Strawberry Champagne | \$12.00 |
| Luca Paretti Brut, Lovo Prosecco | \$46.00 |
| Ruffino Prosecco, Italy | \$17.00 |

ROSE 1

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|---|--------------------------|
| Vie Vite, Cote de Provence, France | AVAILABLE OPTIONS |
| | Glass: \$14.00 |
| | Bottle: \$50.00 |

WHITE 6

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|---|--------------------------|
| Ruffino, 'Lumina', Pinot Grigio, Italy | AVAILABLE OPTIONS |
| | Glass: \$10.00 |
| | Bottle: \$34.00 |

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| Ferrari Carano, Pinot Grigio, Sonoma | AVAILABLE OPTIONS |
| | Glass: \$11.00 |
| | Bottle: \$38.00 |

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| Kim Crawford, Sauvignon Blanc, New Zealand | AVAILABLE OPTIONS |
| | Glass: \$13.00 |
| | Bottle: \$46.00 |

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| Knotty W | AVAILABLE OPTIONS |
| | Glass: \$10.00 |
| | Bottle: \$34.00 |

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| Duckhorn 2020, Napa Valley | AVAILABLE OPTIONS |
| | Glass: \$17.00 |
| | Bottle: \$62.00 |

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| Ferrari Carano, Chardonnay, Sonoma County | AVAILABLE OPTIONS |
| | Glass: \$15.00 |
| | Bottle: \$50.00 |

RED 13

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| Decoy 2019, Merlot, California, | AVAILABLE OPTIONS |
| | Glass: \$12.00 |
| | Bottle: \$42.00 |

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| Weather Pinot Noir, Sonoma | AVAILABLE OPTIONS |
| | Glass: \$15.00 |
| | Bottle: \$54.00 |

Meiomi, Pinot Noir, California Coastal

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$46.00

Davis Bynum, Pinot Noir, Russian River, Sonoma

\$65.00

Drumheller, Cabernet Sauvignon, Columbia Valley

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$38.00

Josh Cellars, Cabernet Sauvignon, North Coast, CA

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$46.00

Justin, Cabernet Sauvignon, Paso Robles, CA

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$65.00

Davis Bynum, Pinot Noir, Russian River, Sonoma

\$65.00

Joseph Phelps, Cabernet Sauvignon, Napa Valley

\$120.00

Unshackled Red Blend, "by Prisoner CA"

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$54.00

The Federalist, Zinfandel, Lodi, CA

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$46.00

Paraduxx 2019 Proprietary Napa Valley Red Wine

AVAILABLE OPTIONS

Glass: \$19.00

Bottle: \$70.00

Paraduxx 2019 proprietary

AVAILABLE OPTIONS

Napa Valley red wine

\$19.00

\$70.00
