

# Pride of the Mediterranean

1761 Fillmore Street San Francisco CA 94115 · +14155671150 · Updated: Jan 14, 2026

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## STARTERS 15

<b>Salad Combo</b>	<b>\$13.00</b>
Tabouli, shepherd salad, cucumber salad and tahini salad. Mezzat.	
<b>Cold Mezza Combo</b>	<b>\$15.00</b>
Hummus, baba ghanouj, falafel, dolma, labneh and tabouleh. Mezzat.	
<b>Warm Mezza Combo</b>	<b>\$15.00</b>
Falafel, moussaka, halloumi cheese, kibbeh and spinach pie. Mezzat.	
<b>Hummus</b>	<b>\$8.00</b>
Pureed garbanzo beans, lemon juice and tahini. Mezzat.	
<b>Baba Ganoush</b>	<b>\$8.00</b>
Grilled eggplant, lemon, garlic and tahini sauce. Mezzat.	
<b>Falafel</b>	<b>\$7.00</b>
Deep fried mix of garbanzo beans, parsley and onions. Mezzat.	
<b>Dolma</b>	<b>\$7.00</b>
Grape leaves filled with rice and mint. Mezzat.	
<b>Halloum Cheese</b>	<b>\$7.00</b>
Grilled greek cheese. Mezzat.	
<b>French Fries</b>	<b>\$5.00</b>
Made from fresh potatoes in house and lightly salted and topped with parsley. Mezzat.	
<b>Moussaka</b>	<b>\$8.00</b>
Slowly baked tomatoes, eggplant, parsley, onion, garlic, parsley and a touch of jalapeno peppers. Mezzat.	
<b>Spinach Pie</b>	<b>\$6.00</b>
Pastry stuffed with spinach and onion. Mezzat.	
<b>Yogurt Labneh</b>	<b>\$6.00</b>
Strained yogurt lightly topped with extra virgin olive oil. Mezzat.	
<b>Kebbeh</b>	<b>\$7.00</b>
Deep fried cracked wheat stuffed with ground beef, pine nuts, onions and sumac. Mezzat.	
<b>Mesabaha Pickles Plate</b>	<b>\$8.00</b>
Garbanzo beans, hummus, lemon, garlic, tahini sauce and parsley. Mezzat.	

<b>Foul</b>	<b>\$8.00</b>
Mezzat.	

## SALADS 7

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<b>Shepherd Salad</b>	<b>\$7.00</b>
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Tomatoes, cucumbers, parsley, mint leaves, with lemon and olive oil dressing.

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<b>Tahini Salad</b>	<b>\$7.00</b>
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Tomatoes, cucumbers, parsley, mint leaves and garlic with tahini sauce.

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<b>Cucumber Salad</b>	<b>\$7.00</b>
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Chopped cucumbers, garlic, mint and yogurt.

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<b>Greek Caesar Salad</b>	<b>\$7.00</b>
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Romaine lettuce, tomatoes, cucumbers, feta cheese and olives with caesar dressing.

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<b>Tabouli Salad</b>	<b>\$8.00</b>
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Cracked wheat, tomatoes, cucumbers, parsley and mint.

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<b>Falafel Salad</b>	<b>\$9.00</b>
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Romaine lettuce, tomatoes, cucumber, mint and falafel with lemon and olive oil dressing.

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<b>Eggplant Salad</b>	<b>\$7.00</b>
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Eggplant, lemon, garlic, hot sauce and parsleys sumac.

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## SOUPS 1

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<b>Lentil Soup</b>	<b>\$6.00</b>
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Lentil, cilantro, mint, tomato paste and cumin.

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## ENTREES 12

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<b>Big Combo Kebab</b>	<b>\$24.00</b>
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1 Skewer of lamb, kufta, chicken and rack lamb. All entrees are served with rice and mixed vegetables.

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<b>Lamb Shish Kebab</b>	<b>\$16.00</b>
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Skewered pieces of lamb marinated in a blend of herbs and spices. All entrees are served with rice and mixed vegetables.

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<b>Beef Shish Kebab</b>	<b>\$15.00</b>
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Skewered pieces of top sirloin marinated in a blend of herbs and spices. All entrees are served with rice and mixed vegetables.

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<b>Chicken Shish Kebab</b>	<b>\$15.00</b>
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Skewered pieces of chicken breast marinated in a mediterranean blend of herbs and spices. All entrees are served with rice and mixed vegetables.

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<b>Combo Kebab</b>	<b>\$18.00</b>
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1 Skewer of beef kebab, kufta kebab and chicken kebab. All entrees are served with rice and mixed vegetables.

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<b>Pomegranate Chicken</b>	<b>\$16.00</b>
Skewered pieces of chicken breast marinated in spices and glazed with a pomegranate sauce. All entrees are served with rice and mixed vegetables.	
<b>Rack Lamb</b>	<b>\$18.00</b>
Marinated pieces of rack of lamb cocked over open flame. All entrees are served with rice and mixed vegetables.	
<b>Meat Shawerma Plate</b>	<b>\$15.00</b>
Grilled beef and lamb marinated in our secret shawerma blend of spices and topped with grilled onions and sumac. All entrees are served with rice and mixed vegetables.	
<b>Chicken Shawerma</b>	<b>\$15.00</b>
Grilled chicken breast marinated with herbs, spices and topped with grilled onions and sumac. All entrees are served with rice and mixed vegetables.	
<b>Salmon Fillet</b>	<b>\$17.00</b>
Grilled red salmon lightly seasoned with garlic and touch of lemon. All entrees are served with rice and mixed vegetables.	
<b>Trout Fish</b>	<b>\$17.00</b>
Grilled fish lightly seasoned. All entrees are served with rice and mixed vegetables.	
<b>Grilled Shrimp</b>	<b>\$17.00</b>
Marinated in olive oil, seasoning and lemon juice. All entrees are served with rice and mixed vegetables.	

## VEGETARIAN <sup>3</sup>

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<b>Moussaka</b>	<b>\$14.00</b>
Slowly baked eggplant, tomatoes, onions, garlic, parsley and a touch of jalapeno sauce served with rice and salad.	
<b>Kushari</b>	<b>\$14.00</b>
A mix of basmati rice topped with lentils, Egyptian tomato sauce and browned onions.	
<b>Baked Vegetarian Plate</b>	<b>\$15.00</b>
Layers of potato, zucchini, yellow squash, mint and cilantro baked in homemade tomato sauce.	

## OTHER SPECIALTIES <sup>2</sup>

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<b>Mansaf Special</b>	<b>\$18.00</b>
A traditional dish made with lamb shank cooked in yogurt sauce served over rice and topped with pine nuts.	
<b>Shawerma and Hummus Special</b>	<b>\$15.00</b>
Meat shawerma served over a bed of hummus topped with onions and sumac.	

## DESSERTS <sup>3</sup>

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<b>Baklava</b>	<b>\$3.99</b>
Phyllo dough and almonds or pistachio.	
<b>Kunafa</b>	<b>\$3.99</b>
Warm goat cheese topped with shredded wheat and syrup.	

**Kullaj** **\$3.99**  
Phyllo dough stuffed with cream.

## **BEVERAGES** 5

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**Turkish Coffee** **\$2.75**  
Arabica coffee bean, cardamom and sugar.

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**Arabic Tea Cup** **\$2.75**  
Black tea, sage and sugar.

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**Arabic Tea Pot** **\$8.99**  
Black tea, sage and sugar. Serves 3 to 4.

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**Soda** **\$2.75**

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**Fruit Juice** **\$3.99**

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