

Saffron 685

Mediterranean Cuisine

Appetizers

Savory blend of tangy pomegranates roasted pepper walnut dip w/pita 4.75

Fire spicy green pepper dip w/pita 4.75

Roasted organic beetroot walnut dip w/pita 4.75

organic Moroccan carrot dip w/pita 4.75

Hummus w/pita 4.75

Baba Ganoush

A creamy grilled eggplant, tahini, lemon & garlic w/pita 4.75

Tabouleh

A fresh mix of Italian parsley, tomatoes, cracked wheat & lemon 4.75

Yogurt dip "tzazekee"

Our house-made Greek yogurt with mint, cucumbers & spices w/pita 4.75

Bean Salad

An exotic blend of beans & spices 4.75

Dolmas

Grape leaves hand stuffed with rice & spices 4.00

Fattoush salad

Organic romaine, cucumbers, tomatoes, mint, radishes, crunchy pita, onions, parsley & sumac 5.25

Falafel w/ tahini sauce 2.75

Lentil cracked wheat

Lentil beans with bulgar topped with caramelized onions 4.00

French fries

W/Saffron Meyer lemon or Balsamic Aioli 5.25

olives kalamata 4.00

entrées

Latkes

2 Traditional potato pancakes served w/applesauce & lebni (mediterranean sour cream) 7.50

Meza appetizer plate

Your choice of any three appetizers served w/ pita. 9.75

Chicken Kebab Plate

Brochettes of chicken & veggies served w/ rice, hummus, salad & bread 16.50

Lamb Kebab Plate

Cubes of marinated lamb & veggies served w/ rice, hummus, salad & lavash bread 16.50

Beef kebab plate

Cubes of organic beef & veggies served w/rice, hummus, salad & bread 16.50

Prawn Kebab Plate

Brochettes of marinated prawns & veggies served w/ rice, hummus, fattoush & bread 17.50

Salmon fillet plate

Wild caught salmon served w/ hummus, bean salad, fattoush & bread 18.25

Mediterranean Combo Plate

Hummus, tabouleh, lentil w/cracked wheat, fattoush & pita 11.00

Shawerma plate

Slice of lamb served w/ rice, veggies, hummus, salad & lavash bread 16.50

Veggie Kebab Plate

Marinated eggplant, zucchini, mushrooms, bell peppers & onions w/ rice, hummus & salad 16.50

Falafel Plate

Falafel patties served w/ pita, hummus, tabouleh & tahini salad 10.50

Manaesh Za'atar Plate

House made bread topped w/olive oil & za'atar (wild thyme, sumac, marjoram & sesame seeds) served w/organic green salad, hummus & French feta cheese) 9.75

Kebab salad low carb bowl

Fattoush (green salad) with your choice of:

Chicken or Lamb or beef or veggie kebab salad 11.50

Prawn Kebab salad 13.00

Shawerma salad 11.50

Sandwiches

Shawerma wrap

Slices of marinated lamb cooked on a rotisserie w/tahini & veggies wrapped in bread 10.00

Chicken wrap

Grilled marinated chicken & veggies w/tahini in flat bread 10.00

Falafel Wrap

Falafel patties with hummus, tahini, onions, parsley, eggplants wrapped in bread 9.25

Lamb Kebab wrap

Grilled marinated lamb & veggies w/tahini in flat bread 10.00

Veggie wrap

Marinated & grilled eggplant, zucchini, mushrooms, bell peppers & onions w/tahini 10.00

Beef wrap

Grilled marinated organic beef & veggies w/tahini in flat bread 10.00

Soup du jour 5.25

Desserts

Konafa

Shredded pastry W/ fresh mozzarella, ricotta, honey orange blossom & pistachios 4.50

Baklava

Patisserie made out of fillo dough w/ walnut or pistachio 2.75

Saffron rice pudding

saffron herb w/almonds & cinnamon 4.50

Honey nougat

w/pistachios 3.00

Turkish delight

Natural Fruit flavored candies 2.75

French cheeseW/honey, lavender, walnut & spices 4.50

Sesame cookies

Made of honey, sesame seeds & pistachio 2.50

Drinks

Mint lemonade

Freshly brewed lemon with mint 3.25

Pomegranate spritzer

Fresh pomegranate juice & sparkling water 3.75

SanPellegrino

Blood orange OR Pomelo OR sparkling water 2.25

Organic Iced tea

Moroccan mint OR peach OR black tea 3.25

Natural reed's, ginger beer OR spiced apple 3.25

Moroccan hot mint tea

Black w/cardamom OR organic green tea 2.75

Moroccan spiced hot cocoa 3.25

Turkish Coffee 2.75

Espresso 2.25

Latte 2.75

Cappuccino 3.50

Mocha 3.50

Wine & Beer Selection Please ask for the list

Pita 1.00

Feta cheese 2.00

All items are prepared fresh with the best ingredients

Catering available

685 Townsend St. between 7th & 8th

Open monday -saturday @11am

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saffron685-sf.com