




## GG'S BISTRO

GG's has been owned and operated by the Gundogar family since 2005. You can meet them at GG's every day as they spend most of their time at this beautiful restaurant they call home. Fresh ingredients met with family recipes create an authentic menu with Turkish and European roots. You can feel the essence in the details of the ambiance in the European style patio and the unique taste of the food. Happy hour, Sunday breakfast and live music nights bring in the locals. After a few visits you will become family too. Come on in and join our family.

### ADDRESS

540 S. Coast Hwy, Ste. 108  
Laguna Beach, CA  
949-494-9306  
ggscafebistro.com

### HOURS

MON-SAT: 11:30am-9:00pm  
SUN: 9:00am-9:00pm

### RESERVATIONS

OpenTable or call  
949-494-9306

### DELIVERY

Uber Eats, Grubhub, DoorDash,  
Postmates. Catering available.

 GG's Bistro  
 ~ ggs\_bistro  
 @ggsbistolaguna

## GREENS

### MEDITERRANEAN

14 mixed greens, tomatoes, cucumbers, onions, bell peppers, kalamata olives & feta cheese. homemade virgin olive oil & lemon dressing

### ARUGULA GOAT CHEESE

15 arugula, fresh goat cheese, beets, melon, cranberries & walnuts. homemade balsamic & virgin olive oil dressing

### LENTILS

13 green lentils, garbanzo beans, red onions, arugula, pepperoncini, cranberries & orange. homemade balsamic & virgin olive oil dressing

### NICOISE

17 iceberg lettuce, seared ahi tuna, red onions, green beans, boiled potatoes, kalamata olives, hard boiled eggs & tomatoes. french vinaigrette dressing

### SEAFOOD

21 mixed greens & iceberg lettuce topped with capers, tomatoes, grilled king salmon, shrimp & fried calamari rings. homemade creamy dressing

## PASTAS

### GG'S BOLOGNESE

18 homemade tomato, meat sauce & parmesan cheese over spaghetti

### CREAM & GARLIC

17 fettuccini & sautéed chicken tossed in a creamy, garlic & parmesan cheese sauce

### MEDITERRANEAN PASTA

15 spinach, mushrooms, zucchini, onions & garlic, sautéed in olive oil & marinara served over fusilli

### CAPPELINI BRIE

17 angel hair, olive oil, brie cheese, roma tomatoes, garlic & fresh basil

### LOBSTER RAVIOLI

19 lobster stuffed ravioli in a vodka-cream sauce with grilled shrimp

## SHAREABLES

### MEZE PLATTER

24 a selection of borek, dolmas, feta cheese, eggplant dip, lentil patties, falafel, humus & pita bread

### AVOCADO CREVETTE

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

### CALAMARI FRITTI

14 tender, breaded squid rings lightly fried, served with marinara, tartar sauce & lemon wedges.

### BOREK

12 four fried pastry rolls filled with spinach, feta cheese & parsley with gg's yogurt dressing

### HUMUS TRIO

13 olive, cilantro - jalapeño, plain humus, pita bread & celery

### GG'S EGGPLANT

12 deep fried eggplant slices served chilled with tomato - garlic sauce & gg's yogurt dressing

## FAVORITES

### ALI NAZIK

23 seasoned minced beef on roasted eggplant puree, garlic yogurt, topped with gg's crushed tomato sauce with rice pilaf

### FAMOUS ISKENDER KEBAB

22 thinly sliced gyro meat served on cubed pita bread topped with yogurt & gg's crushed tomato sauce

### CIOPPINO

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

### GRILLED CALAMARI

22 grilled squid tube served with arugula salad.

## FROM THE GRILL

### DONER PLATE

22 thinly sliced beef gyro meat

### KOFTE PLATE

23 specialty seasoned grilled beef patties served with homemade spicy sauce

### KEBAB ON THE SKEWER

22-26 choice of two skewers:  
chicken, beef, lamb, adana, swordfish

### BABY LAMB CHOPS & FRENCH FRIES

32

### KING SALMON

33

### CHILEAN SEA BASS

35