



September 2018,

At Souvla, we do whatever we can to source our meats & produce locally, and in the most-sustainable ways possible. We are proud of what the Bay Area has to offer, and are happy to share with those we appreciate the most - our loyal and amazing guests!

Souvla currently sources only Mary's Free-Range Chicken from Pitman Family Farms, which is certified by Global Animal Partnership (GAP) and requires all chickens to be processed in a manner that avoids live-dumping and live-shackling, instead utilizing a pre-shackle, multi-step controlled-atmosphere processing system that's widely hailed as more humane.

We will continue to ensure the chicken we serve at Souvla meets these standards, fulfilling our commitment to responsible and sustainable sourcing. We will continue to procure our chicken from GAP-certified farmers for the foreseeable future and support their future efforts.

CHARLES BILILIES
FOUNDER & CEO
SOUVLA