

Kebabs in wraps, often enjoyed as street food or quick meals, have a fascinating origin that can be traced back to various Middle Eastern and Mediterranean cultures. The concept of wrapping grilled meat in bread is an ancient one.

1. **Historical Roots**: The term 'kebab' comes from the Arabic word 'kabāb', which denotes grilled or roasted meat. Kebabs have been a part of Middle Eastern cuisine for centuries, with the earliest recorded references dating back to the 9th century in Persian texts. The use of flatbreads, such as pita, to wrap grilled meats evolved as a practical way to serve and consume these delicious dishes.
2. **Mediterranean Influence**: In addition to the Middle East, the Mediterranean region has its variations of kebabs wrapped in bread. For instance, Greek gyros and Turkish döner kebab both involve seasoned and grilled meat served in flatbread, often accompanied by vegetables and sauces. These dishes highlight the shared culinary traditions and techniques of grilling and wrapping meats across cultures.
3. **Modern Adaptations**: The kebab wrap gained popularity in the 20th century as global travel and migration introduced these delectable meals to new audiences. Fast food chains and food stalls began offering kebabs in wraps to cater to fast-paced lifestyles, making them a convenient and appealing option for many.

In conclusion, kebabs in wraps have rich origins that reflect the diverse culinary traditions of the Middle East and Mediterranean. Today, they remain a beloved dish across the globe, embodying a fusion of flavors and cultural significance.