

ZOU ZOU'S

BRUNCH

FOR THE TABLE

Pistachio Babka Braid

Orange Cream Cheese & Raspberry Crumbs

• 18 •

Zou Zou's Dip Tower

Apricot Whipped Ricotta, Black Garlic Chickpea, Kobocho Squash, Roasted Eggplant, Green Tahini

• 39 •

The "Everything" Brunch Borek

Smoked Salmon, Feta & Dill

• 28 •

COCKTAILS

Espresso Martini	Grey Goose, Cold Brew Liqueur	20
Spicy Aphrodite	Grape Leaf, Spicy Tincture	18
Sumac Spritz	Prosecco, Housemade Sumac Bitters	19
Mena Sangria	White Wine, Tangerine, Muskmelon	18
Mary Aubergine	Choice of Aquavit or Vodka	18
Bloody Mary	Zou Zou's Bloody Mix	18

MEZZE

Dressed Big Rock Oysters	Barberry Mignonette	5/ea
Tuna Tartare	Cucumber, Figs, Cardamom	28
Our Manti	Garlicky Labneh, Oven-Dried Tomatoes	24
Little Gem Salad	Za'atar Crumbs, Roasted Grapes	19
Grilled Artichokes	Smoked Urfa Garlic Butter	24
Yellowtail	Ginger Blossom, Coriander, Sesame	24
Golden Beets	Citrus, Chicory, Feta	21
Hot Kasseri Cheese	Lebanese Focaccia	24

BRUNCH

Chilled Maine Lobster Cobb	Avocado, Tomatoes, Z'houg	 51
Grilled Chicken Caesar	Pecorino, Pickled Shallots	 34
The Zou Burger	Aged Cheddar, Three Herb Aioli, Sumac Onions	 28
Grilled Half Chicken	Red Onion, Green Buttermilk	 38
Grilled Branzino	Chermoula, Shiso, Escarole	 48
Whole Lobster Kebab	Blistered Cherry Tomatoes, Fennel Cups	 59
Moroccan Fried Chicken	Beghrir Crepes, Spicy Maple Syrup	 86

Yemeni Au Poivre Kebab

Filet Mignon, Peppercorn Hawaii

• 59 •

BAGGED

Smoked Salmon	Pickled Red Onion, Malawach	 27
Spinach & Egg Whites	Jammy Onions, Tomatoes, Feta	 25
Shakshuka	Poached Eggs, Blistered Tomatoes	 25

SIDES

Wadi Rum Jeweled Rice

Broken Tahdig

• 15 •

Brussels Sprouts

Honey & Aleppo

• 17 •

Charred Broccoli

Cashew Harissa

• 14 •

Crispy Latkes

Frizzled Thyme

• 15 •

Roasted Sweet Potato

Hazelnut Dukkah

• 19 •

Nueske's Bacon

• 12 •

DESSERTS

Kataifi Cheesecake

Honey & Walnuts

18

Lemon Frozen Yogurt

Lemon Shaved Ice, Olive Oil

14

Charred Pineapple

Rum Syrup & Lime

16