

ZOU ZOU'S

DINNER

DIPS

Chickpea
Black Garlic Oil

Ember-Roasted Eggplant
Spiced Peppers

Whipped Ricotta
Saffron Apricots

Green Tahini
Aquafaba, Cilantro

Kabocha Squash
Brown Butter, Toasted Almonds

\$39
SERVED WITH CRUDITÉ AND BAZLAMA

RAW

Yellowtail • 24
Ginger Blossom, Coriander, Sesame

Dressed Big Rock Oysters • 5 EA
Barberry Mignonette

Tuna Tartare • 28
Cucumber, Figs, Cardamom

Octopus Carpaccio • 28
Fennel, Amba, Long Hot Chilis

Lamb Tartare • 19
Merguez Flavors, Bulgur, Mint

SALADS & MEZZE

Little Gems • 19
Za'atar Crumbs, Roasted Grapes

Fattoush • 23
Honeycrisp Apples, Candied Pecans

Golden Beets • 21
Citrus, Chicory, Feta

Our Manti • 24
Spiced Beef, Garlicky Labneh

Grilled Artichokes • 24
Smoked Urfa Garlic Butter

Hot Kasserì Cheese • 24
Lebanese Focaccia

MAINS

Caramelized Cabbage	<i>Caraway Chili Crisp</i>	28
Grilled Branzino	<i>Chermoula, Shiso, Escarole</i>	48
Zou Zou's Duck Borek	<i>À l'Orange, Pistachios</i>	45
Grilled Half Chicken	<i>Red Onion, Green Buttermilk</i>	38
Smoked Cherry Colorado Lamb Chops		65
Whole Lobster Kebab	<i>Blistered Cherry Tomatoes, Fennel Cups</i>	59
Moroccan Fried Chicken For Two	<i>Beghrir, Lemon Labneh</i>	86

**Yemeni
Au Poivre Kebab**
*Filet Mignon
Peppercorn Hawaii*
• 59 •

SPECIALTIES

**Grape Leaf
Black Sea Bass**
Tomato Vinaigrette
• 95 •

**Tomahawk
Ribsteak**
*Tamarind, Date &
Aleppo Steak Sauce*
• 145 •

**Fire-Roasted
Leg of Lamb**
6th Avenue Style
• 165 •

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 •