

ZOU ZOU'S

LUNCH

DIPS

Chickpea
Black Garlic Oil

Roasted Eggplant
Spiced Peppers

Whipped Ricotta
Saffron Apricots

Green Tahini
Aquafaba, Cilantro

Kabocha Squash
Brown Butter, Toasted Almonds

ANY THREE \$29 • ALL FIVE \$39
COMES WITH CRUDITÉ AND BAZLAMA

MEZZE

Tuna Tartare . 28
Cucumber, Figs, Cardamom

Yellowtail . 24
Ginger Blossom, Coriander, Sesame

Our Manti . 24
Spiced Beef, Garlicky Labneh

Little Gem Salad . 19
Za'atar Crumbs, Roasted Grapes

Golden Beet & Feta . 21
Citrus, Chicory

Dressed Big Rock Oysters . 5 EA
Barberry Mignonette

MAINS

Zou Burger Aged Cheddar Cheese, Three Herb Aioli, Sumac Onions..... 28

Grilled Branzino Chermoula, Shiso, Escarole 48

Roasted Half Chicken Red Onion, Green Buttermilk..... 38

Moroccan Fried Chicken For Two Beghrir, Lemon Labneh 86

Yemeni Filet Au Poivre

Filet Mignon
Peppercorn Hawaii
• 59 •

BIG SALADS

Zou Zou's Cobb

Avocado, Tomatoes,
Z'houg

• 26 •

Za'atar Caesar

Little Gems,
Pickled Shallots

• 24 •

Fattoush

Shaved Red Cabbage,
Candied Pecans

• 25 •

Quinoa Tabbouleh

Roasted Beets,
Sorrel

• 22 •

FINISHING TOUCH:

Grilled Chicken

• 10 •

Filet Mignon

• 15 •

Seared Yellowfin Tuna

• 15 •

Whole Maine Lobster

• 25 •

SIDES

Wadi Rum Jeweled Rice

Broken Tahdig

• 15 •

Charred Broccoli

Cashew Harissa

• 14 •

French Fries

Lemon & Thyme

• 18 •

Brussels Sprouts

Honey & Aleppo

• 17 •

Crispy Latkes

Frizzled Thyme

• 15 •

DESSERTS

Kataifi Cheesecake

Honey & Walnuts

18

Lemon Frozen Yogurt

Lemon Shaved Ice, Olive Oil

14

Charred Pineapple

Rum Syrup & Lime

16

Pistachio Crème Caramel

Baklava Crumble

16

Sticky Toffee Pudding

Candied Orange, Dates, Cardamom

15