

ZOU ZOU'S

LUNCH

BREADS

**Grilled
Bazlama** • 6
Turkish Village Bread

**Honey-Butter
Kubaneh** • 8
Yemeni Pull-Apart Rolls

**Fresh-Baked
Talami** • 5
Lebanese Focaccia

**Lavash
Crisps** • 5
Mediterranean Flatbread

DIPS

Chickpea
Black Garlic Oil

Green Tahini
Aquafaba, Cilantro

Whipped Ricotta
Saffron Apricots

**Ember-Roasted
Eggplant**
Spiced Peppers

Kabocha Squash
*Brown Butter,
Toasted Almonds*

ANY THREE • \$21 ALL FIVE • \$31
COMES WITH CRUDITÉ OR BAZLAMA

MEZZE

Kumamoto Oysters <i>Barberry Mignonette</i>	21
Cured Local Fluke <i>Z'houg & Pickled Radishes</i>	17
Persimmon Shirazi <i>Cucumber, Lime</i>	18
Mushroom Kibbeh <i>Whipped Feta, Tamarind</i>	22
Manti <i>Garlicky Labneh, Oven Dried Tomatoes</i>	24

BIG SALADS

Shaved Vegetable Fattoush

*Honeycrisps, Candied Pecans,
Pomegranate Vinaigrette*

• 18 •

Little Gem Caesar

*Pecorino, Pickled Shallots,
Za'atar Crumbs*

• 19 •

Zou Zou's Cobb

*Broken Wedge Lettuce,
Lebanese Blue Cheese*

• 20 •

Quinoa Tabbouleh

*Roasted Beets,
Kabocha, Sorrel*

• 17 •

Add a Fire-Roasted Skewer

Herbed Chicken
+9

Harissa BBQ Prawns
+11

Spice-Crusted Filet Mignon
+10

PLATES

Zou Burger *Sesame Pide, Z'houg Aioli, Sumac Onions* 26

Chickpea Burger *Charred Jalapeños, Labneh, Pickled Cucumber* 22

Grilled Branzino *Shiso Chermoula, Escarole* 36

French Fries

Lemon & Thyme

• 8 •

Charred Broccoli

Cashew Harissa, Puffed Buckwheat

• 11 •