

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

Caraway Chili Crisp

28
- Grilled Branzino

Chermoula, Shiso, Escarole

48
- Zou Zou's Duck Borek

À l'Orange, Pistachios

45
- Grilled Half Chicken

Red Onion, Green Buttermilk

38
- Smoked Cherry Colorado Lamb Chops

65
- Whole Lobster Kebab

Blistered Cherry Tomatoes, Fennel Cups

59
- Moroccan Fried Chicken For Two

Beghrir, Lemon Labneh

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

18
- Grilled Asparagus

Lemon Confit Gremolata

18
- Smoked Maitake Mushroom

Black Sesame Tahini

16
- Kashkaval Cous Cous

Black Pepper & Parmesan

16
- Sauteed Spinach

Chili & Garlic

16