

ZOU ZOU'S

LUNCH

DIPS

Chickpea
Black Garlic Oil

Ember-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

Grilled Artichokes • 24
Smoked Urfa Garlic Butter

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

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

Moroccan Fried Chicken For Two Beghrir, Lemon Labneh 86

Whole Lobster Kebab Blistered Cherry Tomatoes, Fennel Cups 59

**Yemeni
Au Poivre Kebab**
*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 •

Brussels Sprouts

Honey & Aleppo
• 17 •

Charred Broccoli

Cashew Harissa
• 14 •

Crispy Latkes

Frizzled Thyme
• 15 •

Roasted Sweet Potato

Hazelnut Dukkah
• 19 •

French Fries

Lemon & Thyme
• 18 •

DESSERTS

Kataifi Cheesecake

Honey & Walnuts
18

Lemon Frozen Yogurt

Lemon Shaved Ice, Olive Oil
14

Canteloupe Creamsicle Sherbet

Fleur De Sel, Citrus
16

Charred Pineapple

Rum Syrup & Lime
16