

ZOU ZOU'S

DINNER

DIPS

Chickpea
Black Garlic Oil

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

Hot Kasserri 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

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

Smoked Cherry Colorado Lamb Chops 65

Moroccan Fried Chicken For Two Beghrir, Lemon Labneh 86

Yemeni Filet Au Poivre

Filet Mignon
Peppercorn Hawaij
• 59 •

SPECIALTIES

Grape Leaf Black Sea Bass

Tomato Vinaigrette

• 95 •

Roasted Leg of Lamb

6th Avenue Style

• 165 •

SIDES

Wadi Rum Jeweled Rice

Broken Tahdig

• 15 •

Charred Broccoli

Cashew Harissa

• 14 •

Brussels Sprouts

Honey & Aleppo

• 17 •

Crispy Latkes

Frizzled Thyme

• 15 •