

ZOU ZOU'S

DINNER

BREADS

**Grilled
Bazlama** • 6
Turkish Village Bread

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

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

**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*

SALADS

Fattoush • 17
*Red Cabbage, Honeycrisps,
Candied Pecans*

**Persimmon
Shirazi** • 18
Cucumber, Lime

Little Gems • 16
Za'atar Crumbs, Roasted Grapes

RAW

Cured Local Fluke • 17
Z'houg & Pickled Radish

Kumamoto Oysters • 21
Barberry Mignonette

Scallop • 19
Hibiscus, Raspberry, Pine Nuts

CHOOSE ANY THREE \$21
COMES WITH CRUDITÉ
OR BAZLAMA

MEALS & S

Roasted Sweet Potato <i>Miso-Goat Butter, Hazelnut Dukkah</i>	17
Our Manti <i>Garlicky Labneh, Oven-Dried Tomatoes</i>	24
Mushroom Kibbeh <i>Whipped Feta, Tamarind</i>	22
Lamb Tartare <i>Merguez Flavors, Bulgur, Mint</i>	19
Grilled Branzino <i>Chermoula, Shiso, Escarole</i>	36
Lobster Tagine <i>Kumquat, Parsnip</i>	44
Smoked Cherry Baby Lamb Chops	38

Hot Kasserli Cheese
• 24 •

SPECIALTIES

**Grape Leaf
Black Sea Bass**
Tomato Vinaigrette
• 55 •

**Moroccan
Fried Chicken**
Berghrir, Lemon Labneh
• 57 •

**Zou Zou's
Duck Borek**
À l'Orange, Pistachios
• 68 •

**Fire-Roasted
Leg of Lamb**
6th Avenue Style
• 130 •

SIDES

**Wadi Rum
Jeweled Rice**
Broken Tahdig
• 12 •

**Dandelion
Greens**
Jammy Onions
• 10 •

**Charred
Broccoli**
Cashew Harissa
• 11 •

**Crispy
Latkes**
Frizzled Thyme
• 12 •