

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 Hawaii*
· 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 ·

**Brussels
Sprouts**
Honey & Aleppo
· 17 ·

**Charred
Broccoli**
Cashew Harissa
· 14 ·

**Crispy
Latkes**
Frizzled Thyme
· 15 ·