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 Kasseri 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 Hawaij
· 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 15
Broken Tahdig

Brussels Sprouts 17
Honey & Aleppo

Charred Broccoli 14
Cashew Harissa

Crispy Latkes 15
Frizzled Thyme

Roasted Sweet Potato 18
Hazelnut Dukkah

Grilled Asparagus 18
Lemon Confit Gremolata

Smoked Maitake Mushroom 16
Black Sesame Tahini

Kashkaval Cous Cous 16
Black Pepper & Parmesan

Sautéed Spinach 16
Chili & Garlic