

feyrouz

LEVANTINE
STREET FOOD

menu

lahmatzun (wrap)

feyrouz 3.50€
thin hand kneaded dough roasted with minced beef & herb mix
recommended with homemade babaganoush⁽¹⁾ yogurt, feyrouz salad & pomegranate molasses

lahmanikon (v) 3.00€
thin hand kneaded whole grain dough roasted with eight (8) different vegetables & herbs
recommended with tabbouleh, feyrouz salad homemade hummus bi tahina⁽²⁾

za'atar the Syria's wild thyme (v) 3.00€
thin hand kneaded sourdough roasted with za'atar blend, herbs and dried nuts
recommended with feyrouz salad & homemade hummus bi tahina⁽²⁾

peinirli (pide)

kushbasi 3.20€
hand kneaded dough with french pork filled with spices, smoked eggplant, mozzarella & rosemary

roostic 3.20€
hand kneaded dough with wine rooster & mozzarella
recommended with homemade tom sauer⁽³⁾ & walnuts

chicken peinirli 3.00€
hand kneaded dough filled with chicken casserole curry, cinnamon, mozzarella, edam & kasseri cheese

sujuk peinirli 3.00€
hand kneaded dough filled with armenian beef sausage with spices, tomato mozzarella, edam & kasseri cheese

pastirma peinirli 3.00€
hand kneaded dough with air-dried beef with spices tomato, mozzarella, edam & kasseri cheese

vegetarian pies

surki 3.00€
hand kneaded whole grain dough with homemade Syria's soft cheese with herbs & spices tomato, sweet red Florina pepper and black sesame

nazik baildi (imam baildi adaptation) 3.00€
hand kneaded whole grain dough with spicy mixture of eggplant, lentils, chickpeas carum and dried coriander
recommended with homemade ali nazik⁽⁴⁾

bean diving 3.00€
hand kneaded whole grain dough with circassian salad of fresh beans cooked with feta cheese, sumac and wild thyme

fatayer (v) 3.00€
hand kneaded whole grain dough with lebanese spicy mixture of spinach, seasonal greens red pepper and sumac
served with hummus bi tahina⁽²⁾

acrobatic (v) 3.20€
beetroots, broccoli and cauliflower sun-dried tomato and capers
served with hummus avocado⁽⁵⁾ & walnuts

soups

mahluta 2.30€
red lentil soup with fennel, pumpkin, homemade chicken broth & freshly ground carum

ya'yla (yogurt soup) 2.30€
yogurt soup with rice, homemade chicken broth & frizzled peppermint

syriana (v) 2.30€
syrian zucchini soup with za'atar thyme sun-dried tomatoes & finocchio

bordura (v) 2.30€
beetroot soup with sour apple, carrot, ginger & orange

ispahan (v) 2.30€
spinach soup with chard, chickpeas, lentils & citrus fruit

whole grain sourdough nest

sultan's nest (hunkar begendi) 2.30€
hand kneaded whole grain sourdough nest with beef cooked in tomato sauce, smashed smoked eggplant & pomengrante spice of our own produce

el coppa nest 2.30€
hand kneaded whole grain sourdough nest with smoked pork neck, spinach & manouche

handra's nest 2.00€
hand kneaded whole grain sourdough nest with red beans, smashed baked pumpkin & sour apple
recommended with San Mihali cheese

daily special

bosporus rice 4.30€
basmati with buttery chickpeas, chicken casserole with cinnamon and curry
recommended with yogurt & madame piperine⁽⁶⁾

salads

colourful feyrouz (v) 2.80€
red and white cabbage, lettuce, carrot, herbs sweet red Florina pepper, pomegranate molasses
served with babaganoush⁽¹⁾

antiochian tabbouleh 3.80€
couscous with spices, chopped herbs & pomegranate molasses
served with yogurt

mixed salad 3.50€
tabbouleh mixed with colorful salad & baba ganoush
served with yogurt & babaganoush⁽¹⁾

(1) babaganoush: smoked eggplant puree with lemon juice olive oil and spices

(2) hummus bi tahina: peeled ground chickpeas with tahini lemon juice, olive oil, garlic, sumac, carum & herbs

(3) tom sauer: sauerkraut with celery

(4) ali nazik: ground smoked eggplant with yogurt, garlic, salt & pepper

(5) hummus avocado: peeled ground chickpeas with tahini avocado puree, grated walnut, wild cumin and herbs

(6) madame piperine: hot pepper pulp sauce with spices & olives

syrupy sweets

baklava pistacce yufka ⁽¹⁾ with roasted Aegina pistachios citrus fruits and clarified butter	3.60€
baklava vegan (v) buckwheat yufka ⁽¹⁾ with roasted Aegina pistachios olive oil and coconut milk	3.60€
baklava amandine yufka ⁽¹⁾ roasted with almond cream, carob flour cognac and roasted fennel seeds	3.60€
kunefe with fresh kadaif, fresh Cretan myzithra sheep and goat graviera by Taygetos honey syrup of heather and coumarin + <i>kaimaki ice cream with salep by maraboo</i>	4.80€ +2.20€
ravani with hard semolina, mastic, orange syrup and hosaf ⁽²⁾ stuffing of our own produce	1.60€
seker pare with fine semolina, mastic, tsalafouti & manouri cream and roasted hazelnuts	3.20€
sarma feyrouz fresh kadaif, carob spread or our own produce and stuffing with fresh almonds	—————

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*All of the syrupy sweets
are recommended with
kaimaki ice cream with salep*
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+2.20€

eastern puddings

kazan dibi with cow's and goat's milk sugarcane and caramelized milk crust	3.80€
kazan ğibi with cow's and goat's milk, oak flour of our own produce and caramelized hazelnuts	3.80€
muhallebi with milk, rice flour, raisins, almonds rose water and grated coconut	2.50€
rice pudding with milk, basmati rice, Ceylon cinnamon orange and lemon zest	2.50€
asure (v) with broken wheat, dried & fresh fruit, spices dried nuts and pomegranate syrup	3.00€
halva (v) with roasted semolina, hazelnuts, raisins dried apricots and orange syrup <i>served with pumpkin hosaf⁽²⁾</i> + <i>tahini sorbet with roasted hazelnut by maraboo</i>	2.80€ +1.00€

truffles

kabaka bar with baked pumpkin, raisins red wine and honey	2.50€
tzezerye (v) with slightly cooked carrot, dried nuts berry molasses and coconut	2.50€
ayvah (v) with quince, dates, dried nuts cinnamon and cloves	2.50€

aromatic sherbets⁽³⁾

curcumade blend of turmeric, citrus fruit, sumac mountain tea, chamomile and louiza tea	2.50€
asmara with hibiscus, freshly ground nutmeg and mastic	2.50€
turkish çay (Ceylon type) tea blend with bergamot	1.80€
verbena levante tea blend of fresh verbena mountain tea, chamomile & thyme honey	1.80€

ibrik coffee⁽⁴⁾

feyrouz blend from Colombia, Brazil, India roasted exclusively for Feyrouz only served here	2.00€
arabien feyrouz blend with freshly ground cardamom	2.00€
pistaccia with nuts, spices and strong notes of mastic and mahleb	—————
single estate freshly ground coffee of single estate	2.50€

(1) yufka: handmade phyllo (pastry sheet) produced by feyrouz

(2) hosaf: kind of marmalade with fresh fruit and spices

(3) aromatic sherbets: warm brew based on fruits, spices and herbs

(4) ibrik coffee: coffee brewed with the ibrik coffee technique, on low heat with a dose of eight (8) grams of freshly ground coffee per cup

white (125 ml)

RODITIS

4.80€

Achaea, Peloponnese Sant' Or Winery | Roditis | 13% vol | 2019

Emphasis on the raw material from the first Greek winery with Demeter certification (biodynamic agriculture). Coming from vines with low yields per hectare, a Roditis wine with intense aromas of citrus and exotic fruits with floral hints. Flavour of green apple, medium acidity and long chamomile aftertaste.

red (125 ml)

NEMEA

4.80€

Nemea, Peloponnese Athanassiou Winery | Agiorgitiko | 13,5% vol | 2018

Athanassiou Winery is located in the heart of the Nemea wine zone and produces wines from vineyards with very low production per hectare. A pleasant, fresh Agiorgitiko, in which the typical aromas of sour cherry and cherry are complemented by strawberry jam. Medium body, with vivid acidity, round tannins and delightful finish of sweet spices.

dessert (75 ml)

SUN-DRIED AVGOUSTIATIS

5.80€

Zante, Ionian islands Oenolpi Winery | Avgoustiatis | 14% vol | 2019

Zante (Zakynthos) has a long winemaking tradition as the Venetian archives confirm. Each family made its own wine, while the city of Zante was a supply port for the ships that crossed the Mediterranean Sea, supplying them with wine too. Avgoustiatis, the main red grape variety of the island, in a lightly sweet version (residual sugar 11 gr/l, acidity 4.6) produced from grapes that had been sun-dried for 2 weeks. Deep ruby colour with brown highlights and beautiful aromas of raisin, plum, clove and cocoa. Medium body, medium acidity, flavour of ripe black fruits and black chocolate, and aftertaste with notes of orange in syrup.

beverages

water ioli 500ml	0.50€
soda loux 250ml	1.00€
gazoza loux 250ml	1.20€
lemonade loux 250ml	1.20€
orangade loux 250ml	1.20€
coca cola 250ml	1.20€
Florina's sparkling water 250ml	1.80€

beers

έζα pilsner pilsner 330ml	2.80€
fisher lager 330ml	1.80€
erding'er weissbier 330ml	4.20€
marea double ale 330ml	4.40€
jasmine IPA 330ml	5.00€

handmade spreads

hummus bi tahina

peeled ground chickpeas with tahini
lemon juice, olive oil, garlic
sumac, carum & herbs
Feyrouz | 200g

4.80€

hummus beetroot

peeled ground chickpeas with tahini
beetroot, celery, olive oil, wild cumin
pumpkin seed & fennel seed
Feyrouz | 200g

4.80€

muhammara

hot pepper pulp sauce with spices, olive oil
walnut, pomegranate molasses, pul biber
salt & roasted wild cumin
Feyrouz | 200g

4.80€

ali nazik

ground smoked eggplant with yogurt
garlic, salt & pepper
Feyrouz | 200g

4.80€

tunisian priest

carot puree, pomegranate molasses, orange
ginger, honey, orange pepper, chili
hazelnut & smoked chili flakes
Feyrouz | 200g

4.80€

spices

carum

freshly roasted ground wild cumin
Feyrouz | 20g

€

za'atar

dried leaves of syrian wild thyme
Feyrouz | 20g

€

manouche

fourteen spice blend with
dried nuts, herbs, mainly wild thyme & olive oil
Feyrouz | 115g

€

daphnis and chloe

wild thyme flowers

flower buds collected
when thyme is in blossom
Daphnis and Chloe | 14g

7.20€

smoked chili flakes

from hot and sweet peppers
cultivated and ripen in Almopia
Daphnis and Chloe | 50g

7.20€

fragrant fennel seeds

seeds from fennel
cultivated & collected in Northern Evia
Daphnis and Chloe | 55g

7.20€

rooby

pomegranate vinegar

from 100% natural ripening pomegranate
juice unfiltered, raw, without pasteurization
rooby • Hena's estate | 200 ml

6.50€

pomegranate molasses

handmade petimezi from a special variety of
pomegranate with a sweet & fruity aftertaste
rooby • Hena's estate | 200 ml

8.50€

pomegranate juice

100% natural pomegranate juice
cultivated and produced
at the foot of Mount Parnassos
rooby • Hena's estate | 250 ml

3.20€

kumillio

fig marmalade

from Kymi figs and black figs
with natural preservatives
sugar & natural lemon juice
kumillio | 270 ml

6.20€

fig syrup

dried fig extract with arbaroriza
a natural sweetener originating from the East
kumillio | 135 ml

5.30€

fig spoon sweet

whole figs from Kymi with syrupy almond
clove & natural lemon juice
kumillio | 350 ml

5.80€