

feyrouz

LEVANTINE
STREET FOOD

menu

lahmatzun (wrap)

feyrouz 3.60€
thin hand kneaded dough roasted with minced beef & herb mix
recommended with homemade babaganough⁽¹⁾ yogurt, feyrouz salad & pomegranate molasses

lahmanikon (v) 3.50€
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) 3.50€
thin hand kneaded sourdough roasted with za'atar blend, herbs and dried nuts
recommended with feyrouz salad & homemade hummus bi tahina⁽²⁾

vegan feyrouz (v) 4.00€
thin hand kneaded sourdough roasted with organic minced soybeans
recommended with beetroot hummus, vegan cheese of cashews and hazelnut and colorful salad

peinirli (pide)

kushbasi 3.60€
hand kneaded dough with french pork filled with spices, smoked eggplant, mozzarella & rosemary

roostic 3.80€
hand kneaded dough with wine rooster & mozzarella
recommended with homemade tom sauer⁽³⁾ & walnuts

chicken peinirli 3.50€
hand kneaded dough filled with chicken casserole curry, cinnamon, mozzarella, edam & kasseri cheese

sujuk peinirli 3.50€
hand kneaded dough filled with armenian beef sausage with spices, tomato, mozzarella, edam & kasseri cheese

pastirma peinirli 3.50€
hand kneaded dough with air-dried beef with spices tomato, mozzarella, edam & kasseri cheese

whole grain sourdough nest

sultan's nest (hunkar begendi) 2.60€
hand kneaded whole grain sourdough nest with beef cooked in tomato sauce, smashed smoked eggplant & pomengrante spice of our own produce

el coppa nest 2.60€
hand kneaded whole grain sourdough nest with smoked pork neck, spinach & manouche

handra's nest 2.50€
hand kneaded whole grain sourdough nest with red beans, smashed baked pumpkin & sour apple
recommended with San Mihali cheese

vegetarian pies

surki 3.50€
hand kneaded whole grain dough with homemade Syria's soft cheese with herbs & spices, tomato sweet red Florina pepper & black sesame

nazik baidi (imam baidi adaptation) 3.50€
hand kneaded whole grain dough with spicy mixture of eggplant, lentils, chickpeas carum & dried coriander
recommended with homemade ali nazik⁽⁴⁾

bean diving 3.50€
hand kneaded whole grain dough with circassian salad of fresh beans cooked with feta cheese sumac and wild thyme

fatayer (v) 3.50€
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) 3.60€
beetroots, broccoli & cauliflower, sun-dried tomato & capers, served with hummus avocado⁽⁵⁾ & walnuts

leek rezene (v) 3.80€
hand kneaded whole grain dough with leeks, lentils walnut and fennel seeds
recommended with homemade tarator dip⁽⁷⁾

daily special

bosporus rice 5.00€
basmati with buttery chickpeas, chicken casserole with cinnamon and curry
recommended with yogurt & madame piperine⁽⁶⁾

kibbeh tart 4.60€
stuffed with spinach, hazelnut, wine mushroom & za'atar
served with homemade tarator dip⁽⁷⁾

Antiochian kibbeh 4.80€
minced lamb from leg & ground beef with caramelized onion & pine nuts
served with homemade ali nazik dip⁽⁴⁾

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- (1) **babaganoush**: smoked eggplant puree, lemon juice, olive oil & spices
 - (2) **hummus bi tahina**: peeled ground chickpeas with tahini, lemon juice, sumac, carum & herbs
 - (3) **tom sauer**: sauerkraut with celery
 - (4) **ali nazik**: ground smoked eggplant with yogurt & carum
 - (5) **hummus avocado**: peeled ground chickpeas with tahini, avocado puree, grated walnut, wild cumin & herbs
 - (6) **madame piperine**: hot pepper pulp sauce with spices & olives
 - (7) **tarator**: soy yogurt, hazelnut, tahini & spring onion

soups

mahluta	2.80€
red lentil soup with fennel, pumpkin, homemade chicken broth & freshly ground carum	
yaÿla (yogurt soup)	2.80€
yogurt soup with rice, homemade chicken broth & frizzled peppermint	
syriana (v)	2.80€
syrian zucchini soup with za'atar thyme sun-dried tomatoes & finocchio	
bordura (v)	2.80€
beetroot soup with sour apple carrot, ginger, orange	
ispahan (v)	2.80€
spinach soup with chard, chickpeas, lentils & citrus fruit	

salads

colourful feyrouz (v)	3.20€
red and white cabbage, lettuce, carrot, herbs sweet red Florina pepper, pomegranate molasses served with babaganoush ⁽¹⁾	
antiochian tabbouleh	4.20€
couscous with spices, chopped herbs & pomegranate molasses, served with yogurt	
mixed salad	4.20€
tabbouleh mixed with colorful salad & baba ganoush served with yogurt & babaganoush ⁽¹⁾	

handmade spreads

hummus bi tahina	4.80€
peeled ground chickpeas with tahini, lemon juice olive oil, garlic, sumac, carum & herbs Feyrouz 200g	
hummus beetroot	4.80€
peeled ground chickpeas with tahini, beetroot, celery olive oil, wild cumin, pumpkin seed & fennel seed Feyrouz 200g	
muhammara	4.80€
hot pepper pulp sauce with spices, olive oil, walnut pomegranate molasses, pul biber & roasted wild cumin Feyrouz 200g	
ali nazik	4.80€
ground smoked eggplant with yogurt & carum Feyrouz 200g	
tunisian priest	4.80€
carot puree, pomegranate molasses, orange, ginger, honey, orange pepper, chili hazelnut & smoked chili flakes Feyrouz 200g	

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syrupe sweets

baklava pistacce 3.60€
yufka⁽¹⁾ with roasted Aegina pistachios
citrus fruits and clarified butter

baklava vegan (v) 3.60€
buckwheat yufka⁽¹⁾ with roasted Aegina pistachios
olive oil and coconut milk

baklava amandine 3.60€
yufka⁽¹⁾ roasted with almond cream, carob flour
cognac and roasted fennel seeds

oak baklava 3.60€
yufka⁽¹⁾ of homemade oak flour and filling of pecan
orange and Greek thyme honey

kunefe 4.80€
with fresh kadaif, fresh Cretan myzithra
sheep and goat graviera by Taygetos
honey syrup of heather and coumarin
+ *kaimaki ice cream with salep by maraboo* +2.20€

ravani 2.00€
with hard semolina, mastic, orange syrup
and hosaf⁽²⁾ stuffing of our own produce

seker pare 3.20€
with fine semolina, mastic, tsalafouti &
manouri cream and roasted hazelnuts

galaktomboureko 4.20€
yufka⁽¹⁾ with galaktomboureko cream and
Astypalean chlori (fresh goat's & sheep's milk cheese)

eastern puddings

kazan dibi 3.80€
with cow's and goat's milk
sugarcane and caramelized milk crust

kazan ğibi 3.80€
with cow's and goat's milk, oak flour
of our own produce and caramelized hazelnuts

muhallebi 2.50€
with milk, rice flour, raisins, almonds
rose water and grated coconut

rice pudding 2.50€
with milk, basmati rice, Ceylon cinnamon
orange and lemon zest

asure (v) 3.00€
with broken wheat, dried & fresh fruit, spices
dried nuts and pomegranate syrup

halva (v) 2.80€
with roasted semolina, hazelnuts, raisins
dried apricots and orange syrup
served with *pumpkin hosaf⁽²⁾ + tahini sorbet*
with roasted hazelnut by maraboo +1.00€

crème diplomat 3.80€
crispy yufka⁽¹⁾ with Greek coffee cream
and cherry hosaf⁽²⁾ with mahleb

cream pudding 3.80€
with seasonal fruits and coconut milk candy

truffles

kabaka bar 2.50€
with baked pumpkin, raisins
red wine and honey

tzezerye (v) 2.50€
with slightly cooked carrot, dried nuts
berry molasses and coconut

ayvah (v) 2.50€
with quince, dates, dried nuts
cinnamon and cloves

aromatic sherbets⁽³⁾

curcumade 2.80€
blend of turmeric, citrus fruit, sumac
mountain tea, chamomile and louiza tea

asmara 2.80€
with hibiscus, freshly ground nutmeg and mastic

turkish çay (Ceylon type) 1.80€
tea blend with bergamot

verbena levante 1.80€
tea blend of fresh verbena
mountain tea, chamomile & thyme honey

ibrik coffee⁽⁴⁾

feyrouz 2.00€
blend from Colombia, Brazil, India
roasted exclusively for Feyrouz
only served here

arabien 2.00€
feyrouz blend with freshly ground cardamom

pistaccia —
with nuts, spices and strong notes
of mastic and mahleb

single estate 2.50€
freshly ground coffee of single estate

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All of the syrupe sweets are recommended +2.20€
with kaimaki ice cream with salep
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(1) **yufka**: handmade phyllo (pastry sheet) produced by feyrouz
(2) **hosaf**: kind of marmalade with fresh fruit and spices
(3) **aromatic serbets**: 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 wine

ALCHYMISTE

Sklavos | Kefalonian varieties | Lixouri, Kefalonia

4€

8€

KALAMBELE

Karimali | Begleri - Asyrtiko | Evdilos, Ikaria

4.4€

13€

XIROPOTAMOS

Tatsis | Xinomavro | Goumenissa

—

15€

RETSINA AMPHORE NATURE

Tetramythos | Roditis | Ano Diakopto

—

10€

rosé wine

ALCHYMISTE

Sklavos | Dry Mavrodafne - Moschatela | Lixouri, Kefalonia

4.8€

13€

red wine

PREMNO

Tatsis | Xinomavro - Negoska | Goumenissa

4.4€

9€

KOTSIFALI

Endochora | Kotsifali | Chania, Crete

4.8€

12€

orange wine

MALAGOUZIA ORANGE

Tatsis | Malagouzia | Goumenissa

—

22€

sparkling wine

BRUT CUVEÉ SPECIALE

Karanika | Xinomavro - Asyrtiko | Amyndaio

—

18€

dessert wine

LIASTOS AVGOUSTIATIS

Oenolpi | Avgoustiatis | Agria, Zante

5.8€

14€

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

éça pilsner pilsner 330ml	2.80€
fisher lager 330ml	2.80€
weissbier weissbier 330ml	4.20€
marea double ale 330ml	4.40€
jasmine IPA 330ml	5.00€
feyrouz sikaru IPA 330ml	5.00€
Clausthaler 0% alcohol 330ml	2.80€

feyrouz 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 & sweet peppers
cultivated & 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 & 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€