

feyrouz

LEVANTINE
STREET FOOD

menu

lahmatzun (wrap)

feyrouz 5.30€
thin hand kneaded dough roasted with minced beef & herb mix, *recommended with homemade babaganoush⁽¹⁾ yogurt, feyrouz salad & pomegranate molasses*

lahmanikon (v) 5.00€
thin hand kneaded whole grain dough roasted with eight different vegetables & herbs, *recommended with tabbouleh feyrouz salad & homemade hummus bi tahina⁽²⁾*

za'atar the Syria's wild thyme (v) 5.00€
thin hand kneaded sourdough roasted with za'atar blend herbs & dried nuts, *recommended with feyrouz salad & homemade hummus bi tahina⁽²⁾*

vegan feyrouz (v) 5.30€
thin hand kneaded sourdough roasted with organic minced soybeans, *recommended with beetroot hummus vegan cheese of cashews & hazelnut & colorful salad*

peinirli (pide)

roostic 5.50€
hand kneaded dough with wined rooster & mozzarella recommended with homemade tom sauer⁽³⁾ & walnuts

kushbasi 5.50€
hand kneaded dough with french pork filled with spices, smoked eggplant, mozzarella & rosemary

chicken peinirli 5.00€
hand kneaded dough filled with chicken casserole curry, cinnamon, mozzarella, edam & kasseri cheese

sujuk peinirli 5.80€
hand kneaded dough filled with armenian beef sausage with spices, tomato, mozzarella, edam & kasseri cheese

pastirma peinirli 5.80€
hand kneaded dough with air-dried beef with spices tomato, mozzarella, edam & kasseri cheese

whole grain sourdough nest

sultan's nest (hunkar begendi) 3.00€
hand kneaded whole grain sourdough nest with beef cooked in tomato sauce, smashed smoked eggplant & pomengrante spice of our own produce

el coppa nest 3.00€
hand kneaded whole grain sourdough nest with smoked pork neck, spinach & manouche

handra's nest 3.00€
hand kneaded whole grain sourdough nest with red beans, smashed baked pumpkin & sour apple *recommended with San Mihali cheese*

vegetarian pies

surki 5.00€
hand kneaded whole grain dough with homemade Syria's soft cheese with herbs & spices, tomato sweet red Florina pepper & black sesame

nazik baildi (imam baildi adaptation) 5.00€
hand kneaded whole grain dough with spicy mixture of eggplant, lentils, chickpeas carum & dried coriander *recommended with homemade ali nazik⁽⁴⁾*

leek rezene (v) 5.00€
hand kneaded whole grain dough with leeks, lentils walnut and fennel seeds, *recommended with homemade tarator dip⁽⁷⁾*

bean diving 5.00€
hand kneaded whole grain dough with circassian salad of fresh beans cooked with feta cheese, sumac & wild thyme, *recommended with homemade babaganoush⁽¹⁾*

fatayer (v) 4.90€
hand kneaded whole grain dough with lebanese spicy mixture of spinach, seasonal greens, red pepper and sumac, served with hummus bi tahina⁽²⁾

acrobat (v) 5.00€
beetroots, broccoli & cauliflower, sun-dried tomato & capers, served with hummus avocado⁽⁵⁾ & walnuts

daily special

bosporus rice 6.80€
basmati with buttery chickpeas, chicken casserole with cinnamon & curry, *recommended with yogurt & madame piperine⁽⁶⁾*

kibbeh tart 5.00€
stuffed with spinach, hazelnut, wined mushroom & za'atar *served with homemade tarator dip⁽⁷⁾*

Antiochian kibbeh 5.20€
minced lamb from leg & ground beef with caramelized onion & pine nuts, *served with homemade ali nazik dip⁽⁴⁾*

Τα σπέσιαλ ημέρα είναι διαθέσιμα 14.00 έως 17.00

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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

savoury

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soups

- mahluta** 3.60€
red lentil soup with fennel, pumpkin, homemade chicken broth & freshly ground carum
- yaÿla (yogurt soup)** 3.60€
yogurt soup with rice, homemade chicken broth & frizzled peppermint
- syriana (v)** 3.60€
syrian zucchini soup with za'atar thyme sun-dried tomatoes & finocchio
- bordura (v)** 3.60€
beetroot soup with sour apple, carrot, ginger & orange
- ispahan (v)** 3.60€
spinach soup with chard, chickpeas, lentils & citrus fruit

salads

- colourful feyrrouz (v)** 5.00€
red and white cabbage, lettuce, carrot, herbs sweet red Florina pepper, pomegranate molasses served with babaganoush⁰⁾
- antiochian tabbouleh** 5.30€
couscous with spices, chopped herbs & pomegranate molasses, served with yogurt
- mixed salad** 5.80€
tabbouleh mixed with colorful salad & babaganoush⁰⁾ served with yogurt & babaganoush⁰⁾

handmade spreads

- hummus bi tahina (v)** 5.30€
peeled ground chickpeas with tahini lemon juice, olive oil, garlic sumac, carum & herbs
Feyrouz | 200g
- hummus beetroot (v)** 5.30€
peeled ground chickpeas with tahini beetroot, celery, olive oil, wild cumin pumpkin seed & fennel seed
Feyrouz | 200g
- muhammara (v)** 5.30€
hot pepper pulp sauce with spices, olive oil walnut, pomegranate molasses, pul biber salt & roasted wild cumin
Feyrouz | 200g
- tunisian priest (v)** 5.30€
carot puree, pomegranate molasses, orange ginger, honey, orange pepper, chili hazelnut & smoked chili flakes
Feyrouz | 200g

Please ask us about the availability of spreads.

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sweets

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syrupy sweets

baklava pistacce 4.20€
yufka⁽¹⁾ with roasted Aegina pistachios
citrus fruits and clarified butter (3 pcs.)

baklava amandine 4.20€
yufka⁽¹⁾ roasted with almond cream, carob flour
cognac and roasted fennel seeds (3 pcs.)

oak baklava 4.20€
yufka⁽¹⁾ of homemade oak flour and filling of pecan
orange and Greek thyme honey (3 pcs.)

kunefe 5.50€
with fresh kadaif, fresh Cretan myzithra
sheep and goat graviera by Taygetos
honey syrup of heather and coumarin
+ kaimaki gelato by Django Gelato +3.00€

ravani 2.80€
with hard semolina, mastic, orange syrup
and hosaf⁽²⁾ stuffing of our own produce

seker pare 4.20€
with fine semolina, mastic, tsalafouti and
manouri cream and roasted hazelnuts (4 pcs.)

galatomboureko 4.80€
yufka⁽¹⁾ with galatomboureko cream and
fresh goat's & sheep's milk cheese

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*All of the syrupy sweets are recommended
with kaimaki gelato* +3.20€
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eastern puddings

kazan dibi 4.60€
with cow's and goat's milk
sugarcane and caramelized milk crust

kazan ğibi 4.20€
with cow's and goat's milk, oak flour
of our own produce and caramelized hazelnuts

muhallebi 3.20€
with milk, rice flour, raisins, almonds
rose water and grated coconut

rice pudding 3.00€
with milk, basmati rice, Ceylon cinnamon
orange and lemon zest

asure (v) 3.60€
with broken wheat, dried & fresh fruit, spices
dried nuts and pomegranate syrup

halva (v) 3.20€
with roasted semolina, hazelnuts, raisins
dried apricots and orange syrup

truffles

kabaka bar 3.00€
with baked pumpkin, raisins
red wine and honey

tzezerye (v) 3.00€
with slightly cooked carrot, dried nuts
berry molasses and coconut

ayvah (v) 3.00€
with quince, dates, dried nuts
cinnamon and cloves

aromatic sherbets⁽³⁾

curcumade /cold 3.60€ / 4.20€
blend of turmeric, citrus fruit, sumac
mountain tea, chamomile and louiza tea

asmara / cold 3.60€ / 4.20€
with hibiscus, freshly ground nutmeg
and mastic

turkish çay (Ceylon type) 2.60€
tea blend with bergamot

verbena levante 2.60€
tea blend of fresh verbena
mountain tea, chamomile & thyme honey

ibrik coffee⁽⁴⁾

feyrouz 2.60€
blend from Colombia, Brazil, India
roasted exclusively for Feyrouz
only served here

arabien 3.00€
feyrouz blend with freshly ground cardamon

single estate 3.00€
freshly ground coffee of single estate

cold brew spiced 3.60€

gelato

kaimaki 3.20€
sheep & goat milk, salep, sugar

hazelnut 3.20€
organic cow milk, egg yolk
hazelnut, sugar

chocolate with cardamon (v) 3.20€
chocolate Peru 70%, cocoa Peru, cardamon, sugar

asmara sorbet 3.20€
with seasonal fruit and Feyrouz Asmara sherbet

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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 grams of freshly ground coffee per cup

wines

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white wine

ALCHYMISTE

Sklavos | Kefalonian varieties | Lixouri, Kefalonia

6.00€

22€

MALAGOUZIA

Tatsis | Malagouzia | Goumenissa

6.00€

23€

KALAMBELE

Karimali | Begleri - Asyrtiko | Evdilos, Ikaria

6.80€

27€

XIROPOTAMOS

Tatsis | Xinomavro | Goumenissa

—

29€

RETSINA AMPHORE NATURE

Tetramythos | Roditis | Ano Diakopto

—

23€

rosé wine

ALCHYMISTE

Sklavos | Dry Mavrodafne - Moschatela | Lixouri, Kefalonia

5.80€

27€

TITYROS

Tetramythos | Agiorgitiko | Ano Diakopto, Achaia

5.60€

20€

PLEIADES

Ktima Flamourou | Anafi's Local Varieties | Anafi

—

35€

red wine

TITYROS

Tetramythos | All winery's red varieties | Ano Diakopto, Achaia

5.20€

20€

AGECHOROS

Dalamaras | Xinomavro-Merlot | Naousa

5.70€

22€

ORGION

Sklavos | Dry Mavrodafne | Lixouri, Kefalonia

—

32€

orange wine

MALAGOUZIA ORANGE

Tatsis | Malagouzia | Goumenissa

—

36€

sparkling wine

BRUT CUVEÉ SPECIALE

Karanika | Xinomavro - Asyrtiko | Amyndaio

—

35€

dessert wine

SWEET TOUCH

Tatsis | Malagouzia | Goumenissa, Macedonia

5.80€

41€

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Consumption of alcoholic
beverages is prohibited
under the age of 17

beverages & beers

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beverages

water ioli 500ml	0.50€
Florina's sparkling water 250ml	2.20€
natural pomegranate juice ruby 250ml	3.60€
natural pomegranate juice with apple and beetroot ruby 250ml	3.60€
coca cola 250ml	2.20€
green cola 250ml	2.20€
lemonade λουξ 250ml	2.00€
orangade λουξ 250ml	2.00€
sparkling water with mastic mastiqua 250ml	2.80€

beers

fellaha farmhouse ale feyrouz 330ml	5.00€
έζα pilsner pilsner 330ml	3.60€
fisher pilsner 330ml	3.60€
jasmine IPA 330ml	6.00€
clauthaler 0% alcohol 330ml	3.00€
felicita Italian pilsner 330ml	5.20€