

feyrouz

LEVANTINE  
STREET FOOD SKG

# menu

## lahmatzun (wrap)

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

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

**za'atar the Syria's wild thyme (v)** 5.00€  
thin hand kneaded whole grain dough roasted with za'atar blend, herbs and dried nuts, *recommended with feyrouz salad & homemade hummus bi tahina*<sup>(2)</sup>

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

## vegetarian pies

**surki** 5.00€  
hand kneaded whole grain dough with homemade Syrian soft cheese with herbs and spices, tomato sweet red Florina pepper and black sesame

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

**leek rezene (v)** 5.00€  
hand kneaded whole grain dough with leeks, lentils walnut and fennel seeds, *recommended with homemade tarator dip*<sup>(5)</sup>

**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*<sup>(1)</sup>

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

## soups

**mahluta** 3.60€  
red lentil soup with fennel, pumpkin, homemade chicken broth and freshly ground carum

**bordura (v)** 3.60€  
beetroot soup with sour apple, carrot, ginger, orange

**ispahan (v)** 3.60€  
spinach soup with chard, chickpeas, quinoa, citrus fruit

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

(6) **tarator**: soy yogurt, hazelnut, tahini & spring onion

## peinirli (pide)

**roostic** 5.50€  
hand kneaded dough with wine rooster & mozzarella *recommended with homemade tom sauer*<sup>(3)</sup> & walnuts

**kushbasi** 5.30€  
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

## salads

**colourful feyrouz (v)** 5.00€  
red and white cabbage, lettuce, carrot, herbs, sweet red Florina pepper, pomegranate molasses *served with babaganoush*<sup>(1)</sup>

**antiochian tabbouleh** 5.30€  
couscous with spices, chopped herbs & pomegranate molasses, *served with yogurt*

**mixed salad** 5.80€  
tabbouleh mixed with colorful salad & babaganoush<sup>(1)</sup> *served with yogurt & babaganoush*<sup>(1)</sup>

## daily special

[available 14.00-17.00]

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

## handmade spreads

**hummus bi tahina (v)** 5.30€  
peeled ground chickpeas with tahini, lemon juice olive oil, garlic, sumac, carum and 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** 5.30€  
hot pepper pulp sauce with spices, olive oil walnut, pomegranate molasses, pul biber salt & roasted wild cumin  
Feyrouz | 200g

Please ask us about the availability of spreads.

## syrupy sweets

<b>baklava pistacce *</b>	4.20€
yufka <sup>(1)</sup> with roasted Aegina pistachios citrus fruits and clarified butter	
dine-in (3 pcs.)	4.20€
takeaway (8 pcs.)	11.20€
takeaway (16 pcs.)	21.00€

<b>kunefe *</b>	5.50€
with fresh kadaif, fresh Cretan myzithra, sheep and goat graviera by Taygetos honey syrup of heather and coumarin + kaimaki gelato	+3.00€

<b>galatomboureko *</b>	4.80€
yufka <sup>(1)</sup> with galatomboureko cream and myzithra	

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*All of the syrupy sweets are recommended  
 with kaimaki gelato*  
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## eastern puddings

<b>muhallebi</b>	3.20€
with milk, rice flour, raisins, almonds rose water and grated coconut	

<b>rice pudding</b>	3.00€
with milk, basmati rice, Ceylon cinnamon orange and lemon zest	

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

## truffles

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

## aromatic sherbets<sup>(2)</sup>

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

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

## ibrik coffee<sup>(3)</sup>

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

<b>arabien</b>	3.00€
feyrouz blend with freshly ground cardamon	

(1) **yufka**: handmade phyllo (pastry sheet) produced by Feyrouz

(2) **aromatic serbets**: warm brew based on fruits, spices and herbs

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

(\*) deep freeze product

# wines

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## white wine

### ALCHYMISTE

Sklavos | Kefalonian varieties | Lixouri, Kefalonia

glass

6.00€

bottle

22€

## rosé wine

### ALCHYMISTE

Sklavos | Dry Mavrodafne - Moschatela | Lixouri, Kefalonia

5.60€

20€

## red wine

### AGECHOROS

Dalamaras | Xinomavro-Merlot | Naousa

5.70€

22€

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Consumption of alcoholic  
beverages is prohibited  
under the age of 17

# beverages & beers

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## beverages

<b>water</b> ioli   500ml	0.5€
<b>Florina's sparkling water</b> 250ml	2.2€
<b>natural pomegranate juice</b> ruby   250ml	3.6€
<b>natural pomegranate juice with apple and beetroot</b> ruby   250ml	3.6€
<b>coca cola</b> 250ml	2.2€
<b>green cola</b> 250ml	2€
<b>lemonade</b> λουξ   250ml	2€
<b>orangade</b> λουξ   250ml	2.8€
<b>sparkling water with mastic</b> mastiqua   250ml	

## beers

<b>fellaha</b> farmhouse ale   330ml	5€
<b>έζα pilsner</b> pilsner   330ml	3.6€
<b>jasmine</b> IPA   330ml	6€
<b>clausthaler</b> 0% alcohol   330ml	3€

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