

feyrouz

LEVANTINE  
STREET FOOD

# menu

# savoury

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## lahmatzun (wrap)

**feyouz** 5.80€  
thin hand kneaded dough roasted with minced beef & herb mix, recommended with homemade babaganoush<sup>(1)</sup> yogurt, feyouz salad & pomegranate molasses

**lahmanikon (v)** 5.80€  
thin hand kneaded whole grain dough roasted with 8 different vegetables & herbs, recommended with tabbouleh, feyouz salad & homemade hummus bi tahina<sup>(2)</sup>

**Za'atar the Syria's wild thyme (v)** 5.80€  
thin hand kneaded sourdough roasted with za'atar blend herbs & dried nuts, recommended with feyouz salad & homemade hummus bi tahina<sup>(2)</sup>

## peinirli (pide)

**roostic** 6.00€  
hand kneaded dough with wined rooster & mozzarella recommended with homemade tom sauer<sup>(3)</sup> & walnuts

**kushbasi** 5.80€  
hand kneaded dough with french pork filled with spices, smoked eggplant, mozzarella & rosemary

**chicken peinirli** 5.50€  
hand kneaded dough filled with chicken casserole curry, cinnamon, mozzarella, edam & kasseri cheese

**sujuk peinirli** 6.00€  
hand kneaded dough filled with armenian beef sausage with spices, tomato, mozzarella, edam & kasseri cheese

**pastirma peinirli** 6.00€  
hand kneaded dough with air-dried beef with spices tomato, mozzarella, edam & kasseri cheese

## vegetarian pies

**surki** 5.50€  
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)** 5.50€  
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)** 5.50€  
hand kneaded whole grain dough with leeks, lentils walnut and fennel seeds, recommended with homemade tarator dip<sup>(7)</sup>

**fatayer (v)** 5.50€  
hand kneaded whole grain dough with lebanese spicy mixture of spinach, seasonal greens, red pepper and sumac, served with hummus bi tahina<sup>(2)</sup>

**acrobatic (v)** 5.50€  
beetroots, broccoli & cauliflower, sun-dried tomato & capers, served with hummus avocado<sup>(5)</sup> & walnuts

## soups

**mahluta** 4.20€  
red lentil soup with fennel, pumpkin, homemade chicken broth & freshly ground carum

**ya'yla (yogurt soup)** 4.20€  
yogurt soup with rice, homemade chicken broth & frizzled peppermint

**syriana (v)** 4.20€  
syrian zucchini soup with za'atar thyme sun-dried tomatoes & finocchio

**bordura (v)** 4.20€  
beetroot soup with sour apple, carrot, ginger & orange

**ispahan (v)** 4.20€  
spinach soup with chard, chickpeas, lentils & citrus fruit

## salads

**colourful feyouz (v)** 5.80€  
red and white cabbage, lettuce, carrot, herbs sweet red Florina pepper, pomegranate molasses served with babaganoush<sup>(1)</sup>

**antiochian tabbouleh** 6.00€  
couscous with spices, chopped herbs & pomegranate molasses, served with yogurt

**mixed salad** 6.30€  
tabbouleh mixed with colorful salad & babaganoush<sup>(1)</sup> served with yogurt & babaganoush<sup>(1)</sup>

## daily special

**bosporus rice** 7.20€  
basmati with buttery chickpeas, chicken casserole with cinnamon & curry, recommended with yogurt & madame piperine<sup>(6)</sup>

Daily special is available from 2PM to 5PM

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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

# sweets

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## syrupy sweets

**baklava\* pistacce** 4.20€

yufka<sup>(1)</sup> with roasted Aegina pistachios  
citrus fruits and clarified butter (3 pcs.)

**kunefe\*** 6.50€

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€

**galatomboureko\*** 4.80€

yufka<sup>(1)</sup> 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** 4.80€

with cow's and goat's milk  
sugarcane and caramelized milk crust

**rice pudding** 3.30€

with milk, basmati rice, Ceylon cinnamon  
orange and lemon zest

**asure (v)** 3.80€

with broken wheat, dried & fresh fruit, spices  
dried nuts and pomegranate syrup

**cheese cake tahini** 4.80€

with dates marmelade, liquirice and sesame

## truffles

**tzezerye (v)** 3.50€

with slightly cooked carrot, dried nuts  
berry molasses and coconut

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

**asmara / cold** 4.20€

with hibiscus, freshly ground nutmeg  
and mastic

**turkish çay (Ceylon type)** 3.00€

tea blend with bergamot

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

**feyrouz** 3.00€

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

**arabien** 3.20€

feyrouz blend with freshly ground cardamon

**cold brew spiced** 4.00€

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(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

# wine

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## white wine

### ALCHYMISTE 2023

Sklavos | Kefalonian varieties | Lixouri, Kefalonia

glass      bottle

6.00€      24€

### MALAGOUZIA NATURE 2024

Tetramythos | Malagouzia | Ano Diakopto

7.20€      36€

### KALAMBELE 2023

Karimali | Begleri - Asyrtiko | Evdilos, Ikaria

6.80€      30€

## rosé wine

### NEGOSKA ROSÉ 2024

Tatsis | Negoska | Goumenissa

6.80€      28€

### TITYROS ROSÉ 2024

Tetramythos | Ano Diakopto, Achaia

6.20€      24€

## ερυθρός οίνος

### TITYROS RED 2024

Tetramythos | Mavro Kalavritino - Agiorgitiko - Dry Mavrodafne | Ano Diakopto, Achaia

6.00€      24€

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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	0.50€
<b>Florina's sparkling water</b> 250ml	3.00€
<b>natural pomegranate juice</b> ruby   250ml	4.30€
<b>natural pomegranate juice with apple and beetroot</b> ruby   250ml	4.30€
<b>coca cola</b> 250ml	3.20€
<b>green cola</b> 250ml	3.20€
<b>lemonade</b> λουξ   250ml	3.20€
<b>orangade</b> λουξ   250ml	3.20€
<b>sparkling water with mastic</b> mastiqua   250ml	4.30€

## beers

<b>bridgita</b> pale ale   strange brew   440ml	6.00€
<b>έζα pilsner</b> pilsner   330ml	4.40€
<b>fisher</b> pilsner   330ml	4.40€
<b>jasmine</b> IPA   330ml	6.00€
<b>clauthaler</b> 0% alcohol   330ml	4.60€
<b>felicita</b> Italian pilsner   330ml	6.00€

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