

feyrouz

LEVANTINE
STREET FOOD

menu

lahmatzun (wrap)

feyrouz 5.80€
thin hand kneaded dough roasted with minced beef & herb mix, recommended with homemade babaganoush⁽¹⁾ yogurt, feyrouz salad & pomegranate molasses

lahmanikon (v) 5.50€
thin hand kneaded whole grain dough roasted with 8 different vegetables & herbs, recommended with tabbouleh, feyrouz salad & homemade hummus bi tahina⁽²⁾

Za'atar the Syria's wild thyme (v) 5.50€
thin hand kneaded sourdough roasted with za'atar blend herbs & dried nuts, recommended with feyrouz salad & homemade hummus bi tahina⁽²⁾

peinirli (pide)

roostic 5.80€
hand kneaded dough with wine 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 5.50€
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

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⁽⁴⁾

leek rezene (v) 5.50€
hand kneaded whole grain dough with leeks, lentils walnut and fennel seeds, recommended with homemade tarator dip⁽⁷⁾

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⁽²⁾

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

soups

mahluta 4.00€
red lentil soup with fennel, pumpkin, homemade chicken broth & freshly ground carum

ya'yla (yogurt soup) 4.00€
yogurt soup with rice, homemade chicken broth & frizzled peppermint

syriana (v) 4.00€
syrian zucchini soup with za'atar thyme sun-dried tomatoes & finocchio

bordura (v) 4.00€
beetroot soup with sour apple, carrot, ginger & orange

ispahan (v) 4.00€
spinach soup with chard, chickpeas, lentils & citrus fruit

salads

colourful feyrouz (v) 5.50€
red and white cabbage, lettuce, carrot, herbs sweet red Florina pepper, pomegranate molasses served with babaganoush⁽¹⁾

antiochian tabbouleh 5.80€
couscous with spices, chopped herbs & pomegranate molasses, served with yogurt

mixed salad 6.00€
tabbouleh mixed with colorful salad & babaganoush⁽¹⁾ served with yogurt & babaganoush⁽¹⁾

daily special

bosporus rice 7.00€
basmati with buttery chickpeas, chicken casserole with cinnamon & curry, recommended with yogurt & madame piperine⁽⁶⁾

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

syrupy sweets

baklava* pistacce

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

4.20€

kunefe*

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

5.50€

+3.00€

galatomboureko*

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

4.80€

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*All of the syrupy sweets are recommended
with kaimaki gelato*

+3.20€

eastern puddings

kazan dibi

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

4.80€

rice pudding

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

3.00€

asure (v)

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

3.80€

cheese cake tahini

with dates marmelade, liquirice and sesame

4.80€

truffles

tzezerye (v)

with slightly cooked carrot, dried nuts
berry molasses and coconut

3.20€

aromatic sherbets⁽²⁾

asmara / cold

with hibiscus, freshly ground nutmeg
and mastic

4.20€

turkish çay (Ceylon type)

tea blend with bergamot

2.60€

ibrik coffee⁽³⁾

feyrouz

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

3.00€

arabien

feyrouz blend with freshly ground cardamon

3.20€

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

white wine

ALCHYMISTE 2023
Sklavos | Kefalonian varieties | Lixouri, Kefalonia

MALAGOUZIA NATURE 2024
Tetramythos | Malagouzia | Ano Diakopto

KALAMBELE 2023
Karimali | Begleri - Asyrtiko | Evdilos, Ikaria

glass bottle

6.00€ 24€

7.20€ 36€

6.80€ 30€

rosé wine

NEGOSKA ROSÉ 2024
Tatsis | Negoska | Goumenissa

TITYPOS ROSÉ 2024
Tetramythos | Ano Diakopto, Achaia

6.80€ 28€

6.20€ 24€

ερυθρός οίνος

TITYROS RED 2024
Tetramythos | Mavro Kalavritino - Agiorgitiko - Dry Mavrodafne | Ano Diakopto, Achaia

6.00€ 24€

beverages & beers

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beverages

water ioli 500ml	0.50€
Florina's sparkling water 250ml	3.00€
natural pomegranate juice ruby 250ml	4.30€
natural pomegranate juice with apple and beetroot ruby 250ml	4.30€
coca cola 250ml	3.20€
green cola 250ml	3.20€
lemonade λουξ 250ml	3.20€
orangade λουξ 250ml	3.20€
sparkling water with mastic mastiqua 250ml	4.30€

beers

bridgita pale ale strange brew 440ml	6.00€
έζα pilsner pilsner 330ml	4.20€
fisher pilsner 330ml	4.20€
jasmine IPA 330ml	6.00€
clausthaler 0% alcohol 330ml	4.60€
felicita Italian pilsner 330ml	6.00€

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