




Moroccan Inspired Fare







Mezze & Shares


Baba ganoush classic Turkish roasted eggplant puree served with Fez cinnamon spiced pita chips \$7 


Crisped chickpeas and okra delicious and crunchy, lightly fried \$7 

Fez hummus and avjar whipped chickpeas and green peas with avjar (a roasted red pepper puree) with parsley and mint served with Fez cinnamon spiced pita chips \$7 

Caramelized cauliflower buttery roasted cauliflower with golden raisins and toasted pine nuts \$7  

Roasted potatoes slowly roasted in fresh herb oil, served with harissa mayonnaise \$7  

Beef tenderloin tips braised beef tenderloins served with harissa tomato jam \$11 

Grilled chicken "lollipops" grilled marinated chicken legs served with roasted garlic tamarind yogurt \$12 





harissa (n.) North African coulis, made in-house. The addition of harissa offers deliciously flavorful spice & heat to your dining experience.

Small Bites

Kafta and falafel meatballs dollop of goat cheese wrapped with minced lamb & beef, encrusted with a coating of house-made falafel served with tomato mint chutney \$16

Shrimp falafel shrimp encrusted in house-made falafel served with a trio of dipping sauces: artichoke sauce, fennel dip and harissa mayo \$14


Grilled octopus served with harissa mango sauce and corn- chickpea salad \$14

Stuffed grape leaves sautéed ground lamb rolled in grape leaf and topped with honey harissa \$9  

Colorado spiced lamb chops grilled lamb chops lightly coated with breadcrumbs and a hint of anchovy seasoning, served with stone ground mustard \$18

Grilled scallops grilled scallops served over house-made hummus with Israeli couscous and figs \$18

Chicken bastilla puffs chicken, spices and sweet almonds baked in phyllo dough, served with a creamy tomato sauce and a side of sautéed zucchini \$16

Spanakopita fried "wontons" of spinach, pine nuts and feta cheese in phyllo dough, with kalamata olives \$9 



Artist in Residence: The Fez supports the arts, musically & visually! Our walls house the current Artist in Residence. For purchasing inquiries, please ask your server for artist contact information.

*Disclosure: *Contains raw or under-cooked ingredients.*

Reminder: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Also, do remember that going outside in winter months may make you feel cold and going to Jamaica may make you feel

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Soups & Salads



- Fattoush salad** Lebanese chopped salad including parsley, arugula, and mint topped with tomatoes, cucumbers, Fez pita croutons and crisped chickpeas with lemon herbed dressing \$12 ⓧ
- Mixed green salad** Fez house salad with orange blossom vinaigrette \$8 ⓧ
- Beet and artichoke salad** mixed greens with hearts of palm, roasted pistachio, feta cheese, tomatoes and Moroccan olives, with lightly roasted beets and grilled artichokes with champagne vinaigrette \$12 Ⓤ GF
- Roasted butternut squash** roasted disks of butternut squash layered with flamed haloumi served with a side of arugula and pistachios \$14 ⓧ
- Mushroom cap soup** roasted portobello mushrooms pureed and served with a slice of portobello \$9 ⓧ
- Eggplant soup** roasted eggplant puree served with crisped shallots \$10 ⓧ
- Moroccan harira soup** tomato, chickpeas, rice vermicelli and traditional Moroccan spices \$9 ⓧ

Pizzets

Mediterranean pizzas of pita bread

- Lamb** sautéed ground lamb with sundried tomatoes, soft herbs and mint yogurt topped with goat cheese \$15
- Harissa chicken** harissa seasoned chicken breast with harissa tomato sauce, crumbled goat cheese and Moroccan olives \$14 🌶️
- Seafood** scallops, shrimp, octopus, and salmon topped with almond pesto and white anchovies \$16
- Veggie** arugula, sun-dried tomatoes, kalamata olives and feta cheese \$14 ⓧ
- Vegan** arugula and dried apricots drizzled with Moroccan Aragon oil \$14 ⓧ

Kabobs (4 each)

Your choice of:

- chicken (cubed marinated chicken breast) \$16
- merguez (Moroccan lamb sausage) \$21
- marinated lamb (cubed marinated lamb) \$21
- veggie and falafel (peppers, onions, mushrooms, and falafel) \$15 ⓧ
- shrimp (marinated shrimp) \$20
- one skewer of each kabob \$28

All kabobs served with a side of mixed greens and couscous

Sides

- Spinach** sautéed spinach with garlic olive oil \$6 ⓧ
- Falafel** with tahini \$6 ⓧ
- Couscous** \$6 ⓧ
- Basmati rice** \$6 ⓧ
- Mixed green salad** \$6 ⓧ
- Any kabob** \$6

🌶️ Spicy, please ask server if you wish dish to be hotter! ⓧ Vegan Ⓤ GF Gluten-free ⓧ Vegetarian

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WWW.FEZEG.COM

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www.facebook.com/FezEntGroup

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Entrees

Moroccan chicken tagine slow cooked chicken, on the bone, over a bed of couscous with vegetables, olives, and preserved lemons in an onion sauce \$24

Meatball tagine* beef meatballs in a tangy tomato sauce topped with a fried egg \$26

Lamb tagine stewed lamb cubes and vegetables over couscous \$28

Vegetable tagine sautéed vegetables cooked in a seasoned tomato sauce served over couscous (or rice for vegan option) \$21



tagine (n.) a round earthenware pot used in Morocco for stewing, yes stews! Use of the tagine creates a tender medley of flavors, filling your taste buds with happiness!

Slow braised lamb shank served with a rich fennel coriander reduction with lightly curried basmati rice and chickpea salad \$29



Mediterranean chicken breast sautéed with artichoke, roasted peppers, capers and kalamata olives over coconut risotto \$26

Lamb potpie lamb, potatoes and carrots, seasoned with Ras el Hanout (North African spice blend) served in phyllo – please allow extra cook-time (up to 30min) \$28

Filet of tenderloin 8-ounce filet layered in-between potato cake with an olive truffle drizzle \$32

Charmoula salmon fresh salmon cooked in an aromatic Moroccan spiced rub (a little spicy) and seasoned sauce, with saffron couscous, cracked green olives and fennel salad \$27

Moroccan shrimp pil pil slow stewed shrimp in tomato sauce with Moroccan spices \$27

Veggie zaelouk layered roasted vegetables baked in tomato sauce with parmesan cheese \$19



BEVERAGES Soft Drinks, Iced Tea - \$3

Beers

Dogfish IPA, Founders IPA, Guinness, Almaza, Brooklyn Seasonal, Blue Moon, Sam Adams, Corona, and Brooklyn Lager - \$8
Coors Light - \$5

House Wines

White

Domestic Chardonnay	\$10/\$42
Rosé	\$10/\$42
New World Sauvignon Blanc	\$9/\$39
Pinot Grigio	\$9/\$39
Sancerre	\$14/\$49

Glass/Bottle

Red

Pinot Noir	\$12/\$45
Rioja	\$12/\$45
Cabernet Sauvignon	\$10/\$42
Malbec	\$10/\$42
Ksara	\$11/\$43

The Fez has an ever-changing array of wines.

Want to know the vineyard & vintage?

Please let us know and your server will be happy to find out what this week's tantalizing selection brings!

WE LOVE WINE & BUBBLES!

DON'T SEE WHAT YOU ARE LOOKING FOR?

PLEASE ASK TO SEE OUR EXTENSIVE WINE LIST BINDER!