



Lunch

Serving hours 12PM through 3PM

\$10 -The Fez Power Lunch- \$10

Soup 'n Salad OR Sandwich 'n Fries, Soft Drink Included

Soup 'n Salad

Soup served with mixed greens – choose your soup!

Don't feel like salad?

Ask for the Fez Pita grilled cheese instead.

Mushroom cap soup roasted portobello mushrooms pureed and served with a slice of portobello ⓧ

Eggplant soup roasted eggplant puree with crisped shallots and garnished with a pickled grape ⓧ

Moroccan harira soup tomato, chickpeas, rice vermicelli and traditional Moroccan spices ⓧ

~OR~

Sandwiches / Wraps

All served with lettuce, tomato, and a side of Fez Fries

Falafel wrap house-made falafel with harissa hummus and tzatziki V

Za'atar chicken sandwich grilled chicken breast with fire roasted peppers and cilantro sauce

Shawarma slow roasted chicken with garlic sauce in a pita

Roasted veggie wrap roasted vegetables with almond pesto sauce ⓧ

Fish sandwich fried cod with pickles and fez yogurt sauce










Fez burger a combination of ground lamb and beef, with sautéed veggies and cilantro sauce



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- à la carte -

- Baba ganoush** classic Turkish roasted eggplant puree served with Fez cinnamon spiced pita chips \$6 
- Crisped chickpeas and okra** delicious and crunchy, lightly fried \$6 
- Fez hummus and avjar** whipped chickpeas and green peas with avjar (a roasted red pepper puree) with parsley and mint served with Fez pita cinnamon spiced chips \$6 
- Spanakopita** fried “wontons” of spinach and feta cheese in phyllo dough, with toasted pine nuts and kalamata olives \$6 
- Stuffed grape leaves** grilled lamb rolled in grape leaf and topped with honey harissa \$6  
- Caramelized cauliflower** buttery roasted cauliflower with golden raisins and toasted pine nuts \$6  
- Tri color potatoes** slowly roasted in fresh herb oil, served with harissa mayonnaise \$6 
- Shrimp falafel** shrimp encrusted in house-made falafel served with a trio of dipping sauces: artichoke sauce, fennel dip and harissa mayo \$9
- Grilled Octopus** harissa mango sauce with corn and chickpea salad \$14
- Colorado spiced lamb chops** grilled lamb chops lightly coated with breadcrumbs and a hint of anchovy seasoning, served with stone ground mustard \$18



Spicy, please ask server if you wish dish to be hotter!



Vegan



Gluten-free



Vegetarian



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Soups \$7

Mushroom cap soup roasted portobello mushrooms pureed and served with a slice of portobello V

Eggplant soup roasted eggplant puree with crisped shallots and garnished with a pickled grape V

Moroccan harira soup tomato, chickpeas, rice vermicelli and traditional Moroccan spices V

Salads \$10

Fez house salad grilled veggies with arugula, pine nuts, flamed goat cheese with almond pesto dressing GF


Niçoise salad organic hard-boiled eggs, capers, potatoes, fire roasted peppers, string beans, anchovies, Moroccan olives with light lemon mayonnaise GF

Marrakech salad corn, chickpeas, halloumi, chopped romaine with egg falafel, lemon vinaigrette V

Kale and spinach baby kale and baby spinach with walnuts, carrots, cucumber, hearts of palm, dried figs, cranberry vinaigrette V

Beet and artichoke salad mixed greens with hearts of palm, roasted pistachio, feta cheese, grapes, tomatoes and Moroccan olives, with lightly roasted beets and grilled artichokes with champagne vinaigrette V

Add Chicken \$5. Add Shrimp \$6. Add Lamb \$7. Add Fish \$6. Add Merguez \$6

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

*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 happy!



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- à la carte -

Kabobs

All served over pita bread with tomato salad

Chicken cubed marinated tender chicken breast \$10

Merguez Moroccan lamb sausage \$10


Shrimp marinated seasoned shrimp \$12

Lamb cubed marinated lamb \$14

Veggie and Falafel peppers, onions, mushrooms, and falafel \$10 **V**

Tagines (stews)

Moroccan chicken tagine slow cooked chicken, on the bone, over a bed of couscous with vegetables, olives and preserved lemon in an onion sauce \$14

Meatball tagine* beef meatballs in a tangy tomato sauce topped with a fried egg \$15 

Lamb tagine stewed lamb cubes and vegetables over couscous \$16

BEVERAGES

Soft Drinks, Iced Tea - \$3

Beers

Dogfish IPA, Founders IPA, Guinness, Almaza, Brooklyn Summer Ale, Blue Moon, Sam Adams, Corona, and Brooklyn Lager - \$8

Coors Light - \$5

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