

figleaf

BAR & LOUNGE

WINTER RESTAURANT WEEK BRUNCH

3-course Brunch \$25 per person | entire table must participate
| select one item from each course |

for the table

PETIT BUTTER CROISSANTS &
BEIGNETS WITH ORANGE MASCARPONEAN ALEPPO CHOCOLATE GANACHE

second

AJI AMARILLO CAESAR

baby gem romaine, charred red onions,
roasted red peppers, chickpeas,
feta cheese, crispy pita croutons,
spicy yellow pepper caesar dressing
-add grilled chicken \$7-

LOADED NACHOS

zena spiced chips, shredded lettuce,
pickled green tomato roasted corn salsa,
jalapeno refried beans topped with
lime avocado crema

AVOCADO TOAST

Smashed avocado, minted fennel egg salad, pickled
oranges

ZEN ZHUG WINGS

fried crispy chicken wings tossed in
middle eastern cilantro pesto with
warming spices & piparra peppers,
smokey lemon ranch dressing

main

EGG SHAKSHUKA

fried eggs topped with a harissa tomato ragout,
peppers, onions, lavash cracker
and crispy potato hay

BEER BRAISED HALF SMOKES

braised in beer then grilled, topped with
bean chili, potato roll, jalapeno slaw,
served with chips

BISTRO BURGER

grilled double stack beef patties, brie cheese,
caramelized onion jam, baby arugula and
roasted garlic aioli on toasted bun, french fries

APPLE BREAD PUDDING

FRENCH TOAST

spiced vanilla custard,
cinnamon apples, candied pecans &
orange bourbon maple syrup

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WINTER RESTAURANT WEEK DINNER

3-course Dinner \$40 per person | entire table must participate
| select one item from each course |

starters

WHIPPED FETA & PISTACHIO

grilled pear, mint, micro arugula,
crispy lavash

MEZZE PLATTER

harissa citrus grilled carrots, falafel, marinated
olives, tabbouleh, pickled radish, muhammara dip,
whipped feta, grilled naan

AJI AMARILLO CAESAR

baby gem romaine, charred red onions, roasted red
peppers, chickpeas, feta cheese, crispy pita
croutons, spicy yellow pepper caesar dressing

mains

SHAWARMA CAILIFLOWER STEAK

creamy chickpea puree, pan roasted potatoes,
crispy chickpeas and grilled rappini,
toasted almonds, chermoula pesto

PAN SEARED COD

potato harra, chickpea ragout, shakshuka sauce,
charred citrus-green olive pesto

ZA'ATAR CHICKEN BREAST

creamy saffron pearl pasta, kale,
castelvetrano olives,
preserved lemon-chicken jus

desserts

FLOURLESS CHOCOLATE TORTE

white chocolate-chipotle truffle, toasted hazelnut

BAKLAVA CHEESECAKE

spiced rose syrup

SORBET TRIO

mango, passion fruit, coconut

at Hotel Zena Washington DC, a 20% service charge is included to every check. 18% is an automatic gratuity that goes directly to the service team and 2% contributes to our team's fair compensation and benefits. We're here to ensure your experience is exceptional, so please feel free to reach out to our management team with any questions — your support means the world to us!