

FIGS

Authentic Lebanese Cuisine

Hummus

Our housemade hummus is made from scratch. It includes chickpeas, garlic, a custom spice blend and is finished with imported, cold-pressed Lebanese olive oil. Hummus selections can be served with vegetables for those sensitive to gluten. 🌱

TRADITIONAL HUMMUS – 10
chickpeas, tahini, garlic, olive oil 🌱

HUMMUS GINGER – 12
fresh ginger 🌱

HUMMUS SPICY – 10
aleppo pepper 🌱

HUMMUS LAMB – 15
grilled marinated lamb
*contains peanuts and pine nuts

HUMMUS BEEF – 14
sautéed beef tenderloin
*contains peanuts and pine nuts

HUMMUS KAFTA – 14
lamb kafta

HUMMUS CHICKEN – 14
grilled garlic chicken
*contains pine nuts

HUMMUS SHAWARMA – 14
beef or chicken shawarma

HUMMUS PINE NUTS – 15
pine nuts 🌱

Salad

TABBOULEH – 12
*parsley, onion, tomato, bulgur,
lemon juice, olive oil* 🌱

FATTOUSH – 13
*lettuce, fresh vegetables, toasted bread,
sumac, lemon vinaigrette* 🌱

Mezze

*Delicious tapas-style shared plates.
Most items are gluten free 🌱*

FIGS' FAMOUS MEZZE PLATE – 19
*a trio of house favorites, hummus, baba
ghanoush and tabbouli salad with pitas* 🌱

LABNEH – 10
*housemade cream cheese, tomato,
za'atar, olive oil* 🌱

SHANKLEESH – 10
feta cheese, cucumber, tomato, za'atar 🌱

PICKLES & OLIVES – 7
turnip, cucumber, cauliflower, olives 🌱

FALAFEL BITES – 10
*chickpeas, fava beans, house falafel spice blend,
olive oil, pickles, tahini* 🌱

LOUBIA BZEIT – 10
*green beans, sautéed onion, pomegranate
molasses, olive oil* 🌱

BABA GHANOUSH – 12
*charbroiled eggplant, garlic,
lemon juice, tahini* 🌱

MAKDOUS – 12
*pickled baby eggplant in olive oil, stuffed with
walnuts, pine nuts, bell peppers* 🌱

GRILLED EGGPLANT – 12
*sliced eggplant, garlic, yogurt, tomatoes,
mint, olive oil* 🌱

GRILLED VEGGIES – 10
*eggplant, squash, carrot,
onion, bell pepper* 🌱

MJADARA – 10
caramelized onion, lentils, bulgur 🌱

MDARDRA – 10
caramelized onion, lentils, rice 🌱

INTRODUCTION TO LEBANESE CUISINE

*This curated tasting menu provides
diners with an introduction to
traditional Lebanese dining in its
truest form. Courses include
made-to-order pitas.
For parties of 2 or more.*

TRADITIONAL HUMMUS
BABA GHANOUSH
TABBOULEH

FALAFEL
FRIED KIBBEH

MIXED KEBAB

BAKLAVA
TURKISH COFFEE

\$45 per person

*Available 5:00 – 9:00 PM
Substitutions welcome; additional
charges may apply.*

LUNCH SPECIAL

Available 11:00 AM – 2:00 PM

Choice one Kebab
CHICKEN (Shish Taouk)
BEEF TENDERLOIN* (Shish Kebab)
KAFTA (Ground Lamb)

Served with
Rice Pilaf with Almonds
Fattoush Salad

\$17

*contains peanuts

If you have any concerns regarding food allergies, please alert your server prior to ordering. While we will make every effort to accommodate nut allergies, the kitchen is not a nut-free environment. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

🌱 Vegan Friendly
🌿 Vegetarian
🌱 Gluten-free options available. Ask your server.

FIGS

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Tartare

fresh, raw meat and fish

KIBBEH NIEH – 14
beef, seasoned bulgur

BEEF NIEH – 15
beef, spices, capers, diced onion 🌱

MALSEE NIEH – 17
beef, spices, pistachio

TUNA NIEH – 16
smoked tomato chips, lime juice, jalapeño 🌱

SALMON NIEH – 16
smoked tomato chips, lemon juice, capers 🌱

Kibbeh

dishes made with cracked bulgur grain

KIBBET BANADOURA – 11
fine bulgur, tomato, herbs, served cold 🌱

FRIED KIBBEH – 15
bulgur, spicy beef, pine nuts, onion

POTATO KIBBEH – 14
bulgur, potato, herbs

BAKED KIBBEH – 15
bulgur, ground lamb, onion, pine nuts, spices

Mahashi

items stuffed with delicious fillings

LAMB STUFFED
GRAPE LEAVES – 12
*pickled grape leaves stuffed with rice
and lamb meat* 🌱

VEGETARIAN STUFFED
GRAPE LEAVES – 10
*pickled grape leaves stuffed with rice,
parsley, tomato, onion* 🌱

Kebab

grilled meat

CHICKEN KEBAB (Shish Taouk) – 14
marinated grilled chicken, garlic sauce 🌱

BEEF KEBAB (Shish Kebab) – 16
*grilled marinated beef tenderloin,
contains peanuts 🌱

LAMB KEBAB – 16
*grilled marinated lamb,
contains peanuts 🌱

KAFTA KEBAB – 16
ground lamb, onion, parsley 🌱

VEGGIE KEBAB – 12
grilled onion, tomato, bell pepper 🌱

SHRIMP KEBAB – 23
cajun spices, dill, lemon juice, garlic sauce

LAMB CHOPS – 23
*two grilled marinated lamb chops,
contains peanuts 🌱

Sliders

served in a warm, made-to-order pita

LAMB SLIDERS – 14
*sliced leg of lamb, pickle, greens, yogurt sauce
contains peanuts

KAFTA SLIDERS – 12
*ground lamb seasoned with onion and parsley,
pickles, cabbage*

BEEF SHAWARMA SLIDERS – 12
*sliced marinated beef, pickles, lettuce,
tomato, tahini*

FALAFEL SLIDERS – 10
*chickpeas, house falafel spice blend,
pickle, tahini* 🌱

CHICKEN SHAWARMA
SLIDERS – 12
*grilled marinated chicken, pickle,
mixed greens, tahini*

Oven Fresh

housemade baked goods

PITA BASKET – 4
five pieces of made-to-order Lebanese bread 🌱

MEAT PIE (fatayer) – 12
*pie filled with spicy lamb, pine nuts, onion,
tomato, tahini*

SPINACH PIE (fatayer) – 12
*pie filled with spinach,
onion, pine nuts* 🌱

LAMB FLAT BREAD – 14
three cheeses, lamb, pine nuts

VEGGIE FLAT BREAD – 12
*onion, olive, green pepper,
tomato, mozzarella* 🌱

Sides

VEGETABLE STICKS – 7
cucumber, celery, carrot, green pepper 🌱

GARLIC SAUCE – 4 🌱

RICE PILAF – 5 🌱
rice, vermicelli, almonds

Beverage

MINTED LEMONADE – 7

TURKISH COFFEE – 6

SOFT DRINKS – 4

ICED TEA – 4

Dessert

BAKLAVA – 9
assorted house made baklava 🌱

🌱 Vegan Friendly

🌿 Vegetarian

🌱 Gluten-free options
available. Ask
your server.

Parties of five or more are subject to an automatic 20% gratuity.

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