

FIGS

DINNER

SHAREABLE MEZZES

Mezze is a Lebanese tradition of small shareable dishes, like the tapas of Spain or the aperitivo of Italy. Explore a vibrant array of flavors, textures, and aromas with your whole table. Ask your server about our many gluten free options.

COLD

PICKLES & OLIVES ●○○ 12
turnip, cucumber, olive, cauliflower

BABA GHANOUSH ●○○ 12
roasted eggplant, garlic, lemon juice, tahini; served with warm house-made pita

SHANKLEESH ●● 12
feta cheese, cucumber, tomato, za’atar spice; served with warm house-made pita

LABNEH ●● 12
house-made yogurt dip, tomato, cucumber, olive, za’atar spice; served with warm house-made pita

TABBOULEH ●● 16
parsley, green onion, tomato, bulgur, lemon juice, olive oil

FATTOUSH SALAD ●● 17
lettuce, cucumber, cherry tomato, pomegranate, radish, pita crisp, sumac, mint, lemon vinaigrette

HOT

LAMB GRAPE LEAVES ● 20
pickled grape leaf, rice, ground lamb, cooked in tomato broth

EGGPLANT Tower ●●15
sliced eggplant, toum, tomato, labneh, mint, olive

MEAT FATAYER (meat pie) 17
pastry crust, lamb, pine nut, onion, tomato; served with yogurt

FRIED KIBBEH 18
bulgur, spicy beef, pine nut, onion; served with yogurt

VEGETARIAN GRAPE LEAVES ●○○ 16
Cooked in pickled grape leaf, rice, tomato, herbs; cooked in tomato broth

SPINACH FATAYER (spinach pie) ○● 16
pastry crust, spinach, onion, pine nut; served with lemon wedge

THE FIGS FIVE MEZZE ○●41
falafel, za’atar fries, hummus, baba ghanoush, tabbouleh; served with warm house-made pita

- VEGETARIAN
- VEGAN
- GLUTEN FREE

HUMMUS BY DESIGN

served with 3 warm house-made pita | add crudite 8

TRADITIONAL HUMMUS ●○○10
chickpea, tahini, garlic, olive oil

🍴 ADD PROTEIN (2oz):
beef tenderloin - 8
lamb - 10
chicken - 6

ADD INFUSION: 3
garlic
aleppo
sun-dried tomato
pine nuts +6

KEBABS OFF THE GRILL

served with almond rice

🍴 SHRIMP KEBAB ● 42
rosemary, thyme, garlic marinade

🍴 LAMB KEBAB ● 42
lamb tenderloin seasoned with lebanese spices

CHICKEN KEBAB ● 38
paprika, herbs, garlic marinade

🍴 BEEF KAFTA KEBAB ● 40
ground wagyu beef and lamb, onion, parsley

🍴 BEEF KEBAB ● 42
prime beef tenderloin seasoned with lebanese

CHICKEN KAFTA KEBAB 36
ground chicken, ground pita, spices

MIXED GRILL (TO SHARE) ● 99
two skewers each of beef, chicken, kafta

ENTREE PLATES

CHICKEN SHAWARMA ● 36
grilled chicken thighs, lebanese spice blend; served with toum & almond yellow rice

TENDERLOIN SHAWARMA ● 44
prime tenderloin sauteed in special shawarma sauce; served with almond yellow rice

LAMB CHOP ● 48
grilled lamb chops with pomegranate molasses, pistachio crust & almond yellow rice

BAKED KIBBEH 28
bulgur, spicy beef, onion, pine nut; served with yogurt & house salad

LEBANESE STEAK FRITES ● 55
shawarma rubbed prime new york strip, za’atar fries, bearnaise

FRESH CATCH ● MP
wild caught fish, garlic butter; served with almond yellow rice, caramelized onions

SIDES

PITA BASKET ○● 6
five pieces of warm house-made pita

RICE PILAF ALMONDINE ●○○ 6
seasoned yellow rice, almonds

CRUDITE ●○○ 8
raw cucumber, celery, carrot

GRILLED VEGETABLE SKEWER ●○○9
seasonal vegetables, herb oil

TOUM ●○○ 3/5
whipped garlic

BUTTER ROASTED MORNING DEW MUSHROOMS ●● 24
cultivated local mushrooms, garlic, herbs, sumac

ZA’ATAR FRIES ●○○ 6
house fries tossed in seasoned salt and za’atar spice

🍴 Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 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, please note that our kitchen is not a nut-free environment.

In room dining is subject to a \$10 delivery fee and 22% gratuity.