

FIGS

LUNCH

SMALL PLATES

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

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

EGGPLANT TOWER ● ● 15
sliced eggplant, toum, labneh, tomato, mint, olive oil

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

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

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

SALADS

add chicken 9 | beef tenderloin 16 | falafel 7
shrimp 20 | fish 28 | mushrooms 16

HALLOUMI ● 22
crispy halloumi cheese, arugula, tomato, cucumber, walnut, pomegranate arils, pomegranate-balsamic vinaigrette

WHOLE GRAIN BOWL ● 20
lentils, quinoa, barley, bulgur, parsley, tomato, spring onion, feta, roasted garlic dressing

MEDITERRANEAN BOWL ● ● 19
falafel, arugula, lettuce, quinoa, turnip, cauliflower, olive, tahini emulsion

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

BEVERAGES

ORGANIC ICED TEAS 9
peach ginger, pomegranate, blood orange hibiscus, mint lime

MOCKINGBIRD 9
ginger, lemon, lime, pineapple, soda water

MINTED LEMONADE 9
mint, rose water, lemon, lime, simple syrup, soda water

SOFT DRINKS 5
coke, sprite, dr. pepper, ginger ale

SAN PELLEGRINO / ACQUA PANNA 12/12
sparkling / still italian mineral water

- VEGETARIAN
- VEGAN
- GLUTEN FREE

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

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
shawarma chicken - 6

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

KEBABS OFF THE GRILL

served with yellow rice

CHICKEN KEBAB ● 19
paprika, herbs, garlic marinade

🔥 **LAMB KEBAB** ● 22
seasoned with lebanese spices

🔥 **BEEF KEBAB** ● 22
seasoned with lebanese spices

🔥 **KAFTA KEBAB** ● 21
ground wagyu beef and lamb, onion, parsley

HANDHELDS

served with za’atar fries

GRILLED VEGETABLE WRAP ● ● 17
seasonal vegetables, garlic sauce, pickled vegetables and tomato in artisanal pita

FALAFEL WRAP ● ● 18
falafel, tahini, tabbouleh, pickled vegetables and tomato in artisanal pita

GRILLED CHICKEN WRAP 19
grilled chicken, garlic sauce, pickled vegetables and tomato in artisanal pita

🔥 **LAMB BURGER** 23
ground lamb, shankleesh, spinach, tomato, aioli and pickled onion on a brioche bun

CHICKEN KAFTA WRAP 18
ground chicken, curry, garlic sauce, pickled vegetables and tomato in an artisanal pita

FIGS FLATBREADS

🔥 **LAMB FLATBREAD** 22
lamb, feta, pomegranate, tzatziki, mint, olive oil

FIGS FLATBREAD 21
figs, brie, caramelized onions, gorgonzola, arugula, pomegranate molasses

SIDES

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

CRUDITE ● ● ● 8
raw cucumber, celery, carrot

TOUM ● ● ● 3/5
whipped garlic

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

ZA’ATAR FRIES ● ● ● 6
hand cut fries with 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.