

figleaf

BAR & LOUNGE

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!