

FIGS

DINNER MENU

SMALL PLATES

perfect for sharing

BABA GHANOUSH – 12

eggplant, garlic, lemon juice, tahini (V) (GF)

SHANKLEESH – 12

feta cheese, cucumber, tomato, (V) (GF)

LABNEH – 12

cream cheese, tomato, cucumber, olive, za'atar (V) (GF)

PICKLES & OLIVES – 9

turnip, cucumber, olive, cauliflower (V) (GF)

PICKLES, OLIVES & FALAFEL – 19

chickpea, fava beans, pickle, tahini (V) (GF)

GRILLED EGGPLANT – 12

eggplant, yogurt, tomato, mint, garlic sauce (V) (GF)

GRILLED VEGGIES – 12

squash, carrot, onion, bell pepper, zucchini (V) (GF)

VEGETARIAN GRAPE LEAVES – 14

grape leaf, rice, tomato, (V) (GF)

LAMB GRAPE LEAVES – 16

pickled grape leaf, rice, lamb (GF)

MEAT PIE (fatayer) – 15

pastry, lamb, pine nut, onion, tomato, yogurt

SPINACH PIE (fatayer) – 14

pastry, spinach, onion, pine nut (V)

FRIED KIBBEH – 16

bulgur, spicy beef, pine nut, onion

BAKED KIBBEH – 16

bulgur, spicy beef, onion, pine nut

THE FIGS FIVE MEZZE – 32

falafel, za'atar fries, hummus, baba ghanoush, tabbouleh, and pitas (V)

KEBABS OFF THE FIRE

hearty, eight ounce portions

SHRIMP KEBAB – 40

cajun spices, dill, lemon juice, garlic sauce

VEGETABLE KEBAB – 25

grilled seasonal vegetables (V) (GF)

CHICKEN KEBAB – 35

marinated grilled chicken, garlic sauce (V) (GF)

BEEF KEBAB – 38

grilled marinated prime beef tenderloin^{†*}

LAMB KEBAB – 38

grilled marinated New Zealand lamb^{†*}

KAFTA KEBAB – 32

ground beef, onion, parsley

HUMMUS BY DESIGN

served with hot and fresh pita

TRADITIONAL HUMMUS - 10

chickpea, tahini, garlic, olive oil (V)

ADD PROTEIN: 5 ea

Sautéed^{†*}: CHICKEN, LAMB, or BEEF TENDERLOIN

Shawarma: CHICKEN, BEEF, or BEEF KAFTA,

PINE NUT

ADD FLAVOR INFUSION: 3 ea

GARLIC

ALEPPO PEPPER

SUN-DRIED TOMATO

GINGER

SALADS

TABBOULEH – 15

parsley, onion, tomato, bulgur, lemon juice, olive oil (V)

FATTOUSH – 14

lettuce, fresh vegetables, toasted pita, sumac, lemon vinaigrette (V)

HALLOUMI – 18

arugula, tomato, cucumber, walnut, pomegranate syrup, olive oil (V) (GF)

(V) vegan (V) vegetarian (GF) GF options available

PARTIES OF FIVE OR MORE ARE SUBJECT TO AN 18% GRATUITY.

*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.

FIGS

LARGE PLATES

CHICKEN SHAWARMA – 34

savory sliced roasted chicken breast, secret lebanese spice blend; served with parsley, pickles, za'atar fries

TENDERLOIN SHAWARMA – 39

succulent, richly-spiced, sliced prime tenderloin; served with fresh onion, parsley, pickles, za'atar fries

PAN SEARED SALMON – 40

alaskan salmon, sauteed spinach, onions, house spice blend, choice of rice pilaf amandine or grilled seasonal vegetables

LAMB CHOP – 40

grilled New Zealand lamb chops[‡]* choice of rice pilaf amandine or grilled seasonal vegetables

BONELESS CHICKEN – 30

citrus and herb grilled chicken, deboned; choice of light or dark meat; choice of rice pilaf amandine or grilled seasonal vegetables

SIDES

PITA BASKET – 4

five pieces of made-to-order Lebanese bread ⑤

VEGETABLE STICKS – 7

cucumber, celery, carrot ⑤ ⑥

GARLIC SAUCE – 4 ⑤ ⑥

garlic, olive oil, salt

RICE PILAF AMANDINE – 5 ⑤

rice, vermicelli, almonds

BEVERAGES

SOFT DRINKS – 5

pepsi, diet pepsi, 7-up, lemonade

HALF BOTTLES – 5

coke, diet coke

SAN PELLEGRINO – 4/8

sparkling natural mineral water
500 ml / 1 litre

ACQUA PANNA – 4

still natural mineral water, 500 ml

ESPRESSO DRINKS – 5

latte, americano, cappuccino, mocha

TURKISH COFFEE – 6

a strong shot of coffee made over an open flame

COFFEE – 3

snake river roasters organic



TASTING MENU

INTRODUCTION TO LEBANESE CUISINE



This curated tasting menu provides diners with an introduction to traditional Lebanese dining in its most authentic form. For parties of 2 or more.

THE FIGS FIVE MEZZE

falafel, za'atar fries, hummus, baba ghanoush, tabbouleh, pitas ⑤

FRIED KIBBEH

bulgur, spicy beef, pine nuts, onion

MIXED KEBAB & PILAF

chicken, beef[‡]* and kafta kebabs[‡]

BAKLAVA

assorted baklava ✓

TURKISH COFFEE

a strong shot of coffee infused with cardamom made over an open flame

\$75 PER PERSON

add an additional \$45 for wine pairing by our sommelier

⑤ vegan ✓ vegetarian ⑥ GF options available

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