

start, solo or share \$9.95**FEZ lettuce wraps**

minced grilled chicken with dried pears, dates, dried cherries, almonds, pomegranate vinaigrette & romaine cups

chicken phyllo packets

crisp baked phyllo filled with spinach, marinated chicken, roasted red bell peppers & feta cheese with roasted pepper aioli

soups (bowl) \$4.95

cumin cinnamon carrot • tomato lentil • 50/50 (half of each soup)

bruschetta plate

thin crisp crouton fingers & baguette bread served with tomato & onion jam, pesto & creamy artichoke spread

seafood kibis

crispy lobster & shrimp risotto cakes with pesto aioli

kisra & hummus

herby grilled flat kisra bread with our super garlicky hummus

FEZ fries (large basket) \$4.95

cinnamon dusted sweet potato • s&p • spicy harissa • garlic & rosemary

salads (\$6.95 half/\$9.95 full)

(add grilled chicken, salmon, lamb strips, shrimp, tilapia - market price)

FEZ salad

mixed field greens with toasted almonds, goat cheese, cinnamon marinated pears, dried cherries & pomegranate vinaigrette

marrakech salad

baby spinach with shaved carrot, radishes, walnuts, feta cheese & grapefruit segments in a sherry vinaigrette

balsamic apple salad

field greens & organic spinach tossed in balsamic honey vinaigrette with green apples, red bell pepper, red onion & carrot

tomato taza

field greens with sliced tomatoes, cucumber, olives, red onion, marinated soft mozzarella with lemon basil vinaigrette & pesto

casa azul wedge salad

thick iceberg lettuce wedge, tomatoes, red onion, danish bleu cheese & champagne bleu vinaigrette

strawberry/blueberry cashew salad

field greens with champagne honey vinaigrette, minced red onion, cashews, strawberries, dried blueberries, & manchego cheese

pesto caesar with pistachios

romaine caesar salad with pesto caesar dressing, toasted pistachio, parmesan cheese & spiky croutons (available as classic caesar)

barcelona butterleaf salad

delicate butterleaf lettuce with vanilla-scented, white balsamic dressing, candied nuts, goat cheese, diced tomatoes, & minced red onion

kisras \$12.95

(flat herb bread pizzas with fresh toppings)

lamb kisra

spiced lamb, tomatoes, spinach, feta & lemon basil dressing

italo kisra

oven dried tomatoes, fresh mozzarella cheese, basil pesto & lemon field salad

shrimp kisra

lobster sauce, sauteed shrimp, wilted spinach, diced tomatoes & parmesan cheese

FEZ kisra

grilled chicken, spicy honey molasses bbq, red onions, spiced pears, cilantro & manchego cheese

standards \$10.95

(served on ciabatta bread; includes field salad with lemon basil vinaigrette; substitute fries add \$2; add bacon \$2; burgers use 1/2 lb grilled angus burger)

tangier burger*

hummus spread, herb pesto, oven dried tomatoes, red onions & manchego cheese

FEZ burger*

spicy honey molasses bbq, cinnamon pears, feta, lemon garlic aioli, crispy onions, & cilantro

bleu cheese balsamic burger*

balsamic glaze, danish bleu cheese, spinach, red onion & aioli

douxelle burger*

finely diced & sauteed mushrooms, onions, provolone cheese, dijon mustard & roma tomatoes

all american burger*

cheddar or swiss cheese, dijon, garlic mayo, lettuce, onion & tomato

rosemary chicken sandwich

grilled rosemary & lemon chicken w/pesto, lemon garlic mayo, feta cheese, greens, artichokes & roasted red bell peppers

casablanca chicken sandwich

grilled chicken breasts, pomegranate vinaigrette, goat cheese, sliced pears, dried cherries & field greens

tan-tan chicken sandwich

crispy panko chicken breast with a baba ganoush spread, green olives, oven roasted tomatoes, organic spinach & bell pepper aioli

FEZ veggie burger \$9.95

grilled cumin & garlic black bean burger on fresh wheat ciabatta, with roasted tomato goat cheese spread; iceberg radish, red onion slaw

garden herb turkey burger \$9.95

herb-infused, lean turkey patty with olive & roasted pepper spread, provolone cheese, sliced tomatoes on a fresh wheat ciabatta

signatures**crisp pomegranate chicken \$17.95**

herb crusted pan seared breasts with tangy pomegranate dressed organic spinach, roasted peppers, artichokes, chickpeas, dried apricots & toasted croutons

pesto & dijon lamb chops* \$21.95

australian grilled lamb chops with pesto dijon over smashed potatoes & roasted vegetables

apricot salmon* \$17.95

grilled salmon filet with lemon apricot honey glaze, pistachio couscous & roasted vegetables

lemon caper chicken or tilapia* \$17.95

pan seared chicken or tilapia filet with lemony caper butter sauce, sauteed organic spinach & spring vegetable rice pilaf

FEZ fresh daily fish* \$21.95

chef's choice of our fresh daily fish served with smashed potatoes & roasted seasonal vegetables

FEZ flatiron steak* \$21.95

10 oz. grilled all lean flatiron steak with mushroom pan gravy, smashed potatoes, & roasted seasonal vegetables

verona marinara pasta \$14.95

(add grilled chicken, shrimp, lamb, salmon or tilapia - market price)

homemade deliciously-rich marinara sauce over pasta with parmesan cheese & crunchy garlic bread baguette *(available spicy)*

go green pasta \$14.95

(add grilled chicken, shrimp, lamb, salmon or tilapia - market price)

fresh, lemony pesto sauce, spinach, spring vegetables, & pasta topped with tangy feta cheese & served with garlic baguette

dessert \$6.95

(prepared fresh daily & exclusively for FEZ)

FEZ brownie

a gooey oven-baked walnut brownie served a la mode with creamy vanilla ice cream

creme brulee of the day

delicious creme brulee infused with chef's choice of flavor

silky marscapone cheesecake

topped with hazelnut chocolate & encrusted in buttery graham crackers

tiramisu

espresso-soaked cookies in creamy cocoa custard

daily decadent mousse

creamy mousse prepared with chef's choice of flavor & topping

daily drink specials

happy hour - every day

(4:00 - 6:30 pm, late night 10 pm - midnite)

2-4-1 well, beer, signature margaritas & \$3 house wine

uncorked sundays

50% off all bottles of wine

marg Mondays

\$3 signature margaritas

tini Tuesdays

\$3 signature martinis

nip 'n nosh Wednesdays

\$20 bottle of wine + any small plate

thirsty Thursdays

\$3 g-spots

FEZ Fridays

\$3 pomegranate press

brewski Saturdays

\$3 bottle beer & u-call-it tequila shots

weekend brunch

(saturdays & sundays 8:30 am - 3 pm)

FEZ benedict* \$10.95

poached eggs on french bread with ham, manchego cheese, oven dried tomatoes, & hollandaise sauce served with roasted red potatoes & a field salad with lemon basil vinaigrette

breakfast panini \$8.95

grilled ciabatta bread with eggs, ham, bacon, tomato, cheddar cheese & garlic aioli served with a field salad & lemon basil vinaigrette

french toast a la FEZ \$10.95

french toast spears with maple syrup, banana & pear compote & walnuts served with bacon strips

american breakfast * \$8.95

2 eggs (any style), ham or bacon strips served with baguette toast & roasted red potatoes

FEZ frittata \$8.95

a mediterranean egg frittata with roasted peppers, artichokes, red onion & feta cheese served with bacon & baguette toast

breakfast kisra \$11.95

flat herbed kisra with eggs, bacon, ham, manchego cheese, tomato & red onion

best egg white omelette you'll ever have \$9.95

(your choice of traditional, curry, or spicy harissa)

egg white with tomatoes, spinach, & provolone topped with sliced avocado served with a field salad & lemon basil vinaigrette

classic omelette \$8.95

mushroom & swiss served with a field salad & lemon basil vinaigrette

FEZ omelette \$9.95

herbed goat cheese, pepadew peppers, & grilled sliced gyro served with a field salad & lemon basil vinaigrette

FEZ breakfast pasta \$11.95

sauteed linguica sausage, pepadew peppers, red onion, bacon & tossed with creamy scrambled eggs; topped with parmesan cheese

specialty brunch drinks \$3

champagne mimosa

made with fresh oj

peach bellini

greyhound

screwdriver

made with fresh oj

bloody mary

red stella

g-spot

made with fresh ruby red grapefruit

stuff

catering, carryout & party menu available

dressed in black?

lint rollers available for your convenience

20% gratuity added for parties of 6 or more

no firearms allowed

no outside food or beverages allowed - sorry,

maricopa county health code