

Laziz

KITCHEN

A UTAH ORIGINAL SINCE 2012

DIPS

Served with pita, fresh veggies, or both

HUMMUS / \$11

House-made hummus blended smooth with tahini, lemon, and garlic

MUHAMMARA / \$11

A roasted red pepper and walnut dip with pomegranate molasses and Aleppo pepper

BEET DIP / \$11

Roasted beet hummus with tahini – earthy, vibrant, and naturally sweet

BABA GHANOUSH / \$11

Fire roasted & peeled eggplant dip with tahini, garlic, & lemon. Smoky!

LABNE / \$11

Thick yogurt dip finished with za'atar, extra virgin olive oil, and fresh mint

SAMPLER / \$16 FAN FAVORITE!

3 dips of your choice. The best way to experience the full Laziz spread



SHAREABLES

FRIES / \$9

Crispy seasoned fries, served with Toum garlic sauce

FRIED FALAFEL / \$9

4 crispy house-made falafel – fava, garbanzo base served with tahini sauce. Vegan.

FRIED CAULIFLOWER / \$11

Whole cauliflower florets fried golden, served with tahini sauce

WRAPS

All wraps built on pita with house hummus, pickled cabbage, diced cherry tomato, spring onions, & Kalamata olives. Served with fresh salad or fries.

CHICKEN / \$16

Grilled chicken breast – marinated with garlic and spices FAN FAVORITE!

SHAWARMA / \$17

Beef and lamb slow-roasted on our vertical cone, shaved to order, and finished with toum garlic sauce

FALAFEL / \$15

Fresh house-made falafel – fava and garbanzo base, cilantro & spices. Tahini sauce. Vegan.

CAULIFLOWER / \$15

Fried cauliflower florets. Vegan.



SIGNATURE DISHES

MEDITERRANEAN PLATTER / \$19

A full spread: your choice of protein alongside our house-made rice and lentil mix, house hummus, fattoush salad, and warm pita. The most complete expression of Laziz

FAN FAVORITE!

SALAD BOWL / \$16

Fresh salad greens with cherry tomatoes, cucumber, kalamata olives, green onion, and house lemon dressing – choice of protein